

TUCANO'S

Wet Your Beaks!

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

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.

\$75pp CHEF SELECTION

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

OR

Teriyaki eggplant 'steak' w/ lentils & bok choy

OR

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*

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

COCKTAILS

Tiki Back \$15 - Like a pickleback, but Tiki!

Bacardi Ocho shot, tropical chaser

Sugar Baby \$25

Grey Goose, vanilla, passionfruit, burnt peach

Pet-Nat Colada \$26

Bacardi Carta Blanca, fino sherry, pineapple, coconut, pet-nat

Princess Superstar \$23

Archie Rose True Cut Vodka, dry vermouth, thyme, guava, coconut water, verjus, fizz

Senior Spicy Pants \$24

Tequila Blanco, vermouth, watermelon, rhubarb, ginger and spice

Friend in Me \$26

Patron Silver, cucumber, Falernum, white grapefruit, fizz

Mango No. 5 \$26

Archie Rose White Cane, mango sorbet, lemongrass, bitter orange, citrus,

Yuzu Painkiller \$26

Tucano's house blend of rums, yuzu, pandan & coconut curd, agave, pineapple

Amanda Out \$17

Campari, Aperol, charred rosemary, pandan, fresh mandarin juice

Turbo Shandy \$26

Bombay Sapphire Gin, Aperol, Moncino, hopped Pineapple soda

Banana Bender \$27

Bacardi Ocho, Campari, Fino sherry, crème de banane

Boogie Nights \$24

Archie Rose Straight Dry Gin, Strega, pickled pineapple, kiss pepper

CLASSICS AVAILABLE - IF WE'VE GOT IT, YOU CAN HAVE IT

WINES BY THE GLASS

Ba-Ba-Rumba Prosecco NV - Tumbarumba, NSW \$14/70

Edenflo 'Jungle Sundae' Pet Nat '21 - Eden Valley, SA \$18/86

Latta 'Granite' Riesling '23 - Pyrenees, VIC \$15/72

Mada Blanc '24 - Hilltops, NSW \$16/78

Patrick Sullivan Chardonnay '23 - Gippsland, VIC \$16/74

Doom Juice Rosé '24 - Riverland, SA \$15/75

Violetta 'Lounge Chill' Grenache (chilled) '23 - Great Southern, WA \$16/77

FIN 'Yay!' Pinot Noir '24 - Yarra Valley, VIC \$15/72

Moorak 'Stoke - Cassini' Syrah '22 - Kangaroo Island, SA \$17/88

BEERS

Yulli's Seabass Mediterranean Lager (330ml on tap) \$9

Peroni Red Lager 4.7% \$10

Yulli's Amanda Mandarin IPA 6.7% \$13

Kaiju Krush Tropical Pale Ale 4.7% \$13

Guinness Draught Stout 4.2% (440ml) \$14

Little Dragon Ginger Beer 4.0% \$13

Hiatus Non-Alc Pacific Ale <0.5% \$10

DRINK * DINE * DANCE

@tucanoslounge