

**ZAZU**

MAIN MENU

Bread . . . . . \$13  
 Sourdough garlic cob, Korean cream cheese,  
 EVOO & sea salt (v)

Edamame . . . . . \$10  
 Flamed edamame, black garlic salt (GF, v)

## OYSTERS (5)

Vietnamese style, shallots, ginger, chilli,  
 sesame (GF, DF) . . . . . \$25

Kilpatrick, crunchy bacon, parmesan crumb (GF) . \$27

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

Burrata . . . . . \$22  
 Hand crafted burrata, heirloom tomatoes, pickled  
 capers, basil, vincotto, toasted sourdough, EVOO,  
 sea salt (v, GF OPTION)

Spring Rolls (5) . . . . . \$18  
 Tiger prawn cone rolls, lettuce, mint, nuoc cham

Roll-ups (2) . . . . . \$21  
 Confit duck, Szechuan pancakes, spring onion,  
 cucumber, plum sriracha (GFO)

Karaage Chicken . . . . . \$18  
 Double fried boneless chicken, garlic, ginger, sake, mirin,  
 soy, chilli mayo

Garlic Prawns (5) . . . . . \$27  
 Pan fried Tiger prawns, charred garlic, lemon infused  
 olive oil, gremolata, chilli, toasted sourdough (GF OPTION)

Scallop in the Shell (3) . . . . . \$23  
 Seared scallop, potato cream, salsa verde, parmesan  
 crumb

## CARPACCIO

Salmon . . . . .	\$24
EVOO, citrus salsa verde, orange zest, capers (GF)	
Beef . . . . .	\$23
Paper thin Angus, citrus soy, wasabi aioli, dehydrated olives, caper berries, white truffle, EVOO (GF)	

## YAKITORI SKEWERS (2)

ON ASIAN SPRING PANCAKES

Pork Belly . . . . .	\$17
Cantonese soy, honey glaze (DF)	
Beef . . . . .	\$19
Angus fillet, BBQ marinade, jalapeno salsa, chive, spring onion (GFO, DF)	
Salmon . . . . .	\$21
Shaved apple, edamame, teriyaki, toasted sesame (GFO, DF)	
Chicken . . . . .	\$18
Tare baste, tenkatsu, micro herb, nanban sauce (DF)	
Zucchini . . . . .	\$15
Salsa verde, parmesan (GFO, V)	

## BAO BUNS

ON CORIANDER, CUCUMBER, CHILLI, CARROT, GREEN ONION

Jackfruit, plum sauce (DF, V) (2) . . . . .	\$16
Pork belly, roasted sesame sauce (2) . . . . .	\$18
Fried Tiger prawn, yuzu aioli (2) . . . . .	\$20
Crispy chicken, sriracha mayo (2) . . . . .	\$17
Tasting Plate, one of each of the above (4) . . . . .	\$32

## 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 . . . . . \$55  
Sous vide mash, potato crisps, charred shallots, shiraz jus  
(GF)

Spinalis Steak 250g . . . . . \$75  
Lime slaw, Crying Tiger dipping salsa, sous vide mash  
*One of the most delicious cuts of meat, the Spinalis rib cap  
is known for its exceptional flavour & tenderness.*

Glazed Lamb Shoulder . . . . . \$89  
THIS DISH IS RECOMMENDED FOR TWO OR MORE.  
1kg Slow cooked lamb shoulder on the bone, cucumber,  
green onion, chilli, Zazu plum sauce, Peking wraps

Roast Chicken . . . . . \$39  
Deboned half free-range chicken, crispy skinned, sous vide  
mash, umami sauce (GF)

Beef Lasagne . . . . . \$42  
Beef ragu alla bolognese, parmesan rosato, basil oil,  
toasted sourdough

Lamb Shank . . . . . \$39  
Slow braised garlic butter shank, sous vide mash, Szechuan  
port jus (GF, DF)

Thai Beef Salad . . . . . \$37  
Black Angus eye fillet, mixed herb salad, cucumber, red  
chilli, pickled ginger, red onion, lime, toasted cashew crumb  
(GF, DF)

Barramundi . . . . . \$44  
Pan-fried, crisp-skinned fillet, crunchy chats, pan-Asian  
lemongrass ginger sauce, sorrel garnish (DF)

Vegetarian Lasagne . . . . . \$36  
Market fresh vegetables, kafir lime, lemongrass, coconut  
cream, bechamel, parmesan (VGN OPTION)

## USA STYLE RIBS

COOKED OVERNIGHT, INDIVIDUALLY GLAZED IN CHEF'S STICKY  
SOY BBQ PEPPER SAUCE. SERVED WITH CHEF'S SLAW AND FRIES.

Half Rack . . . . . \$39

Half Rack & Garlic Prawns . . . . . \$75

Half Rack & 200g Eye Fillet . . . . . \$69

Extra Half Rack . . . . . \$30

## ON THE SIDE

Enhance your experience with our selection of 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)

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

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

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

## DESSERTS

Crème Brûlée . . . . . \$22  
 Classic vanilla crème, berry compote, double cream  
 (V, GF)

Salted Caramel & Chocolate Tart . . . . . \$18  
 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

Nitro Espresso Martini . . . . . \$14  
 Vodka, Kahlua, espresso

Chocolate Martini . . . . . \$18  
 Vodka, chocolate syrup, Bailey's, chocolate liqueur

Grasshopper . . . . . \$17  
 Creme de menthe, creme de cacao, cream,  
 chocolate shavings

Salted Caramel White Russian . . . . . \$18  
 Vodka, Kahlua, cream, caramel sauce, sea salt