

PANAMA

DINING ROOM AND BAR

Level 3 231 Smith Street Fitzroy

Fitzroy Feasting Menu

Our signature "Feed Me" menu 85 per person
For whole tables only, no dietaries or allergies on this menu

To Start

Homemade sourdough bread, nori butter 3pp

Entrees

- Chickpea hummus, pinenuts, pomelo dressing, homemade sourdough 15
- Prawn & seafood remoulade, potato crisp, soffrito emulsion 24
- Beef agnolotti, leek ash, brown butter bearnaise, tomato and almond dressing 27
- BBQ leek and nori mosaic terrine, crème fraiche, pickled cucumber 24
- Heirloom baby beetroots, whipped ricotta, green herb oil 25
- Great Ocean duck croquettes, parsley mayo, pickled shallots 25

Mains

- O'Connor superior grain short ribs, parsnip cream, celery, grenache sauce 42
- Milla's Farm roasted duck breast, grilled plum, fennel, sunflower puree 42
- Roasted cauliflower steak, harissa, crispy kale, fried chickpeas 35
- Market fish, chargrilled cos lettuce, broad bean butter emulsion, chicharron de pescado 43
- Roasted free range chicken, baby leeks, sweet corn, beurre noisette 39
- House made potato gnocchi, caper, olive & tomato sugo, parmesan, basil 38

To Share

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

Sides

- Oven roasted jap pumpkin, caramelised yoghurt, pomegranate dressing 14
- Baked potatoes, miso & chive vinaigrette 13
- Charred broccolini, chermoula, hazelnuts, preserved lemon 14

Desserts

- Guanaja chocolate mousse dome, caramelised pear, chocolate & almond éclat 17
- Lemon tart, meringue, raspberry gel, coconut sorbet, 17
- Bourbon baba, bourbon syrup, grilled pineapple, crème fraiche 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*