

*Luke’s Kitchen prides itself on the freshest seasonal produce, as such menu is subject to change



TASTING MENU

Lunch Menu

SNACKS / TO START
DESIGNED TO SHARE

GARLIC BREAD (V)

Caramelised onion, curry butter, gruyere cheese \$12

PRAWN TOAST

Corn salsa, chipotle aioli \$19

MARKET OYSTER (GF)

Natural served with accompaniment
six \$36 | twelve \$72

BROOKLYN VALLEY GRASS-FED BEEF TARTARE (GF)

Black garlic, truffle salsa, lotus chips
small \$29 | large (with fries) \$49

HALF SHELL ABROLHOS ISLAND SCALLOPS (GF)

Green tomato relish, prosciutto \$9.50 each

SMALL PLATES

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH (GF)

Sesame & dashi dressing, nashi pear, shiso \$31

CHILLED TIGER PRAWNS (GF)

Coconut yoghurt, ginger, chilli, coriander, wild rice \$29

CHICKEN LIVER PARFAIT

Onion marmalade, grilled brioche \$29

CAPUNTI PASTA (V)

Yuzu, shiitake mushroom, pecorino
small \$29 | large \$39

\$135 per person | \$80 Matching Wines

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH

2021 Lark Hill Riesling
Canberra District, NSW

TEMPURA ZUCCHINI

2020 Maison Aix Rosé
Provence, France

POACHED CORAL TROUT

2019 Daniel Dampé Petit Chablis Chardonnay
Burgundy, France

GRILLED BROOKLYN VALLEY SIRLOIN

2017 Luke Mangan by Mount Langi Shiraz
Grampians, VIC

AMAZING CHEESECAKE

2019 Scarborough Late Harvest Semillon
Hunter Valley, NSW

DESSERT

AMAZING CHEESECAKE

Strawberries, vanilla bean ice-cream \$23

WARM BOURBON CHOCOLATE TART

Citrus & mint salsa, blood orange sorbet \$23

CHEESE PLATE

Quince paste, grilled fruit loaf \$23

LARGE PLATES

PAN-FRIED POTATO GNOCCHI (V)

Spring vegetables, parmesan, verjuice dressing
small \$29 | large \$39

ROAST SPATCHCOCK WRAPPED IN PANCETTA (GF)

Blood orange, capers, currants, tarragon, fennel \$49

POACHED CORAL TROUT (GF)

Spicy prawn broth, tempura prawn, papaya & green mango \$49

GRILLED BROOKLYN VALLEY SIRLOIN

Cauliflower puree, zucchini, confit eschalot, herb & mustard crust \$55

ON THE SIDE

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

Mixed Leaf & Raspberry Dressing \$14

Pear & Blue Cheese Salad, Endive, Walnuts \$18

Roast Cabbage, Anchovies, Lemon, Toasted Almonds \$15

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WINES BY THE GLASS

SPARKLING & CHAMPAGNE

- NV Salatin Prosecco, Treviso, Italy 16
- NV Louis Bouillot Perle d'Aurore Rosé Brut, Burgundy, France 19
- NV Taittinger Cuvee Prestige Brut, Reims, France 32

WHITE

- 2021 Keith Tulloch Semillon, Hunter Valley, NSW 15
- 2021 Lark Hill Riesling, Canberra District, NSW 16
- 2020 Deep Down Sauvignon Blanc, Marlborough, NZ 18
- 2020 Keith Tulloch Perdiem Pario Pinot Gris, Hunter Valley, NSW 14
- 2021 Jim Barry Assyrtiko, Clare Valley, SA 19
- 2019 Daniel Dampt Petit Chablis Chardonnay, Burgundy, France 22

ROSÉ

- 2017 Luke Mangan by Yering Station Rosé, Yarra Valley, VIC 15
- 2020 Maison AIX Rosé, Provence, France 19

RED

- 2019 Craggy Range Appellation Pinot Noir, Martinborough, NZ 18
- 2021 John Duval Concilio Grenache Blend Barossa, SA 17
- 2017 Luke Mangan by Mount Langi Shiraz, Grampians, VIC 16
- 2020 Yangarra Shiraz, McLaren Vale, SA 19
- 2019 Vasse Felix Cabernet Sauvignon, Margaret River, WA 21

COCKTAILS

THE AUSTRALIAN 22

Aviation, Cointreau, Cognac, Lime Juice, Luke Mangan Sugar Syrup, Cranberry Juice

CLARIFIED NEGRONI 22

Saffron Infused Earp Gin, Suze, Lillet Blanc

TEATIME 23

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

PINK ELEPHANT 22

Ciroc, Elderflower Liqueur, Pink Dragon Fruit Shrub, Yuzu, Grapefruit Juice

OLD WORD 24

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

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
- 2018 Maison Dampt Bougros Chardonnay, Chablis Grand Cru, France 54
- 2016 Mount Mary Chardonnay, Yarra Valley, VIC 60

RED

- 2013 Hickinbotham Brooks Road, Shiraz, McLaren Vale, SA 38
- 2019 Pierre Usseglio Châteauneuf-du-Pape Grenache Blend, Rhone Valley, France 42



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.

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TO START | DESIGNED TO SHARE

FRIED OLIVES (V)

Stuffed green olives with blue cheese \$11

GARLIC BREAD (V)

Caramelised onion, curry butter, gruyere cheese \$12

PRAWN TOAST

Corn salsa, chipotle aioli \$19

MARKET OYSTER (GF)

Natural served with accompaniment
six \$36 | twelve \$72

HALF SHELL ABROLHOS ISLAND SCALLOPS (GF)

Green tomato relish, prosciutto \$9.50 each

TEMPURA ZUCCHINI FLOWERS (V)

Tomato salsa, ricotta, corn, pecorino \$22

PEKING DUCK PANCAKES

Hoisin sauce, cucumber, spring onions \$29

BROOKLYN VALLEY GRASS-FED BEEF TARTARE (GF)

Black garlic, truffle salsa, lotus chips
Small \$29 | large (with fries) \$49

CHICKEN LIVER PARFAIT

Onion marmalade, grilled brioche \$29

SMALL PLATES

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH (GF)

Sesame & dashi dressing, nashi pear, shiso \$31

CHILLED TIGER PRAWNS (GF)

Coconut yoghurt, ginger, chilli, coriander, wild rice \$29

WESTERN AUSTRALIA ROAST ROCK LOBSTER (GF)

Lime & chilli, garlic butter, pineapple, kaffir lime leaf
half \$65 | whole \$120

CAPUNTI PASTA (V)

Yuzu, shiitake mushroom, pecorino
small \$29 | large \$39

GRILLED QUAIL XO SAUCE (GF)

Endive, pomegranate, coriander \$29

TASTING MENU

Dinner Menu

\$135 per person | \$80 Matching Wines

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH

2021 Lark Hill Riesling
Canberra District, NSW

TEMPURA ZUCCHINI FLOWERS

2020 Maison Aix Rosé
Provence, France

PETUNA OCEAN TROUT WELLINGTON

2019 Daniel Dampé Petit Chablis Chardonnay
Burgundy, France

GRILLED BROOKLYN VALLEY SIRLOIN

2017 Luke Mangan by Mount Langi Shiraz
Grampians, VIC

AMAZING CHEESECAKE

2019 Scarborough Late Harvest Semillon
Hunter Valley, NSW

DESSERT

SOFT PASSIONFRUIT MERINGUE

Frangelico anglaise, seasonal fruit \$23

AMAZING CHEESECAKE

Strawberries, vanilla bean ice-cream \$23

LIQUORICE PARFAIT

Poached blueberries, lime, white balsamic crisp \$23

WARM BOURBON CHOCOLATE TART

Citrus & mint salsa, blood orange sorbet \$23

CHEESE PLATE

Quince paste, grilled fruit loaf \$23

LARGE PLATES

PETUNA OCEAN TROUT WELLINGTON (GF)

Onions, peas, dill \$48

PAN-FRIED POTATO GNOCCHI (V)

Spring vegetables, parmesan, verjuice dressing
small \$29 | large \$39

ROAST SPATCHCOCK WRAPPED IN PANCETTA (GF)

Blood orange, capers, currants, tarragon, fennel \$49

POACHED CORAL TROUT (GF)

Spicy prawn broth, tempura prawn, papaya & green mango \$49

GRILLED BROOKLYN VALLEY SIRLOIN

Cauliflower puree, zucchini, confit eschalot, herb & mustard crust \$55

WOLLEMI CREEK DUCK CURRY (GF)

Fragrant coconut sauce, sweet potatoes, snake beans,
salt & pepper rice cakes, curry leaves \$54

SHARING PLATES | DESIGNED FOR TWO

BALSAMIC GLAZED LAMB SHOULDER (GF)

Spiced lamb loin, heirloom carrots, pearl onions, labneh, dukkah \$140

For the below, your waiter will take you through the flavours of today

MARKET FISH \$140

BUTCHERS CUT \$140

ON THE SIDE

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

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

Mixed Leaf & Raspberry Dressing \$14

Pear & Blue Cheese Salad, Endive, Walnuts \$18

Roast Cabbage, Anchovies, Lemon, Toasted Almonds \$15

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