



# A Taste of Salt

*by luke mangan*



## First Course

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### Prawn toast

Tyrrell's Vintage Pinot Noir Chardonnay Brut, Hunter Valley NSW AU

## Second Course

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### Kingfish sashimi, with ginger, eschallot and Persian feta

Pewsey Vale Individual Vineyard Riesling, Eden Valley SA AU

## Third Course

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### Seared sea scallops, with blue cheese polenta and truffle oil\*

Mission Estate Chardonnay, Hawkes Bay NZ

## Fourth Course

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### Roasted lamb cutlets, tomato and basil salsa

Glandore Tempranillo, Hunter Valley NSW AU

## Fifth Course

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### Grilled sirloin of beef with spices, truffle mash, beans and shallots

Luke Mangan by Mount Langi Ghiran, Grampians VIC AU

## Sixth Course

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### Luke's liquorice parfait, with lime syrup and tuile

Brown Brothers Moscato, King Valley VIC AU

## Seventh Course

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### A selection of cheese

Chateau Tanunda Botrytis Semillon, Barossa SA AU

*luke mangan*  
& COMPANY  


\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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