

ZAZU

MAIN MENU

Bread \$12
 Sourdough garlic cob, Korean cream cheese,
 EVOO & sea salt (V)

Edamame \$8
 Flamed edamame, black garlic salt (GF, V)

OYSTERS (5)

Vietnamese style, shallots, ginger, chilli,
 sesame (GF, DF) \$23

Kilpatrick, crunchy bacon, parmesan crumb (GF) . \$25

Tempura, lime, chilli, wasabi mayo, spring onions . \$24

Burrata \$19
 Hand crafted burrata, heirloom tomatoes, pickled
 capers, basil, vincotto, toasted sourdough, EVOO,
 sea salt (V, GF OPTION)

Spring Rolls (5) \$14
 Tiger prawn cone rolls, lettuce, mint, nuoc cham

Roll-ups (2) \$19
 Crispy duck, Szechuan pancakes, spring onion,
 cucumber, plum sriracha

Karaage Chicken \$16
 Double fried boneless chicken, garlic, ginger, sake, mirin,
 soy, chilli mayo

Garlic Prawns (5) \$26
 Pan fried Tiger prawns, charred garlic, lemon infused
 olive oil, gremolata, chilli, toasted sourdough (GF OPTION)

Scallop in the Shell (3) \$21
 Seared scallop, potato cream, salsa verde, parmesan
 crumb

Thai Beef Salad \$26
 Black Angus eye fillet, mixed herb salad, cucumber, red
 chilli, pickled ginger, red onion, lime, toasted cashew
 crumb (GF, DF)

CARPACCIO

Salmon \$21
 EVOO, citrus salsa verde, orange zest, capers (GF)

Tuna \$21
 Toasted edamame, fried shallots, dehydrated olives,
 hazelnut vinaigrette

Beef \$21
 Onion salad, parmesan, potato chips, fried shallots,
 cornichon shallot dressing (GF)

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SMALL

TEMPURA

Calamari	\$17
King prawn	\$23
Seasonal vegetables (v)	\$15

TEMPURA DISHES SIMPLY SERVED WITH LIME AIOLI

YAKITORI SKEWERS (2)

ON ASIAN SPRING PANCAKES

Pork Belly	\$16
Cantonese soy, honey glaze (DF)	
Beef	\$18
Angus fillet, BBQ marinade, jalapeno salsa, chive, spring onion (GF, DF)	
Salmon	\$19
Shaved apple, edamame, teriyaki, toasted sesame (GF, DF)	
Chicken	\$17
Tare baste, tenkatsu, micro herb, nanban sauce (DF)	
Zucchini	\$11
Salsa verde, parmesan (GF, V)	
King Brown Mushroom	\$12
Roasted truffle cream (GF, V)	

BAO BUNS

ON CORIANDER, CUCUMBER, CHILLI, CARROT, GREEN ONION

Jackfruit, plum sauce (DF, V) (2)	\$15
Pork belly, roasted sesame sauce (2)	\$17
Fried Tiger prawn, yuzu aioli (2)	\$19
Crispy chicken, sriracha mayo (2)	\$16
Tasting Plate, one of each of the above (4)	\$30

GYOZA DUMPLINGS (5)

Pork	\$18
Szechuan mala oil, pork crackling, sesame, green onion	
Prawns	\$21
Tiger prawns, garlic cream, wakame, tobiko, crunchy wasabi peas	
Wagyu Beef	\$19
Shoyu ponzu, charred edamame kernels, togarashi, bonito furikake	
Mushroom	\$16
Enoki mushrooms, pickled jalapeno, truffle mayo, mushroom dashi (v)	

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SMALL

MAINS

Beef	\$48	Fish	\$38
Premium Black Angus filet mignon, smoked belly bacon, sous vide mash, potato crunch, grilled shallot, wine jus (GF)		Torched teriyaki salmon, sous vide pink centre, petite salad, burnt lemon (DF)	
Chicken	\$38	Vegetarian Lasagne	\$34
Confit chicken roulade, garlic & mushroom duxelles, garlic, brandy glazed jus, roast vegetables		Market fresh vegetables, kafir lime, lemongrass, coconut cream, bechamel, parmesan (VGN OPTION)	
Crab Lasagne	\$44	Pork	\$40
The original sand crab lasagne, abalone cream, parmesan, basil oil		Crispy skinned pork belly, creamed potato, sesame dressed bok choy, sticky Szechuan sauce	
Lamb	\$42		
Slow cooked lamb shoulder, salsa verde, lemon rocket, duck fat potatoes, red wine jus (GF, DF)			

ON THE SIDE

Enhance your experience with our selection of sides or choose any 3 for \$33

Potato	\$15	Mash	\$16
Duck fat potato, toasted rosemary, sea salt (DF)		Fine house-made Dutch potato mash, Grana Padano grate (GF)	
House Salad	\$17	Fries	\$12
Cucumber, tomato, pickled red onion, butter lettuce, buttermilk dressing, grated fetta (GF, V)		Russet fries, simply sea salt, truffle mayo	
Broccolini & Zucchini	\$15	Japanese Fried Rice	\$18
EVOO, butter, sea salt, toasted almonds, lemon rind (GF, V)		Market vegetables, ginger, sesame, egg, miso, sake, wakame (V)	

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SHARE PLATES

Recommended for 2 or more

Lamb Shoulder	\$99
1kg Slow cooked lamb shoulder on the bone, salsa verde, fried saltbush (GF, DF)	

Salmon	\$89
600g Tasmanian salmon, sous vide pink centre, flame torched, tamarind sambal glaze (DF)	

Pork	\$89
Glazed pork hock, cucumber, green onion, chilli, Zazu plum sauce, Peking wraps	

All our share plates come with your choice of 2 sides. Please select your favourites.

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Broccolini & Zucchini	\$15
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Fries	\$12
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Market vegetables, ginger, sesame, egg, miso, sake, wakame (V)	

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CHEF'S CHEESEBOARD - \$19

St. Agur Blue, Farmhouse Cheddar, Yarra Valley Double Brie

Served with charcoal wafers, local Willow Vale honey, house made mustard fruits, wild pickled cucumbers

(GF OPTION)

DESSERTS

Vanilla Cheesecake \$15
Candied pistachio, raspberry sauce, fresh berry,
raspberry sorbet

Chocolate Fondant \$17
Mandarin jelly, cacao nibs, mandarin ice cream
(V OPTION)

Sorbet \$12
Served with seasonal accompaniments
Ask your waiter for today's selection. (GF, DF, V)

DESSERT COCKTAILS

Espresso Martini \$15
Ketel One vodka, Kahlua, fresh espresso

Chocolate Martini. \$15
Vodka, chocolate syrup, Bailey's, chocolate liqueur

Irish Coffee \$15
Fresh coffee, Jameson Irish Whiskey, sugar, cream

Grasshopper \$15
Creme de menthe, creme de cacao, cream,
chocolate shavings

Salted Caramel White Russian \$15
Vodka, Kahlua, cream, caramel sauce, sea salt

The Affogato Experience \$25
Vanilla bean ice cream, Julius espresso, chocolate
ganache, double cream, Frangelico, Mozart White
Chocolate (DF OPTION)

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