

2-14 GUESTS

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, ve)

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)

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.



2-14 GUESTS

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)

leeks, romesco sauce, almond crunch, leek ash (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

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2-14 GUESTS

IZAPAN BANQUET vegan

sourdough, olive oil (df, v, ve)

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

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

leeks, romesco sauce, almond crunch,
leek ash (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

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CALLI BANQUET

15+ GUESTS

FIRST COURSE

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

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

heirloom tomatoes, red onion, coriander,
queso fresco (gf, df, v)

SECOND COURSE

black onyx angus rib eye, shiso chimichurri (gf, df)

murray cod, cumin, lemon, oregano, parsley (gf, df)

whole chicken, peri peri, grilled lime (gf, df)

chat potatoes, tajin (gf, df, v, ve)

mixed leaf salad, kombu dressing (gf, v, ve)

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

THIRD COURSE

tonka bean crème catalan, prunes, pedro ximénez,
chocolate soil, caramel (gf)

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

2 course 89 per person ~ 3 course 110 per person

available with beverage packages

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2-14 GUESTS

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)

129 per person

curated wine pairing +55 per person upon request

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2-14 GUESTS

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)

carrots, goat curd, carrot top chimichurri (gf, v)

leeks, romesco sauce, almond crunch (df, v, ve)

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

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

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

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

119 per person

curated wine pairing +55 per person upon request

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2-14 GUESTS

TIACOPAN BANQUET vegan

sourdough, olive oil (df, v, ve)

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

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

carrots, carrot top chimichurri (gf, df, v, ve)

leeks, romesco sauce, almond crunch (df, v, ve)

grilled hispi cabbage, ajo blanco, perilla vinaigrette (gf, df, v, ve)

garum glazed lion's mane mushroom "steak",
carrot top 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 +55 per person upon request

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2-14 GUESTS

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 +70 per person upon request

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2-14 GUESTS

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)

leeks, romesco sauce, almond crunch (gf, df, v, ve)

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

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

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

carrots, goats curd, carrot top chimichurri (gf, v)

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

139 per person

curated wine pairing +70 per person upon request

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2-14 GUESTS

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)

leeks, romesco sauce, almond crunch (gf, df, v, ve)

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

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

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

carrots, carrot top chimichurri (gf, df, v, ve)

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

139 per person

curated wine pairing +70 per person upon request

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

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