

Lume All Day Menu

VEGETABLE SPRING ROLLS (V) \$12

served with sweet chilli sauce

VEGETABLE SAMOSA (V) \$12

served with mint sauce

BUFFALO CHICKEN WINGS \$18

served with spicy mayo

LOADED FRIES (V) \$12

truffle mayo, parmesan cheese

SHRIMP TEMPURA \$20

golden crunch prawns served with aioli

CALAMARI FRITTERS \$20

golden crunch calamari served with aioli

FISH AND CHIPS \$20

battered fried fish served with aioli

LUME SIGNATURE SALAD

chicken 15 | prawns 18 | fish 15

CHICKEN PANINI SANDWICH \$15

served with fries

CURRIED EGG SANDWICH \$14

curry mayo, parsley, served with fries

LUME STEAK SANDWICH \$20

black angus, caramelised onion, mesclun, cheese, tomato served with fries

LUME ANGUS BEEF BURGER \$22

beef patty, bacon, pickles, cheese, salad & fries

Sharing platter

TASTE OF INDIA \$32

chicken tikka, lasooni prawn, vegetable samosa, masala fish served with mint sauce

LUME SEAFOOD PLATTER \$36

prawn skewers, seared scallops, battered fish, calamari rings served with fries and salad





Entree

GARLIC BREAD (V)

italian herbs butter

\$8

SOUP OF THE DAY (V)

ask your waiter

\$15

SEARED SCALLOPS (GF,DF)

extra virgin olive oil, garlic, cherry vine tomato puree, parsley oil

\$20

CHICKEN TIKKA SKEWERS

thigh chicken, tandoori masala served with mint chutney

\$20

LASOONI PRAWN

marinated prawns with indian spices, served with mint chutney

\$22

CHICKEN SATAY

chicken thigh, soya sauce served with peanut sauce

\$20

BEEF TATAKI

torched beef, dried tomato, parmesan, green oil, capers

\$22

Mains

PASTA PRIMAVERA/CARBONARA

add chicken 6 | prawn 8

\$24

TRUFFLE FLAVOURED GNOCCHI

assorted mushroom, cream sauce, parmesan, pesto oil

\$24

CHICKEN PARMESAN

classic style with turkey ham, tomato sauce, cheese served with fries and greens

\$22

SEA TO PLATE (GF,DF)

baked fish, extra virgin olive oil, garlic, cherry vine tomato puree, fennel, parsley

\$28

BLACK ANGUS STRIPLOIN

250gms grass fed, dry aged best served medium rare with fries & red wine jus

\$35

BLACK ANGUS SCOTCH FILLET

250gms grass fed, dry aged best served medium rare with fries & red wine jus

\$39

48 HRS BRAISED BEEF CHEEK

slow cooked, served with potato mash, vegetables, shallots

\$32

AMELIA PARK LAMB SHANK

braised and served with potato mousseline, vegetables

\$32



Indian Cuisine

- CHICKEN TIKKA MASALA** \$24
spicy tomato gravy
- BUTTER CHICKEN** \$24
tandoori chicken with creamy tomato and butter sauce
- VINDALOO** \$26
tangy gravy with mustard, cumin, hot chillies & onion
add Chicken | Lamb | Beef
- MADRAS** \$26
south indian coconut masala with tempered curry leaves and mustard
add chicken | Lamb | Beef | Fish | Prawn
- GOAT CURRY** \$26
tomato and onion gravy with kashmiri spices
- LAMB ROGANJOSH** \$26
creamy tomato curry sauce
- KORMA** \$26
tangy coconut sauce
add chicken | Lamb | Beef
- FISH OR PRAWN CURRY** \$26
south indian style curry with red chilli and mustard
- HYDERABADI LAMB SHANK** \$32
saffron mash, south indian gravy, corriander
- PANEER SAAG | SHAHI | KADAI** \$22
spinach curry with cottage cheese
- VEGETABLE VINDALOO** \$22
tangy gravy with mustard, cumin, hot chillies & onion
- VEGETABLE KORMA** \$22
tangy coconut sauce
- DAL TADKA** \$20
toor dal with onion tomato gravy

Sides

- GARLIC NAAN** \$5
- PLAIN NAAN** \$4
- STEAM RICE** \$4



Asian Indulgence

GINGER & LIME BAKED FISH

\$28

spicy sweet sauce with fresh lime

BEEF RENDANG

\$28

slow cooked beef with coconut milk

STIR FRIED CHICKEN WITH OYSTER SAUCE

\$24

sweet asian inspired sauce

STIR FRIED VEGETABLE

\$20

seasonal vegetables tossed in soy and ginger sauce

STIR FRIED BEEF WITH OYSTER SAUCE

\$24

sweet asian inspired sauce

Sides \$8

FRENCH FRIES

BRUSSEL SPROUTS

TRUFFLE MASH

STEAMED VEGETABLES

SAUTEED MUSHROOMS

GARDEN SALAD

Desserts \$15

SWISS CHOCOLATE TART

CLASSIC TIRAMISU

EXOTIC CHEESECAKE

TRADITIONAL CREME BRULEE

2 SCOOPS OF ICE CREAM

Vanilla, chocolate, strawberry

PLEASE CHECK WITH STAFF FOR DIETARIES REQUIREMENTS AND ALSO IMAGES DISPLAYED IN MENU ARE JUST FOR REFERENCE