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# Degustation

## \$150

Sonoma Wholemeal Batch 30 Sourdough  
Luke Mangan Olive Oil, Pepe Saya butter

### Amuse-bouche

Scallop Carpaccio  
Crème Fraiche, Citrus dressing

Artichoke & Ricotta Ravioli (V)  
Shaved Truffle Pecorino

Humpty Doo Barramundi (GF)  
Crab, Corn, Tarragon

Black Angus Beef Fillet MB2+ (GF)  
Grilled Broccolini with Ravigote sauce, Madeira jus

Coconut Rice Pudding (GF,DF)  
Raspberry, Fig, Dark Chocolate

### Tea & Coffee

Welcome to  
glass

#### Matching Wines

Selected & served by our sommelier team / 75ml tastings per course / additional 80 per person

#### Matching Premium Wines

Selected & served by our sommelier team / 75ml tastings per course / additional 145 per person

Please allow a minimum of 2.5 hours

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luke mangan  
& COMPANY

