

Salt grill & Sky bar

by luke mangan



Caviar & Oysters

Kaviari Oscietra Prestige, France 15g 105 | 30g 189

Yarra Valley Salmon Caviar, Victoria Australia 25g 49

Oysters, natural ½ dozen 38 | dozen 72

Hendrick's Gin & cucumber granita ½ dozen 39 | dozen 75

Soy, sesame wasabi, Avruga caviar ½ dozen 39 | dozen 75

Off the Grill

Cape Grim pasture-fed tenderloin 170g,
seared foie gras, kale, parsley puree, cep jus 92

Cape Grim pasture-fed ribeye 300g,
confit tomato, young leek, shitake, marrow & tarragon jus 85

'Surf & Turf'
Rangers Valley pure Black Angus sirloin 220g, 300 days
grain-fed, MBS 3+, grilled prawns, chimichurri, garlic cream 88

Westholme Wagyu flat iron 180g, MBS 6-7+,
Jerusalem artichoke, black garlic, pickled onion,
garlic flower 72

'Steak & Chips'
Westholme Wagyu rump cap 200g, MBS 3-5+,
hand-cut chips, nori béarnaise 66

Meat cut of the day to share market price

Appetizers

Geraldton kingfish sashimi, ginger & shallot dressing,
Persian feta, rocket 29

Beef tartare, confit egg yolk, charcoal aioli, stout crisps 28

Butter poached Great Southern caminata crayfish,
Yalla Valley trout roe, bisque, sweet pea, anise blossom 35

Whipped truffle burrata, pangrattato, onion, fig, tomato,
olive, basil, aged balsamic v 28

Heirloom beetroot 3 ways, compressed radish,
burnt leek soil, almond cream, raspberry vinaigrette v 25

Fremantle octopus, kipfler, watercress, crème fraiche,
crustacean oil, coastal herbs 33

Organic free-range egg crab omelette,
enoki mushroom & herb salad, miso mustard broth 33

Bangalow pork belly, seared scallop, smoked apple,
grains, sorrel 34

Tasting Menu

140++
5 course

Please ask our friendly staff for the menu

Mains

Spelt & pearl barley risotto, shimeji, peas, board beans,
truffle pecorino, gremolata v starter 24 / main 38

Cone Bay barramundi, saffron rouille, cuttlefish, citrus, herbs 55

New Zealand king salmon, scallop ravioli, lemon purée, uni 59
salty finger

Market fish to share market price

Slow cooked chicken breast, foie gras truffle farce, corn,
smoked bacon jus, dehydrated pea 56

Dorper lamb rack, 48 hour shoulder, braised bolotti beans,
courgette, smoked eggplant lamb jus 75

Sides

Bitter leaves, orange, verjuice v 14

Heirloom cherry tomato, olives, labneh, basil, sumac v 14

Grilled asparagus, agresto, goats cheese v 14

Umami mushroom ragu, slow cooked organic egg 14

Honey roasted heirloom carrots, sesame, fried kale v 14

Mashed potato, truffle butter v 14

Truffle parmesan fries v 14

Nori béarnaise v 3.5

Madeira jus 9

Take Luke home

Luke's "Sharing Plates" cookbook 49
Luke's "Salt Grill" cookbook 69
Luke's Extra Virgin Olive Oil 250ml 20
Luke's Modena Balsamic Vinegar 250ml 20
Luke's BBQ rub 30g 15

v denotes vegetarian dish

Chef Restaurateur - Luke Mangan
General Manager - Ken Kuwako
Executive Chef - Jake Kowalewski

All our meats are free range farmed
Minimum spend per person 40 lunch | 60 dinner
Please note a 10% service charge and 7% GST
will be added to the final bill