

LUME

BAR . DINING . EVENTS



Entrée

Fresh oysters

Natural with mignonette \$5 each

Kilpatrick \$6 each

Beer battered \$6 each

Bread and dips 20

Soup of the day 22

Served with grilled ciabatta bread

Pan seared scallops 28

Cauliflower purée, chorizo, black caviar, citrus segments & toasted almonds (GF)

Teriyaki glazed tofu (GF, DF, VGN) 28

Charred broccolini, wakame, chilli, pickled ginger and sesame

Thai style roasted duck salad (GF, DF) 30

With cucumber, radish, tomato, coriander, cashews and nan Jim dressing

Mains

Asian pork belly	42
Shitake mushroom rice, Pak choi, dried shallot, Sichuan lotus root chips, Shaoxing wine jus. (GF, DF)	
Market Fish	45
Warm organic quinoa salad, sauce Vierge (GF, DFA)	
Garlic Prawns linguine	32
Prawns, garlic, onion, olive oil, chili flakes, cherry tomato, fresh linguine, parmesan cheese DFA	
Mediterranean eggplant, zucchini and haloumi stack	36
Tomato fondue, dukkha, rocket (GF, VG, VGNA)	

From the Grill

Chicken supreme with herb lemon marinade	GF, DFA	43
Beef fillet	GF, DFA	52
Lamb rump	GF, DFA	47

All served with duck fat potatoes and Seasonal vegetables

Choose one sauce from the following (extra sauce \$ 2 each)

Peppercorn, Red wine jus, Mushroom, Mint sauce

Sides

Garden salad	V, GF, DF	16
Seasonal vegetable	GF, DF, V	16
Onion Rings	V, DF	16
Polenta chips with truffled aioli	V, GF	16

LUME

BAR . DINING . EVENTS

