

A large, dark red circular logo is centered on the page. Inside the circle, the word "MADAME" is written in a bold, white, sans-serif font. Behind the letters "A" and "M" is a large, stylized, grey script signature that reads "T & A". Below the word "MADAME", the words "RESTAURANT AND BAR" are written in a smaller, white, sans-serif font. The background of the entire page is a soft-focus image of light pink cherry blossoms on dark branches.

MADAME

RESTAURANT AND BAR

***10% surcharge applies on every weekend.
15% surcharge applies on public holidays.***

****Menu is subject to change, due to availability of the items.***

****Vintages subject to change without notice. Please ask our staff to see the
vintage of the current stock.***



DINNER MENU

6pm - 9pm

ENTREE

Roasted Local Pumpkin Hummus, with House Made Halls Creek Wattle Seed Damper (V) | **14**

Sesame Seared Scallops with Hoisin Glaze & Fried Basil (IMP, GF) | **28**

Salmon Ceviche with Lemongrass & Lime Vinaigrette, Local Mango Gel, Pickled Cucumber, Lychee,

Fragrant Herb Salad, Chilli & Palm Sugar Syrup (GF,DF) | **23**

Slow Cooked Lamb Ribs with a Sambal, Kecap, Lime Dressing & Fried Shallots (DF) | **25**

Crispy Ginger & Miso Fried Chicken Wings with a Wasabi & Pepperberry Aioli | **18**

Beetroot Secret Garden – Caramelised Fennel, Brown Sugar Glazed Apple Coulis,

Mint Macerated Orange Segments, Toasted Walnuts, Baby Herbs, Orange Zest & EVOO (DF, GF, V, VG) | **20**

Chicken Wings, Lamb Ribs, Scallops, Damper & Hummus (Tasting Plate for 2) | **52**

MAINS

Pan Seared Duck Breast Served in Spiced Star Anise & Ginger Broth with Soba Noodles (DF) | **38**

Slow Cooked Beef Cheek with Sweet Potato & Lychee Red Curry Sauce

Topped with Fried Basil (GF, DF) | **35**

Grapefruit Marmalade Pork Belly with Caramelised Red Cabbage & Cauliflower Puree (GF, DF) | **37**

NT Wild Caught Barramundi with Ginger & Coconut Curry Sauce

Topped with Bean Shoots, Spring Onion, Julienne Carrot Capsicum & Coriander (GF, DF) | **38**

Local Penang Crocodile & Potato Curry with Bean Shoots, Chilli, Spring Onion,

Grilled Roti & Mango Chutney (LG, DF) | **34**

Miso Glazed Tofu & Eggplant with Pickled Cucumber & Pink Ginger (V, VG, GF, DF) | **28**

NT Cantonese Steamed Whole Fish, with Ginger, Spring Onion, Coriander,

Light Soy, Salt, Sugar & Vegetable Oil (GF, DF) | **55**

SALADS

Calamari, Chilli & Citrus Salad - Mixed Leaves, Cherry Tomato, Red Onion,

Lime, Coriander & Spring Onion (LG, DF, IMP) | **23**

Crispy Pork Belly Salad - with Asian Style Caramel Sauce (DF, LG) | **25**

Vietnamese Style Spicy Beef & Mango Salad (GF, DF) | **27**

GF - Gluten Free DF - Dairy Free V - Vegetarian VG-Vegan IMP - Imported LG - Low Gluten



THE STEAK SELECTION (GF)

Black Angus Scotch Fillet (350g) - NSW | 47

Wagyu Rump (350g) - NSW | 34

Black Angus Eye Fillet (200g) - QLD | 37

Rib Eye - Bone in (450g - 500g) - SA | 60

Sauces: Red Wine & Thyme Jus, Green Peppercorn, Creamy Mushroom or Creamy Garlic Sauce

All steaks are served with 2 side dishes:

Hand Cut Seasoned Potato Wedges, Garden Salad, Mashed Potato, Steamed Vegetables

Toppers:

Garlic Prawns (4) (IMP) | 10 | Chilli Prawns (4) (IMP) | 10 | S&P Squid (IMP) | 8 | Crispy Pork Belly (IMP) | 8

SIDE DISHES

Steamed Jasmine Rice (V, VG, GF, DF) | 8

Seasonal Garden Salad with Pomegranate

Molasses Dressing (V, VG, GF, DF) | 8

Wok Tossed Asian Greens in XO Sauce (DF) | 8

Steamed Mixed Veg (V, VG, GF, DF) | 8

Creamy Mashed Potatoes (V, GF) | 8

Bad Boy Chips & Tomato Sauce (LG) | 7

Kimchi Fried Rice (V, VG, DF) | 12

DESSERTS

Mango Cheesecake with Mango Puree, Macadamia Crumble,
Passionfruit Pulp & Black Sesame Ice Cream (V)(GFO) | 17

'Madame Za' Pina Colada Tart – Lemon & Lime Curd, Meringue, Coconut Ice Cream,
Pistachio & Passionfruit Pulp (V) | 18

Chocolate Fondant Tartlet with Burnt Orange,
Marmalade Infused Mascarpone & Toasted Hazelnuts (V) | 18

Green Tea Jelly with Tropical Fruit Salsa & Lychee Syrup (V, VG, GF, DF) | 15

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