



Dinner

6pm onwards

Entrees

Local Baked Breads with Lemon and Thyme Hummus
Basil Pesto and Eggplant Dip
\$14

Garlic Baked Focaccia with Herbed Garlic Butter sprinkled with Parmesan
\$10

Salt and Pepper Squid with Petit Salad and nước chấm Dipping Sauce
\$16

Balsamic Glazed Portobello Mushroom baked with Pumpkin Seed Pesto
and Shaved Parmesan
\$16

Panko and Lemon Pepper crumbed Green Lipped Mussels with
Shallot and Dill Pickle Crème Fraiche
\$16

Smalls

Anise Braised Duck Leg Salad with Crisp Greens and Liquorice Dressing
\$23

Chicken Caesar with Crispy Prosciutto, Cos, Croutons,
Parmesan, Caesar Dressing and Anchovies
\$21

Creamy Smoked Chicken Spinach and Herb Linguini
\$21

Mussel Pesto Pasta with White Wine Cream and Roasted Pepper
\$21

LUME

BAR . DINING . EVENTS





Dinner

6pm onwards

Mains

Slow Cooked Lamb Neck with Pickled Fennel Kimchi
and Carrot Ginger Mash
\$38

Baked Zucchini in Filo Parcel with Cottage Cheese, Pesto Toasted
Almonds and Lemon Butter Sauce
\$24

Cumin Scented Pork Belly with Grilled Corn, Potato Puree, Lime and
Coriander Compound Butter
\$36

Grass Fed Beef Brisket with Truffled Pumpkin Mash and Crushed
Minted Peas
\$39

Pan Fried Marinated Groper with Crushed Potato, Greens and a
Warm Caper, Lemon and Tomato Sauce Vierge
\$38

Lemon Peppered Chicken Breast Schnitzel with a Dijon Mustard
Mayonnaise and Petit Salad
\$33

300g Ribeye Steak, Grilled to your liking served with
Petit Salad and Fries
\$45

Sides - *all* \$10

Garden Salad

Seasonal Greens

Truffle Mash

Onion Rings with Aioli

LUME

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