



## TASTING MENU

Lunch Menu

### 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 \$12

#### PRAWN TOAST

Corn salsa, chipotle aioli \$19

#### CRISPY PUMPKIN & GOAT'S CHEESE RAVIOLI (V)

Grape & currant dressing, pickled radish \$24

#### LUKE'S VERSION OF STEAK TARTARE

Served with accompaniment

Small \$29 | large (with fries) \$49

#### EAST 33 SYDNEY ROCK OYSTERS (GF)

Natural served with accompaniment

six \$36 | twelve \$72

### SMALL PLATES

#### SASHIMI OF SPENCER GULF HIRAMASA KINGFISH (GF)

Fried ginger, tomato & pickled jalapeno salsa \$31

#### GRILLED FREMANTLE OCTOPUS (GF)

Chili jam, apple, celeriac, saffron aioli \$39

#### PORK BELLY (GF)

Sichuan salt, tamarind, papaya,  
pickled cucumber \$29

#### ORECCHIETTE PASTA (V)

Shiitake mushroom, yuzu, chilli, garlic, pecorino

small \$29 | large \$39 | add prawn meat \$10

**\$135 per person | \$80 matching wines**

#### SASHIMI OF SPENCER GULF HIRAMASA KINGFISH

Lark Hill Riesling, Canberra District, NSW

#### CRISPY PUMPKIN & GOAT'S CHEESE RAVIOLI (V)

Marc Bredif Chenin Blanc, Vouvray, France

#### POACHED MURRAY COD

Luke Mangan Brokenwood Chardonnay,  
Hunter Valley, NSW

#### GRILLED BROOKLYN VALLEY SIRLOIN

Vasse Felix Cabernet Sauvignon,  
Margaret River, WA

#### SOFT PASSIONFRUIT MERINGUE

Scarborough Late Harvest Semillon, Hunter  
Valley, NSW

### DESSERT

#### SOFT PASSIONFRUIT MERINGUE

Malibu custard, marinated pineapple \$23

#### GOOEY CHOCOLATE TART

Caramel ice-cream, banana \$23

#### CHEESE PLATE

Quince paste, grilled fruit loaf \$29

### LARGE PLATES

#### PAN-FRIED POTATO GNOCCHI (V)

Asparagus, peas, parmesan, verjuice dressing

small \$29 | large \$39

#### BONED ROAST SPATCHCOCK (GF)

Sauce romesco, capsicum relish, zucchini \$49

#### POACHED MURRAY COD

Mustard crust, mussels, miso broth \$49

#### GRILLED BROOKLYN VALLEY SIRLOIN

Mushrooms, mizuna, mash potatoes, black bean sauce \$55

### SHARING PLATES | DESIGNED FOR TWO \$140

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

#### MARKET FISH

#### BUTCHERS CUT

### ON THE SIDE

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

Mixed Leaf & Raspberry Dressing \$14

Rocket salad, pear, blue cheese, endive, roast walnuts \$16

Steamed Green Vegetables \$15

Snow pea salad, chili, ginger, coriander \$15

*\*Vegan menu available upon request*



### 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

#### PEKING DUCK PANCAKES

Hoisin sauce, cucumber, spring onions \$29

#### CRISPY PUMPKIN & GOAT'S CHEESE RAVIOLI (V)

Grape & currant dressing, pickled radish \$24

#### LUKE'S VERSION OF STEAK TARTARE

Served with accompaniment

Small \$29 | large (with fries) \$49

#### EAST 33 SYDNEY ROCK OYSTERS (GF)

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

#### LUKE'S VERSION OF QUAIL SAN CHOY BAO (GF)

XO sauce, endive, pomegranate, coriander \$29

#### SALAD OF THE DAY

*Your waiter will take you through the dish \$24*

### SMALL PLATES

#### SASHIMI OF SPENCER GULF HIRAMASA KINGFISH (GF)

Fried ginger, tomato & pickled jalapeno salsa \$31

#### BBQ SKULL ISLAND KING PRAWNS (GF)

Lime & chilli, garlic butter, rhubarb, kaffir lime \$46

#### GRILLED FREMANTLE OCTOPUS (GF)

Tomato, harissa, apple, celeriac, saffron aioli \$39

#### PORK BELLY (GF)

Sichuan salt, tamarind, papaya,  
pickled cucumber \$29

#### ORECCHIETTE PASTA (V)

Shiitake mushroom, yuzu, chilli, garlic, pecorino  
small \$29 | large \$39 | add prawn meat \$10

## TASTING MENU

### Dinner Menu

**\$135 per person | \$80 Matching Wines**

#### SASHIMI OF SPENCER GULF HIRAMASA KINGFISH

Lark Hill Riesling, Canberra District, NSW

#### CRISPY PUMPKIN & GOAT'S CHEESE RAVIOLI (V)

Marc Bredif Chenin Blanc, Vouvray, France

#### POACHED MURRAY COD

Luke Mangan Brokenwood, Chardonnay,  
Hunter Valley NSW

#### GRILLED BROOKLYN VALLEY SIRLOIN

Vasse Felix Cabernet Sauvignon,  
Margaret River, WA

#### STRAWBERRIES IN CHAMPAGNE

Scarborough Late Harvest Semillon  
Hunter Valley, NSW

### DESSERT

#### SOFT PASSIONFRUIT MERINGUE

Malibu custard, marinated pineapple \$23

#### GOOEY CHOCOLATE TART

Caramel ice-cream, banana \$23

#### LIQUORICE PARFAIT

Lime, poached apples, blue berries \$23

#### STRAWBERRIES IN CHAMPAGNE

Vanilla cream \$23

#### CHEESE PLATE

Quince paste, grilled fruit loaf \$29

### LARGE PLATES

#### PAN-FRIED POTATO GNOCCHI (V)

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

#### BONED ROAST SPATCHCOCK (GF)

Sauce romesco, capsicum relish, zucchini \$49

#### POACHED MURRAY COD

Mustard crust, mussels, miso broth \$49

#### GRILLED BROOKLYN VALLEY SIRLOIN

Mushrooms, mizuna, mash potatoes, black bean sauce \$55

#### WOLLEMI ROASTED DUCK BREAST

Braised duck leg, roast plum, tarragon verde, macadamia \$56

### SHARING PLATES | DESIGNED FOR TWO \$140

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

#### MARKET FISH

#### BUTCHERS CUT

#### LAMB SHOULDER

### ON THE SIDE

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

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

Mixed Leaf & Raspberry Dressing \$14

Rocket salad, pear, blue cheese, endive, roast walnuts \$16

Steamed Green Vegetables \$15

Snow pea salad, chili, ginger, coriander \$15

*\*Vegan menu available upon request*



## 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

2022 Keith Tulloch Semillon, Hunter Valley, NSW 15  
2022 Lark Hill Riesling, Canberra District, NSW 16  
2022 Craggy Range Te Muna Road Sauvignon Blanc,  
Martinborough, NZ 19  
2022 Keith Tulloch Perdiem Pario Pinot Gris,  
Hunter Valley, NSW 14  
2021 Marc Bredif Chenin Blanc, Vouvray, France 21  
2022 Luke Mangan Brokenwood Chardonnay,  
Hunter Valley, NSW 17

### ROSÉ

2021 Maison AIX Rosé, Provence, France 19

### RED

2022 Punt Road Pinot Noir, Yarra Valley, VIC 18  
2020 Poggio Anima Chianti DOCG Sangiovese, Tuscany, Italy 15  
2021 John Duval Concilio Grenache Blend Barossa, SA 17  
2022 Luke Mangan by Brokenwood Shiraz, Hunter Valley, NSW 16  
2020 Yangarra Shiraz, McLaren Vale, SA 19  
2020 Vasse Felix Cabernet Sauvignon, Margaret River, WA 21

## COCKTAILS

### THE AUSTRALIAN 22

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

### CLARIFIED NEGRONI 22

Saffron Infused Earp Gin, Suze, Lillet Blanc

### TEATIME 23

French Earl Grey and Thyme Infused Vodka, Lillet  
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

### TAKE LUKE HOME

Luke's Kitchen Extra Virgin Olive Oil \$16.95  
Luke's Kitchen Italian Truffle Oil \$30.95  
Luke's Kitchen Balsamic Vinegar \$12.95  
Luke's Kitchen Tasmanian Wasabi Mustard \$6.95  
Luke's Kitchen Green Peppercorn Mustard \$7.95  
Luke's Kitchen Raspberry Jam \$12  
At Home and in the Mood Cookbook \$39.99  
The Making of a Chef Autobiography \$29

## 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 48  
2009 Josmeyer Hengst Grand Cru Gewuztraminer, Alsace, France 52  
2019 Penfolds Bin A Chardonnay, South Australia 50

### RED

2017 Col D'Orcia Brunello Di Montalcino Sangiovese, Tuscany, Italy 50  
2015 Valenciso Reserva Tempranillo, Rioja, Spain 35  
2017 Domaine Naturaliste Morus Cabernet Sauvignon, Margaret River, WA 33  
2019 Hickinbotham Brooks Road, Shiraz, McLaren Vale, SA 30



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.