

## OYSTERS

Freshly shucked oyster – Mignonette	4ea
Freshly shucked oyster – Soy, Yuzu & ginger	4ea
Tempura oyster with wakame & wasabi mayo	4ea

## TAPAS

Zucchini flower, goats cheese, confit tomato salsa & basil oil <b>V</b>	9ea
Pan seared Hervey bay scallop, sweet corn puree, chorizo	9ea
Feta & olives, Luke Mangan olive oil, Dukkha & Sourdough <b>V</b>	10
Crispy chicken wings, siracha mayo (3pce)	12
Moroccan lamb cutlets, caper & raisin puree, broccolini & hazelnuts	24
Tempura 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
Roast Portobello mushroom, rocket, feta salad with sourdough croutons <b>V</b>	18
Charcuterie board - Cured & smoked meats, rye bread, cipollini onions, cornichons & grilled artichoke	22
Braised Wagyu short rib, green papaya & peanut salad	15

## ENTREES

Cocoa spice rubbed quail, zucchini, currants, pine nuts & basil	28
Tempura prawns, coconut, lime, Asian coleslaw	26
Pan fried potato gnocchi, sweet corn, zucchini, asparagus, lemon, thyme, parmesan, truffle verjuice <b>V</b>	entrée 21 main 31
Classic steak tartare	entrée 29.5 main 45
Luke's signature Hiramasa kingfish sashimi, ginger, eschallot, Persian feta	27
'glass' Sydney crab omelette, miso mustard broth	27

## MAINS

Twice cooked pork belly, white bean, chorizo & tomato compote, brioche crumb	38
Fish of the day, coconut broth, Sydney spice & prawn dumpling	39
Barramundi fillet, grilled, steamed or battered with spinach, smoked tomato & caper salsa	37
Salmon fillet, grilled or steamed with spinach, lemon	37
BBQ spiced Barossa Valley Chicken, grilled corn, capsicum, broccolini, red wine jus	39
Cannelloni of roast pumpkin, goats feta, spinach, pine nuts & garlic foam <b>V</b>	36

## MEAT FROM THE GRILL

All our meats are free range farmed

Rangers Valley 300 day grain fed, 250g Wagyu Sirloin BMS5+	58
Jacks Creek 150 day grain fed Scotch fillet 300g	42
Dry aged O'Connor Striploin on the bone 400g	65
Beef City grain fed Eye fillet 200g	46

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

*A selection of mustard is also available*

## MAINS TO SHARE

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

## SIDES

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	9.5
Parmesan and truffled French fries	12
Truffled mashed potato	12

## DESSERTS

Vanilla crème brulée, Berry compote	15
Luke's liquorice parfait, lime syrup and tuile	16
Churros, cinnamon sugar, Vanilla chantilly, chocolate sauce	16
Poached meringue, almond ice cream, blood orange fool, granita, candied almond	17
"Apple & Rhubarb crumble"- Caramelised rhubarb, apple & cinnamon, sour apple gel, coconut anglaise, granola	16
Hazelnut & chocolate tart, nutella ice cream, salted caramel	18
Blueberry soufflé with lavender & lemon ice cream	17
Plate of petit fours	10

## CAVAIAR

YASA Siberian Ossetra caviar 10g served with traditional garnishes	80
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## CHEESE

One cheese	17.50
Additional cheeses	3.50ea
Please ask your wait staff for today's selection	

## LIQUEUR COFFEE

Cereza - Pedro Ximinez, Amaretto & fresh sweet espresso coffee, layered with cream & garnished with coffee beans	15
Nuez - Frangelico, Kahlua & fresh sweet espresso coffee, layered with cream & garnished with coffee beans	15

## COCKTAILS

Salt Espresso Martini Vodka, Kahlua & fresh sweet espresso coffee, shaken with ice & garnished with coffee beans	16.50
Pavlova Martini - Vodka, Licor 43, lemon juice, egg white shaken over ice with fresh passionfruit & strawberries	18

## DEGUSTATION

5 course degustation	95
5 course degustation with matching wines	160
7 course degustation	125
7 course degustation with matching wines	215

## MENU

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

Roast pumpkin, confit tomato, pine nut, garlic foam, basil oil

Prawn dumpling, nori, herb salad, sweet corn soup

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

Chargrilled lamb cutlets, white bean, chorizo cassoulet, brioche crumb

Duo of Cheese

Assiette dessert tasting plate

*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**