



A LA CARTE MENU

Welcome to Madame ZA,
our Pan-Asian influenced menu is designed to be a shared dining experience.
We invite you to sample our modern dishes which will arrive at your table progressively.

SMALL PLATE

Barbecued Local Oyster Glazed with Char Siu and Parmesan Snow 3 serves | 15

Hervey Bay Scallop with Nam Jim Sauce, Crispy Shallot and Brown Butter 3 serves | 16

Pandan Chicken, Sambal and Honey Dipping Sauce (DF) | 16

Soft Shell Crab Pakora (I), Goat's Yoghurt and Mango Relish | 16

Steamed Barra Wings with Ginger and Oyster Sauce 2 serves (DF) | 14

Market Sashimi and Sushi Varieties (I) (DF) | 20

Madame ZA "KFC" (Korean Fried Chicken) with Parmigiana | 14

Chilli Spice Octopus (I) Skewers with Mango and Sambal Salsa (DF) | 16

Meat-Less San Choy Bow, Ratatouille, Japanese Dressing and Parmesan (V) | 14

BIG PLATE

Char Siu Pork BBQ Burnt chillies and Macadamia, Madame ZA Kimchi | 31

Outback Spice Charred Squid (I), Slaw Salad, Japanese Sesame Dressing, Peanuts and Parmesan | 29

Yellow Duck Curry in Kaffir Lime and Apricot Gravy, English Spinach | 39

Steamed Humpty Doo Barramundi in Light Soya Sauce and Green Onion (DF) | 39

Super Bowl with Bay Bug (I), King Prawns, Scallop, Barra Wing, Squid (I) in an Asian Bisque (GF) | 39

Australian King Prawn in Green Curry Paste, Minted Salsa and Parmesan Snow (GF) | 38

Coopers Pale Ale Tempura Tofu in Light Soy Sauce and Green Shallots (V/DF) | 28

FROM THE CABINET - BUTCHER'S SELECTIONS

Array of premium cuts of meat from the Butcher (POA),

Served with your choice of 2 sides, Golden Fries, House Salad, Mash Potato or Seasonal Vegetables

1 sauce, Creamy Mushroom, Peppercorn or Star Anise Jus and Condiments



BUNS & DUMPLINGS

- Duck Bao with Hoisin and Crispy Salad** 3 serves (DF) | 16
- Pork BBQ Bao with Dry Slaw and Sriracha Mayonnaise** 3 serves (DF) | 14
- Crispy Tofu in Chinese Bun, Spicy Cabbage, Peanut and Kewpie** 3 serves (DF/V) | 14
- Soft Shell Crab (I) Slider with Coleslaw and Spicy Aioli** 2 serves (DF) | 16
- Asahi Battered Bay Bug (I) in Brioche, Lettuce Gem and Sriracha Mayo** 2 serves (DF) | 18
- Prawn Gyoza (I) with XO and Szechuan Spiced Soy** 6 serves (DF) | 14

SIDES AND SALADS

- Steamed Asian Greens and Lotus in Sticky Chilli Bean Sauce** (DF) | 12
- Miso-Honey Glazed Charred Beans and Carrots with Italian Cheese** (GF) | 14
- Wok Fried Mix Vegetables in Balsamic and Oyster Sauce with Fried Shallot** | 14
- Yellow Curry Fondant Potato, Macadamia and Italian cheese** (GF) | 14
- Vegetarian Nasi Goreng** (DF) | 12
- Aromatic Slaw Salad, Hanoi Herbs, Roasted Sesame Dressing, Peanut and Cheese** | 12
- Pandan Essence Jasmine Rice** (V/GF/DF/LF) | 10

SIGNATURE DISH

- Pan Fried Baby Humpty Doo Barramundi Fillet;**
- Truffle Essence Soft Polenta, Prosciutto and Belachan Sambal, Crispy Local Leafy Greens**
- and Salad, Lotus Chips, Capers Puree, Parmesan** (GF) | 38
- Rangers Valley New South Wales (8+) Wagyu Rump, Madame Za Kimchi,**
- Onion Chips, Yorkshire Pudding and Szechuan Jus** | 38
- Boneless Lamb Filled with Apricot, Coconut and Cashew, Served with Parsnip Puree and Mint Pesto** | 36

DESSERT

- Smoked Banana and Caramel Crepes with Ice Cream** | 14
- Coconut and Macaroon Cheese Cake** | 14
- Chocolate Pavlova with Pandan Custard** | 14

Please advise your waiter of any food allergies | **GF** Gluten Free **V** Vegetarian **DF** Dairy Free **I** Imported |

Please note 15% Surcharge applies to all Public Holidays * One bill per table