



ZAZU

MOTHER'S DAY MENU

ON ARRIVAL

Edamame Flamed edamame, truffle oil, smoked garlic salt, Szechuan salt (GF, V)

ENTRÉE *(Choose One)*

Salmon Carpaccio EVOO, citrus salsa verde, orange zest, capers (GF)

Beef Carpaccio Yuzu wasabi sauce, pickled onion, seaweed infused oil, micro herb (GF)

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

Burrata Hand crafted burrata, confit cherry tomatoes, pickled capers, basil, vincotto, toasted sourdough, EVOO, Szechuan salt (V, GF OPTION)

MAIN *(Choose One)*

Crab Lasagne The original sand crab lasagne, abalone cream, parmesan, basil oil

Lamb Slow cooked lamb shoulder on the bone, salsa verde, duck fat potato, gravy (GF)

Chicken Roulade Roulade of chicken, mushroom duxelle, panko, parmesan, seasonal vegetables

Fish Atlantic salmon, sous vide pink centre, flame torched, tamarind glaze, cucumber & butter lettuce salad (GF, DF OPTION)

Vegetarian Lasagne Market vegetables, edamame kernels, vegan cheese, vegan bechamel (DF, V)

SIDES TO SHARE

Potato Fat potato, toasted rosemary, sea salt (GF, DF, VGN)

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

Broccoli & Zucchini EVOO, butter, sea salt, toasted almonds, lemon rind (GF, V)

DESSERT *(Choose One)*

Sorbet Served with seasonal accompaniments (GF, DF, V)

Vanilla Cheesecake Compote, blueberries, caramel cream, praline crumb

Chocolate Fondant Clotted cream, fresh raspberries, chocolate shavings, vanilla ice cream, caramel

