

# MADAME V

## OYSTERS

Natural & Japanese mignonette	5.5 ea
Tempura, wasabi mayonnaise & ponzu	6.5 ea

## TO START

Edamame & salt	6
Spring onion flat bread, miso butter	8
Lobster bao, crispy lobster croquette, cheese, ponzu mayo, scampi roe	9 ea

## RAW, SUSHI & TATAKI

Kingfish, yuzu dashi sauce, pickled ginger, tamari & shallot	24
Beef tartare, miso hot sauce, spring onion, radish, cucumber & puff rice	22
Tuna tataki, chilli daikon, pickled red onion, ponzu & crispy garlic	29
Madame V rainbow sushi roll	25
Caviar supplement	+25

## SMALL

Selection of tempura vegetables, ginger salt, wasabi mayo, Madame V's dipping sauce	19
Salt & pepper calamari, green peppercorn, coriander, lime & palm sugar	22
Sticky pork ribs, black vinegar caramel	24

## BANQUET 1

Edamame & salt
Beef tartare, miso hot sauce, spring onion, radish, cucumber & puff rice
Salt & pepper calamari, green peppercorn, coriander, lime & palm sugar
Crystal prawn dumplings, table condiments
Half teriyaki chicken, teriyaki dipping sauce, lemon
Steamed rice
Cucumber & seaweed salad

\$49PP

Add soft serve dessert + \$6pp

## DUMPLINGS & BUN

Crispy pork pot sticker, crackling, table condiments	19
Wagyu beef dumplings, chilli spiced black vinegar, makrut lime leaf	24
Crystal prawn dumplings, table condiments	14
Vegetable dumplings, table condiments	12
BBQ pork bun	12

## LARGE & SHARE

Spicy beef tenderloin, sesame, chilli & sweet soy	65
Miso salmon, sweet white miso & pickled cucumber	42
Half teriyaki chicken, teriyaki dipping sauce, lemon	44
Steamed barramundi, ginger, spring onion, rice noodles	46

## SALADS & SIDES

Steamed rice	5
Cucumber & seaweed salad	16
Japanese spinach & avocado salad	14

## SWEET

Baked pavlova, strawberry, elderflower cream & matcha tea	14
Japanese cheesecake soft serve, chocolate caramel sauce, salt	12
Seasonal fruit, set yoghurt, ginger granita	14

## BANQUET 2

Edamame & salt
Spring onion flat bread, miso butter
Kingfish, yuzu dashi sauce, pickled ginger, tamari & shallot
Sticky pork ribs, black vinegar caramel
Wagyu beef dumplings, chilli spiced black vinegar, makrut lime leaf
Crystal prawn dumplings, table condiments
Miso salmon, sweet white miso & pickled cucumber
Half teriyaki chicken, teriyaki dipping sauce, lemon
Steamed rice
Cucumber & seaweed salad

\$69PP

Add soft serve dessert + \$6pp