
Bar Bites

House made bread	3.5
Spiced almonds & cashews	8
Marinated olives, feta & dukkah	10
Sydney Rock or Pacific Oyster	½ dz 29 / dz 53
Oyster six ways	½ dz 33 / dz 56
Sashimi tasting plate	31
Tartare of raw beef, quail egg, condiments	31/46
Prawn toast, smoked corn, chipotle aioli	8pp
Steamed bun of tempura slipper lobster, kimchi, citrus mayo, coriander	8pp
Wagyu bresaola carpaccio, rocket, pear, parmesan, grilled bread	25
Duck pancakes, spring onion & hoisin	29
Beer-battered market fish, mushy peas & mint, fries & tartare sauce	25
Wagyu burger with cos lettuce, battered pickle, bacon, onion, cheese, BBQ Sauce, mayonnaise & fries	25
Pizza of cherry tomatoes, mozzarella, oregano and basil	24
Green leaf salad, raspberry vinaigrette	10/17
French fries / Parmesan & truffle French fries	11/14

Sweeter

Sheep's yoghurt cheesecake, passionfruit, pineapple and sorrel	20
Luke's signature 'Liquorice' with apple & lime	21
Raspberry soufflé, lime ice cream <i>(available from 6pm Wednesday to Saturday or by pre order)</i>	22
White chocolate parfait, mango, macadamia	23
Vanilla crème brûlée, chocolate & orange biscotti	19
Vegan Chocolate and coconut tart with caramelised banana	17
Selection of ice creams and sorbets	14
Petit fours	16

Cheese Board

Please see your waiter for our daily selection of cheeses, which will be accompanied by an assortment of crackers, fresh fruit and condiments.
2 cheeses 26 | Additional cheeses 7 each

glass

Chef Restaurateur **Luke Mangan**

Head Chef **Peter Cassidy**

Head Pastry Chef **Natalie Murphy**

Restaurant Manager **Marjorie Vieira**

*Payments by credit card incur a 1.5% merchant service
10% gratuity applies to groups of 10 people or more*