



EST. 2024

Osteria Lume



Antipasti

<i>Focaccia- rosemary salt , evoo</i>	9
<i>Mediterranean Olives-Chili, Garlic & Lemon</i>	10
<i>Burrata-Olive Oil, Rosemary Salt</i>	14
<i>Garlic prawns</i>	25
<i>WoodFired(scallops) Capesante-parsley, caper & butter (4)</i>	28

Pasta

<i>Ricotta Gnocchi- check black board for todays selection</i>	32
<i>Paccheri - Ala vodka,</i>	35
<i>Orecchiette - check black board for todays selection</i>	36

*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% ----- EFTPOS- VISA -MASTER --AMEX 1.85%



EST. 2024

Osteria Lume



Carne e Pesce

Pesce del Giorno - check black board for todays selection

MP

Bistecca Salmoriglio - wood fired sirloin steak, salsa verde ,potatoes

49

SEE BLACK BOARD FOR MORE SPECIALS OF DAY

Contorni

Wood Fired Seasonal Greens- Olive Oil & Lemon

16

Insalata di Stagione -seasonal salad w/ house dressing

16

Woodfired Potatoes - triple cooked chat potatoes

10

Patatine Fritte -shoestring fries

10

Bambini

Lume Pasta- red sauce 16

Pollo(chicken tenders - w Fries 16

Dolce

Tiramisu -Affogato - Gelato - tartufo

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% ----- EFTPOS -VISA -MASTER --AMEX 1.85%