



EST. 2024

Osteria Lume

traditional woodfire cuisine



Functions with Lume

For the table
woodfire focaccia & Sicilian
olives

• choose between

- **Woodfire scotch fillet roast** w horseradish creme friache, trio of mustard, port jus.
- **Woodfire lamb shoulder** / dijon and herb crumb/red wine jus/ confit garlic labneh

or

- **Crustacean platter**/ wood fire XL Morten bay bugs/giant king prawns/roasted 1/2 shell scallops/ Lume signature prawn bisque

Sides and salad included

Premium additions

sydney rock oyster/fresh tiger prawn bar /\$market price\$

selection of share plates – starting from \$6.00 per person

Packages starting

\$80 per person – Wednesday & Thursday

\$100 per person – Friday – Saturday – Sunday

beverages are charged on consumption

choose from our quality beverage list or alternatively we can source a special request for you

No BYO With Functions packages

Deposit required 7 days before booking date to secure space

**No Venue Hire charge on
min 40 pax**

fees apply for private venue hire when less than 40 pax

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Premium additions

- **sydney rock oyster/fresh tiger prawn bar** /\$market price\$
- **selection of share plates**-starting from \$6.00 per person
- Arancini – \$6
- prosciutto – \$7
- Sopressa salume – \$7
- Burrata Cheese – \$8
- Capresse plates – \$10
- Crudo plates (Seafood & Meat) – \$12

Special requests for plates not on list that we can source from our quality suppliers

