



ABOUT OUR MENU

Experience the culinary journey of our Executive Chef Fiona as you explore the vibrant menu offerings at Madame Za, a culinary treasure in the Top End. Influenced by diverse landscapes and flavours, each dish reflects a fusion of Asian inspirations with the unique essence of the local Top End ingredients.

Adding to this authenticity, many of the fresh herbs used in our dishes are lovingly grown in our very own garden at the hotel, ensuring the freshest flavours make their way from soil to plate.

Fiona's passion infuses every aspect of Madame Za's menu from Sesame Seared Scallops to Slow cooked Beef Cheek.

Indulge in a curated selection of wines meticulously chosen to highlight Australia's renowned wine regions. Our menu is thoughtfully designed to harmonize with our wine offerings, ensuring an elevated culinary journey with each visit.

Savor the fusion of flavors with our Local NT Barramundi perfectly paired with the Jim Barry Assyrtiko from Clare Valley, or treat yourself to the rich indulgence of the Wagyu Rump, expertly complemented by the velvety textures and bold character of Rockford Basket Press from Barossa Valley.

Join us on a culinary voyage that promises to tantalize your palate and leave you craving more.

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.



BANQUET DINING EXPERIENCE

Indulge in a shared feast of Asian fusion with 4 entrées, 5 mains & 1 dessert of your choice, crafted for the table.

Designed for groups of 4 or more

ENTRÉE & MAIN | 70PP

ENTRÉE, MAIN & DESSERT | 80PP

Includes Steamed Jasmine Rice and Roti.

ENTRÉE (4)

Sesame Seared Scallops

Japanese Style Tuna Ceviche

Flash Fried Salt & Pepper Crocodile

🔥 Vegemite Chicken Karaage

Marinated Lamb Cutlets

Kangaroo & Plum Spring Roll

Eggplant Tempura (VE)

MAINS (5)

🔥 Whole Local Market Fish - Extra \$5 Per Person

🔥 Local NT Barramundi Curry

🔥🔥 Korean Spicy Garlic Seafood Noodles

🔥 Madame Za Nasi Goreng with Chicken Satay

Wok Tossed Honey Sesame Chicken

Vietnamese Noodle Salad with Lemongrass Chicken

Asian Style Crunchy Duck Salad

BBQ Pork Ramen Style Soup

🔥🔥 Slow Cooked Beef Cheek

Thai Beef Salad

Chop Suey Noodles (VE)

🔥🔥 Panang Cauliflower Curry (VE)

DESSERT (1)

Chocolate & Macadamia Tart

Cereal Milk Panna Cotta

Trio of Sorbets

V - Vegetarian VE - Vegan Spice Level - 🔥🔥🔥



DINNER MENU (6pm - 9pm)

MADAME ZA THALI | 58

*A Complete Meal Served on One Platter, Featuring, Entrée, Mains, Sides, and Dessert.
This Signature Experience Celebrates South Asian Traditions, Offering a
Journey Through Flavours: sweet, savoury, tangy and spicy.*

Includes: Vegetable Curry, Meat Curry, Rice, Pickle, Chutney, Dahl, Raita, Roti, Pappadum & Dessert.

E N T R E E

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

Japanese Style Tuna Ceviche | 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

4 Buns | 32

1 Filling Choice

2 Filling Choices

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

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

S I D E D I S H E S

Raita | 4

Flatbread / Roti | 5

Prawn Crackers | 5

Creamy Mashed Potatoes | 8

Crispy Coated Fries with Tomato Sauce | 11

Mixed Leaf Salad | 8

Stir Fried Mixed Vegetables | 10

Steamed Seasonal Vegetables | 8

Steamed Jasmine Rice | 8

Vegetable Fried Rice (Contain Egg) | 10

V - Vegetarian VE - Vegan Spice Level - 🌶️🌶️🌶️



DINNER MENU (6pm - 9pm)

MAINS

🔥 Whole Local Market Fish | 58

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

🔥 Local NT Barramundi Curry | 38

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

🔥🔥 Korean Spicy Garlic Seafood Noodles | 34

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

🔥 Madame Za Nasi Goreng with Chicken Satay | 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
Toppers: Creamy Garlic Prawns (4) | **10** | Chilli Prawns (4) | **10** | S&P Squid (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 | 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.

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