



Dear Patrons!

We are delighted that you have chosen to dine with us at Lume. The menu has been prepared using only the finest quality ingredients and our chefs change the menu seasonally.

Lume is managed by hospitality professionals with years of experience. In an attempt to heighten your enjoyment of our menu we have carefully selected the wines to complement the flavours of the cuisine.

We hope that you enjoy your meal.

Bon appetite



SHARE PLATES

GARLIC BREAD 8.5

CHEESY GARLIC BREAD 9.5

VEG SAMOSA 5.0

Potatoes & peas encased with Indian puff pastry

TAMARIND SESAME PRAWNS 17.5

With Mango Coriander Salsa

SICILIAN CRISPY SQUID 17.5

With capers, olives & saffron aioli

SWEET POTATO & MUSHROOM ARANCINI 16.5

With baby roma tomato sauce & basil pesto

TANDOORI CHICKEN TIKKA 15.5

Chicken morsels in tandoori marination & cooked in

charcoal clay oven

CHILI CHICKEN 18.0

Mixed capsicum, cashew & babycorn

MAINS

FISH & CHIPS	20.5
Barramundi Fillet, Salad, tartare sauce, lemon & fries	
CHICKEN PARMIGIANA	20.5
Classic style with ham, Napolitano, cheese, fries & salad	
LASAGNE WITH FRIES & SALAD	20.5
With chanterelle mushrooms	
SLOWED COOKED PORK BELLY	26.5
Orange Miso Glaze, Buttered Veggies, Sweet potato	
CRISPY SKIN BARRAMUNDI	28.0
Quinoa, buttered veggies, pan burst tomatoes. Sauce choices: Thai Red Sauce or Chive Cream	
GRILLED SCOTCH FILET	32.0
Black Angus, Herb Mash, Butter Veggies Red wine Jus/ Mushroom/ Green Peppercorn/ Garlic	
CHAR GRILLED CHICKEN BREAST	26.0
Served with Honey Peanut Sauce & roasted coconut rice	
BEEF SHORT RIBS IN BBQ SAUCE	32.0
Slow cooked and serve with fries	
AMELIA PARK SINGLE LAMB SHANK	20.5
Braised with Red Wine, Mash & Butter veggies	
LUME WAGYU BEEF BURGER	20.0
Wagyu Beef Pattie, Bacon, Pickles, Cheese, Egg, Salad & fries	
STUFFED CHICKEN BREAST	26.0
Spinach & ricotta mousse, Mushroom risotto & Romesco Sauce	
LINGUINE CARBONARA	20.5
Bacon, Garlic, white onion, Mushroom, cream & parsley ADD CHICKEN 5 or PRAWN 6	
LINGUINE PRIMAVERA	20.5
Fresh Linguine with mix veggies & basil roma tomato sauce ADD CHICKEN 5 or PRAWN 6	
TANDOORI CHICKEN SALAD	18.5
Tikka, mint, yogurt, and market greens	
PRAWN S& MANGO SALAD	20.0
With roasted spanish onions, capsicum, mango & marked greens	

INDIAN SPECIALITIES

BUTTER CHICKEN	21.5
Tandoori chicken morsels simmered in rich creamy tomato sauce with fenugreek leaves	
CHICKEN TIKKA MASALA	21.5
Tender pieces of chicken tikka cooked with tomato, onion, capsicum and masala	
CHICKEN VINDALOO	21.5
Goan spices, with chillies, mustard, cumin & malted vinegar	
CHICKEN KORMA	21.5
Cooked with cashew almond creamy sauce scented with cardamom	
LAMB ROGAN JOSH	21.5
Tender diced lamb braised in tomato, onion gravy with Kashmiri spices	
LAMB VINDALOO	21.5
Goan spices with chillies, mustard, cumin & malted vinegar	
LAMB KORMA	21.5
Cooked with cashew almond creamy sauce scented	
BEEF VINDALOO	21.5
Diced beef cooked with vinegar, mustard, cumin, hot chillies & onions	
BEEF KORMA	21.5
Cooked with cashew almond creamy sauce scented	
GOAT CURRY	22.5
Tender pieces of goat marinated overnight in yoghurt, onions & chef's special spices then cooked next day to a smooth delicious curry	
FISH CURRY	23.0
Tender pieces of fish cooked in thai red curry sauce	
VEGETABLE KORMA	17.5
Mixture of fresh vegetables in rich cashew almond sauce & touch of saffron	
EGGPLANT MASALA	17.5
South Indian dry eggplant masala	
SAAG PANEER	17.5
Cottage cheese cubes with creamy fresh spinach, fenugreek leaves & spices	
CHICKEN BRIYANI	20.0
A spiced mix of chicken and rice traditionally cooked over an open fire in a pot	

SIDES

<i>RUSTIC CHIPS WITH AIOLI</i>	<i>7.0</i>
<i>SWEET POTATO CHIPS WITH AIOLI</i>	<i>7.0</i>
<i>LOADED FRIES WITH GRAVY/ BUTTER</i>	
<i>CHICKEN SAUCE</i>	<i>8.0</i>
<i>PLAIN NAAN</i>	<i>3.0</i>
<i>GARLIC NAAN</i>	<i>4.0</i>
<i>STEAM RICE</i>	<i>3.0</i>
<i>STEAMED VEGGIE</i>	<i>8.0</i>