

IZAPAN BANQUET

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)

89 per person

curated wine pairing +40 per person upon request

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

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.



IZAPAN BANQUET vegetarian

pão de queijo, smoked butter (gf, v)

goat curd, agave, pickled shallot, lemon thyme, yuca chip (gf, v)

yuca and potato yakitori, koji plant cream,
kombu (gf, df, v, ve)

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

grilled hispi cabbage, ajo blanco, perila vinegar (gf, df, v, ve)

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

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

79 per person

curated wine pairing +40 per person upon request

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

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.



IZAPAN BANQUET vegan

sourdough, olive oil (df, v, ve)

almond purée, agave, pickled shallot, lemon thyme,
yuca chip (gf, df, v, ve)

yuca and potato yakitori, koji plant cream,
kombu (gf, df, v, ve)

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

grilled hispi cabbage, ajo blanco, perila vinegar (gf, df, v, ve)

brazilian white rice, cooked in dashi, ginger, garlic,
coriander root (gf, df, v, ve)

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

79 per person

curated wine pairing +40 per person upon request

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

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.



TIACOPAN BANQUET

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)

129 per person

curated wine pairing +50 per person upon request

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

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.



OMAKASE BANQUET

freshly shucked sydney rock oyster, cucumber vinegar,
finger lime, dill oil (gf, df)

tostada, raw scallop, finger lime, wakame, shiso powder (gf, df)

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

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

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

corn bread, fraser isle spanner crab, avocado, sour cream (gf)

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

s.kidman f1 premium wagyu sirloin (300g mbs 4-5+),
shiso chimichurri (gf, df)

liquid nitrogen tres leche, white chocolate mousse, dulce de leche,
milk granita (gfo, v)

149 per person

curated wine pairing +50 per person upon request

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

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.



OMAKASE BANQUET vegetarian

avocado & tonburi tartlet, finger lime, chives, white soy (df, v, ve)

yuca and potato yakitori, koji plant cream, kombu (gf, df, v, ve)

goat curd, pickled shallot, agave, lemon thyme, yuca chip (gf, v)

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

corn bread, avocado, plant cream, tonburi,
lions main mushroom (df, gf, v, ve)

hispi cabbage skewers, ajo blanco, white soy vinaigrette,
pepitas (df, gf, v, ve)

eggplant, guindilla peppers, ssamjang, asian leaves (df, gf, v, ve)

garum glazed lion's mane mushroom "steak",
shiso chimichurri (gf, df, v, ve)

liquid nitrogen tres leche, white chocolate mousse, dulce de leche,
milk granita (gfo, v)

139 per person

curated wine pairing +50 per person upon request

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

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.



OMAKASE BANQUET vegan

avocado & tonburi tartlet, finger lime, chives, white soy (df, v, ve)

grilled peppers, sherry vinegar, tajin powder (gf, df, v, ve)

yuca and potato yakitori, koji plant cream, kombu (gf, df, v, ve)

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

vegan corn bread, avocado, koji plant cream, tonburi, tajin,
lions main mushroom (gf, df, v, ve)

hispi cabbage skewers, ajo blanco, white soy vinaigrette,
pepitas (gf, df, v, ve)

eggplant, guindilla peppers, ssamjang, asian leaves (gf, df, v, ve)

garum glazed lion's mane mushroom "steak",
shiso chimichurri (gf, df, v, ve)

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

139 per person

curated wine pairing +50 per person upon request

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

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.



TIACOPAN BANQUET vegetarian

pão de queijo, smoked butter (gf, v)

yuca and potato yakitori, koji plant cream, kombu (gf, df, v, ve)

goat curd, pickled shallot, agave, lemon thyme, yuca chip (gf, v)

brussel sprouts, manchego (gf, v)

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

hispi cabbage skewers, ajo blanco, perilla vinaigrette,
pepitas (gf, df, v)

garum glazed lion's mane mushroom "steak",
shiso chimichurri (gf, df, v, ve)

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

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

119 per person

curated wine pairing +50 per person upon request

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

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.



TIACOPAN BANQUET vegan

sourdough, olive oil (df, v, ve)

avocado & tonburi tartlet, finger lime, chives, white soy (df, v, ve)

almond purée, pickled shallot, agave, lemon thyme,
yuca chip (gf, df, v ve)

brussel sprouts, seeds, nuts (gf, df, v, ve)

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

hispi cabbage skewers, ajo blanco, white soy vinaigrette,
pepitas (df, v, ve)

garum glazed lion's mane mushroom "steak",
shiso chimichurri (gf, df, v, ve)

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

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

119 per person

curated wine pairing +50 per person upon request

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

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.

