CHRISTMAS LUNCH

luke's KITCHEN

ON ARRIVAL
GLASS OF PERRIER-JOUËT CHAMPAGNE

MICHE SOURDOUGH
WHIPPED SEA SALT BUTTER

KINGFISH SASHIMI
TOMATO DRESSING, WHITE PEACH & BASIL (A)(DF)(GF)

CHILLED SKULL ISLAND PRAWN SALAD WITH MANGO &
AVOCADO SALSA (A)(DF)(GF)

PAN-FRIED SPATCHCOCK WITH PARMESAN & SAGE
STUFFING, CHESTNUT, CRANBERRY & STAR ANISE

SHIMO WAGYU BEEF FILLET
HONEY GLAZED CARROTS, PARSNIP PUREE, RED WINE SAUCE

SERVED WITH:
WATERCRESS, ORANGE, ALMOND &
ASPARAGUS SALAD (V)(GF)(DF)
DUCK FAT ROASTED POTATOES, FRIED ROSEMARY (GF)(DF)

LUKE'S SPICED CHRISTMAS ICE-CREAM-BOMBE ALASKA
OR
STEAMED CHRISTMAS FRUIT PUDDING
WITH BRANDY CARAMEL

A 10% service charge applies to tables with 8 or more guests.

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(GF) GLUTEN FREE I (V) VEGETARIAN I (DF) DAIRY FREE
(VG) VEGAN I (A) AUSTRALIAN SEAFOOD I (I)
IMPORTED SEAFOOD

luke mangan & COMPANY