



S M A L L P L A T E S

Australian Half Shell Scallops (3) with Nam Jim & Green Onions (GF) | **20**

"Saku" Yellow Fin Tuna Sashimi, Wasabi, Soy sauce, Lemon Cheek and Seaweed Salad | **22**

Hoisin Duck Brioche (2) | **18**

Sour Dough Prawn Toast (2) with Sweet Cilantro Pesto | **16**

Madame Za signature "KFC" tossed in Thai Sweet Chili Sauce & Fresh Parmesan | **16**

Pork Sanchoy Bao (GF) | **18**

Great Northern Beer Batter Barramundi Fillet Bao (3) | **18**

Falafel Bao (3) with Tzatziki (V) | **16**

Vegetarian Sanchoy Bao (V/GF) | **16**

Vegetable Pop Corn with Sesame Drizzled Sauce (V/GF) | **14**

B I G P L A T E S

Seasonal Whole Fish **(POA)**

Beef Ribs Braised in Rendang Gravy (GF) | **42**

Malay Lamb Curry (GF) | **36**

Crispy Pork Belly Pickled Fennel & Plum Sauce (GF) | **38**

Sizzling Wok Fried local Beef Tenderloin & Vegetables
with Light Oyster and Szechuan Pepper (GF) | **38**

Pork Hock Braised in Soy and Lemonade (GF) | **36**

"Gang Nam" Char-Grilled Half Chicken served with Pickled Vegetable (GF) | **34**

Szechuan Pepper Squid with Fennel & Orange salad | **34**

Portobello Mushroom topped with Vegetables in Light Soy Sauce (GF/V) | **32**

Steamed Tofu and Chinese Broccoli in Light Szechuan Pepper Sauce (V/GF/DF/LF) | **28**

GF - Gluten Free DF - Dairy Free LF- Lactose Free V - Vegetarian POA - Price On Arrival

One Bill Per Table | 15% Surcharge Applies To All Public Holidays



CHEF'S SPECIAL

- Soy Glazed Chicken Breast filled with Brie Cheese, Parsnip Puree and Pak Choy (GF) | **35**
- Pan Fried Duck Breast with Mango Salsa, Sweet Potato Puree and Seasonal Vegetable (GF) | **40**
- Local Spanish Mackerel with Pumpkin Mash, Rendang Gravy and Market Asian Vegetable | **38**

SIDES TO SHARE

- Chinese Fried Rice with Lap Cheong | **18**
- Australian Crab Meat Fried Rice | **20**
- Brown Rice Nasi Goreng
with Fried Egg (DF/GF/V/contains shellfish) | **16**
- Steamed Jasmine Rice (V) | **10**
- Seasonal Market Salad, Sunflower and Pumpkin Kernels,
Almond Flakes and Sesame Dressing (V) | **14**
- Steamed Asian Greens in Oyster Sauce and Fried Shallots (V) | **18**
- Stir-fried Seasonal Vegetable in Oyster Sauce (V) | **16**

KIDS MENU

- Beef Lasagna | **12.50**
- Grilled Chicken Strips | **12.50**
- Fish and Chips | **12.50**
- Chicken Nuggets | **12.50**

All kid's meals are served with chips and garden salad, a small soft drink or juice, and vanilla ice cream on request.

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THE CABINET (P O A)

Sirloin (350g)
Cape Grim Tasmania (Grass)

Scotch Fillet (350g)
Black Onyx NSW

T-Bone (500g)
MSA QLD (Grass)

Wagyu Rump (350g)
Rangers Valley NSW

Chateau Briand (400g)
Cape Grim TAS (Grass)

Eye Fillet (200g)
Cape Grim Tasmania (Grass)

Tomahawk (1.5kg)
Cape Grim TAS (Grass)

All come with choice of red wine jus, pepper sauce or mushroom sauce.

Sides - Chips, Salad, Mash Potato or Steamed Veg | **5** (each)

DESSERTS

Banana and Caramel Crepes (GF) | **14**

Meringue Filled with Custard (GF) | **14**

Seasonal Mochi (GF) | **12**

Mango and Coconut Pana Cotta | **14**

Trio of Parfait - Black Sesame and
Macha Ice Cream with Mango Sorbet | **12**

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