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MELBOUR

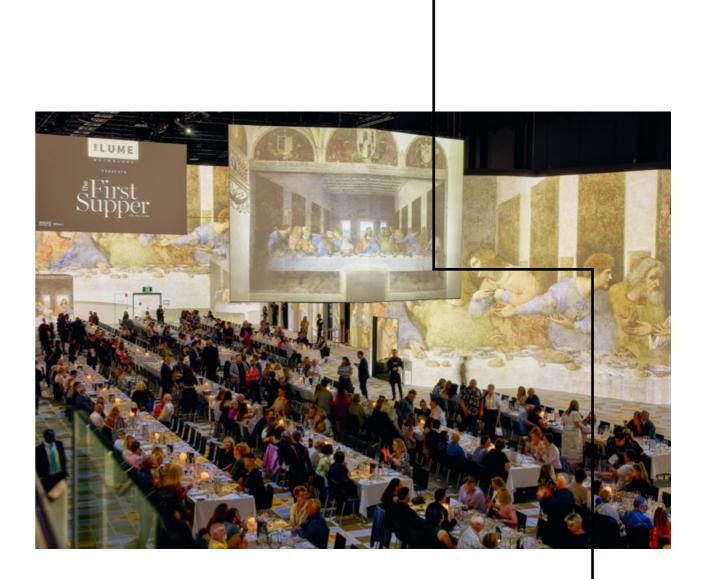


Exclusive Events Menu

A blend of art, science and flavour. Each dish promises to transport your taste buds to the heart of Italy.

Our award-winning chefs have designed a menu inspired by Italy, with a variety of dishes that capture the country's vibrant and unique flavours. From traditional favourites to creative twists, there's something for everyone to enjoy.

Buon appetito!



Each dish is a masterpiece

Orange and almond flourless ricotta and vanilla cream

THE LUME Melbourne Leonardo da Vinci Menu

Breakfast Events



La Colazione

Stand up breakfast \$45 per person

Inclusions

- \cdot Selection of fruit juices
- · Freshly brewed premium coffee; hot chocolate; and a variety of traditional and herbal teas

Served cold

Pre-set

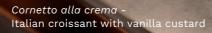
- · Chocolate, pear and walnut muffin V
- · Cornetto alla crema Italian croissant with vanilla custard V
- · Orange and almond flourless cake, ricotta and vanilla cream V, GF
- · Macedonia di frutta fresca Fruit salad and coconut yogurt V, VF, GF

Served hot

· Seared 'Salt Kitchen' mortadella and free-range egg slider with provolone

(V) Vegetarian (GF) Gluten friendly (VF) Vegan friendly

All prices inclusive of GST.





Polenta fritter with roasted corn puree and pickled avocado

Two-course seated breakfast \$61 per person

Inclusions

- · Selection of fruit juices
- Freshly brewed premium coffee; hot chocolate; and a variety of traditional and herbal teas
- · Our house-baked sourdough bread, cultured butter and pots of jam

(V) Vegetarian (GF) Gluten friendly (VF) Vegan friendly

All prices inclusive of GST.

Prima Corso (first course)

Select one

- Strawberries, coconut yoghurt and ancient grain granola V, VF, GF
- Polenta fritter with roasted corn puree and pickled avocado V, VF, GF

Seconda Corso (second course)

Select one

- · 63° poached egg served with braised borlotti beans in rich tomato sugo, cima de rappa and ricotta salata V, GF
- · Grande Colazione Scrambled eggs, crispy pancetta, aged balsamic glazed Roma tomato, grilled peppers and Cotechino sausage **GF**

Alternate drop available **\$7 per person, per course**

Cocktail Events

Celebrazione

Two-hour cocktail package \$113 per person

\$124 per person

(3-hour standard beverage package)

\$135 per person

(4-hour standard beverage package)

Served cold

- · Sweet tomato tart with basil and olive gravel V, VF, GF
- · Vitello tonnato poached veal fillet, tuna mayonnaise and fried capers

Served hot

- Truffled mushroom arancini with porcini and pickled celeriac V, GF
- · Potato spun prawn tail with saffron aioli **GF**
- Nonna's meatball tart with parmesan green herb sauce

Food station

· Pea and ricotta ravioli, Grana Padano and Prosecco cream V

Dessert

· Tiramisu tartlet with espresso coffee and mascarpone cheese V, GF



Standard beverage package

- · One Naked Life mocktail
- One premium sparkling wine
- · One premium white wine
- · One premium red wine
- · One premium rosé
- · One non-alcoholic sparkling wine
- · One standard beer
- · One premium beer
- · One non-alcoholic beer
- · One seltzer
- · Sanpellegrino Italian Sparkling Drinks
- · Aranciata Rossa
- Limonata
- · Chinotto
- · Variety of fruit juices
- · S.Pellegrino Sparkling Mineral water

Sommelier beverage upgrade

Upgrade to our Sommelier beverage package for an additional \$9.50 per person. Includes sommelier selection of handpicked wines and Four Pillars G&T can.

Nonna's meatball tart,



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Gala Events

Cena

Three-course set menu with canapes on arrival

\$193 per person

(3-hour standard beverage package)

\$200 per person

(4-hour standard beverage package)



Inclusions

- · Tea and coffee
- · Selection of handmade chocolate truffles
- · House-made sourdough bread with olive oil and butter

Canape

- · Sweet tomato tart with basil and olive gravel V, VF, GF
- · Vitello tonnato poached veal fillet, tuna mayonnaise and fried capers

Entrée

· Baby burrata with heirloom tomato tea and Tarago black olive jam V, GF

Main

Alternating course

- · Sangiovese braised beef cheek, carrot puree and basil oil **GF**
- · Ocean trout, pan roasted scallop, salsa verde and Cinzano bianco velouté GF

Dessert

· Vanilla pannacotta with fresh berries V, VF, GF

(V) Vegetarian (GF) Gluten friendly (VF) Vegan friendly

All prices inclusive of GST.



Standard beverage package inclusions

- · One Naked Life mocktail
- · One premium sparkling wine
- · One premium white wine
- · One premium red wine
- · One premium rosé
- · One non-alcoholic sparkling wine
- · One standard beer
- · One premium beer
- · One non-alcoholic beer
- \cdot One seltzer
- · Sanpellegrino Italian Sparkling Drinks
- · Aranciata Rossa
- Limonata
- · Chinotto
- · Variety of fruit juices
- · S.Pellegrino Sparkling Mineral water

G&T can.

Sommelier beverage upgrade

Upgrade to our Sommelier beverage package for an additional \$9.50 per person. Includes sommelier selection of handpicked wines and Four Pillars

THE LUME Melbourne Leonardo da Vinci Menu

Beverage Packages

Standard beverage package inclusions

- · One Naked Life mocktail
- · One premium sparkling wine
- \cdot One premium white wine
- \cdot One premium red wine
- · One premium rosé
- · One non-alcoholic sparkling wine
- · One standard beer
- · One premium beer
- · One non-alcoholic beer
- · One seltzer
- · Sanpellegrino Italian Sparkling Drinks
- Aranciata Rossa
- Limonata
- · Chinotto
- · Variety of fruit juices
- · S.Pellegrino Sparkling Mineral water

Sommelier beverage package inclusions

- One signature Four Pillars Gin & Tonic can (on arrival)
- · One Naked Life mocktail
- One Sommelier sparkling wine
- \cdot One Sommelier white wine
- \cdot One Sommelier red wine
- \cdot One Sommelier rosé
- · One non-alcoholic sparkling wine
- · Two premium beers
- · One non-alcoholic beer
- · One seltzer
- · Sanpellegrino Italian Sparkling Drinks
- Aranciata Rossa
- Limonata
- · Chinotto
- · Variety of fruit juices
- · S.Pellegrino Sparkling Mineral water

Optional upgrade

Signature cocktails

- · Campari Soda \$13 ea
- SOFI Blood Orange and Bitters Classic Spritz - \$17 ea
- SOFI Davidson Plum and Fingerlime Australiano Spritz - \$17 ea
- SOFI White Peach and Ginger Bellini Spritz - \$17 ea
- · Mandorla Negroni \$22 ea
- Four Pillars Can Rare Dry Gin and Tonic - \$14.50 ea

THE LUME Melbourne Leonardo da Vinci Menu



Selection of standard package wines

Sparkling

- · De Bortoli Prosecco
- · Rococo Sparkling NV

White

- · Rutherglen Estate Fiano
- · Bella Riva Pinot Grigio

Selection of sommelier package wines

Sparkling

- · Nomads Garden Prosecco, King Valley
- Tahbilk Coueslant Chardonnay Pinot Noir Sparkling, Goulburn Valley

- · Fenian Wines Pinot Gris 2023, Mornington Peninsula
- · Levantine Hill Glen Garvald Chardonnay 2022, Yarra Valley

Standard beers

- · Peroni Nastro Azzuro
- Mountain Goat Tasty Pale Ale, 4.4% VF

Premium beers

- · Good Land Good Lager, 5% VF
- Urban Alley Urban Ale, 4.2% VF

Seltzer

· Moon Dog Fizzer Piney Limey VF, GF

Red

- Rutherglen Estate Sangiovese
- · De Bortoli Regional Classic Montepulciano, Heathcote

Rosé

• Rutherglen Estate Rose

Red

- In Dreams Pinot Noir 2022, Yarra Valley
- · Sally's Paddock Sasha Cabernet Shiraz, Pyrenees

Rosé

· Levantine Hill Glen Garvald Rosé 2022, Yarra Valley

Non-alcoholic sparkling wine

· Vinada Sparkling Chardonnay

Non-alcoholic beer

- · Peroni Nastro
- Bridge Road Free Time (<0.5%)



DeBORTOLI

REGIONAL

CLASSIC.

HEATHCOTE





Non-alcoholic drinks

- Variety of fruit juices
- · Sanpellegrino Italian Sparkling Drinks
- · Aranciata Rossa
- · Limonata
- · Chinotto
- Naked Life Mocktails
- \cdot Gin and Tonic
- · Italian Spritz
- · Caribbean, Lime and Soda
- · Crodino
- · S.Pellegrino Sparkling Mineral water

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Start planning your next event

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Event Partner



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