

## Degustation

5 course degustation | with matching wine 95 | 160  
7 course degustation | with matching wine 125 | 215

Please ask your waiter for a copy of the menu

### ..... CAVIAR .....

Sturgeon caviar 30g served with  
Traditional garnish 180

### ..... OYSTERS .....

Served natural  
½ dozen – 21 dozen – 42

Tempura with wakame and wasabi mayonnaise  
½ dozen – 25 dozen – 50

Oysters Kilpatrick, spicy BBQ sauce and bacon  
½ dozen – 25 dozen – 50

## Tapas

Marinated mixed olives <b>V</b>	7
Zucchini flower, goats cheese, semi dried heirloom tomato and basil <b>V</b>	9
Beer battered white anchovy, apple and radish slaw, chipotle aioli	9
Sesame and miso cured salmon, black garlic paste, chilli and coriander	12
Tempura soft shell crab, XO sauce	12
Salt & pepper spiced calamari, aioli	14.5
Charcuterie board - Cured & smoked meats, grilled artichoke, rye bread, cipollini onions, cornichons	24
Braised Wagyu short rib, green papaya salad	15
Sweet potato samosa, coriander raita <b>V</b>	9
Char sui pork bun, nori, lime and shallot	8
Grilled Chorizo, corn salsa, garlic aioli on brioche bun	8

## Entrees

Garlic roasted pumpkin, quinoa and cauliflower salad, yoghurt and curry vinaigrette <b>V</b>	19
Tempura prawns, coconut, lime, Asian coleslaw	26
Jamón Serrano, buffalo mozzarella, pistachio praline, fig	18
Pan fried potato gnocchi, sweet corn, zucchini, asparagus, lemon, thyme, parmesan, truffle verjuice <b>V</b>	entrée 21   main 31
Classic steak tartare	entree 29.5   main 45
Luke's signature Hiramasa kingfish sashimi, ginger, eschallot, Persian feta	27
'glass' Sydney crab omelette, miso mustard broth	27

**V** denotes Vegetarian

### Take Luke Home

Luke's latest cookbook 'SALT GRILL' \$59.95  
Luke's Autobiography 'The Making of a Chef' \$29.95  
Luke Mangan Extra Virgin Olive Oil 250 ml \$10.50  
Luke Mangan Dukkah Spice \$10.50

## Mains

Steamed salmon, smoked pork broth, anise, pickled cucumber and confit cabbage	41
Sydney spiced snapper fillet, grilled octopus, Thai salad, chilli jus	44
Barramundi fillet, grilled, steamed or battered with spinach, smoked tomato and caper salsa	36
Pork loin, mustard fruit farce, roast parsnip, sumac apple fritter	46
Slow cooked lamb rump, broadbeans, crisp zucchini flower and truffle jus	42
Wild mushroom risotto, crumbed shallot, pecorino and truffle <b>V</b>	36

### ..... MEAT FROM THE GRILL .....

All our meats are free range farmed

Rangers Valley 300 day grain fed, 300g Wagyu Scotch fillet 60

Grain fed 200g Eye fillet 49

Pure South dry aged grain fed 400g Ribeye 65

O'Connor's 400g Striploin on the bone 49

BBQ spiced Chicken 33

All served with green beans

All meats served with your choice of béarnaise, Cafe de Paris butter, smoky BBQ sauce or red wine jus

A selection of mustards is available

## Mains to share

Barramundi (400g) with mashed potato and stir fry of mushrooms, Asian greens, chilli and crab	90
Rangers Valley 1kg Rib eye, truffled mashed potato, green beans, tomato salad and red wine jus	140

### ..... SIDES .....

Tomato, olive, goat's feta, basil 9.5

Mixed leaf salad 8

Honey and dukkah carrots 8

Mixed vegetables, lemon butter 8

French fries 8.5

Parmesan and truffled French fries 11

Truffled mashed potato 11

Chef Restaurateur | Luke Mangan  
Executive Chef | Kathy Tindall  
Restaurant Manager | Mandy Newson

**Salt grill**  
by luke mangan ■■■■

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

**\$49 2 course Set Menu**  
**including 1 beverage**

**Entrees**

Salt & pepper spiced calamari, aioli

Zucchini flower, goats cheese, semi dried heirloom  
tomato and basil **V**

Garlic roasted pumpkin, quinoa and cauliflower salad,  
yoghurt and curry vinaigrette **V**

**Mains**

Grain fed 200g Eye fillet with Café de Paris butter,  
green beans

Grilled Barramundi, sautéed spinach, smoked tomato  
and caper salsa

Pan fried potato gnocchi, sweet corn, zucchini,  
asparagus, lemon thyme, parmesan, truffle verjuice **V**

**V denotes Vegetarian**

**This menu is available for dinner**

**Monday - Thursday**

**This menu is not available Public Holidays**

**or for groups of 15pax or more**

**Please be advised no discounts apply to this menu,**

**Including The Entertainment Card and Luxury escape  
discount cards .**

————— Degustation —————

Luke's signature Hiramasa Kingfish sashimi, ginger,  
shallot, feta

Sesame and miso cured salmon, grilled octopus,  
green mango salad

Seared scallop, apple and radish slaw, smoked pork  
and anise broth

Wagyu Shortrib, papaya and pickled cucumber salad

Lamb rump, broadbeans, roast parsnip and truffle jus

Duo of Cheese

Assiette dessert tasting plate

◆.....◆  
5 course degustation | with matching wines 95 | 160  
7 course degustation | with matching wines 125 | 215

*Matching wines are selected by our group Sommelier, to  
compliment each dish  
(approximately 75mls per course)*

*A menu with matching wines is available upon request*

Degustation is available between 12pm – 2pm and 6pm – 830pm  
Please allow a minimum of 2.5 hours

**Menu dishes and wines  
are subject to change**