

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

IZAPAN BANQUET

89pp ~ add curated wine pairing 40pp

pão de queijo, smoked butter (gf, v)

chicken liver parfait, agave, pickled shallot, yuca chip (gf)

hispi cabbage skewers, ajo blanco,
perilla & chicken fat vinaigrette, pepitas (gf, df)

bone marrow, braised kangaroo tail, yuca hash brown,
shiso chimichurri (gf, df)

dry aged gooralie free range pork chop, grilled pineapple,
fermented jalapeño (gf, df)

baked white rice, ginger, garlic, coriander root (gf, df, v, ve)

cinnamon tostones, pineapple jam,
star anise plant cream (gf, df, ve)



TIACOPAN BANQUET

129pp ~ add curated wine pairing 50pp

pão de queijo, smoked butter (gf, v)

yellowfin tuna taco, kimchi, carrot, yarra valley salmon roe (df)

chicken liver parfait, agave, pickled shallot, yuca chip (gf)

coral trout ceviche, buttermilk, cucumber,
lemon & yuzu purée, dill oil (gf)

elgin valley free range half chicken,
dark chocolate mole sauce (gf, df)

jerusalem artichokes, sunflower purée, pepitas (gf, df, v, ve)

24-hour southern highlands short rib, sake, mirin, soy,
asian leaves (gf, df)

baked white rice, ginger, garlic, coriander root (gf, df, v, ve)

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

kindly speak to our staff for vegetarian and vegan alternatives

BREAD + SNACKS

pão de queijo, smoked butter (gf, v)	6ea
freshly shucked sydney rock oyster, cucumber vinegar, finger lime, dill oil (gf, df)	6ea
tostada, raw scallop, finger lime, wakame, shiso powder (gf, df)	10ea
 yellowfin tuna taco, kimchi, carrot, yarra valley salmon roe (df)	12ea
chicken liver parfait, agave, pickled shallot, yuca chip (gf)	8ea
avocado & tonburi tartlet, finger lime, chives, white soy (df, v, ve)	6ea
yuca and potato yakitori, koji plant cream, kombu (gf, df, v, ve) - add 5g caviar +35	8ea

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, fraser isle spanner crab, avocado, sour cream (gf) <i>- add 5g caviar +35</i>	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, pepitas (gf, df)	21
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
duck breast, blood plum sauce, spring onion, cucumber, arepas (gf, df)	48
line caught coral trout, baby corn, spring onion, pickled onion, huitlacoche (gf)	69
 24-hour southern highlands short rib, sake, mirin, soy, asian leaves (gf, df)	59
garum glazed lions mane mushroom “steak”, shiso chimichurri (gf, df, v, ve)	45
s.kidman f1 premium wagyu sirloin (300g mbs 4-5+), shiso chimichurri (gf, df)	82

TO SHARE



dry aged gooralie free range pork chop (500g),
grilled pineapple, fermented jalapeño (gf, df) 58

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 angus pure op rib (mbs 5+),
shiso chimichurri (gf, df) 24 / 100g



dry aged king river wagyu bone in sirloin 600g
(mbs 6-7+), shiso chimichurri (gf, df) 245

RICE + VEGETABLES

 jerusalem artichokes, sunflower purée, pepitas (gf, df, v, ve)	18
cauliflower, spice mustard, puffed grains, shiso (gf, df, v, ve)	14
 brussel sprouts, manchego, jamon (gf, vo, veo)	14
paris mash (gf, v) <i>- add braised kangaroo tail +6</i>	12
buttercrunch lettuce, soft herbs, buttermilk dressing, perilla oil (gf, v, veo)	14
baked white rice, ginger, garlic, coriander root (gf, df, v, ve)	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.

