

Salt grill

CAVIAR

YASA Siberian Ossetra caviar 10g served with Traditional garnish 100

OYSTERS

Freshly shucked oyster – Soy, Yuzu & ginger 4ea

Tempura oyster with wakame & wasabi mayo 4ea

ENTREES

Cocoa spice rubber quail, zucchini, currants, pine nuts & basil 30.5

Tempura prawns, coconut, lime, Asian coleslaw 28.5

Pan fried potato gnocchi, sweet corn, zucchini, asparagus, lemon, thyme, parmesan, truffle verjuice V 23 | 34

Classic steak tartare 32.5 | 49.5

Luke's signature Hiramasa kingfish sashimi, ginger, eschallot, Persian feta 29.5

'glass' Sydney crab omelette, miso mustard broth 29.5

MAINS

Twice cooked pork belly, braised red cabbage, smoked apple gel 41

Fish of the day, peas, shimeji mushroom, goats curd, preserved lemon 42

Barramundi fillet, grilled, steamed or battered with spinach, smoked tomato & caper salsa 39.95

Salmon fillet, grilled or steamed with spinach, lemon 39.5

Forrest mushroom pethivier, shallot puree, truffled mushroom foam 36.5

MEAT FROM THE GRILL

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

Rangers Valley 300 day grain fed, 250g Wagyu Striploin BMS5+ 66

Breakout River lamb cutlets 45.5

Jacks Creek 150 day grain fed Scotch fillet 300g 46


Beef City grain fed Eye fillet 200g 52

- 'V' denotes Vegetarian
- Selection of Luke Mangan mustards & horseradish available, please ask your waiter
- All our meats are free ranged farmed

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MAINS TO SHARE

| | |
|---|-----|
| Barramundi (400g) with mashed potato & stir fry of mushrooms, Asian greens, chilli & crab | 99 |
| BBQ spiced Barossa Valley chicken, mashed potato, grilled corn, capsicum, asparagus, & smoky BBQ sauce | 89 |
| Rangers Valley 1kg Rib eye, truffled mashed potato, sautéed zucchini & bacon, tomato salad & red wine jus | 154 |

SIDES

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|-----------------------------------|-----|
| Tomato, olive, goat's feta, basil | 10 |
| Mixed leaf salad | 8 |
| Honey and dukkah carrots | 9 |
| Broccolini with almond butter | 9 |
| French fries | 9.5 |
| Parmesan and truffle French fries | 12 |
| Truffled mashed potato | 12 |

CHEESE

| | |
|--|--------|
| One cheese | 19 |
| Additional cheeses | 4 each |
| Berry's Creek, Tarwin Blue Cow's milk, Gippsland VIC | |
| L'Artisan Fermier semi hard Cow's milk, Timboon VIC | |
| Tarago River triple cream Brie Cow's milk, Gippsland VIC | |
| Woodside Edith's, Astisan Goat's milk, Woodside SA | |


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

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DESSERTS

| | |
|---|----|
| Vanilla crème brûlée, Berry compote | 15 |
| Luke's liquorice parfait, lime syrup and tuile | 16 |
| Churros, cinnamon sugar, Vanilla chantilly, chocolate sauce | 16 |
| Coconut panna cotta, blood orange meringue, crisp mandarin, rum infused pineapple | 16 |
| Lemon delicious pudding, vanilla cream | 16 |
| Valrhona chocolate & raspberry semifreddo, cookie crumb, raspberry gel | 18 |
| Cherry soufflé with coconut & choc ripple sorbet | 17 |
| Plate of petit fours | 10 |

AFTER DINNER DRINKS

Please ask your waiter for our full list of dessert wines by the bottle

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|---|----|
| 2007 Le Tertre du Lys d'Or Sauternes Bordeaux, FRA | 16 |
| 2011 DeBortoli Noble One Riverina, NSW | 16 |
| Stanton & Killeen Classic Muscat Rutherglen, VIC | 9 |
| Fonseca Tawny Port Douro Valley, PORT | 12 |
| Penfold Grandfather Rare Tawny Port Barossa Valley, SA | 21 |
| Valdespino Yellow Label Pedro Ximénez Jerez, ESP | 9 |

COCKTAILS

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|---|------|
| Salt Espresso Martini Vodka, Kahlua & fresh sweet espresso coffee, shaken with ice, garnished with coffee beans | 16.5 |
| Pavlova Martini Vodka, Licor 43, lemon juice, egg white, shaken over ice with fresh passionfruit & strawberries | 18 |

COGNAC

30ml glass


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|--|----|
| Casterade 1978 Armagnac, France | 14 |
| Hennessy VS Cognac, France | 10 |
| Hennessy XO Cognac, , France | 22 |
| Delamain Vesper 35yo Cognac Grande Champagne, France | 25 |

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TAPAS

| | |
|---|------|
| Freshly shucked oyster - Soy, Yuzu, & ginger | 4 ea |
| Tempura oyster with wakame and wasabi mayo | 4 ea |
| Feta & olives, Luke Mangan olive oil, Dukkha & Sourdough V | 10 |
| Tempura prawn duo, coconut, lime, Asian coleslaw | 18 |
| Luke's signature Hiramasa kingfish sashimi, ginger, eschallot, Persian feta | 22 |
| Poached pear, rocket, Roquefort & walnut salad V | 18 |
| Moroccan lamb cutlets, caper & raisin puree, broccolini & hazelnuts | 24 |
| Zucchini flower, goats cheese, semi dried heirloom tomato & basil V | 9 |
| Grilled barra slider, rocket, aioli spicy pickle | 12 |
| Wagyu slider, rocket, smoked tomato relish | 12 |
| Steamed bun, crisp pork belly, char sui glaze, cucumber, shallot | 12 |
| Salt & pepper spiced calamari, aioli | 14.5 |
| Charcuterie board - Cured & smoked meats, rye bread, cipollini onions, cornichons & grilled artichoke | 22 |
| Braised Wagyu short rib, green papaya & peanut salad | 15 |
| Seared scallop, black pudding, butternut puree | 9 |

SIDES

| | |
|------------------------------------|----|
| Parmesan and truffled French fries | 12 |
| Tomato, olive, goat's feta, basil | 10 |
| Mixed leaf salad | 8 |

BEVERAGES


| | |
|--|---------|
| Tito's Mule - Vodka, Ginger Beer with Fresh Lime | 12 |
| Sangria Carafe | 29 |
| Chandon Sparkling NV | 15 |
| Greywacke Savignon Blanc | 15 |
| McGuigan Handcrafted Pinot Grigio | 10 40 |
| Tempus Two Grenache Shiraz | 12 45 |
| Corona | 9 |

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DEGUSTATION

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

Poached pear, rocket, sheep's milk labneh, grilled sourdough

Seared scallop, braised red cabbage, smoked apple gel

Wagyu short rib, papaya, peanut and pickled cucumber salad, chilli jus

Twice cooked pork belly, butternut puree, black pudding, shimeji mushroom

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)

Degustation is available between 6pm - 830pm
Please allow a minimum of 2.5 hours


Menu dishes and wines
are subject to change

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Chef Restaurateur | Luke Mangan
Executive Chef | Kathy Tindall
Executive Sous Chef | Simon Kerr
Salt grill Sous Chef | Matthew Inwood


CONTACT US:


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