

..... DEGUSTATION

7 course degustation (please ask your waiter for menu)
Matching wines

..... CAVIAR

Oscietra caviar 30g

Baeri caviar 15g

served with traditional garnish

..... OYSTERS

served natural, eschallot dressing

½ dozen dozen

Tempura with wakame wasabi dressing or kilpatrick with BBQ

½ dozen dozen

..... RAW

Sashimi of kingfish, ginger, eschallot and goats feta
"signature dish"

Steak tartar with traditional accompaniments

————— Tapas —————

Crumbed sardines, tomato and caper salsa

Roasted peppers, burrata cheese, on toast ✓

Prawn toast, corn salsa, chipotle aioli

Charcuterie selection, caramelised onion, grilled bread

Lamb tortillas, smoked eggplant puree, red pepper salsa,
sour cream

Chicken liver parfait, pear chutney, toasted brioche

Duck sliders, pickled papaya, spring onions, chilli,
hoy sin sauce

Wagyu mini beef burgers, tomato relish, teleggio cheese

Tempura zucchini, salsa verde, semi dried tomatoes ✓

Pork and pistachio terrine, apple remoulade, egg dressing

————— Appetizer —————

Pumpkin tortellini, goats feta, dukkah spice, curry dressing ✓

Lobster bisque, slow cooked hens egg, pickled mushrooms,
silken tofu

Sydney crab omelette, enoki mushroom and herb salad,
miso mustard broth "signature dish"

Mushroom risotto, chervil and tarragon, porcini foam ✓

Duck foie gras terrine, toasted brioche,
vanilla and orange essence, white peach, hazelnut

Grilled squid, Sydney spice, pork chorizo, baby corn

Tempura tiger prawns, coconut dressing, Asian slaw

Seared scallops, corn puree, sauce vierge

Warm beetroot tart, chevere goats cheese,
honey and thyme dressing ✓

Roasted pork belly, pickled green papaya salad,
tamarind dressing



* Scan the QR codes to receive information and recipes to some of Luke's renowned signature dishes
Minimum spend per person is 300,000 ++ for all dinners starting at 6pm.

Take Luke Home

Lukes latest cookbook "Salt grill Fine dining for the whole family" signed by Luke 650 Net

Lukes 4th released cookbook "At home & in the mood" 600 Net

Lukes autobiography "The making of a chef" 300 Net Luke Mangan extra virgin olive oil 200 Net

..... OFF THE GRILL

All our meats are free range farmed,
the finest beef and lamb from Australia

Tenderloin 200g, O'Connor, Gippsland, Victoria, grass fed

7+ Wagyu Sirloin 200g, Niskan Wagyu, Ballan, Central Victoria,
Moroccan spice

Scotch 250g, Rangers Valley, New South Wales,
300 days grain fed

Ribeye 250g, Stockyard Beef, Darling Downs, Queensland,
150 days grain fed, BBQ spice

Lamb cutlets 200g, Mulwarra, Victoria, grass fed,
Provencal herbs

Free Range Baby Chicken, cajun and herb spice,
cauliflower puree, grape and currant dressing

All meats served with green beans and your choice of
Luke Mangan mustards, béarnaise sauce, café de Paris butter,
smoky BBQ sauce or red wine sauce

Snapper, capsicum salsa and lime

Tasmanian salmon, yabbie tails, vanilla and chervil dressing

Barramundi, prawns, capers, tomato, olives, basil,
preserved lemon with nut brown butter

Tuna in dijon mustard, toasted sesame seeds,
miso mayonaise "healthy option"

All fish served with green beans

————— Mains —————

Roast duck breast, braised endive, potato dauphinoise,
orange and duck jus

Slow cooked Kurobuta pork belly, roasted baby vegetables,
carrot mash, red wine sauce

Baked black cod, smoked ham hock, pan fried gnocchi,
sage, crushed peas

Seared and poached veal tenderloin, parmesan and
foie gras crust, caramelised pear, red wine sauce

Pan fried gnocchi, corn, asparagus, zucchini, parmesan,
thyme, truffle and verjuice dressing ✓

————— Mains to share —————

Fish to share: Chef's choice – stir fry of crab meat and shitake
mushrooms, char siu sauce, sugar peas & confit eschallot

Chicken to share: char grilled baby chicken, endive
with pickled onion and apple salad, croutons, salsa verde

Lamb to share: lamb cutlets, roast pumpkin,
grilled asparagus, Persian feta, red wine sauce

Meat to share: Roasted chateaubriand, zucchini, onion rings,
pancetta, roast garlic, bone marrow and tarragon sauce

All sharing dishes served with truffled mashed potatoes and
heirloom tomato salad

..... SIDES

Truffle oil and parmesan French fries

Roasted carrots and dukkah

Rocket salad with pear, blue cheese, walnut

Heirloom tomato salad, mozzarella cheese, basil,
red wine dressing

Broccoli with almond butter

Roast baby potato, garlic, thyme

Grilled corn, aioli, paprika, manchego cheese

Baked mushrooms, creamed spinach, telleggio cheese

Chef Restaurateur Luke Mangan | Executive Chef MJ Olguera

Restaurant Manager Daniel Whitelaw