

## 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  
*DF*

## ENTRÉES

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

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

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*

## PAIRING WINES

STANDARD 2 WINES \$20, 3 WINES \$30  
100ml Each Pour

PREMIUM 2 WINES \$50, 3 WINES \$70  
100ml Each Pour

## 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, Fennel, Asparagus & Lemon Salad  
*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*

CHARGRILLED 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 Christmas day 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