



## CAVIAR

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

### STARTERS

#### GARLIC BREAD (V)

Caramelised onion, curry butter, gruyere \$13

#### PRAWN TOAST

Corn salsa, chipotle aioli \$21

#### EAST 33 SYDNEY ROCK OYSTERS

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

#### JAPANESE INSPIRED STEAK TARTARE (GF)

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

### ENTRÉES

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

Dashi & sesame dressing, pickled plum, radish \$34

#### FIG & BLUE CHEESE TART(V)

Caramelised onion, rocket salad \$29

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

Chilli & lime butter, mango \$48

#### MARINATED BBQ QUAIL (GF)

Grape & currant dressing, asparagus \$31

## TASTING MENU

\$145 per person | \$80 Matching Wines

#### SASHIMI OF SPENCER GULF HIRAMASA KINGFISH

Maison AIX Rosé, Provence, France

#### FIG & BLUE CHEESE TART(V)

Luke Mangan Brokenwood, Chardonnay,  
Hunter Valley, NSW

#### STEAMED CORAL TROUT

Marc Bredif Chenin Blanc, Vouvray, France

#### SEARED & POACHED BEEF FILLET

Yangarra, Shiraz, McLaren Vale, SA

#### SOFT PASSIONFRUIT MERINGUE

Scarborough Late Harvest Semilion  
Hunter Valley, NSW

### MAINS

#### MUSHROOM RAVIOLI (V)

Capsicum salsa, ricotta  
small \$29 | large \$39

#### STEAMED CORAL TROUT (GF)

Sauce vierge, corn, snow peas \$54  
Add tempura prawn \$12

#### HALF ROAST COCONUT DUCK (GF)

Pearl couscous, cucumber, shiitake mushrooms, coconut broth \$59

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

Zucchini, basil & pine nuts, whipped fetta, preserved lemon \$59

MJ OLGUERA – Head Chef

### SHARING PLATTERS FOR TWO

#### MARKET FISH \$140

Sauce romesco, chickpea salsa, fennel salad

#### WAGYU CUT MP

Mediterranean dressing, Smoked eggplant, onion rings

### SIDES

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

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

Steamed green beans, slow cooked eschalots \$16

### DESSERT

#### SOFT PASSIONFRUIT MERINGUE

Berries, coconut anglaise \$24

#### GOOEY CHOCOLATE TART (GF)

Roast peach, vanilla bean ice-cream \$24

#### LIQUORICE PARFAIT

Finger lime, apples, blueberries \$24

#### CHEESE OF THE DAY

Quince paste, muscatels, biscuit, grilled bread \$24

*\*Vegan menu available upon request*



## WINES BY THE GLASS

### SPARKLING & CHAMPAGNE

- NV Salatin Prosecco, Treviso, Italy \$15
- 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
- 2023 Redbank La Piazza, Pinot Gris, King Valley, VIC \$16
- 2022 Marc Bredif Chenin Blanc, Vouvray, France \$21
- 2023 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
- 2021 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

### Me and My Parrots \$22

Tequila, Benedictine, Lime Juice, Ginger Syrup, Egg White

### Pink Elephant \$22

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

### The Japanese Bridge \$22

Gin Aviation, Saint Germain liqueur, Lime Juice, Cucumber Syrup, Soda Water

### The Dream \$22

Vanilla Vodka, Lime Juice, Cranberry Juice, Pineapple Juice, Passion Fruit Syrup

### Café Terrace at Night \$22

Aviation Gin, Violet Liqueur, Lemon Juice, Violet Tea Syrup, Champagne Foam

### The Birth of Venus \$22

Aviation Gin, Rose Syrup, Lemon Juice, Lychee Juice, fairy floss

## TAZE 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.