

SIGNATURE CAVIAR

THESAURI CAVIAR 10G 98
Blini, Crème Fraiche, Potato Crisps

SMALL PLATES

GRILLED SLICED SOURDOUGH 7
Luke Mangan Olive Oil, Copper Tree Butter
V

SOURDOUGH CRUMPET 19
Pan Seared Artichoke, Romesco, Whipped Feta
V

VANNELLA BURRATINA 19
Edamame, Prosciutto, Basil Oil, Smoked Almond
GF

MARINATED ANCHOVIES 19
Tomatoes, Harissa, Lemon, Sourdough

TARAMASALATA 19
Cucumber, Bottarga, Crumb
DF

RAW

SYDNEY ROCK OYSTER 6 / 34 / 60
Natural with Mignonette (ea/ 6pc / 12pc)
GF, DF

CLASSIC STEAK TARTARE 27 / 36
Cornichons, Horseradish, Sesame Lavosh

SCALLOP CARPACCIO 28
Nam Jim Dressing, Coconut Yoghurt
GF, DF

KINGFISH SASHIMI 28
Ponzu, Mandarin, Kohlrabi Pickle
GF, DF

ENTRÉES

CHICKEN LIVER PARFAIT 24
Preserved Orange, Port Wine Jam & Baguette

TWICE BAKED GRUYERE CHEESE SOUFFLÉ 26
Petit Bouche Salad, Verjuice
V, GF

SOUTHERN TASMANIAN SQUID 27
Citrus & Olive Oil
GF, DF

SPANNER CRAB OMELETTE 28
Herb Salad, Miso Mustard Broth

PAN SEARED POTATO GNOCCHI 28 / 37
Asparagus, Corn, Zucchini Flower, Truffle Verjuice, Parmesan
V

MAINS

CRIMSON SNAPPER 46
Snow Peas, Pipis, Roe, Beurre Blanc
GF

HUMPTY DOO BARRAMUNDI 46
Choy Sum, Shitake Mushroom, Duck Broth
GF, DF

GUNDAGAI LAMB BACKSTRAP 49
Buckwheat, Green Harissa, Fresh Peas, Salsa Verde
GF

CRUMBED PORK CUTLET 48
Spigarello, Bone Marrow Sauce

DUCK BREAST 48
Carrot Hummus, Radicchio, Golden Raisin
GF

FROM THE GRILL

*Served with Grilled Broccolini in Ravigote Sauce (GF)
A Selection of Luke Mangan Mustards Upon Request.*

JACKS CREEK GRAIN FED SIRLOIN, MB3+ 250G 56
Madeira Jus

O'CONNOR GRASS FED FILLET, MB3+ 200G 59
Béarnaise

O'CONNOR GRASS FED SCOTCH, MB3+ 300G 62
Café De Paris

MAINS TO SHARE

WHOLE LIVE EASTERN ROCK LOBSTER 168
Grilled Lime & Dashi Butter
GF

JACKS CREEK GRAIN FED 1KG RIB EYE, MB4+ 168
Burnt Herbs, Béarnaise, Madeira Jus
GF

SURF AND TURF 150
1/2 Live Eastern Rock Lobster, O'Connor Scotch MB3+ 300g,
Grilled Lime & Dashi Butter, Madeira Jus
GF

SIDES 12EA

FRIES

TRUFFLE FRIES

TRUFFLE MASH
GF

BABY GEM LETTUCE
Mandarin Dressing
GF, DF

HEIRLOOM TOMATOES
Pickled Eshallots
GF, DF

CHARGILLED ASPARAGUS
Pistachio Crumb, Feta
GF

GRILLED BROCCOLINI
Ravigote dressing
GF, DF

SAUTÉED FIELD MUSHROOMS
Confit Garlic, Herbs
GF

glass

luke mangan
& COMPANY
■■■■

Join us for Melbourne Cup in Glass Brasserie.
Ask your waiter for more information

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

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