

glass

CAVIAR

Thesauri Caviar, Greece 10g 98
Blini, Brioche, Crème Fraiche, Cured Yolk

RAW

EAST33 Sydney Rock Oyster (GF, DF) 8 / 42 / 72
Natural with Mignonette ea / 6pc / 12pc

Classic Steak Tartare 27 / 36
Cornichons, Horseradish, Sesame Lavosh

Scallop Carpaccio (GF) 27
Crème Fraiche, Citrus Dressing

Kingfish Sashimi (GF, DF) 28
Crispy Peanut Chilli Oil, Mustard Pickle Leaf

SMALL BITES

Grilled Sliced Sourdough (DF) 7
Luke Mangan Olive Oil, Copper Tree Butter

Sourdough Crumpet (V) 19
Globe Artichoke, Ajvar, Whipped Fetta

King Brown Mushroom Skewer (GF, V) 14
Yuzu Wasabi Butter

ENTRÉES

Chicken Liver Parfait 24
Preserved Orange, Ume Jam & Toast

Twice Baked Gruyere Cheese Soufflé (V) 26
Rocket, Pear and Walnut Salad

Spanner Crab Omelette 28
Herb Salad, Miso Mustard Broth

Fremantle Chargrilled Octopus (GF) 28
Potato Cream, Saffron & Grape Vierge

Artichoke & Ricotta Ravioli (V) 28 / 39
Lemon Beurre Noisette, Shaved Truffle Pecorino

MAINS

Humpty Doo Barramundi (GF) 46
Choy Sum, Duck Broth

Ulladulla Flathead (GF) 46
Crab, Corn, Tarragon

Arcadia NSW Spatchcock (GF) 49
Swede, Pedro Ximénez Prunes

Crumbed Borrowdale Pork Cutlet 48
Parsley & Confit Onions

Wollemi Duck Breast (GF) 48
Rhubarb, Almond Cream, Tuscan Cabbage

OFF THE GRILL

*Served with Grilled Broccolini in Ravigote sauce (GF)
A selection of Luke Mangan Mustards upon request.*

NSW Black Angus Grain Fed Beef Fillet, MB3+ 200g 59
Béarnaise

O'Connor Pasture Fed Sirloin, MB3+ 250g 56
Madeira Jus

Rangers Valley Grain Fed Flank, MB5+ 250g 56
Madeira Jus

O'Connor Pasture Fed Scotch, MB3+ 300g 62
Café De Paris

MAINS TO SHARE

Coral Trout (GF) 140
A la Meunière, Prawns, Speck

Rangers Valley Dry Aged Rib Eye, MB3+ 1kg (GF) 168
Béarnaise, Madeira Jus, Burnt Herbs

Gundagai Lamb Backstrap & Rack (GF) 128
Curried Lentils, Eggplant Relish, Green Sauce

SIDES - 12ea

Fries
Truffle & Parmesan Fries
Mash (GF)
Truffle Mash (GF)
Butter Lettuce, Mandarin Dressing (GF, DF)
Crispy Sprouts, Fetta, Honey Thyme (GF)
Roasted Dutch Carrots, Dukkah, Labneh (GF)

Keep up-to date - @glassbrasserie @lukewmangan

(GF) Gluten Free | (V) Vegetarian
(DF) Dairy Free | (VG) Vegan

A 10% surcharge applies on public holidays. 2.0% surcharge applies to all credit card payments.
A 10% service charge applies to tables with 8 or more guests.

luke mangan
& COMPANY
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