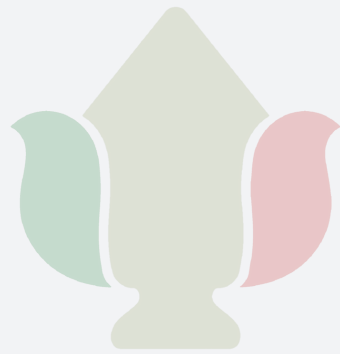




# Osteria Volume



EST 2024

# FOOD MENU

## ANTIPASTI

|                                                                                                |                 |
|------------------------------------------------------------------------------------------------|-----------------|
| WOOD FIRED FOCACCIA<br>Smoked house butter (v)                                                 | 12              |
| WOOD FIRED FOCACCIA with AGED RICOTTA<br>Smoked house butter ,grated aged ricotta(v)           | 16              |
| OLIVE SICILIANE<br>Warm wood fired sicilian olives,garlic fennel oil (v)gf                     | 10              |
| RICOTTA MONTATA<br>Whipped fresh ricotta infused with lemon,EVO,sea salt,cracked pepper (v,gf) | 14              |
| BURRATA<br>Smoked vinegar salt(v)gf                                                            | 16              |
| TAGLIATA Del GiORNO-<br>Cold cut of house small-goods                                          | ask your server |

## PRIMI

|                                                                                                                      |    |
|----------------------------------------------------------------------------------------------------------------------|----|
| VEAL & PORK POLPETTE<br>filled with ricotta & basil,smoked scamorza mild spiced vodka sauce,pangrattato              | 19 |
| WESTERN AUSTRALIAN WOODFIRED OCTOPUS<br>Capers, kalamata olives , wood fire cherry tomato, sambuca butter sauce(gf)  | 28 |
| WOOD SMOKED COZZE<br>Port lincoln XL Mussels,garlic,chilli,fresh herbs,smoked fennel vinaigrette (gf)                | 26 |
| ZUCCHINI e MELANZANE al Forno<br>Fire roasted zucchini & eggplant,lemon yoghurt,pesto,sultana,roasted pinenuts (v)gf | 22 |

## CONTORNI(SIDES)

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| CAPRESE<br>Woodfired cherry tomatoes,nudja oil,cherry bocconcini,herbs (v)gf | 22 |
| WOODFIRED GREENS<br>Ask your server for the daily selection(v)gf             | 16 |
| INSALATA di STAGIONE<br>Seasonal Salad w Seasonal dressing (gf/v)            | 16 |
| PATATINE FRITTE<br>shoestring fries(v)                                       | 12 |
| PURE di PATATE<br>Salt Baked potato Mash & fetta (v)                         | 10 |

## PASTA

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| RICOTTA GNOCCHI THREE CHEESE<br>Grana Padano, pecorino,scamorza ricotta salata (v)         | 32 |
| CASARECCE Alla VODKA Mildly spiced vodka sauce (v) GF option                               | 36 |
| ORECHIETTE RAGU<br>Ragu braised beef cheeks, fresh herbs, nduja,ricotta salata (gf option) | 38 |

## CARNE e PESCE

|                                                                                                                             |              |
|-----------------------------------------------------------------------------------------------------------------------------|--------------|
| GUANCIA di MANZO<br>Southern Highland Woodfired Beef Cheeks with salt baked potato&feta mash,walnut gremolata,port jus (gf) | 48           |
| QLD XL GAMBERONI<br>King Prawns,italian sausage,blistered cherry tomato,seafood bisque(gf)                                  | 80           |
| FIRE ROASTED POLLO e VONGOLE<br>Free range chicken breast, velvet mash,vodka sauce (gf)                                     | 46           |
| WHOLE BABY SNAPPER                                                                                                          | market price |

## KIDS MENU

|                                           |    |
|-------------------------------------------|----|
| LUME PASTA<br>w either RED or WHITE Sauce | 15 |
| VEAL & PORK POLPETTE<br>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 SPECIALS

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  
oak across Alton bark sourced timber. C Luke &  
your hosts Angelo and Rita.

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



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