PRIVATE DINING & BESPOKE EVENTS

luke's KITCHEN

LUKE'S KITCHEN

With renowned Australian chef Luke Mangan at the reins, Luke's Kitchen delivers a signature dining experience where elevated cuisine, warm hospitality and curated moments come together seamlessly.

Sink into contemporary glamour as the atmosphere effortlessly evolves throughout the day. From long lunches and cocktail celebrations to corporate gatherings and intimate soirées, Luke's Kitchen sets the stage for show-stopping occasions to remember.

As day turns to night, the space transforms into a refined setting of subtle sophistication and understated elegance, offering a backdrop for events designed to leave a lasting impression. Whatever the hour, superb seasonal produce remains at the heart of the experience.

EXCLUSIVE USE | UP TO 150 GUESTS

At Luke's Kitchen, we love a good party, and a take over of our venue will leave your guests immersed in an unforgettable dining experience. Accompanied by a world-class menu, elevated atmosphere and attentive service, every detail is thoughtfully considered and designed to leave a lasting impression that lingers long after the occasion.

Set across combination seating of long, plush banquettes and striking round tables, exclusive use of our main dining room is sure to impress your guests.

Luke's Kitchen 3D Virtual Tour

SEMI-PRIVATE DINING SPACE | UP TO 40 GUESTS

For more intimate occasions, our Semi-Private Dining Space strikes the perfect balance between connection and celebration. Enclosed by floor-to-ceiling curtains, it offers the visual privacy of a space all your own, while keeping you immersed in the energy of Luke's Kitchen. Every detail is curated for a seamless flow from start to finish, creating a dining experience designed entirely around your event.

Luke’s Kitchen Semi-Private Dining Space 3D Virtual Tour

CELLAR BY LUKE || UP TO 12 GUESTS

For an elevated private dining experience that's sure to leave a lasting impression, hire exclusive use of Cellar by Luke. The intimate space housed across the lobby is an extension of Luke's Kitchen, offering diners the opportunity to elevate their experience with exceptional wine pairings, backdropped to a unique setting.

CANAPÉS

CLASSIC PACKAGE 42PP | 3 cold, 3 hot, 1 dessert
PREMIUM PACKAGE 63PP | 4 cold, 3 hot, 2 dessert
SUPERIOR PACKAGE 80PP | 3 cold, 3 hot, 2 substantial, 2 dessert

Additional cold, hot & dessert canapés available from $7 per serve
Additional substantial canapés available from $12 per serve

COLD

Sydney Rock Oyster (GF, DF)
Classic Mignonette, Lemon

Kingfish Ceviche (GF, DF)
Tomato & Jalapeno, Corn Tortilla

Beef Tartare (GF, DF, *CN)
Prawn Cracker, Crispy Chilli Oil, Kimchi

Prosciutto
Crispy Bread topped with Rockmelon Salsa, Stracciatella

Duck Liver Parfait
Preserved Orange, Toasted Brioche

Roast Capsicum on Toast (V)
Ricotta, Sultanas, Parsley

Chilled Beetroot Shooter (GF, V)
Horseradish Cream

HOT

Seared Scallop (GF)
Corn Puree, Sauce Vierge

Prawn Toast (DF)
Corn Salsa, Chipotle Aioli

Lebanese Pumpkin Croquette (VG)
Fragrant Dressing

Goat's Cheese Tart (V)
Preserved Lemon, Green Olives

Crispy Peking Duck Pancake (DF)
Hoisin Sauce

Pork Belly Bites (GF, DF)
Tamarind Dressing

Thai Beef Kofta (GF, DF)
Served in Lettuce Cup, Coconut Sauce

SUBSTANTIAL

Spiced Lamb Cutlet (GF)
Harissa Yoghurt

Wagyu Mini Burger
BBQ Sauce, Onion Relish, Tomato, Cheese

Salt Cod Croquette (DF)
Lemon Aioli

Crispy Tofu Cigar (VG)
Chilli & Kaffir Lime Sauce

Soft Polenta & Gruyere Cheese Tart (V)
Shiitake Mushroom, Truffle Dressing

Tempura Fish Taco (DF)
Pineapple Salsa, Chipotle Aioli

Scotch Eggs (DF)
Tomato Chutney

DESSERT

Warm Chocolate Tart
Strawberries

Lemon Curd Tartelette
Passionfruit

Tiramisu
Vanilla Cream

Profiterole
White Chocolate Mousse

Exotic Fruit Skewers

Seasonal Menu - Items are subject to change

GRAZING PLATTERS

MEDITERRANEAN MEETS MEXICO DIPS | 90 PER PLATTER

Each platter serves up to 10 guests

Hummus, Baba Ghanoush, Guacamole, Taramasalata, Fried Tortilla Chips, Corn Chips, Grilled Focaccia

ANTIPASTO BOARD | 120 PER PLATTER

Each platter serves up to 10 guests

Assortment of Cured Meats, Olives, Cheeses, Stuffed Baby Capsicum, Artichoke Hearts, Pickled Green Chillies, Grilled Focaccia

CHEF'S SPECIAL | 150 PER PLATTER

Each platter serves up to 10 guests

Fried Lamb Kibbeh with Tzatziki & Pomegranate Dressing, Cajun Spiced Prawns with Aioli & Grilled Lemon, Guacamole with Corn Chips & Tomato Chutney, Cured Meats Served with Grilled Focaccia

DESSERT GALORE | 80 PER PLATTER

Each platter serves up to 10 guests

Portuguese Custard Tarts, Lemon Curd Tartlets, Strawberries, Profiteroles, White Chocolate Mousse, Accompanied with Fresh Fruit

PLATED MENU

2 COURSE SET MENU | 95PP
2 COURSE ALTERNATE SERVE MENU | 105PP
3 COURSE SET MENU | 115PP
3 COURSE ALTERNATE SERVE MENU | 125PP

TO START

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

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

APHRODITE GRILLED HALLOUMI
Quince, Zucchini, Peanut, Sesame & Chilli (GF, V)

TO FOLLOW

PAN FRIED MULLOWAY
Pencil Leeks, Broad Beans & Miso Beurre Blanc (A)

BRAISED BEEF CHEEK
Sweet Potato, Chickpeas, Pomegranate, Pine Nuts & Fetta

PUMPKIN RAVIOLI
Cavolo Nero, Roquefort & Honey (V)

SHARED SIDES

Roast Carrots, Labneh, Chili Peanut Sesame Dressing (GF)
Cos Salad, Lemon, Pepper & Buttermilk

TO FINISH

COCONUT RICE PUDDING
Strawberries & Vanilla (GF)

RHUBARB MERINGUE ROLL
Ginger & Kaffir Lime

GOOEY DARK CHOCOLATE TART
Caramelised Banana & Vanilla Ice Cream

Seasonal Menu - Items are subject to change

Gluten Free (GF) | Dairy Free (DF) | Vegetarian (V) | Australian Seafood (A) | Imported Seafood (I) | Mixed (M)

SHARING MENU

FULL MENU INCLUDED, DESIGNED TO SHARE

130PP

TO START

KINGFISH SASHIMI (GF, DF, A)
Sesame, Yuzu & Pickled Daikon

GRILLED HALLOUMI (GF, V)
Golden Beetroot, Honey & Thyme Dressing

CHICKEN LIVER PARFAIT
Pear & Eschalot Relish

TO FOLLOW

PUMPKIN RAVIOLI (V)
Cavolo Nero, Roquefort, Honey

PAN FRIED MULLOWAY (GF, DF, A)
Garlic Spinach, Almonds, Lemon & Caper Dressing

SLOW COOKED BEEF CHEEK (GF)
Chickpeas, Pine Nuts, Fetta

SIDES

Roast Carrots, Labneh, Chili Peanut Sesame Dressing (GF)
Cos Salad, Lemon, Pepper & Buttermilk

TO FINISH

WARM CHOCOLATE TART
Honeycomb, Cardamom Cream

BALSAMIC BERRIES
Kaffir Lime Sorbet

Seasonal Menu - Items are subject to change

Gluten Free (GF) | Dairy Free (DF) | Vegetarian (V) | Australian Seafood (A) | Imported Seafood (I) | Mixed (M)

FESTIVE SHARING MENU

FULL MENU INCLUDED, DESIGNED TO SHARE

150PP

TO START

KING FISH SASHIMI
Tomato, Basil and Olive Oil

CHILLED SKULL ISLAND PRAWN SALAD
Mango and Avocado Salsa

PAN FRIED HALLOUMI
Roasted Apricots, Chilli, Sesame and Peanuts

TO FOLLOW

NZ KING SALMON
Sauce Vierge & Green Olives

ROAST PORCHETTA, CRACKLING
Figs and Pickled Cherries

PAN-FRIED SPATCHCOCK
Parmesan & Sage Stuffing, Cranberry and Preserved Lemon

SIDES

Watercress, orange, almond & asparagus salad
Duck fat roasted potatoes, fried rosemary

TO FINISH

SOFT LEMON MERINGUE
Passionfruit, Berries and Coconut Custard

STEAMED CHRISTMAS FRUIT PUDDING
Brandy Caramel

*Available November-December

Seasonal Menu - Items are subject to change

Gluten Free (GF) | Dairy Free (DF) | Vegetarian (V) | Australian Seafood (A) | Imported Seafood (I) | Mixed (M)

BEVERAGE PACKAGES

CLASSIC PACKAGE

SPARKLING
Mojo Prosecco, SA

WHITE WINE
Cloud St Pinot Gris, VIC
Cloud St Chardonnay, VIC

RED WINE
Cloud St Pinot Noir, VIC
Cloud St Shiraz, VIC

BEER
Peroni Nastro Azzuro
James Squire 150 Lashes Pale Ale
Heineken Zero

PRICING
2 Hours | 50PP
3 Hours | 60PP
4 Hours | 70PP

PREMIUM PACKAGE

SPARKLING
Veuve D'Argent Cuvee Prestige, Burgundy France

ROSÉ
Luke Mangan Rosé, Hunter Valley NSW

WHITE WINE
Deviation Road Pinot Gris, Adelaide Hills SA
Luke Mangan Chardonnay, Hunter Valley, NSW

RED WINE
Little Yering Pinot Noir, Yarra Valley VIC
Luke Mangan Shiraz, Hunter Valley NSW

BEER
Peroni Nastro Azzuro
James Squire 150 Lashes Pale Ale
Heineken Zero

PRICING
2 Hours | 75PP
3 Hours | 85PP
4 Hours | 95PP

LUXE PACKAGE

SPARKLING
Mumm Brut Prestige, TAS

ROSÉ
Luke Mangan Rosé, Hunter Valley NSW

WHITE WINE
Deviation Road Pinot Gris, Adelaide Hills SA
Vasse Felix Filius Chardonnay, Margaret River WA

RED WINE
Dalrymple Pinot Noir, Pipers River TAS
Forest Hill Estate Malbec, Mt Barker WA

BEER
Asahi
James Squire 150 Lashes Pale Ale
Peroni 0.0

PRICING
2 Hours | 85PP
3 Hours | 95PP
4 Hours | 110PP

Sample Menu - Items are subject to change

BEVERAGES ON CONSUMPTION

MINIMUM SPEND | 20PP PER HOUR

Pre-select up to 1 Sparkling, 2 White Wines, 2 Red Wines, 1 Rosé and 2 Beer Options

Sample Menu - Items are subject to change

CHAMPAGNE & SPARKLING	**BOTTLE**
Salatin Extra Dry Prosecco, Treviso, Italy	82
Idée Fixe Premier Brut Blanc de Blancs, Margaret River, WA	130
Taittinger Cuvee Prestige, Reims, France	190
Louis Bouillot Perle d'Aurore Rosé de Presse, Reims, France	115

WHITE WINE	**BOTTLE**
O'Leary Walker Riesling, Clare Valley, SA	85
Craggy Range Te Muna Road Sauvignon Blanc, Martinborough, NZ	95
Brokenwood Semillon, Hunter Valley, NSW	80
Redbank La Piazza Pinot Gris, King Valley, VIC	75
Marc Brédif Vouvray Chenin Blanc, Loire Valley, France	105
Luke Mangan by Brokenwood Chardonnay, Hunter Valley, NSW	77
Vasse Felix Chardonnay, Margaret River, WA	115

ROSÉ	**BOTTLE**
Triennes IGP Mediterranée, Provence, France	80
Luke Mangan By Brokenwood Rosé, Hunter Valley, NSW	75

RED WINE	**BOTTLE**
Dalrymple Pinot Noir, Pipers River, TAS	120
John Duval Concilio Grenache Shiraz, Barossa Valley, SA	85
Luke Mangan by Brokenwood Shiraz, Hunter Valley, NSW	75
Yangarra Shiraz, McLaren Vale, SA	90
Whistler Estate Cabernet Sauvignon, Clare Valley, SA	110
Monte Bernardi Sangio Chianti Sangiovese, Tuscany, Italy	95

BEER	**BOTTLE**
Peroni, Lager	11
Asahi, Lager	11
Stone & Wood Pacific Ale	12

NON-ALCOHOLIC	**GLASS**
Selection Of Still & Sparkling Water, Soft Drinks & Juices	7

Terms & Conditions

Minimum Spend
A minimum food and beverage spend is applicable for private and semi-private events and are advised at time of quotation. Any shortfall will be applied as venue hire.

Deposits, Final Details & Payment
A deposit is required to confirm all bookings. Final payment, guest numbers and menu selections must be received by the advised deadlines prior to the event. Any additional charges incurred on the day are payable at the conclusion of the event unless agreed otherwise.

Cancellation Policy
All cancellations must be provided in writing. Deposits may be non-refundable and cancellation fees may apply depending on the notice period provided.

Service Charge & Surcharges
A 10% service charge applies to the final bill of all events. Public holiday surcharges may also apply where relevant.

Food & Beverage and BYO
All food and beverage must be supplied by the venue. For larger groups, pre-selected group menus are required. BYO food and beverages are not permitted.

Dietary Requirements
All dietary requirements and allergies must be provided by the advised deadline prior to the event. While every effort will be made to accommodate requests, the venue cannot guarantee allergen-free preparation environments.

Cakeage
Celebration cakes from external suppliers are welcome based on prior approval from the venue. All cake details must be submitted by the specified deadline. Cakeage fees apply at $5.00 per person.

Menus & Pricing
Menus and pricing are subject to seasonal changes and operational availability.

Decorations & Styling
All styling and decorations must be approved by the venue in advance.

Entertainment & Noise
Luke's Kitchen is a premium dining venue and not designed for high-volume entertainment. DJs, amplified music and external entertainment are subject to venue approval. The venue reserves the right to adjust or cease entertainment should noise levels exceed permitted limits.

Responsible Service of Alcohol
The venue strictly adheres to Responsible Service of Alcohol legislation and reserves the right to refuse service, remove guests or end the event if behaviour is deemed intoxicated, unsafe or disruptive.

Security
In line with Liquor Licensing requirements and at the discretion of management, the appointment of licensed security personnel may be required for events.

Minimum requirements:

Up to 100 guests: 1 guard
100–200 guests: 2 guards
Over 200 guests: 3 guards

Security is charged from $65 per guard per hour, with a minimum engagement of 5 hours. Weekend, public holiday and late-night rates may apply. Final costs will be quoted based on event requirements.

Venue Discretion
The venue reserves the right to amend event arrangements where reasonably necessary for operational, safety, licensing or compliance requirements. Any significant changes will be communicated as soon as practicable.