

Degustation

7 course degustation (please ask for the menu)

130

CAVIAR

Yarra Valley salmon caviar, 50g 35
Per Se Caviar (Spain) Sturgeon 10g 70
Karat Caviar (Russian) Osetra 30g 190

Served with classic garnishes

OYSTERS

Sydney Rock or Pacific
½ dozen~21 dozen~42

Oysters 6 ways
½ dozen~26 dozen~48

Tempura Pacific & wasabi or Kilpatrick
½ dozen~26 dozen~48

RAW

Crudo selection 30

Hiramasa kingfish sashimi
ginger, eschallot, Persian feta 30

Classic steak tartare entree 28 main 43

Tapas

Tempura zucchini flower with corn & feta V	8 pp
Spring Bay scallop, XO sauce, tofu, pork scratchings	8 pp
Prawn toast, coriander, corn & chipotle	8 pp
Tempura soft shell crab, nam jim	12
Mushroom arancini, green goddess dressing (3) V	12
Baked bone marrow with shitake duxelle, Parmesan & black olive (2)	16
Slow cooked octopus, kimchi & apple	16
Chilli whole crispy school prawns, Szechuan salt, aioli	16
Chicken liver parfait, truffle butter & pear chutney	16
Charcuterie board, onion relish, grilled bread	22
Spanish Ortiz Ondarroa anchovies from the tin, garlic toast	24

Entrées

Baby beetroot, heirloom tomatoes, white anchovy, buffalo mozzarella, panzanella style	26
Tart of fig, Roquefort, onion marmalade, verjuice dressing V	28
Double baked Gruyère soufflé V	25
Organic egg omelette of blue swimmer crab meat, enoki mushroom & herb salad, miso mustard broth	30
Quail with dukkah, jamon, white peach, agresto	28
Lamb breast, scallops, raisin & caper puree, sherry prunes, almond cream, toasted grains	28
Pan fried potato gnocchi, corn, asparagus, zucchini, Parmesan, lemon thyme V	entree 24 main 36

V denotes Vegetarian

~10% gratuity applies to groups of 10 people or more~

Mains

Simply prepared fish	Market price
Truffle poached jewfish, warm cucumber, garlic flower, onion, peas, white asparagus, shimeji	42
Blue-eye trevalla with herb crust, Moreton Bay bug, zucchini & confit tomato	45
Partridge breast with chestnut farce, confit leg, smoked corn, candied walnuts, ruby grapefruit marmalade, golden beets	45

OFF THE GRILL

O'Connor VIC pasture-fed scotch fillet 300g
French fries and béarnaise 39

Darling Downs QLD beef fillet 200g
cauliflower custard, caramelised fig & endive 49

Rangers Valley NSW sirloin, 250g
sauté spinach, tempura zucchini flower with corn & feta 49

Greenham TAS dry-aged rib eye 450g
bbq sauce, crumbed zucchini 65

Rangers Valley NSW Wagyu scotch marble score 5+ 300g
asparagus, zucchini, tomato, Parmesan & truffle jus 68

Selection of mustards & horseradish available
Please ask your waiter

All our meats are free range farmed

Mains to share

Fish to share	Market price
Double rabbit loin with Moreton Bay bug, tomato, olive & basil, boulangère potatoes, broccolini	95
Roasted lamb rack, hay-baked shoulder pie with peas, asparagus, gnocchi, ham hock & Piemonte mustard sauce	120
Chateaubriand, goose foie gras, corn pancakes, sauté spinach, bacon pepper & caper jus	135

Sides

Béarnaise 2.5
Mixed leaf salad, raspberry vinaigrette 9
Rocket, pear, blue cheese, walnuts 11
Market green vegetables, almonds 13
Greek salad 13
Mash 10
Truffled mash 13
French fries 10
Parmesan & truffle French fries 13

Chef Restaurateur
Luke Mangan

Executive Chef
Joe Pavlovich

Restaurant Manager
Daniel Whitelaw

Take Luke Home

Luke's Latest Cookbook "At home & in the mood" signed by Luke \$59.95
Luke's Autobiography "The making of a chef" \$29.95
Luke Mangan Extra Virgin Olive Oil \$16.95

~Payments by credit card incur a 1.5% merchant service fee added to the amount payable. All rates include taxes~

glass male Managers stylishly fitted by Messini

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