

DEGUSTATION

A selection of our most *coveted* dishes that form a truly *authentic* Glass Brasserie dining experience. Hand-selected by Luke Mangan, experience the best of fresh, seasonal ingredients and modern flavors.

\$150 PER PERSON

SONOMA WHOLEMEAL BATCH 30 SOURDOUGH
Luke Mangan Olive Oil, Copper Tree Butter

AMUSE-BOUCHE

SCALLOP CARPACCIO
Nam Jim Dressing, Coconut Yogurt
GF, DF

CRAB OMELETTE
Spanner Crab, Herb Salad, Miso Mustard Broth

PAN SEARED POTATO GNOCCHI
Asparagus, Corn, Zucchini Flower, Truffle Verjuice
V

DUCK BREAST
Carrot Hummus, Radicchio, Golden Raisin
GF

O'CONNOR GRASS FED FILLET, MB3+ 200G
Green Harissa, Fresh Peas, Salsa Verde
GF

LIQUORICE DOME
Apple, Sake, Yuzu

TEA & COFFEE

MATCHING WINES
Selected & served by our sommelier team, 75ml tasting per course
Additional 80 per person

MATCHING PREMIUM WINES
Selected & served by our sommelier team, 75ml tasting per course
Additional 145 per person

Please allow a minimum of 2.5 hours

glass

luke mangan
& COMPANY
■■■■

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

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