luke's KITCHEN

BREAKFAST

AVOCADO ON RYE (V)
Pumpkin, Ricotta, Pinenuts, Currants

TWO ORGANIC EGGS (V)
Cooked Your Way, Buttered Sourdough With Your Choice of 2 Sides

CHILLI SCRAMBLED EGGS (V)
Luke's Crispy Peanut and Chilli Dressing, Goat Feta, Toast

OYSTER SAUCE SCRAMBLED EGGS
Roti, Sesame, Coriander, Spring Onion

BACON & EGG ROLL
Milk Bun, Cured Bacon, Fried Egg, Cheese, Tomato Relish

LOADED HASHBROWNS
Corn, Bacon, Parmesan, Fried Egg, Chipotle

(GF) Gluten Free | (V) Vegetarian | (GFO) Gluten Free Option Available

FOLLOW US - *@lukeskitchensyd*
@lukewmangan
@kimptonmargotsydney

BREAKFAST PLATE
Leg Ham, Fresh Tomato, Goats Cheese, Pickles, Rye Toast

FRIED SUSHI RICE (GF)
Poached Egg, Mushroom, Nori

TOASTED BANANA BREAD (V)
Ricotta, Honey, Thyme, Coffee, Fresh Fig

LUKE'S ORGANIC OAT BIRCHER (V)
Tropical Fruits, Pepita Seed Granola, Choice of Coconut or Natural Yoghurt

COCONUT RICE PUDDING (DF) (V) (GF)
Balsamic Berries, Macadamia Granola

OPTIONAL SIDES
choose up to 2

Bacon	Avocado
Chorizo	Mushrooms
Free Range Egg	Sautéed Spinach
Smoked Salmon	Blistered Tomato
Meredith Valley	Hashbrown
Goat Cheese	Crispy Chilli Oil
Sourdough Toast	Kimchi

$45pp
Including one plated dish, 2 sides, and bottomless tea, coffee and juice

JUICE SELECTION
Orange, Grapefruit, Cloudy Apple, Pineapple, Cranberry, Tomato

OtherSky BARISTA COFFEES
Regular Milk, Low-fat, Lactose Free, Soy, Oat, Almond milks available

TTotaller TEAS & INFUSIONS
English Breakfast, French Earl Grey, Sencha Green
Peppermint, Chamomile, Lemongrass & Ginger

luke's

DETOX & WELLNESS TONICS +$9ea

GLOW
Bamboo Silica, Vitamin C, Aloe Vera, Pomegranate, Lemon

GINGER +
Ginger, Lemon, Cayenne Pepper, Vitamin C

RESET
Vitamin C, Apple Cider Vinegar, Orange, Ginger, Turmeric

A 10% surcharge applies on public holidays
A 10% service charge applies to tables with 8 or more guests.

luke mangan & COMPANY

luke's KITCHEN

Did you know that "avocado on toast" was born right here in Sydney?

Emerging from Australia's laid-back café culture of the 1990s, it helped shape a way of eating, and gathering, that's now shared in cities around the world. At Luke's Kitchen, we celebrate that spirit.

This summer, I wanted to create a menu that feels like a warm embrace – I've drawn on seasonal produce, classic flavours we all love, and added a few playful twists that reflect both my style and the incredible creativity of our team.

Join us for a vibrant breakfast of freshly prepared dishes, barista-made coffee, and the simple pleasure of good company.

You'll always find avocado on toast on the menu- along with all the flat whites and juices you care to enjoy, on us.

luke