



PAPARAZZI

SPRING | SUMMER
Collection

À LA CARTE MENU

Small Plates

Wagyu Bao Buns • 16

Chilean wagyu minced beef, dynamite sauce, pickled onion cabbage and spring onions.

Korean Sticky Wings • 9

Deep fried boneless wings, glazed in spicy Korean sauce and sesame seeds.

Dynamite King prawns • 13

In our tangy bang bang sauce with chilli pepper.

Tail on King Prawn Tempura • 11

In a light seasoned batter, served with sweet chilli.

Yuzu Mango Chicken • 10

Charcoal grilled chicken skewers glazed with yuzu and mango, pickled radish.

Lamb Yakitori • 13

A Japanese classic, served on skewers in a sticky tare glaze. Sesame seeds.

For the Table

Sweet Crackers • 7

Sweet chilli dip.

Mediterranean Hummus Trio • 8

Beetroot hummus served with warm sourdough, marinated olives, and a drizzle of rich olive oil.

Shichimi Padron Peppers • 6

Pardon peppers tossed in Japanese 7-spice miso glaze.

Calamari alla Paparazzi • 10

Crispy calamari with yuzu aioli and chili gremolata.

Panko Halloumi • 10

Fried Cypriot cheese with morello cherry fig and toasted pistachios

Charred Broccolini and Olive Tapenade • 8

charred Tenderstem broccolini, olive tapenade and toasted almonds.

From The Fire

All of our steaks are cooked medium-rare on a charcoal grill served with sautéed French beans, roasted cherry tomatoes, water cress salad and your choice of sauce.

Wagyu Rib Eye • 75

Australian Jack's Creek Wagyu, marble score 8-9. Incredibly tender with rich marbling for intense flavour a standout ribeye. (Limited availability)

USDA Prime Sirloin • 45

Creekstone Farms USDA Prime hand selected Black Angus, corn-fed for rich marbling, deep flavour, and exceptional tenderness.

Black Angus Fillet • 35

A premium, tender, and juicy cut, full of rich flavour thanks to a high quality corn-fed diet a crowd favourite.

Sauces

Peppercorn | Mushroom | Teriyaki

Lamb Cutlets • 31

Chargrilled Milk fed lamb cutlets served with sautéed new potatoes, French beans and minted jus.

Wagyu Burger • 26

Chilean wagyu beef, cracked black pepper, Miso-cheddar, caramelised onions and in house sauce all in a brioche bun. Served with French fries.

Chicken Shish • 23

Corn-fed, charcoal grilled breast chicken, cooked on skewers marinated in herbs & spices. Served with lavash, Persian rice & salad.

Lamb Harra Kofta • 24

Flame grilled spiced lamb meatballs, saffron mash, smoked tomato salsa and coriander yogurt.

Chicken Thighs • 23

Off the bone grilled corn-fed chicken, served with sautéed french beans, truffle mash, cherry tomatoes and topped with peppercorn sauce.

Crispy Yuzu Chicken • 24

Crispy chicken breast glazed with yuzu-soy, served with sticky coconut rice, sesame greens, spring onions and pickled radish.

From the Sea

Tokyo Glazed Salmon • 26

Roasted salmon in teriyaki glaze with golden sweet potato, pickled ginger and toasted sesame.

Fillet of Seabass • 26

Crispy-skin seabass served with seasoned roasted potatoes, sautéed spinach, touch of caviar, fresh lemon vinaigrette.

Grilled Tiger Prawns • 28

Charcoal grilled tiger prawns, cooked on skewers marinated in herbs and spices, served with lavash bread, Persian rice and salad.

Chilli Prawn Tagliatelle • 25

Fresh tagliatelle tossed with king prawns, garlic, red chilli and cherry tomatoes, finished with lemon, olive oil and parsley.

Plant Flare

Vegan Burger • 18

Vegan patty, vegan cheese, lettuce, vegan mayo and crispy onions all in a vegan brioche style bun. Served with French fries.

Miso Wild Mushrooms • 20

Sautéed wild mushrooms served over sticky coconut rice with miso-glazed greens, pickled radish and toasted sesame.

Yaki Udon • 19

Wok-fried udon noodles with seasonal vegetables, black garlic, soy and a hint of chilli. Finished with toasted sesame and spring onion.

Sides

French Fries • 5

Sea salt

Roasted New Potatoes • 5

Crisp-roasted new potatoes with herb oil and sea salt

Truffle and Parmesan Fries • 8

Crispy fries tossed in truffle oil and parmesan

Sticky Soy Sweet Potato • 6

Caramelised sweet potato in soy glaze with sesame seeds

Creamy Mash • 5

Smooth potato mash finished with butter and sea salt

Mac and Cheese • 6

Baked macaroni in creamy cheese sauce with a golden crust

Roasted Tenderstem Broccoli • 6

Charred tenderstem broccoli with sweet chilli drizzle

Sautéed Wild Mushrooms • 6

A medley of wild mushrooms sautéed with garlic, thyme and olive oil

Mediterranean Garden Salad • 8

Mixed leafs, Baby spinach, crisp cucumber, ripe tomatoes, briny olives, creamy feta cheese, tangy sumac marinated onions.

Persian Rice • 5

Steamed Persian-style rice with a hint of saffron

FOOD ALLERGIES and INTOLERANCES

We make every effort to provide allergen free food on request, however this cannot be guaranteed as we handle allergens on the premises. Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide.

If you are allergic to certain ingredients please notify our staff before ordering.

a discretionary 12.5% service charge will be applied.