

PANAMA

DINING ROOM AND BAR

Level 3 231 Smith Street Fitzroy

Fitzroy Feasting Menu

Our signature "Feed Me" menu \$99 per person

For whole tables only, no dietaries or allergies on this menu

To Start

Homemade sourdough bread, cultured butter 3

Entrees

- Chickpea hummus, smoked almond dressing, homemade sourdough 15
- Grilled mornington peninsula loligo squid, seafood sausage, radish, romesco 26
- Beef tartare tart, egg yolk gel, pickled onion, parsley aioli 27
- Grilled zucchini & eggplant cigars, ajo blanco, black oil 24
- Yarra valley heirloom tomatoes, marinated feta, cucumber, pistachio crumb 25
- Roasted baby beetroots, blue cheese, candied walnuts, beetroot veil 24

Mains

- O'Connor superior rump steak, confit onion, sujuk, watercress emulsion 45
- Otway ranges pork neck, granny smith apple, pastirma, pickled mustard 45
- Roasted leek cannelloni, cauliflower, falafel crumb 37
- Pan-fried barramundi fillet, charred corn, green beans, bonito broth 43
- Oven roasted chicken breast, sweet potato kimchi, daikon, pistachio crumb 42
- Slow roasted celeriac, marinated fennel, capsicum, buttermilk dressing 38

To Share

- Pan-fried whole baby snapper, nam jim sauce, pepitas 69
- 14hr slow cooked lamb shoulder, chermoula broccolini, jus gras 72

Sides

- Mixed summer leaves, radish, cucumber, sunflower seeds 14
- Baked potatoes, miso & chive vinaigrette 13
- Grilled broccoli florets, garlic hollandaise, sesame seeds 14

Desserts

- Chocolate tart, hazelnut praline, burnt honey ice-cream 17
- Plum pavlova, raspberry blanket, coconut sorbet 17
- Pistachio choux doughnut, elderflower & strawberry sorbet 17

*Please notify our wait staff of any dietary requirements as every ingredient is not listed on the menu
2.55% American Express surcharge applies*