



TASTING MENU

SNACKS / TO START DESIGNED TO SHARE

GARLIC BREAD (V)

Caramelised onion, curry butter, gruyere cheese \$9

PRAWN TOAST

Corn salsa, chipotle aioli \$19

PEKING DUCK PANCAKES

Hoisin sauce, cucumber, spring onion \$29

OSSETRA CAVIAR 30G

Sour cream, chives, potato gaufrette \$250

MARKET OYSTERS

Natural served with accompaniment
six \$33 | twelve \$66

HALF SHELL HARVEY BAY SCALLOPS

XO sauce, carrot puree \$7 each

SMALL PLATES

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH (GF)

Kimchi, pickled radish, wasabi tobiko, shiso \$31

BROOKLYN VALLEY GRASS-FED BEEF TARTARE

Black garlic, truffle salsa, lotus chips \$29

SOFT POLENTA & BLUE CHEESE TART (V)

Poached egg, shiitake mushrooms, truffle dressing \$29

COUNTRY STYLE PORK TERRINE

Green tomato chutney, grilled sourdough \$29

\$130 per person | \$75 matching wines

SASHIMI OF HIRAMASA KINGFISH

2021 Lark Hill Riesling, Canberra District, NSW

MARINATED QUAIL

2020 Maison Aix Rosé, Provence, France

TRUFFLE POACHED CORAL TROUT

2018 Luke Mangan by Yering Station
Chardonnay, Yarra Valley, VIC

GRILLED BROOKLYN VALLEY SIRLOIN

2017 Luke Mangan by Mount Langi Shiraz,
Grampians, VIC

SOFT LEMON MERINGUE

2019 Scarborough Late Harvest Semillon,
Hunter Valley, NSW

DESSERT

SOFT LEMON MERINGUE

Frangelico anglaise, spiced rhubarb \$23

GOOEY CHOCOLATE TART

Poached pear, vanilla bean ice-cream \$23

CHEESE PLATE

Quince paste, grilled fruit loaf \$23

LARGE PLATES

TRUFFLE POACHED CORAL TROUT (GF)

Warm cucumber, asparagus, leeks, shimeji mushrooms \$45

ROAST SPATCHCOCK (GF)

Citrus, caper, tarragon, fennel \$44

GRILLED BROOKLYN VALLEY SIRLOIN (GF)

Lime, chilli, garlic butter, pumpkin, broccolini \$51

PAN-FRIED POTATO GNOCCHI (V)

Asparagus, corn, zucchini, parmesan, verjuice dressing
small \$29 | large \$39

ON THE SIDE

Fries \$10 | Truffle & Parmesan Fries \$15

Luke's Famous Mash \$14 | Luke's Truffle Mash \$16

Snow Peas, Chilli, Coriander, Peanuts \$15

Roast Cabbage with Anchovies & Lemon \$15



TASTING MENU

\$130 per person | \$75 matching wines

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH
2021 Lark Hill Riesling, Canberra District, NSW

MARINATED QUAIL
2020 Maison Aix Rosé, Provence, France

TRUFFLE POACHED CORAL TROUT
2018 Luke Mangan by Yering Station
Chardonnay, Yarra Valley, VIC

GRILLED BROOKLYN VALLEY SIRLOIN
2017 Luke Mangan by Mount Langi Shiraz,
Grampians, VIC

RUM BABA
2019 Scarborough Late Harvest Semillon,
Hunter Valley, NSW

DESSERT

SOFT LEMON MERINGUE
Frangelico anglaise, spiced rhubarb \$23

RUM BABA
Mandarin, double cream, almonds \$23

LIQUORICE PARFAIT
Finger lime, apple \$23

GOOEY CHOCOLATE TART
Poached pear, vanilla bean ice-cream \$23

CHEESE PLATE
Quince paste, grilled fruit loaf \$23

SNACKS / TO START DESIGNED TO SHARE

FRIED OLIVES (V)
Stuffed green olives with blue cheese \$11

GARLIC BREAD (V)
Caramelised onion, curry butter, gruyere cheese \$9

PRAWN TOAST
Corn salsa, chipotle aioli \$19

OSSETRA CAVIAR 30G
Sour cream, chives, potato gaufrette \$250

MARKET OYSTER
Natural served with accompaniment
six \$33 | twelve \$66

HALF SHELL HARVEY BAY SCALLOPS
XO sauce, carrot puree \$7 each

PEKING DUCK PANCAKES
Hoisin sauce, cucumber, spring onions \$29

BROOKLYN VALLEY GRASS-FED BEEF TARTARE
Black garlic, truffle salsa, lotus chips \$29

COUNTRY STYLE PORK TERRINE
Green tomato chutney, grilled sourdough \$29

SMALL PLATES

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH (GF)
Kimchi, pickled radish, wasabi tobiko, shiso \$31

BBQ SKULL ISLAND KING PRAWNS (GF)
Nam jim, coconut yogurt, kaffir lime, coriander \$39

SOFT BLUE CHEESE POLENTA TART (V)
Poached egg, shiitake mushrooms, truffle dressing \$29

MARINATED QUAIL
Asparagus, grape and currant dressing \$29

LARGE PLATES

TRUFFLE POACHED CORAL TROUT (GF)
Warm cucumber, asparagus, leeks, shimeji mushrooms \$45

ROAST SPATCHCOCK (GF)
Citrus, caper, tarragon, fennel \$44

GRILLED BROOKLYN VALLEY SIRLOIN (GF)
Lime, chilli, garlic butter, pumpkin, broccolini \$51

SLOW COOKED STAR ANISE BEEF
Mash, green beans, red wine sauce \$49

PAN-FRIED POTATO GNOCCHI (V)
Asparagus, corn, zucchini, parmesan, verjuice dressing
small \$27 | large \$39

SPICED LAMB LOIN (GF)
Braised endive, beetroot puree, raisin & parsley salad, Persian
goat's feta \$54

SHARING PLATES DESIGNED FOR TWO

MARKET FISH
Asian vegetables, kaffir lime, chilli, coriander, king prawns \$140

BALSAMIC GLAZED LAMB SHOULDER (GF)
Parsnip, pearl onions, salsa verde \$140

BUTCHERS CUT
Roast zucchini, bacon, thyme, parmesan, red wine sauce \$140

ON THE SIDE

Fries \$10 | Truffle and Parmesan Fries \$15

Luke's Famous Mash \$14 | Luke's Truffle Mash \$16

Snow Peas, Chili, Coriander, Peanuts \$15

Mixed Leaf & Raspberry Dressing \$14

Moroccan Spiced Heirloom Carrots, Labneh, Dukkah \$15

Roast Cabbage with Anchovies and Lemon \$15



WINES BY THE GLASS

SPARKLING & CHAMPAGNE

NV O'Leary Walker Hurtle Sparkling Adelaide Hills, SA 17

NV Salatin Prosecco, Treviso, Italy 16

NV Louis Bouillot Perle d'Aurore Rosé Brut, Burgundy, France 17

NV Taittinger Prelude Grand Cru Brut, Reims, France 29

WHITE

2021 Keith Tulloch Semillon, Hunter Valley, NSW 16

2021 Lark Hill Riesling, Canberra District, NSW 17

2020 Deep Down Sauvignon Blanc, Marlborough, NZ 16

2020 Keith Tulloch Perdiem Pario Pinot Gris, Hunter Valley, NSW 15

2021 Jim Barry Assyrtiko, Clare Valley, SA 18

2019 Daniel Dampt Petit Chablis Chardonnay, Burgundy, France 20

2018 Luke Mangan by Yering Station Chardonnay, Yarra Valley, VIC 17

ROSÉ

2017 Luke Mangan by Yering Station Rosé, Yarra Valley, VIC 14

2020 Maison AIX Rosé, Provence, France 17

RED

2021 Punt Road Pinot Noir, Yarra Valley, VIC 17

2019 Craggy Range Appellation Pinot Noir, Martinborough, NZ 15

2021 John Duval Concilio Grenache Blend Barossa, SA 16

2020 Astrale Chianti Sangiovese, Tuscany, Italy 14

2017 Luke Mangan by Mount Langi Shiraz, Grampians, VIC 16

2020 Yangarra Shiraz, McLaren Vale, SA 20

2019 Vasse Felix Cabernet Sauvignon, Margaret River, WA 18

COCKTAILS

YUZU SIDE CAR 22

Cognac, Cointreau Noir, Yuzu, Vanilla Syrup

SPICE TRADE 22

Coriander Seed Infused Ford's Gin, Citrus, Grapefruit juice, Grenadine, Homemade Lemongrass and Cardamom Bitter

DEATH & CO 22

Flora De Cana 12yrs Rum, Amaro, Chocolate Infused Coffee Liqueur, Angostura, Saline

THE AUSTRALIAN 20

Tanqueray London Dry Gin, Cointreau, Cognac, Lime Juice, Luke Mangan Sugar Syrup, Cranberry Juice

CLARIFIED NEGRONI 22

Saffron Infused Earp Gin, Clarified Campari & Rosso Vermouth, Orange Bitter

TEATIME 20

French Earl Grey and Thyme Infused Vodka, Lille Blanc, Lemon, Agave, Egg White/Aquafaba

PINK ELEPHANT 20

Beluga Vodka, Elderflower Liqueur, Pink Dragon Fruit Shrub, Yuzu, Grapefruit Juice

TIPSY WHISPER 26

Cardamoms Infused Jack Daniel Rye, Homemade Fig And Ginger Liqueur, Peychaud's Bitter

OLD WORD 24

Illegal Mezcal, Jalapeno Infused Green Chartreuse, Benedictine, Lime Juice, Freshly Pressed Pineapple Juice, Agave

CHANCELLOR 24

Smoky Whiskey, Antica Formula, Drambuie, Port Wine, Chocolate Bitter

PREMIUM WINES BY THE GLASS

CORAVIN IS A STATE-OF-THE-ART WINE EXTRACTION SYSTEM THAT ALLOWS US TO POUR WORLD-CLASS WINES, NOT NORMALLY OFFERED BY THE GLASS, WITHOUT REMOVING THE CORK.

WHITE

2018 Vincent Pinard Le Chateau Sancerre Sauvignon Blanc, Loire Valley, France 47

2020 Maison Dampt Bougros Chardonnay, Chablis Grand Cru, France 54

2020 Vasse Felix Heytesbury Chardonnay, Margaret River, WA 40

RED

2017 Faiveley Lavaux St Jacques, Pinot Noir, Gevery-Chambertin 1ER Cru, France 80

2013 Hickinbotham Brooks Road, Shiraz, McLaren Vale, SA 38

2019 Stephane Usseglio Châteauneuf-du-Pape Grenache Blend, Rhone Valley, France 42

2015 Col D'Orcia Brunello Di Montalcino Sangiovese, Tuscany, Italy 48



AN EXPERIENCE LIKE NO OTHER, CELLAR BY LUKE IS SET IN ONE OF AUSTRALIA'S MOST BEAUTIFUL HERITAGE LISTED BUILDINGS, WHERE AN INTIMATELY DESIGNED CELLAR FEATURES OVER 150 WINES FROM BOUTIQUE AUSTRALIAN AND INTERNATIONAL WINERIES AS WELL AS SOME GRAND DAMES UNEXPECTEDLY AVAILABLE BY THE GLASS. DROP IN FOR A GLASS OF ONE OF YOUR FAVOURITES OR A TASTE OF SOMETHING NEW...