LUME

Dinner Menu

ENTRÉES

Bread & dips **25**
Artisan toasted bread served with a selection of house made dips

Lakes Seafood Chowder **28**
A rich, creamy chowder of market fish, prawns, and mussels with potato, sweet corn, leek, and fresh herbs, served with toasted sourdough

Toasted Brioche with Port Wine Mushrooms **30**
Golden toasted brioche topped with sautéed port wine mushrooms in a creamy garlic thyme sauce, finished with Parmesan and fresh herbs

Pan-Seared Scallops **32**
Pan-seared scallops served with sweet miso corn purée, pickled daikon, microgreens, black caviar, and yuzu dressing

Sticky BBQ confit lamb ribs **32**
Slow cooked lamb ribs glazed with smoky BBQ sauce, served with tangy hummus, dukkah, pickled red onion and fresh herbs

Thai style roasted duck salad **34**
Roasted duck with cucumber, radish, cherry tomatoes, fresh coriander, crushed peanuts, crispy shallots and Nam Jim dressing

ALLERGENS

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance.
Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.
Please inform our team if you have a food allergy or intolerance

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PASTA & RISOTTO

Red Wine Slow-Braised Beef Cheek Risotto **45**
Creamy saffron risotto with red wine-braised beef cheek, whipped ricotta, shaved Parmesan, and fresh herbs

Seafood Spaghetti **38**
Linguine tossed with garlic prawns, house tomato sauce, chilli flakes, olive oil, fresh herbs and Parmesan

Basil Pesto Gnocchi **36**
Potato gnocchi in a creamy Pesto sauce with toasted walnuts, baby spinach, and shaved Grana Padano
Add smoked chicken +8

FROM THE GRILL

All grill dishes are served with duck fat potatoes and seasonal vegetables.

200g Peter Timbs Premium Ribeye **59**
250g Merino Lamb Rump **52**
200g Mt Cook Salmon Fillet **50**
300g Honey-Soy Ginger Pork Fillet **45**

SAUCES

Choose one sauce | Extra sauce $2

Peppercorn Sauce • Port Wine Jus • Mushroom Sauce • Mint Sauce • Hollandaise Sauce

SIDES **16**

Garden Salad • Seasonal Vegetables • Onion Rings • Polenta Chips • Duck Fat Potatoes

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DESSERTS 20

Sticky date pudding
Warm sticky date pudding served with butterscotch sauce, vanilla bean ice cream, and honeycomb toffee.

Rhubarb apple crumble
Warm cinnamon spiced rhubarb and apple crumble with oat topping, Hokey Pokey ice cream and butterscotch sauce.

Red wine poached pear
Spiced red wine poached pear served warm with berry sorbet.

Trio of ice cream / sorbet
Chef's selection of seasonal ice creams and sorbets.

CHEESE PLATTER $22 / $32

Selection of artisanal cheeses served with crackers, fresh fruit, quince paste & toasted nuts.

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