

We invite you to step out of your comfort zone and discover  
Azteca: A Culinary Bridge Between Continents.

At the helm of Azteca's kitchen is celebrated Executive Chef  
Zac Sykes who's menus are a celebration of culinary innovation,  
blending the rich and diverse flavors of Latin American and Asian  
cuisines. Our talented chefs have crafted an array of dishes that  
highlight the unique ingredients and traditional techniques of  
both regions, resulting in an unforgettable dining experience.

Look out for the  symbol for our signature dishes.

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

## BREAD + SNACKS

pão de queijo, smoked butter (gf)	6ea
freshly shucked sydney rock oyster, cucumber vinegar, finger lime, dill oil (gf, df)	8ea
tostada, raw scallop, finger lime, wakame, shiso powder (gf, df)	10ea
yellowfin tuna taco, kimchi, carrot, yarra valley salmon roe (gf, df)	14ea
 coral trout, yuca paper, cultured cream, cucumber, desert lime kosho (gf)	14ea
 chicken liver parfait, truffle churros, agave, pickled shallot (gf)	9ea
avocado & tonburi tartlet, finger lime, chives, white soy (df, v, ve)	8ea
yuca and potato yakitori, koji plant cream, kombu (gf, df, v, ve)	9ea

## ENTRÉE

yellowfin tuna tiradito, citrus, sesame, peanut, aji mirisol, radish (gf, df)	38
coral trout ceviche, buttermilk, cucumber, lemon & yuzu purée, dill oil (gf)	39
corn bread, frasier isle spanner crab, avocado, sour cream, caviar (gf) - add 5g caviar +35	36
 bone marrow, braised kangaroo tail, yuca hash brown, shiso chimichurri (gf, df)	29
 scallops, hazelnut furikake, foie gras, pedro ximénez, pear, shiso (gf)	39
hispi cabbage skewers, ajo blanco, perilla & chicken fat vinaigrette, kombu pepitas (gf, df, veo)	25
paroo kangaroo tartare, egg yolk, spiced mustard, tajin, Azteca hot sauce (gf, df)	27

## LARGER PLATES

elgin valley free range half chicken, dark chocolate mole sauce (gf, df)	48
line caught coral trout, baby corn, spring onion, pickled onion, huitlacoche (gf)	69
 dry aged gooralie free range pork chop, grilled pineapple, fermented jalapeño (gf, df)	52
 24-hour s.kidman f1 premium wagyu short rib (mbs 4-5+), sake, mirin, soy, asian leaves (gf, df)	66
garum glazed lions mane mushroom “steak”, shiso chimichurri, aji mirisol (gf, df, v, ve)	50
s.kidman f1 premium wagyu sirloin (300g mbs 4-5+), shiso chimichurri, aji mirisol (gf, df)	89

## TO SHARE



dry aged half peking duck, blood plum sauce,  
spring onion, cucumber, arepas (gf, df)

71

butterflied rocky point blue speckled grouper 900g,  
cumin, lemon, garlic, parsley (gf, df)

125

pot roasted south australian lobster, chipotle,  
lime, coriander (gf)

35 / 100g

dry aged pure angus op rib (mbs 4-5+),  
shiso chimichurri, aji mirisol

22 / 100g



dry aged king river wagyu bone in sirloin 600g  
(mbs 6-7+), shiso chimichurri, aji mirisol (gf, df)

245

## RICE + VEGETABLES

 jerusalem artichokes, sunflower purée, kombu pepitas (gf, df, v, ve)	18
cauliflower, spice mustard, puffed grains, shiso (gf, df, v, ve)	16
 brussel sprouts, manchego, jamon (gf, vo)	18
yuca paris mash (gf, v) - add braised kangaroo tail +6	14
yuca hash brown, sour cream, chives (gf, v, veo) - add 5g caviar +35	14
baked white rice, ginger, garlic, coriander root, smoked butter (gf, df, v, veo)	10

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. No multiple split bills, a maximum of two credit cards accepted per table.