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# Degustation

## \$150

Sonoma Wholemeal Batch 30 Sourdough  
Luke Mangan Olive Oil, Copper Tree Butter

### Amuse-Bouche

Kingfish Sashimi (GF, DF)  
Crispy Peanut Chilli Oil, Mustard Pickle Leaf

### Crab Omelette

Spanner Crab, Herb Salad, Miso Mustard Broth

Humpty Doo Barramundi (GF)  
Choy Sum, Peking Duck Broth

### Wollemi Duck Breast (GF)

Rhubarb, Almond Cream, Tuscan Cabbage

Black Angus Beef Fillet, MB3+ 200g (GF)  
Bearnaise

### Liquorice Mousse

Apple, Sake, Yuzu

### Tea & Coffee

#### Matching Wines

Selected & served by our sommelier team / 75ml tastings per course / additional 80 per person

#### Matching Premium Wines

Selected & served by our sommelier team / 75ml tastings per course / additional 145 per person

Please allow a minimum of 2.5 hours

Welcome to  
glass

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luke mangan  
& COMPANY

