

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

pão de queijo, smoked butter (gf, v)

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

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

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

borrowdale free range pork tomahawk 500g,
mole, tajin (gf, df)

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

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

89pp ~ add curated wine pairing 40pp

kindly speak to our staff for vegetarian and vegan alternatives

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)

peri peri brisbane valley quail, grilled lime, fried garlic,
coriander (gf, df)

broccoli, cashews, confit garlic, chilli, shiso (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)

tonka bean crème catalan, prunes, pedro ximénez (gf)

129pp ~ add curated wine pairing 50pp

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OMAKASE BANQUET

freshly shucked sydney rock oysters, cucumber mignonette,
Azteca hot sauce (gf, df)

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

wagyu beef tartare, tajin, cured egg yolk (gf, df)

raw tuna, pico de gallo water, kombu oil, caper leaves (gf, df)

scallop, hazelnut furikake, foie gras, pedro ximénez, shiso (gf)

rocky point giant qld grouper, cumin, lemon, parsley,
lemon guindilla peppers (gf, df)

margaret river pure breed f4 wagyu rump cap
(300g mbs 6-7+), shiso chimichurri (gf, df)

carrots, goat curd, carrot top chimichurri (gf)

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

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BREAD + SNACKS

pão de queijo, smoked butter (gf)	6ea
freshly shucked sydney rock oyster, cucumber mignonette, Azteca hot sauce (gf, df)	7ea
kangaroo pão de queijo, koji sour cream, caviar (gf)	19ea
mini choripán, (chorizo and chimichurri sandwich) pico de gallo, yuzu mayonnaise, espelette pepper (df)	12ea
wagyu beef tartare, tajin, cured egg yolk (gf, df)	12ea
 yellowfin tuna taco, kimchi, carrot, yarra valley salmon roe (df)	12ea
chicken liver parfait, agave, pickled shallot, yuca chip (gf)	8ea
avocado and tonburi tartlet, finger lime, white soy (df, v, ve)	6ea
yuca and potato yakitori, koji plant cream, caviar (gf, df, veo)	15ea


ENTRÉE

poached sa lobster, tomato gazpacho, shiso (gf, df)	46
yellowfin tuna, pico de gallo water, kombu oil, caper leaves (gf, df)	38
coral trout ceviche, buttermilk, cucumber, lemon & yuzu purée, dill oil (gf)	39
qld prawn & moreton bay bug, baby fennel, piquillo peppers, moqueca broth (gf, df)	36
 bone marrow, braised kangaroo tail, yuca rosti, shiso chimichurri (gf, df)	29
 scallops, foie gras, compressed pear pedro ximénez, shiso (gf)	39
hispi cabbage skewers, ajo blanco, perilla & chicken fat dressing, pepitas (gf, df, veo)	21

LARGER PLATES

spiced pepes duck breast, beetroot, shiso, plum, pedro ximénez (gf, df)	52
peri peri brisbane valley quail, grilled lime, fried garlic, coriander (gf, df)	48
market fish, daily garnish	MP
 24-hour southern highlands short rib, sake, mirin, soy, asian leaves (gf, df)	59
garum glazed lions mane mushroom “steak”, carrot top chimichurri (gf, df, v, ve)	45
margaret river pure breed f4 wagyu rump cap (300g mbs 6-7+), shiso chimichurri (gf, df)	89

TO SHARE

pot roasted sa lobster, pico de gallo water, white soy, shiso (gf, df)	35 / 100g
butterflied rocky point giant qld grouper, cumin, parsley, guindilla peppers, lemon (gf, df)	125
borrowdale free range pork tomahawk 500g, mole, tajin (gf, df)	62
o'connor superior op rib (mbs5+), shiso chimichurri (gf, df)	20 / 100g
 dry aged king river wagyu bone in sirloin 600g (mbs 6-7+), shiso chimichurri (gf, df)	245

RICE + VEGETABLES

carrots, goat curd, carrot top chimichurri (gf)	18
leeks, romesco sauce, almond crunch, leek ash (df)	20
broccoli, cashews, chilli, confit garlic, shiso powder (gf, df)	16
paris mash (gf) - add braised kangaroo tail +6	14
mixed leaf salad, kombu dressing, soft herbs (gf, df, v, ve)	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.