luke's KITCHEN

TO START

BREAD & BUTTER
Miche Sourdough (V) $7

FRESHLY SHUCKED OYSTERS
Natural, Mignonette (A) (DF) (GF) $8 each

FRIED PARMESAN POLENTA
18 Month Aged Comté, Truffle Mayo (V) $6

ENTREE

KINGFISH SASHIMI
Coconut, Yuzu, Chilli & Coriander (A) (DF) (GF) $36

GRILLED SPLIT KING PRAWNS
Pickled Green Mango,
Dashi & Garlic Butter (A) (DF) (GF) $46

LUKE'S STEAK TARTARE
Horseradish, Capers, Cornichons, HP Sauce,
Casava Crackers (DF) $32

TAMARIND GLAZED PORK BELLY
Apple & Thai Herb Salad (DF) (GF) $30

FIG & ARTICHOKE TART
Pear Relish, Blue Cheese, Verjuice Dressing (V) $30

CRISP TEMPURA SQUASH FLOWERS
Pumpkin Ricotta, Snow Peas & Truffle Honey (V) $30

CAPRESE RAVIOLI
Burrata, Tomato, Basil, Dried Black Olives (V) $31

(GF) Gluten Free | (V) Vegetarian
(DF) Dairy Free | (A) Aus. Seafood
(I) Imported Seafood

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@kimptonmargotsydney

MAINS

CITRUS POACHED MURRAY COD
Peas, Asparagus & Miso Beurre Blanc (A) (GF) $65

ORA KING SALMON
Pearl Cous Cous, Warm Cucumber,
Tomato & Dill (I) (GF) $ 52

PAN-FRIED SPATCHCOCK
Risoni Rissoto, Zucchini, Pinenuts & Currants $54

CAPRESE RAVIOLI
Burrata, Tomato, Basil, Dried Black Olive (V) $41

PASTURED-FED SIRLOIN
220g Brooklyn Valley, 3-4MB,
Lemon & Olive Oil (GF) (DF) $58

WAGYU SCOTCH FILLET
300g Shimo Wagyu, 6-7MB, Pepper Sauce (GF) $79

SIDES & SAUCES

Fries (V) (DF) $13
Truffle & Parmesan Fries (V) $17
Robertson Potato Mash (V) $17
Robertson Potato Truffle Mash (V) $20
Steamed Market Vegetables (DF) (VG) $20
Mixed Leaf Salad, Verjus Dressing (GF) (V) $12

Red Wine Jus (GF) (DF) $5
Chilli, Lime & Garlic Butter (GF) $5
Café De Paris Butter $4
Pepper Sauce (GF) $5

TASTING MENU

$145 Per Person
$85pp Matching Wines

KINGFISH SASHIMI
Coconut, Yuzu, Chilli & Coriander (A) (DF) (GF)
2025 O'Leary Walker 'Watervale' Riesling

GRILLED SPLIT KING PRAWNS
Chilli Lime Butter, Pickled Green Mango (A) (DF) (GF)
2025 Luke Mangan by Brokenwood Chardonnay

TAMARIND GLAZED PORK BELLY
Apple & Thai Herb Salad (DF) (GF)
2024 Dalrymple Pinot Noir

PASTURED-FED SIRLOIN
Brooklyn Valley, Broccolini & Pepper Sauce
2024 Luke Mangan by Brokenwood Shiraz

DARK CHOCOLATE TART
Caramelised Banana & Vanilla Ice Cream
2022 Scarborough 'Late Harvest' Semillion

DESSERT

LIQUORICE AND RASPBERRY
Strawberry & Lime $28

LEMON CURD MERINGUE ROLL
Frangelico Custard $28

WARM WHITE CHOCOLATE & MATCHA PUDDING
Tiramisu Ice-Cream $31

DARK CHOCOLATE TART
Caramelised Banana & Vanilla Ice Cream $26

SOFT SERVE
Affogato, Coffee & Almond Crumb $16

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

At Luke's Kitchen, we believe a hotel restaurant should be more than just a place to dine, it's where great food, warm hospitality and memorable experiences come together.

Our menu celebrates premium Australian produce through elegant yet approachable dishes, served in a vibrant setting with an open kitchen at its heart. The menu changes with the seasons, allowing us to showcase the finest local ingredients at their peak.

This Spring, we're embracing fresh, vibrant flavours and colourful ingredients that capture the spirit of the season. Whether you're joining us for a relaxed meal or a special occasion, we invite you to settle in, enjoy the experience, and discover dishes designed to celebrate great food and great company.

I hope you enjoy your dinner with us.

luke