

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



## LUKE'S KITCHEN EVENT MENU

### TO START

#### ROAST BEETROOT & ORANGE SALAD

Ricotta, walnuts, honey & oregano

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

Dashi and sesame dressing, pickled plum, radish

#### MARINATED BBQ QUAIL (GF)

Grape & currant salsa, asparagus

### TO FOLLOW

#### MUSHROOM RAVIOLI (V)

Capsicum salsa, ricotta

#### STEAMED CORAL TROUT (GF)

Sauce vierge, corn, snow peas

#### SEARED & POACHED BEEF FILLET (GF)

Zucchini, basil & pine nuts, whipped fetta, preserved lemon

### SIDES

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

Heirloom tomatoes, mozzarella, olives, raspberry dressing \$16

Steamed green beans, slow-cooked eschalots \$16

### TO FINISH

#### GOOEY CHOCOLATE TART (GF)

Roast peach, vanilla bean ice-cream

#### SOFT PASSIONFRUIT MERINGUE

Berries, coconut anglaise

2 Course Set Menu | 85pp

3 Course Set Menu | 105pp

2 Course Alternate Serve Menu | 95pp

3 Course Alternate Serve Menu | 115pp

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## BEVERAGE PACKAGES

### CLASSIC PACKAGE MENU

#### SPARKLING

Veuve D'Argent Blanc de Blanc, France

#### WHITE

Lark Hill Regional Riesling, Canberra District, NSW  
Luke Mangan by Brokenwood Chardonnay,  
Hunter Valley, NSW

#### RED

Punt Road Pinot Noir, Yarra Valley, VIC  
Luke Mangan by Mount Langi Shiraz,  
Grampians, VIC

#### BEER

150 Lashes Pale Ale  
Stella Artios

\* Low abv options upon request

Selection of still & sparkling water,  
soft drinks and juice

### CLASSIC PACKAGE

1 hour at \$45 per person  
2 hours at \$55 per person  
3 hours at \$65 per person  
4 hours at \$75 per person

### PREMIUM PACKAGE MENU

#### SPARKLING

Salatin, Prosecco, Italy

#### ROSÉ

Maison AIX Rosé, Provence, France

#### WHITE

Craggy Range Appellation Sauvignon,  
Martinborough NZ  
Scarborough The Obsessive Chardonnay,  
Orange, NSW

#### RED

Craggy Range Appellation Pinot Noir,  
Martinborough NZ  
Yangarra Shiraz, McLaren Vale, SA

#### BEER

Lord Nelson Three Sheets Pale Ale, NSW  
Asahi, Japan  
Peroni Nastro Azzurro, Italy  
\* Choice of two beers

Selection of still & sparkling water,  
soft drinks and juice

### PREMIUM PACKAGE

1 hour at \$60 per person  
2 hours at \$75 per person  
3 hours at \$95 per person  
4 hours at \$105 per person

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## BEVERAGES ON CONSUMPTION

### CHAMPAGNE & SPARKLING

			GLASS	BOTTLE
NV	Salatin Prosecco	Treviso, Italy	16	80
NV	Taittinger Prélude	Reims, France	32	160

### WHITE WINE

			GLASS	BOTTLE
2022	Keith Tulloch Semillon, Hunter Valley, NSW		15	68
2021	Lark Hill Regional Riesling, Canberra, NSW		16	72
2021	Redbank La Piazza Pinot Gris, King Valley, VIC		16	72
2021	Craggy Range Te Muna Road Sauvignon Blanc, Martinborough, NZ		19	85

### RED WINE

			GLASS	BOTTLE
2022	Punt Road Pinot Noir, Yarra Valley, VIC		18	81
2022	Luke Mangan by Brokenwood Shiraz, Hunter Valley, NSW		16	72
2020	Yangarra Shiraz, McLaren Vale, SA		19	86
2022	Vasse Felix Cabernet Sauvignon, Margaret River, WA		21	95

### BEER

			BOTTLE
	Peroni Lager		11
	Stella Artois		11
	James Squire 150 Lashes Pale Ale		11
	Lord Nelson Three Sheets Pale Ale		11

### MINIMUM SPENDS APPLY

1 HOUR AT \$20 PER PERSON

2 HOURS AT \$40 PER PERSON

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