

Salt grill

by luke mangan ■■■■

bar snacks

pollastrini sardines (italy), served from the tin, garlic toast

oritiz anchovies (spain), served from the tin, garlic toast

marinated persian feta and olives

cold meats

wagyu bresaola, david blackmore

prosciutto, kurobuta

bread

house baked plain and zartar bread, luke mangan olive oil and dukkah

seafood bar

oysters (natural or tempura)

\$4 surcharge each

sashimi of kingfish, feta, rocket, ginger and shallots

tuna tartar with ruby grapefruit, wasabi and lotus chips

citrus tempura prawns, wasabi dressing

chilled prawns with mango salsa

lobster sashimi

\$18 surcharge

caviar

served with traditional garnish, 30 grams

petrossian caviar (california)

\$180 surcharge

yarra valley salmon roe (australia)

starters

salt salad, seasonal vegetable salad, poached hen's egg

lobster soup, tortellini of lobster, pickled mushrooms and basil

glass sydney crab omelet, miso mustard broth

seared sea scallops, blue cheese polenta, truffle oil

potato gnocchi, summer vegetables, parmesan, verjuice dressing
(available as starter or main)

meats from the grill

- fillet** 200 grams 150 days grain-fed, black angus
sirloin 250 grams rangers valley, 300 days grain-fed, black angus
scotch 300 grams F1 wagyu, cross-angus, 300 days grain-fed
ribeye 400 grams 150 days grain-fed, marble score 4
lamb chops australian lamb, vic, grain-fed
half lilydale chicken marinated and roasted with luke mangan cajun spice
choose any sauce: mustards, horseradish, bbq sauce, béarnaise, madeira jus

fish from the grill

- salmon** grilled or steamed
barramundi grilled, steamed or battered
tuna grilled
coral trout grilled or steamed
flounder grilled, steamed or battered
lobster tail moroccan spiced, cooked on the grill \$22 surcharge
choose any sauce: chimi churri, smoked tomato and basil salsa, chipotle aioli

things for two

- 1kg bone-in ribeye** rangers valley, 300 days grain-fed
meat for two with bbq rub; please ask your waiter for the cut
fish for two please ask your waiter for today's selection
crab omelet for two

sides

- french fries**
truffled mashed potatoes
carrots with dukkah
crushed peas, mint sauce
zucchini, bacon, parmesan, provencale herbs
tomato salad with feta, olives and basil
mixed leaf salad

desserts

- floating island**, fresh berries and almond anglaise
luke's liquorice parfait with lime syrup
the modern cheesecake with raspberry flavour
chocolate assiette
local and imported cheese, lavosh, walnut and prune log
petit fours