
ZAZU

LUNCH SPECIAL

2 Courses - \$39 | 3 Courses - \$49

11:30am to 3pm Daily

Entrée

Beef Carpaccio

Paper thin Angus, citrus soy, wasabi aioli, dehydrated olives, caper berries, truffle oil, EVOO (GF)

Chicken Bao Buns

Crispy chicken, sriracha mayo, coriander, cucumber, chilli, carrot, green onion

Natural Oysters (5)

Served on ice with lemon (GF, DF) SUPP +\$6

Mushroom Dumplings

Enoki mushrooms, pickled jalapeno, truffle mayo, mushroom dashi (V)

Main

Eye Fillet 200g

Sous vide mash, potato crisps, charred shallots, shiraz jus (GF) SUPP +\$6

Thai Beef Salad

Black Angus eye fillet, mixed herb salad, cucumber, red chilli, pickled ginger, red onion, lime, toasted cashew crumb (GF, DF)

Barramundi

Pan-fried, crisp-skinned fillet, crunchy chats, pan-Asian lemongrass ginger sauce, sorrel garnish (DF)

Lamb Shank

Slow braised garlic butter shank, sous vide mash, Szechuan port jus (GF, DF)

Vegetarian Lasagne

Market fresh vegetables, kafir lime, lemongrass, coconut cream, bechamel, parmesan (VGN OPTION)

Roasted Chicken

Deboned half free-range chicken, crispy skinned, sous vide mash, umami sauce (GF) SUPP +\$3

Dessert

Sorbet

Served with seasonal accompaniments (GF, DF, V)

Nitro Espresso Martini

Vodka, Kahlua, espresso

Salted Caramel & Chocolate Tart

Candied pistachio, raspberry sauce, fresh berries, raspberry sorbet (V)

Try our Sides

Enhance your lunch with one of our sides or choose any 3 for \$36

Potato \$16
Duck fat potato, toasted rosemary, sea salt, miso
Bearnaise

House Salad \$18
Cucumber, tomato, pickled red onion, butter lettuce,
buttermilk dressing, grated fetta (GF, V)

Charred Zucchini \$16
Toasted pine nuts, feta crumbs, basil oil (GF, V)

Mash \$16
Fine house-made Dutch potato mash, Grana Padano
grate (GF)

Fries \$13
Russet fries, simply sea salt, truffle mayo