

CHICKEN MADRAS 18.5
Cooked with coconut, fennel, curry leaves & star anise

LAMB

LAMB ROGANJOSH 18.5
Tender diced lamb braised in tomato, onion gravy with Kashmiri spices

LAMB KORMA 18.5
Cooked with cashew almond creamy sauce scented with cardamom

LAMB & SPINACH CURRY 18.5
Tender lamb simmered in spinach, ginger & garlic with a touch of cream

LAMB VINDALOO 18.5
Diced tender lamb with chillies, mustard, cumin & malted vinegar

LAMB MADRAS 18.5
Cooked with coconut, fennel, curry leaves & star anise

BEEF

BEEF VINDALOO 18.5
Diced beef cooked with malt vinegar, mustard, cumin, hot chillies & onions

BEEF KORMA 18.5
Cooked with cashew almond creamy sauce scented with cardamom

BEEF MADRAS 18.5
Cooked with coconut, fennel, curry leaves & star anise

VEGETARIAN

PALAK PANEER 17.5
Cottage cheese cubes with creamy spinach, fenugreek leaves & spices

KADAI PANEER 17.5
Cottage cheese simmered in mildly spiced rich tomato onion sauce with butter & cream

POTATO PIRATTAL 15.5
Skin on potatoes tossed in red onions, tomato, coconut & fresh curry leaves

EGGPLANT MASALA 15.5
Eggplant simmered in tamarind, fenugreek, mild spices & coconut cream

VEGETABLE KORMA 15.5
Mixture of fresh vegetables in rich cashew almond sauce & touch of saffron

VEGETABLE JALFREZI 15.5
Fresh veggies tossed in tomato capsicum, onions sauce with fenugreek & ginger

DAL TADKA 15.0
Yellow split lentils with tomatoes, onions, garlic, ginger, mustard & curry leaves

TANDOORI BREADS

PLAIN NAAN 3.0 GARLIC NAAN 3.0
ROTI 3.0 PARATHA 4.0
PESHWARI NAAN 5.0
ALOO PARATHA (POTATO STUFFED BREAD) 4.0
KEEMA NAAN (LAMB MINCE NAAN BREAD) 4.5

SIDES

PAPPADAM 2.0
STEAMED BASMATI RICE 2.0
RUSTIC CHIPS with Aioli 6.0
LOADED FRIES WITH GRAVY 7.0
LOADED FRIES WITH BUTTER CHICKEN SAUCE 7.0
STEAMED VEGETABLES 6.0
SWEET POTATO FRIES with Aioli 7.0

SOMETHING SWEET

BROWNIE 4.0
STICKY DATE 4.0
ORANGE ALMOND CAKE 4.0
TIRAMISU 4.0



BISTRO & BAR

YOUR LOCAL RESTAURANT – NORTHAM

TAKE AWAY MENU

08 9636 5250

Business Hours

Mon – 11am- 2.30pm & 5pm – 9pm
Tues – 11am -2.30pm & 5pm - 9pm
Wed – 11am – 2.30pm & 5pm – 9pm
Thur – 11am – 2.30pm & 5pm – 9pm
Fri – 11am - 2.30pm & 5pm – 9pm
Sat – 8am - 2.30pm & 5pm – 9pm (weekend breakfast)
Sun – 8am - 2.30pm & 5pm – 8pm (weekend breakfast)

info@lumenortham.com.au

www.lumenortham.com.au

187 Fitzgerald Street , Northam 6401

SMALL PLATES

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| GARLIC BREAD | 6.0 |
| VEGETABLE SAMOSA Potatoes & peas encased with Indian puff pastry | 5.0 |
| TAMARIND SESAME PRAWNS with mango coriander salsa | 14.5 |
| SICILIAN CRISPY SQUID with capers, olives & aioli | 15.5 |
| DOUBLE ROASTED PORK BELLY With orange & Miso glaze | 15.5 |
| PUMPKIN & PEAS ARANCINI With baby roma tomato sauce & basil pesto | 14.5 |
| TANDOORI CHICKEN TIKKA GF Chicken morsels in tandoori marination & cooked in charcoal clay oven | 14.5 |
| LAMB SEEK KABAB GF Minced lamb with ginger, chilli, garam masala & coriander cooked in Tandoor | 15.5 |

BIG PLATES

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| FISH & CHIPS Barramundi fillets, salad, tartare sauce, lemon & fries | 15.5 |
| LUME WAGYU BEEF BURGER Wagyu beef Pattie, bacon, egg, pickles, cheese, salad & fries | 15.5 |

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| GO GREEN VEGGO BURGER Home made fresh vegetable pattie, pickles, beetroot, cheese, salad & fries | 14.5 |
| STEAK SANDWICH Grilled premium steak, salad, tomatoes, bacon, cheese, onion jam & fries | 15.5 |
| CRISPY SKIN BARRAMUNDI Quinoa, buttered veggies, chive cream pan burst tomatoes | 23.5 |
| LINGUINE PRIMAVERA Fresh linguini with Mediterranean veggies & Basil roma tomato sauce | 16.5 |
| LINGUINE CARBONARA | 17.5 |
| PRAWN LINGUINE | 22.5 |
| CHICKEN LINGUINE | 18.5 |
| GNOCCHI With pumpkin, spinach, capsicum, heirloom tomatoes & Basil | 16.5 |
| LASAGNE with fries & salad Lean premium beef mince, cheese & Napolitano sauce | 16.5 |
| CHICKEN PARMIGIANA Classic style with ham, Napolitano, cheese, fries & salad | 16.5 |
| LAMB SHANK - Amelia Park | SINGLE 16.5 DOUBLE 28.0 |
| Braised with herbs, red wine & served with mash and vegetables | |
| SEAFOOD PAELLA Fresh seafood, Calaspara rice, chorizo, capsicum, tomatoes & saffron | 16.5 |
| MEAT LOVERS PIZZA (salami, ham, beef, chorizo, tomato sauce, bbq sauce & cheese) | 15.5 |
| CHICKEN SUPREME PIZZA (fresh chicken, capsicum, onions tomato sauce & cheese) | 14.5 |

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| VEGETARIAN PIZZA (mushroom, spinach, capsicum, zucchini, tomato sauce & cheese) | 14.5 |
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INDIAN SPECIALITIES

SEA FOOD

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| THAI STYLE SEAFOOD Barramundi fillets cooked in sweet basil, Kalanga, coriander & coconut milk | 20.5 |
| KADAI PRAWN Tail on prawns tossed with fenugreek, red onions, capsicum, ginger & tomato onion masala | 23.5 |
| PRAWN KORMA Prawns simmered in mildly spiced cashew almond gravy with a touch of cream | 23.5 |
| PRAWN MADRAS Cooked with coconut, fennel, curry leaves star anise | 23.5 |

CHICKEN

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| BUTTER CHICKEN Tandoori chicken morsels simmered in rich creamy tomato sauce with fenugreek leaves | 18.5 |
| CHICKEN TIKKA MASALA Tandoori chicken morsels tossed with roasted cumin, red onions, capsicum & tomato onion masala | 18.5 |
| THAI STYLE CHICKEN CURRY Tender chicken cooked in fresh sweet basil, lemon grass, kalanga & coconut cream | 18.5 |
| CHICKEN KORMA Cooked with cashew almond creamy sauce scented with cardamom | 18.5 |
| CHICKEN VINDALOO Chicken morsels cooked with chillies, mustard, cumin & malted vinegar | 18.5 |
| CHICKEN & SPINACH CURRY Chicken with spinach, ginger & garlic with a touch of cream | 18.5 |
| CHICKEN BRIYANI Chicken & Basmathi rice cooked with spices, mint & coriander in absorption method | 18.0 |