

Degustation

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| 7 course degustation (<i>please ask for the menu</i>) | 980 |
| Matching Wines | 950 |
| Matching Mocktails | 450 |

Caviar

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| Sturia – Vintage | 15g | 850 |
| Sturia – Primeur | 15g | 1.200 |
| Sturia - Oscietra | 30g | 1.800 |

Served with classic garnishes

Raw

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| Kingfish carpaccio with ginger and shallot dressing, Meredith Dairy feta | 180 |
| Tuna tataki with sesame seed crust, wasabi mustard, pickled cucumber and ponzu dressing | 160 |
| Salmon tartare with tobiko roe, wakami, avocado, miso mayo, herb salad and lotus chips | 170 |
| Classic steak tartare | entrée 230 main 410 |

Tapas

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| Roasted capsicum and Puglia bocconcini on toast V | 110 |
| Pumpkin pastel with cucumber and mint yoghurt, curry dressing V | 110 |
| Squid with salt and Szechuan pepper, miso mayonnaise and grilled lime | 80 |
| Prawn toast with smoked corn salsa and chipotle aioli | 80 |
| Chicken liver parfait with pear chutney and toasted brioche | 150 |
| Grilled wagyu beef tongue with prunes, truffled grains and onion rings | 130 |
| Charcuterie selection, olives, pickled onions, cornichons, caper berries and olive grissini P | 200 |

Entrées

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| Grilled vegetables with truffled corn, Puglia bocconcini, ginger bread wafers, candied walnuts, honey thyme dressing V | 160 |
| Mushroom risotto with chives, shaved parmesan, porcini foam and truffle oil V | 170 |
| Caramelised onion and blue cheese tart with grilled asparagus and slow cooked egg V | 160 |
| Lobster bisque with prawn and corn tortellini, seared scallops and cauliflower | 230 |
| Free range egg omelette with snow crab, miso mustard broth, enoki mushroom and herb salad | 200 |
| Grilled tandoori spiced prawns with avocado and mango salsa | 250 |
| Seared scallops in bacon with corn puree and capsicum vierge | 270 |
| Pan seared foie gras and onion jam toasty, pumpkin soup with roast dukkah | 190 |
| Barbequed quail with zucchini, basil, pine nuts and currants | 240 |
| Roasted pork belly with star anise, cauliflower puree, green mango | 180 |

Pasta

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| Pan fried potato gnocchi, corn, asparagus, zucchini, parmesan, thyme and truffle verjuice dressing V | entrée 120 main 160 |
| Carrot and ricotta ravioli with currants, Meredith Dairy feta, burnt sage butter V | 160 |
| Pappardelle pasta with braised rendang short ribs, buffalo mozzarella and fragrant coconut | 240 |

'V' denotes Vegetarian **'P'** contains Pork

Take Luke home

Ask our friendly floor staff about purchasing a copy of Luke's cook books, autobiography, olive oil and other Luke Mangan products

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Mains

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| Whole Dover sole with Sydney spiced grilled squid, tomatoes, caper berries, olives, baby spinach and beurre noisette | 520 |
| Tasmanian salmon with tempura prawn, Thai salad and spicy broth | 250 |
| Roasted barramundi with baked fennel, chorizo and eggplant caviar P | 240 |
| Market lobster with roasted cashews, mango salsa, curry dressing | MP |
| Chicken braised in red wine, heirloom carrots, pancetta, onions and mushrooms P | 260 |
| Duck confit with caramelised pear, mashed potato, truffle and verjuice sauce | 250 |

Off the grill

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| Iberian pork chop with broccolini with anchovies, chilli, almonds and lime dressing, smoky barbeque sauce P | 550 |
| Wagstaff Gippsland Victoria pasture-fed lamb rack 200g, Cajun spice with roasted pumpkin, Meredith Dairy feta, quince and lemon myrtle jus | 540 |
| Goulburn Valley Victoria pasture-fed tenderloin 180g, slipper lobster, crumbed asparagus, cafe de paris butter | 650 |
| Rangers Valley New South Wales 300 day grain-fed sirloin 200g, brioche and herb crust, green beans with confit eschallot, red wine sauce | 530 |
| Stockyard Darling Downs Queensland 150 day grain-fed scotch 250g, bearnaise and onion marmalade, parmesan and truffle polenta chips | 560 |
| John Dee Yarranbrook Queensland 150 day grain-fed ribeye 300g, broccolini with anchovies, chilli, almonds and lime dressing, smoky barbeque sauce | 500 |
| Jack's Creek Liverpool Plains New South Wales, 150 day grain-fed T-bone 400g, Mediterranean dressing and crispy zucchini | 480 |
| Sher Wagyu Ballan Victoria 400 day grain-fed Wagyu rump cap 200g, baked celeriac, chocolate salt, jalapeno and dark chocolate sauce | 570 |
| Wagyu cut of the day, roasted tomatoes, zucchini, asparagus, parmesan chives and truffle dressing | MP |

Luke Mangan mustards are available, please ask your waiter

Mains to share

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| Barramundi fillets, snow crab, bok choy, mushrooms, coriander, oyster sauce, salt and pepper tofu | MP |
| Baby chicken baked in salt and herb dough, bean salad, roasted curried pumpkin with feta and coriander, rosemary sauce | 580 |
| Chateaubriand, roasted zucchini, bacon, parmesan and thyme, onion rings, bone marrow and red wine jus | 1.200 |
| Wagyu butchers cut of the day, French fries with rosemary salt, Australian mixed leaf salad with eschallot and red wine dressing, bearnaise, red wine jus, smoky BBQ sauce, cafe de paris butter | 850 |
| Tomahawk Stockyard Darling Downs Queensland, 150 day grain-fed, MP barbeque rub, garlic mushrooms, cauliflower gratin, pepper sauce | MP |

Sides

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| Bearnaise sauce | 20 |
| Australian mixed leaf salad with eschallot and red wine dressing | 80 |
| Salad of rocket, blue cheese, walnut and pear | 80/120 |
| Waldorf salad with bresaola | 120/160 |
| Cesar salad: choice of bacon, chicken or smoked salmon | 100/140 |
| Market vegetables | MP |
| Garlic mushrooms | 90 |
| Grilled corn with Manchego and chipotle aioli | 80 |
| Roasted potato mash | 80 |
| French fries with rosemary salt | 75 |
| Parmesan and truffle French fries | 95 |

Second price is for entree size

Chef Restaurateur
Luke Mangan

Executive Chef
MJ Olguera

PRICE QUOTED ARE PER THOUSAND RUPIAH ('000)
SUBJECT TO 11% GOVERNMENT AND SERVICE 10%