



CAVIAR

5g Bump of Signature Ossetra Caviar with your choice of Gold leaf Vodka or Taittinger Brut Champagne \$50

STARTERS

EAST 33 SYDNEY ROCK OYSTERS

Served natural with mignonette
six \$36 | twelve \$72

GARLIC BREAD (V)

Caramelised onion, curry butter, gruyere \$13

PRAWN TOAST

Corn salsa, chipotle aioli \$21

JAPANESE INSPIRED STEAK TARTARE (GF)

Served with endives & lotus chips
Small \$30 | large (with fries) \$50

ENTRÉES

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH (GF)

Papaya, chilli, coriander, lime, coconut yoghurt, puff wild rice \$32

ROAST BEETROOT & ORANGE SALAD (V)

Ricotta, walnuts, honey & oregano \$21

BBQ SKULL ISLAND KING PRAWNS (GF)

Chilli & lime butter, kimchi, pickled ginger, shiso \$47

SALT & SICHUAN PEPPER QUAIL (GF)

Pickled cucumber, tamarind dressing \$29

TASTING MENU

Lunch

\$145 per person | \$80 Matching Wines

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH

Maison AIX Rosé, Provence, France

TEMPURA ZUCCHINI FLOWERS

Luke Mangan Brokenwood, Chardonnay,
Hunter Valley, NSW

STEAMED CORAL TROUT

Marc Bredif Chenin Blanc, Vouvray, France

SEARED & POACHED BEEF FILLET

John Duval Concilio Grenache Blend Barossa, SA

LIQUORICE PARFAIT

Scarborough Late Harvest Semilion
Hunter Valley, NSW

MAINS

TRIO OF MUSHROOM RAVIOLI (V)

Celeriac puree, basil, zucchini, pine nuts & currants
small \$29 | large \$39

STEAMED CORAL TROUT (GF)

Soy and ginger broth, shiitake mushrooms, bok choy \$54
Add tempura king prawn \$12

LUKE'S CHICKEN CURRY (GF)

Coconut & spices, pumpkin, choko, snake beans, salt & pepper rice cakes \$50

SEARED & POACHED BEEF FILLET (GF)

Horseradish & rosemary butter, beetroot puree, broccolini \$57

MJ OLGUERA – Head Chef

SHARING PLATTERS FOR TWO

MARKET FISH \$140

Garden vegetables, truffle, prawns

WAGYU CUT \$160

2GR Wagyu flat iron, celeriac remoulade,
onion rings, salsa verde

SIDES

Fries \$12 | Truffle & Parmesan Fries \$16

Vietnamese Salad, Toasted Cashews \$16

Steamed Green Vegetables \$16

Roast Cabbage, Anchovies, Lemon, Toasted Almonds \$16

DESSERT

BALSAMIC POACHED BERRIES

Figs, cream, basil \$24

BURNT BASQUE CHEESECAKE (GF)

Mandarin, cardamom, saffron \$24

CHEESE OF THE DAY

Truffled honey, roast pear, muscatels, biscuit \$24

**Vegan menu available upon request*



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5g Bump of Signature Ossetra Caviar with your choice of Gold leaf Vodka or Taittinger Brut Champagne \$50

STARTERS

EAST 33 SYDNEY ROCK OYSTERS

Served natural with mignonette
six \$36 | twelve \$72

FRIED OLIVES (V)

Green olives stuffed with blue cheese \$12

GARLIC BREAD (V)

Caramelised onion, curry butter, gruyere \$13

PRAWN TOAST

Corn salsa, chipotle aioli \$21

ROAST BEETROOT & ORANGE SALAD (V)

Ricotta, walnuts, honey & oregano \$21

ABROLHOS ISLAND HALF SHELL SCALLOPS

XO sauce, carrot & ginger puree \$12ea

JAPANESE INSPIRED STEAK TARTARE (GF)

Served with endives & lotus chips
Small \$30 | large (with fries) \$50

ENTRÉES

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH (GF)

Papaya, chilli, coriander, lime, coconut yoghurt, puff wild rice \$32

TEMPURA ZUCCHINI FLOWERS (V)

Soft fetta, capsicum relish, cream of artichoke \$29

BBQ SKULL ISLAND KING PRAWNS (GF)

Chilli & lime butter, kimchi, pickled ginger, shiso \$47

SALT & SICHUAN PEPPER QUAIL (GF)

Pickled cucumber, tamarind dressing \$29

TASTING MENU Dinner

\$145 per person | \$80 Matching Wines

SASHIMI OF SPENCER GULF HIRAMASA KINGFISH

Maison AIX Rosé, Provence, France

TEMPURA ZUCCHINI FLOWERS

Luke Mangan Brokenwood, Chardonnay,
Hunter Valley, NSW

STEAMED CORAL TROUT

Marc Bredif Chenin Blanc, Vouvray, France

ROASTED DUCK BREAST

John Duval Concilio Grenache Blend Barossa, SA

LIQUORICE PARFAIT

Scarborough Late Harvest Semillon
Hunter Valley, NSW

MAINS

TRIO OF MUSHROOM RAVIOLI (V)

Celeriac puree, basil, zucchini, pine nuts & currants
small \$29 | large \$39

STEAMED CORAL TROUT (GF)

Soy and ginger broth, shiitake mushrooms, bok choy \$54
Add tempura king prawn \$12

LUKE'S CHICKEN CURRY (GF)

Coconut & spices, pumpkin, choko, snake beans, salt & pepper rice cakes \$50

ROASTED DUCK BREAST (GF)

Parsnip puree, grapes, pickled radish, verjuice sauce \$57

SEARED & POACHED BEEF FILLET (GF)

Horseradish & rosemary butter, beetroot puree, broccolini \$57

MJ OLGUERA – Head Chef

SHARING PLATTERS FOR TWO

MARKET FISH \$140

Garden vegetables, truffle, prawns

WAGYU CUT \$160

2GR Wagyu flat iron, celeriac remoulade,
onion rings, salsa verde

RED WINE BRAISED LAMB \$145

Lamb shoulder, lamb loin, ratatouille,
polenta chips, red wine sauce

SIDES

Fries \$12 | Truffle & Parmesan Fries \$16

Heirloom Tomato, Buffalo Mozzarella, Olives,

Raspberry Dressing \$18

Vietnamese Salad, Toasted Cashews \$16

Steamed Green Vegetables \$16

Roast Cabbage, Anchovies, Lemon, Toasted Almonds \$16

DESSERT

GOOEY CHOCOLATE TART

Caramel ice-cream, banana \$24

LIQUORICE PARFAIT (GF)

Lime, poached apples, blueberries \$24

BALSAMIC POACHED BERRIES

Figs, cream, basil \$24

BURNT BASQUE CHEESECAKE (GF)

Mandarin, cardamom, saffron \$24

CHEESE OF THE DAY

Truffled honey, roast pear, muscatels, biscuit \$24

*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

MAPLE AFFAIR \$22

Rosemary Infused Pampero Blanco Rum, Disaronno, Lemon Juice, Maple Syrup

PINK ELEPHANT \$22

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

THE VOLSTEAD NIGHTMARE \$23

Absinthe, Midori, Pineapple & Lime Juice, Sugar, Fresh Mint

OLD WORD \$24

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

POMME D'AMOUR \$23

Apple Infused Bulleit Bourbon, Wilmot Bar Homemade Apple Shrub, Ginger Liqueur, Lime Juice, Fever Tree Ginger Ale

THE CHIMERA \$22

Brandy, Frangelico, Mozart White Chocolate, Fresh Cream, Kahlua

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 Gewurztraminer, 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, ART DECO BUILDINGS, WHERE AN INTIMATELY DESIGNED CELLAR FEATURES OVER 150 WINES FROM BOUTIQUE AUSTRALIAN AND INTERNATIONAL WINERIES AS WELL AS SOME GRAND DAMES. DROP IN FOR A GLASS OF ONE OF YOUR FAVOURITES OR A TASTE OF SOMETHING NEW.