



A B O U T O U R M E N U

Step into a vibrant culinary journey at Madame Za, where the heart of our menu is rooted in the rich traditions of Asian cuisine; Bold, aromatic, and full of soul.

Our dishes celebrate authentic flavours inspired by generations of Asian cooking, brought to life with a modern touch and the unique influence of the Top End. From delicate starters to deeply satisfying mains, every plate is designed to honour tradition while delivering a memorable dining experience.

To elevate each dish, we proudly incorporate fresh herbs grown in our very own hotel garden, bringing a true paddock-to-plate freshness that enhances every bite with natural fragrance and flavour.

Our menu is complemented by a curated wine list from Australia's most celebrated regions, including iconic selections like Basket Press from Rockford wines, a bold Barossa Valley favourite known for its richness and complexity.

Indulge in favourites like our Local NT Barramundi curry, or savour the richness of our Wagyu Rump. Each pairing is crafted to enhance your experience and highlight the harmony between food and wine.

At Madame Za, every visit is more than a meal.
It's a celebration of flavour, culture, and connection.

Come hungry, leave inspired, and let your next favourite dish find you.

Dietary Needs & Allergies:

Your well-being is our priority! Please inform your server of any dietary restrictions or food allergies before ordering.

Disclaimer:

We prepare all our food in a shared kitchen. While we do our best to prevent cross-contact, we cannot guarantee that our dishes are completely free of allergens.

****Menu is subject to change, due to availability.***

10% surcharge applies every Sunday | 15% surcharge applies on public holidays.



DINNER MENU (6pm - 9pm)

ENTREE

Sesame Seared Scallops (A) (4) | 28
with Hoisin Glaze and Fried Basil

Japanese Style Tuna Ceviche (A) | 27
With Furikake Seasoning, Bonito Flakes and Pickled Radish. Served with Wonton Crisps

Flash Fried Salt & Pepper Crocodile | 16
With Lime Aioli

Vegemite Chicken Karaage | 19
Japanese Style Chicken Pieces Coated in Light Vegemite, Sweet Sauce, Cabbage, Garlic Chips & Sesame

Marinated Lamb Cutlets | 26
Served With Minted Yoghurt & Crisp Salad

Kangaroo & Plum Spring Roll (4) | 20
With Sweet Vietnamese Dipping Sauce

Grilled Sourdough (V) | 9
Served with Balsamic Vinegar and Bush Spiced Dukkah

Eggplant Tempura (VE) | 15
Lightly Battered Eggplant Served with Chilli Caramel Sauce, Sesame, Fresh Herbs & Green Onions

Curate Your Own Bao Experience

2 Buns | 17

1 Filling Choice

4 Buns | 32

2 Filling Choices

Fillings: Smoked Duck, Fried Barra (A), Asian BBQ Pork, Spicy Jackfruit (VE).

All Sides Included: Chilli, Cabbage, Mesclun, Coriander, Fried Garlic, Kewpie

SIDE DISHES

Raita | 4

Flatbread / Roti | 5

Prawn Crackers (I) | 5

Creamy Mashed Potatoes | 8

Mixed Leaf Salad | 8

Crispy Coated Fries with Tomato Sauce | 11

Stir Fried Mixed Vegetables | 10

Steamed Seasonal Vegetables | 8

Steamed Jasmine Rice | 8

Vegetable Fried Rice (Contain Egg) | 10

Sambal Sauce | 5

Satay Sauce | 5



DINNER MENU (6pm - 9pm)

MAINS

🔥 Whole Local Market Fish (A) | 58

NT Mango Chilli Sauce, Fresh Herbs, And Asian Vegetables (Fried or Steamed)

🔥 NT Local Barramundi Curry (A) | 38

Ginger & Coconut Curry Sauce with Mixed Vegetables and Topped with Fragrant Herbs
Add Steamed Rice | 8

🔥🔥 Korean Spicy Garlic Seafood Noodles (A) | 34

A Mix of Squid, Prawn & Fish Tossed through a Spicy Garlic Sauce

🔥 Madame Za Nasi Goreng with Chicken Satay (I) | 31

Served with Pickled Vegetables and Prawn Crackers

Wok Tossed Honey Sesame Chicken | 29

Lightly Fried Pieces of Tender Chicken,
Wok Tossed with A Delicate Honey Sauce, Toasted Sesame & Vegetables

Vietnamese Noodle Salad with Lemongrass Chicken | 25

Home Grown Fragrant Lemongrass Infused Chicken Served on Seasoned Rice Noodles,
Crisp Vegetables, Peanuts and a Bright Vietnamese Dressing

Asian Style Crunchy Duck Salad | 29

With Cabbage, Wombok, Green Onions, Bean Sprouts, Carrot, Crunchy Noodle & Honey Soy Dressing

BBQ Pork Ramen Style Soup | 32

Noodles, Edamame, Pak Choy, Carrot, Spring Onion, Bean Shoots, Boiled Egg & Radish

🔥🔥 Slow Cooked Beef Cheek | 36

With Panang Curry Sauce Topped with Fried Basil, Spring Onion & Coriander
Add Steamed Rice | 8

Thai Beef Salad | 28

Seared Beef, Mesclun, Red Onions, Tomato, Cucumber, Tossed in a Mild Spicy and Tangy Dressing

Chop Suey Noodles (VE) | 28

Tofu, Tender Vegetables & Udon Noodles Tossed Through a Sweet Mushroom Soy Sauce

🔥🔥 Panang Cauliflower Curry (VE) | 27

With Toasted Cannellini Beans Pak Choy, Cashews, Pickled Baby Corn, Coriander & Spring Onion
Add Steamed Rice | 8



DINNER MENU (6pm - 9pm)

STEAK SELECTION

- 300g Porterhouse** | Riverine Angus | **42**
300g Wagyu Rump | Rangers Valley | **47**
350g Scotch Fillet | Black Angus | **49**

Each Steak Comes with Your Selection of Two Sides and One Choice of Sauce

Sides: Crispy Coated Fries | Salad | Mashed Potatoes | Steamed Vegetables

Sauces: Red Wine Jus | Green Peppercorn | Creamy Mushroom | Creamy Garlic Sauce | Extra Sauce \$5

Toppers: Creamy Garlic Prawns (A) (4) | **10** | Chilli Prawns (A) (4) | **10** | S&P Squid (A) (5) | **10**

DESSERTS

Pandan Crème Brulee (V) | 16
With Seasonal Fruits

Pina Colada Mango Sundae 'Snow Egg'(V) | 15
With Almond Praline

Cereal Milk Panna Cotta (V) | 16
Peppermint Crisps, Miso Caramel Sauce, Coco Pop & Toasted Hazelnut

Chocolate & Macadamia Tart (V) | 16
With Chantilly Cream, Chocolate Sauce & Seasonal Berries

Citrus Tart (V) | 19
Whipped Cream, Fresh Seasonal Berries & Berry Coulis

Trio of Sorbets (3) (VE) | 10
Ask for Today's Selections

Affogato

Non-Alcoholic | 12

Alcoholic | 18

Vanilla Ice Cream (1) & Fresh Espresso Shot

For Coffees & Teas, Please Check the Non-Alcoholic Page of this Menu

KIDS MENU

Crumbed Chicken Nuggets | 18
with Chips and Tomato Sauce

Battered Fish and Chips (A) | 18
with Tomato Sauce

Grilled 100g Steak | 18
with Chips and Tomato Sauce

Pasta Bolognese | 18
with Tasty Cheese

Kids Fried Rice | 18
(Vegetarian or Chicken)(Contain Egg)

All kids' meals is for Kids under 12 years only. Comes with vanilla ice cream on request.

(V) - Vegetarian | (VE) - Vegan | Spice Level: 🌶️🌶️🌶️ | Seafood Origin: (A) Australian | (I) Imported | (M) Mixed