

LUME

BAR . DINING . EVENTS



\$85 per Person

Amuse-bouche

Bay of islands oysters

Lemon granita, pickled red onion, cucumber foam

Entrée

Baked Camembert

Confit garlic and rosemary, red onion chutney, sourdough and honey

OR

Cured Mt cook salmon beetroot and orange jelly Pickled Beetroot & Dill Cream

Main

Beef fillet with potato and thyme galette, buttered green beans, spinach and pea puree, thyme & red wine jus.

OR

Baked chicken breast, pomme puree, eggplant caponata, pistachio crumb, Citrus beurre blanc

Dessert to share

Italian tiramisu with drunken strawberry puree, strawberry mouse, Macaroon