

MADAME V

OYSTERS

Natural & Japanese mignonette (gf, df)	5.5 ea
Tempura, wasabi mayonnaise & ponzu (df)	6 ea

TO START

Edamame & chili salt (vg, gf, df)	7
Spring onion flat bread, toasted sesame seeds (v)	8
Sesame cone, salmon marscapone & wasabi mousse, white sturgeon caviar	19 ea
Lobster bao, crispy lobster croquette, cheese, ponzu mayo, salmon pearls	10 ea
Tempura tofu bao, kimchi, pickled cucumber & coriander (v)	9 ea

RAW, SUSHI & TATAKI

Kingfish, yuzu dashi sauce, pickled ginger, tamari & shallot (gf, df)	24
Beef tartare, miso hot sauce, spring onion, radish, cucumber & puff rice (df)	22
Tuna tataki, chilli daikon, pickled red onion, ponzu & crispy garlic (gf, df)	29
Tempura prawn sushi, wasabi mayonnaise, pickled ginger (df)	25
Seared miso glazed salmon tataki, ginger, ponzu (gf, df)	24

SMALL

Tempura kale, ginger salt, wasabi mayo, Madame V's dipping sauce (v, df)	14
Salt & pepper calamari, green peppercorn, coriander, lime & palm sugar (df)	22
Sticky pork ribs, black vinegar caramel (gf, df)	24
Spicy beef tenderloin, sesame, chilli & sweet soy (gf, df)	39

BANQUET I

Minimum 4 people

Edamame & chili salt (vg, gf, df)
Spring onion flat bread, toasted sesame seeds (v)
Kingfish, yuzu dashi sauce, pickled ginger, tamari & shallot (gf, df)
Sticky pork ribs, black vinegar caramel (gf, df)
Wagyu beef dumplings, chilli spiced black vinegar, makrut lime leaf
Dumpling of the day - waiter will advise
Miso salmon, sweet white miso & pickled cucumber (gf, df)
Massaman beef cheek curry, peanuts, fried shallots, coriander (gf, df)
Steamed rice (vg, gf, df)
Cucumber & seaweed salad (vg, gf, df)

\$69pp

Add soft serve dessert + \$6pp

DUMPLINGS & BUN

Crispy chicken pot stickers, crackling, table condiments 4pc	16
Wagyu beef dumplings, chilli spiced black vinegar, makrut lime leaf 4pc	24
Dumpling of the day, table condiments - waiter will advise	16
Vegetable dumplings, table condiments 3pc (v, gf)	12
BBQ pork bun 2pc	12
BBQ vegan pork bun (vg) 2pc	12

LARGE & SHARE

Miso salmon (gf, df) or Miso eggplant (vg, gf, df) with sweet white miso & pickled cucumber	42
Half teriyaki chicken, pickled daikon & cucumber (gf, df)	44
Steamed snapper with ginger & spring onions, rice noodles, Chinese broccoli, dashi broth (gf, df)	46
Massaman beef cheek curry, peanuts, fried shallots, coriander (gf, df)	49
Wagyu donburi - Wagyu striploin, 150g MB 9, rice, egg yolk, chives, served with garlic cucumber pickle (gf, df)	88

SALADS & SIDES

Steamed rice (vg, gf, df)	4
Cucumber & seaweed salad (vg, gf, df)	16
Japanese spinach & avocado salad (vg, gf, df)	16
Chinese broccoli, oyster sauce (gf, df)	12
Fries, fruikake salt, chilli mayonnaise (v, gf, df)	9

SWEET

Baked pavlova, strawberry & matcha tea (v, gf)	16
Blue bubble gum soft serve, candied popcorn, crispy raspberry (v, gf)	13
Coconut panna cotta, mango gel, yuzu curd, lychee & mint granita (v, gf, df)	17
Steamed custard bun, chocolate sauce (v) 2pc	13

MADAME V SIGNATURE BANQUET

Minimum 2 people

Edamame & chili salt (vg, gf, df)
Sesame cone, salmon marscapone & wasabi mousse, white sturgeon caviar
Lobster bao, crispy lobster croquette, cheese, ponzu mayo, salmon pearls
Dumpling sampler, table condiments
Wagyu donburi - Wagyu striploin, 150g MB 9, rice, egg yolk, chives, served with garlic cucumber pickle
Steamed custard bun, chocolate sauce (v)

\$99pp