
Degustation

\$150

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

Amuse-Bouche

Scallop Carpaccio
Crème Fraiche, Citrus Dressing

Crab Omelette
Blue Swimmer Crab, Herb Salad, Miso Mustard Broth

Artichoke & Ricotta Ravioli (V)
Lemon Beurre Noisette, Shaved Truffle Pecorino

Wollemi Duck Breast (GF)
Rhubarb, Almond Cream, Tuscan Cabbage

Black Angus Beef Fillet MB3+ (GF)
Oyster Mushroom, Red Wine Braised Onion,
Porcini Purée, Madeira Jus

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

Tea & Coffee

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

Welcome to
glass

luke mangan
& COMPANY

