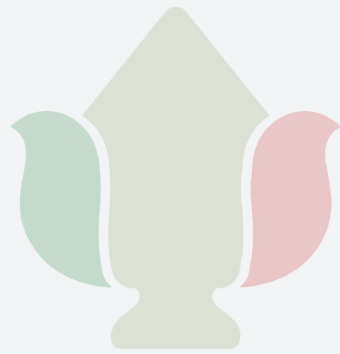




Osteria Volume



EST 2024

FOOD MENU

ANTIPASTI

WOOD FIRED FOCACCIA Smoked house butter (v)	12
WOOD FIRED FOCACCIA with AGED RICOTTA Smoked house butter ,grated aged ricotta(v)	16
OLIVE SICILIANE Warm wood fired sicilian olives,garlic fennel oil (v)gf	10
BURRATA Smoked vinegar salt(v)gf	16
PORCHETTA (gf)	22

PRIMI

VEAL & PORK POLPETTE filled with ricotta & basil,smoked scamorza mild spiced vodka sauce,pangrattato	19
WESTERN AUSTRALIAN WOODFIRED OCTOPUS Capers, kalamata olives , wood fire cherry tomato, sambuca butter sauce(gf)	28
WOOD SMOKED COZZE Port lincoln XL Mussels,garlic,chilli,fresh herbs,smoked fennel vinaigrette (gf)	26
CROCHETTE Del GIORNO Ask your server for the daily selection/price	--

CONTORNI

ZUCCHINI e MELANZANE al Forno . Fire roasted zucchini & eggplant,lemon yoghurt,pesto,sultana,roasted pinenuts (v)gf	22
CAPRESE Woodfired cherry tomatoes,nudja oil,cherry bocconcini,herbs (v)gf	22
WOODFIRED GREENS Ask your server for the daily selection(v)gf	16
INSALATA di STAGIONE Seasonal Salad w Seasonal dressing (gf/v)	16
PATATINE FRITTE shoestring fries(v)	12
PURE di PATATE Salt Baked potato & feta velvet Mash(v)	10

PASTA

RICOTTA GNOCCHI THREE CHEESE Grana Padano, pecorino, ricotta salata (v)	32
CASARECCE Alla VODKA Mildly spiced vodka sauce (v) GF option	36
ORECHIETTE RAGU braised beef cheek,s, fresh herbs, nduja,ricotta salata (gf option)	38

CARNE e PESCE

GUANCIA di MANZO Southern Highland Woodfired Beef Cheeks with salt baked potato&feta mash,walnut gremolata,port jus (gf)	48
QLD XL GAMBERONI King Prawns,italian sausage,blistered cherry tomato,seafood bisque(gf)	80
MORETON BAY XL BUGS Seafood bisque,salsa verde (gf)	80
WHOLE BABY SNAPPER	market price

KIDS MENU

LUME PASTA w either RED or WHITE Sauce	15
VEAL & PORK POLPETTE Meatball	15

**At Osteria lume ,we strive to accommodate dietary needs and restrictions.
Please inform your server of any specific dietary needs or allergies you may have. We will do our best to
accommodate.**

Weekends may attract surcharge 10%

PUBLIC HOLIDAY SURCHARGE OF 15% AND EFTPOS VISA -MASTER --AMEX 1.85%

OSTERIA LUME BLACKBOARD \$PECIAL\$

Choose from our flexible Blackboard Special
changing weekly to allow for the highest quality
produce available from across Australia.

Curated by Osteria Lume Head Chef Luke
&

Your hosts Angelo and Rita.

Fired in a natural Wood Combustion Oven over
Iron bark sourced timber.



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