



# Dinner

6pm onwards

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## Smalls

Sourdough, Balsamic, Olive Oil and Homemade Dukkha  
\$15 V Ve DF

Warmed Olives, Crispy Flat Bread, Hummus and Sumac  
\$18.5 V Ve DF

Pacific Oysters — Natural DF GF  
Half Dozen \$19 Full Dozen \$36

Pacific Oysters — Baked DF GF  
Half Dozen \$21 Full Dozen \$38

West Coast Whitebait Fritter—Devilled Whitebait  
Bread and Butter, Burnt Lemon  
\$18.5 DF

Hot Smoked Venison, Butternut with Sherry Vinegar,  
Eggplant and Lavoche  
\$21

Sesame Pork, Flame Grilled Skewers on Steamed Rice  
with Dipping Sauce and Pickles  
\$18.5 GF DF

Duck Pancake, Cucumber, Mandarin and Cilantro Salad  
\$19.5 DF

Tempura Cauliflower, Grilled Halloumi, Pickled Ginger  
on a Chard Salad  
\$16.5 V

# LUME

BAR . DINING . EVENTS





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## Mains

Aged Beef Fillet, Potato Fritters, Green Beans and Mushroom Sauce  
\$38 GF

Roasted Pork Fillet, Kumara, Pumpkin, Apple Relish and Slaw  
\$34 GF

Baked Market Fish, on a Leek and Potato Galette with Spring Vegetables  
\$36 GF

Short Rack of Lamb, Garlic Gratin, Pea Crush with Jalapeno Mint Sauce  
\$37 GF

Mushroom Croquettes on Brassica Roasted Beetroot with Truffle Mayo  
\$32 V DF

Grilled Corn Fed Chicken, Freekeh Risotto, Roasted Tomato and Hazelnuts  
\$34

Poached Salmon, Spring Vegetables, Crab Dumplings and Lemon Butter  
\$36

Borek, Arabian Goat Cheese & Spinach Pastry, Pomegranate, Roast Pear  
and Pistachio Salad  
\$29 V

## Sides — all \$9

Garden Green Salad

Greek Salad

Seasonal Steamed Vegetables

Roasted Brava's Potatoes

GF gluten free V vegetarian DF dairy free Ve vegan

# LUME

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