



TO START

BREAD & BUTTER

Miche Sourdough (V) \$9

FRESHLY SHUCKED OYSTERS

Natural, Mignonette (A) (DF) (GF) \$8 each

FRIED PARMESAN POLENTA

18 Month Comté, Truffle Mayo (GF), (V) \$9

ENTRÉE

KINGFISH SASHIMI

Radicchio, Pickled Persimmon,
Yuzu & Wasabi (A) (DF) \$36

GRILLED SPLIT KING PRAWNS

Yellow Curry, Coconut Sambal
& Finger Lime (A) (DF) (GF) \$48

CHICKEN LIVER PARFAIT

Pickled Cherries, Pear & Eschalots Relish \$29

TAMARIND GLAZED PORK BELLY

Apple, Thai Herb Salad (DF) (GF) \$30

APHRODITE GRILLED HALLOUMI

Quince, Zucchini, Peanut, Sesame
& Chilli (GF) (V) \$30

PUMPKIN RAVIOLI

Cavolo Nero, Roquefort & Honey (V) \$34

MAINS

CITRUS POACHED MURRAY COD

Pencil Leeks, Broad Beans
& Miso Beurre Blanc (A) (GF) \$62

CONFIT DUCK LEG 'CASSOULET'

Smoked Ham & Toulouse Sausage (GF) \$57

CRUMBED LAMB CUTLETS

Labneh, Eggplant, Radish & Mint Jus \$59

PASTURE-FED SIRLOIN

220g Brooklyn Valley, 3-4MB, Lemon
& Olive Oil \$58

BRAISED BEEF CHEEK

Sweet Potato, Chickpeas, Pomegranate,
Pine Nuts & Goats Fetta \$56

PUMPKIN RAVIOLI

Cavolo Nero, Roquefort
& Honey (V) \$49

SIDES & SAUCES

Fries (V) (DF) \$13

Truffle & Parmesan Fries (V) \$17

Robertson Potato Mash (V) \$17

Robertson Potato Mash with Truffle (V) \$20

Yellow Beans, Tomato & White Wine (DF) (VG) \$22

Radicchio, Pear & Parmesan Salad (GF) (V) \$15

Red Wine Jus (GF) (DF) \$5

Chilli, Lime, Garlic Butter (GF) \$5

Café De Paris Butter \$4

(half portions available upon request)

TASTING MENU

\$145 per person

\$95pp matched wines

KINGFISH SASHIMI

Radicchio, Pickled Persimmon, Yuzu
& Wasabi (A) (DF)

GRILLED SPLIT PRAWN

Yellow Curry, Coconut Sambal
& Finger Lime (A) (DF) (GF)

TAMARIND GLAZED PORK BELLY

Apple, Peanut Salad & Coriander (DF) (GF)

BRAISED BEEF CHEEK

Sweet Potato, Chickpeas, Pomegranate,
Pine Nuts & Fetta

COCONUT RICE PUDDING

Strawberries & Vanilla (GF)

DESSERTS

COCONUT RICE PUDDING

Strawberries & Vanilla (GF) \$27

RHUBARB MERINGUE ROLL

Ginger, Kaffir Lime \$31

WARM WHITE CHOCOLATE & MATCH PUDDING

Tiramisu Ice Cream \$31

GOOEY DARK CHOCOLATE TART

Caramelised Banana & Vanilla Ice Cream \$30

*A 10% surcharge applies on public holidays.
1.9% surcharge applies to all credit card payments.
A 10% service charge applies to tables with 8 or more guests.*

FOLLOW US - @lukeskitchensyd @lukewmangan @kimptonmargotsydney

luke mangan
& COMPANY
■■■■

*(GF) Gluten Free | (V) Vegetarian
(DF) Dairy Free | (VG) Vegan
(A) Australian Seafood | (I) Imported Seafood*



WINTER AT 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 winter, 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 Mangan