



SAMPLE MENU

# Izapan Banquet Menu



Pão de queijo, brazilian cheese bread,  
smoked butter (gf)

Chicken liver parfait, truffle churros, pickled  
shallot, agave, lemon thyme (gf)

Hispi cabbage skewers, ajo blanco, perilla  
and chicken fat vinaigrette, kombu pepitas  
(gf, df)

Roast bone marrow, braised kangaroo tail,  
yuca hashbrown, chimichurri (gf, df)

Dry aged pork chop, grilled pineapple,  
fermented jalapeño (gf, df)

Brazilian white rice, cooked in dashi, ginger,  
garlic, coriander root, smoked butter (gf, v)

Cinnamon sugar crumbed tostones,  
pineapple jam, star anise plant cream,  
banana (gf, df, v, ve)

\$89 per person

Wine pairing available upon request

gf » gluten free   df » dairy free   v » vegetarian   ve » vegan   o » option

For 2+ guests, multiples of 2. Please note these menus are a sample and will be subject to change due to seasonality. A 15% surcharge applies for public holidays. A 10% discretionary surcharge on Sunday and for groups of 8 and more. A 2% surcharge applies on all credit cards. A 2% Queen's Wharf surcharge applies. No multiple split bills, a maximum of two credit cards accepted per table.



# Tiacopan Banquet Menu

SAMPLE MENU



Pão de queijo, smoked butter (gf)

Yellow fin tuna taco, kimchi, carrot,  
salmon roe (gf, df)

Chicken liver parfait, truffle churros,  
agave, pickled shallot (gf)

Coral trout ceviche, buttermilk, cucumber,  
lemon and yuzu pureé, dill oil (gf)

Fried half chicken, dark chocolate mole  
sauce (gf, df)

Jerusalem artichokes, sunflower pureé,  
kombu, pepitas (gf, df, v, ve)

24-hour wagyu short rib (mbs 4-5+),  
sake, mirin, soy, asian leaves (gf, df)

Baked white rice, ginger, garlic,  
coriander root, smoked butter (gf, df, v)

Popcorn cheesecake, popcorn crumble,  
salted caramel ice cream (v)

**\$129 per person**

Wine pairing available upon request

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# PDR Omakase Menu

SAMPLE MENU



Freshly shucked Sydney rock oyster,  
cucumber vinegar, finger lime, dill oil (gf, df)

Coral trout, yuca paper, cultured cream,  
cucumber, dessert lime kosho (gf)

Chicken liver parfait, truffle churros, agave,  
pickled shallot (gf)

Torched tuna tiradito, citrus, sesame,  
peanut, aji mirisol, radish (gf, df)

Paroo kangaroo tartare, egg yolk, spiced  
mustard, tajin, Azteca hot sauce (gf, df)

Fried corn bread, spanner crab, corn nuts,  
avocado, sour cream, caviar (gf)

Chris Bolton's hand line caught barramundi,  
baby corn, spring onion, pickled onion,  
huitlacoche (gf)

S.kidman f1 wagyu sirloin (300g mbs 6-7+),  
chimichurri, aji mirisol, pico de gallo (gf, df)

Alfajores, dulce de leche, coconut,  
macadamia, tonka bean ice cream

Liquid nitrogen tres leche, white chocolate  
mousse, dulce de leche, milk granita (gf)

**\$149 per person**

**Wine pairing available upon request**

gf » gluten free   df » dairy free   v » vegetarian   ve » vegan   o » option