

**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

Baked Brie . . . . . \$26  
 Jersey milk double brie, crisp filo pastry, caramelised  
 apple, toasted Szechuan honey, vincotto, pistachio (v)

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  
 Confit duck, Szechuan pancakes, spring onion,  
 cucumber, plum sriracha (GFO)

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)

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

## 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 (GFO, DF)

Salmon . . . . . \$19  
Shaved apple, edamame, teriyaki, toasted sesame  
(GFO, DF)

Chicken . . . . . \$17  
Tare baste, tenkatsu, micro herb, nanban sauce (DF)

Zucchini . . . . . \$11  
Salsa verde, parmesan (GFO, 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)

GF = GLUTEN FREE\* DF = DAIRY FREE V = VEGETARIAN

\*Our GF products are free from gluten, but we cannot guarantee that products sourced from third-party manufacturers are completely free from cross-contamination.

# SMALL

## MAINS

Rib Eye of the Fillet 250g . . . . .	\$54	Lamb Shank . . . . .	\$35
Sous vide mash, potato crisps, charred shallots, shiraz jus (GF)		Slow braised garlic butter shank, sous vide mash, Szechuan port jus (GF, DF)	
Spinalis Steak 250g . . . . .	\$68	Barramundi . . . . .	\$42
Lime slaw, Crying Tiger dipping salsa, sous vide mash <i>One of the most delicious cuts of meat, the Spinalis rib cap is known for its exceptional flavour &amp; tenderness.</i>		Pan-fried, crisp-skinned fillet, crunchy chats, pan-Asian lemongrass ginger sauce, sorrel garnish (DF)	
Chicken Katsu-Okie . . . . .	\$34	Vegetarian Lasagne . . . . .	\$34
Panko-crumbed fillet, vintage cheddar, sriracha kewpie, garlic chives		Market fresh vegetables, kafir lime, lemongrass, coconut cream, bechamel, parmesan (VGN OPTION)	
Crab Lasagne . . . . .	\$44		
The original sand crab lasagne, abalone cream, parmesan, basil oil			

## 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, miso Bearnaise		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	
Charred Zucchini . . . . .	\$15		
Toasted pine nuts, feta crumbs, basil oil (GF, V)			

## 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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## DESSERTS

Chocolate Fondant . . . . . \$17

Double cream, fresh raspberries, vanilla bean ice cream,  
caramel (v)

Salted Caramel & Chocolate Tart . . . . . \$17

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

Baked Brie . . . . . \$26

Jersey milk double brie, crisp filo pastry, caramelised  
apple, toasted Szechuan honey, vincotto, pistachio (v)

Sorbet . . . . . \$12

Served with seasonal accompaniments

Ask your waiter for today's selection. (GF, DF, V)

## DESSERT COCKTAILS

Espresso Martini . . . . . \$15

Vodka, Kahlua, espresso

Chocolate Martini . . . . . \$15

Vodka, chocolate syrup, Bailey's, chocolate liqueur

Grasshopper . . . . . \$15

Creme de menthe, creme de cacao, cream,  
chocolate shavings

Salted Caramel White Russian . . . . . \$15

Vodka, Kahlua, cream, caramel sauce, sea salt