

WELCOME TO TUCANO'S, WHERE THE TROPICAL BAR GETS A FRESH MEDITERRANEAN TWIST. SO. WHETHER YOU'RE CRAVING A SIP OF SOMETHING EXOTIC. A UNIQUELY DELICIOUS BITE. OR A SPIN ON THE DANCE FLOOR -

TUCANO'S IS YOUR LITTLE TROPICAL OASIS WHERE MEMORIES ARE MADE

Prawn crackers w/ seaweed, sesame & citrus seasoning 5 Sydney Rock oysters w/ coconut, nashi pear mignonette 6.5ea Housemade focaccia, Alto olive oil 7 *Gluten-free +2 Marinated Australian olives 11

Tiger prawn & wasabi roll 12ea Whipped yuzu ricotta, hot honey, & toasted pistachio 18 Carrot & miso dumplings, coriander, white soy sauce 21 Crispy pork belly, soy 'BBQ' sauce, & bonito flakes 15 Mozzarella & anchovy carozza 16

Lamb carpaccio, white soy, coriander & ginger emulsion, w/ parmesan 17 Fried polenta, truffle cheese, w/ XO sauce 12

Teriyaki eggplant 'steak' w/ lentils & bok choy 26 350gr Tamarind & kaffir lime leaf glazed lamb backstrap (cap on), broadbean, edamame, mint, pickled red onion 41 Malfadine, prawns, yuzu, coriander, & chilli pangrattato 32 350gr Jerk spiced bavette, corn ribs, spiced salsa verde, buttermilk & furikake curd 47

Shoestring fries, seaweed salt, citrus aioli 11 Grilled pickled cabbage, miso butter, & sesame seeds 13 Mixed leaves, cucumber, ginger sake dressing 12

White chocolate & blueberry chiffon w/ miso caramel 16 Matcha affogato, cocoa, & sesame praline 16

CHEF SELECTION \$75PP - PLEASE ASK STAFF FOR MENU



Full list of dietaries

Please let your server know if you have any dietary requirements While every care is taken, we can not guarantee that cross contamination won't occur. Menu subject to change based on seasonality & availability



For the table to share

Prawn crackers

Sydney rock oyster w/ coconut, nashi pear mignonette +6.5ea

Housemade focaccia, alto olive oil Whipped yuzu ricotta, hot honey, and toasted pistachio

Tiger prawn & wasabi roll

Carrot & miso dumplings, coriander & white soy sauce

Crispy pork belly, soy 'BBQ' sauce, & bonito flakes

Mozzarella & anchovy carozza

Choice of ...

Tamarind & kaffir lime leaf glazed lamb backstrap (cap on), broadbean, edamame, mint, pickled red onion

OR

Malfadine, prawns, yuzu, coriander, & chilli pangrattato

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Teriyaki eggplant 'steak' w/ lentils & bok choy

Jerk spiced bavette, corn ribs, spiced salsa verde, buttermilk & furikake curd +7pp

Mixed leaves, cucumber, ginger sake dressing

Dessert of the day

We are able to cater for dietary requirements

Menu applies to the whole table

1.5% Service charge on all card payments. 10% Service charge applies to groups of 8 or more. 15% service charge applies on public holidays.