

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) \$24

Kilpatrick, crunchy bacon, parmesan crumb (GF) . \$26

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

Burrata \$21
 Hand crafted burrata, heirloom tomatoes, pickled
 capers, basil, vincotto, toasted sourdough, EVOO,
 sea salt (V, GF OPTION)

Spring Rolls (5) \$16
 Tiger prawn cone rolls, lettuce, mint, nuoc cham

Roll-ups (2) \$20
 Confit duck, Szechuan pancakes, spring onion,
 cucumber, plum sriracha (GFO)

Karaage Chicken \$17
 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) \$22
 Seared scallop, potato cream, salsa verde, parmesan
 crumb

CARPACCIO

Salmon	\$23
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	\$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	\$13
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.



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

Chicken Katsu-Oki \$36
 Panko-crumbed fillet, vintage cheddar, sriracha kewpie,
 garlic chives, Chef's slaw

Crab Lasagne \$48
 The original sand crab lasagne, abalone cream, parmesan,
 basil oil

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

Thai Beef Salad \$36
 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 \$34
 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 \$33

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 \$12
 Russet fries, simply sea salt, truffle mayo

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



DESSERTS

Chocolate Fondant \$19

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

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

Espresso Martini \$19

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