

# LUME

BAR.DINING.EVENTS

## DINNER MENU

6 p m - 9 p m

### SMALLS

Oysters natural	26 (half dozen)	55 (dozen)
Oysters kilpatrick	30 (half dozen)	58 (dozen)
Warm breads and dips		18
Roasted beetroot, cashew crema, balsamic glaze, poached pear		24
Beef short ribs, root vegetable puree, gremolata		24
Braised lamb shoulder, croquets, smoked raita		26

### MEDIUMS

Salt and pepper calamari, paprika aioli <b>GF</b>	22
Pumpkin and feta arancini, aioli <b>V</b>	21
Prawns nobashi torpedo, japanese mayonaise	24
Steamed vegetable dumplings, sweet chili <b>V</b>	20
Karaage chicken, chilli jam <b>DF</b>	22
Vegan bits, beetroot, minted peas, sweet potato <b>VE</b>	22

### MAINS

<b>New Zealand beef</b>	50
Fillet beef, triple cooked chips, carrots, greens, shiraz jus	
<b>Venison hot-pot</b>	46
Diced venison, wild venison sausage, root vegetables, onion, red currents	
<b>Canterbury lamb rump</b>	48
Fondant potato, white onion & sage puree, roasted parsnip, olive jus	
<b>Free range chicken breast</b>	42
Chorizo & potato croquette, butternut pumpkin, greens, lemon garlic beurre blanc	
<b>Asian pork belly</b>	42
Hazelnut and cauliflower puree, savoy cabbage with pumpkin and bacon, roast apple, shiraz jus	
<b>Fish of the day</b>	42
Creamy mash potato, baby spinach, fried capers, leek & pea cream	
<b>Trio of cauliflower</b>	38
Spiced cauliflower steak, hazelnut & cauliflower puree, fritters	

### SIDES all sides 16

Green salad
Paprika roasted vegetables
Butter broccoli with almonds
Creamy mashed potatoes
Triple cooked chips

