

# 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 CREAM  
Apple, Sake, Yuzu

TEA & COFFEE

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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

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glass

luke mangan  
& COMPANY  
■■■■

Join us for Christmas Day  
Lunch in Glass Brasserie.  
Ask your waiter for  
more information

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