

# Zinc.

DINNER MENU

**BREADS**

**Garlic & Parmesan Cheese Bread** 8.9

**Tomato Bruschetta** 16.9

Basil & garlic marinated roasted roma tomato, feta cheese,  
wild rocket salad

**Crispy Sourdough Ciabatta** 8.9

w/ virgin olive oil & aged balsamic vinegar 11.9

w/ dip of the day 16.9

w/cognac scented chicken liver pâté, cornichons 12.9

w/ marinated kalamata olives

**Side Dishes**

Sautéed chorizo & kipfler potatoes 13.9

Almond butter glazed broccolini & cherry tomatoes 12.5

Tossed salad with sultanas, toasted coconut, walnuts  
and port wine dressing 8.9

Potato chips & tomato sauce 7.5

**ENTREES**

<b>Soup of the Day</b> Ask your waiter	14.9
<b>Garlic Prawn Panzanella Salad</b> Cherry tomato, roasted capsicum, rustic croutons, black olives, baby capers, anchovies, spanish onion and fresh basil	21.9
<b>Tempura Octopus</b> Sweet soy stock poached octopus in tempura, rice noodle salad, pickled vegetables, fresh herbs and wasabi aioli	21.9
<b>Beef Carpaccio</b> Baby capers, red onion, garlic snippets, parmesan cheese, extra virgin olive oil, fresh lemon, dill dressing	21.5
<b>Honey Glazed Crispy Pork Belly</b> Beetroot compote, vanilla poached pear, crispy prosciutto caramelised walnut soil and honey mustard dressing	22.5
<b>Beef &amp; Mushroom Arancini</b> Braised beef and mushroom risotto balls crumbed, arrabiata sauce, fresh herbs and parmesan cheese	19.9
<b>Rare Seared Kangaroo Salad</b> Fresh apple, blue cheese, garlic croutons, malibu macerated apricots and sultanas, roasted peanuts, cherry tomato, baby beetroot, spanish onion, wild rocket, port wine dressing	23.0
<b>Twice Cooked Goat's Cheese Soufflé</b> Basil marinated tomato, gruyere cheese sauce & basil pesto	22.0
<b>Honey Glazed Pumpkin &amp; Vegetables Stack</b> Queensland blue pumpkin, baked herbed & spiced chat potato, sauteed spinach, semi dried tomato, poached egg, danish feta cheese & rocket pesto	19.5

Not all ingredients listed. Please inform staff of allergies.

Gluten free options available

15% surcharge on public holidays

One bill per table

**MAINS**

<b>Traditional Tagliatelle Ragu Alla Bolognese</b>	<b>27.5</b>
Ground Black Angus beef slow braised in a rich tomato sauce, egg pasta, shaved parmesan cheese and fresh basil	
<b>Garlic Prawn Spaghetti</b>	<b>32.9</b>
Cherry tomato, kalamata olives, pine nuts, baby capers, virgin olive oil, fresh oregano, crispy prosciutto and parmesan cheese	
<b>Portabella Mushroom Risotto</b>	<b>31.5</b>
Sautéed mushrooms, shaved parmesan cheese, truffle oil, pine nut and wild rocket salad	
<b>Pan Seared Barramundi</b>	<b>34.9</b>
Lemongrass & ginger scented potato salad, asian slaw with pineapple & chilli, lime and coriander beurre blanc	
<b>Olive Tapenade Glazed Salmon</b>	<b>33.9</b>
Saffron and tarragon risotto, almond glazed broccolini, peperonata	

**Side Dishes**

Sautéed chorizo & kipfler potatoes	<b>13.9</b>
Almond butter glazed broccolini & cherry tomatoes	<b>12.5</b>
Tossed salad with sultanas, toasted coconut, walnuts and port wine dressing	<b>8.9</b>
Potato chips & tomato sauce	

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**MAINS**

<b>Beer Battered Fresh Market Fish</b>	<b>28.9</b>
Potato chips, tossed seasonal salad, remoulade sauce, lemon wedge	
<b>Blue Cheese Crusted Chicken Supreme</b>	<b>31.0</b>
Roasted pumpkin, semi dried tomato, orange and wild rocket salad, port wine jus	
<b>Slow Roasted Duck Legs In Master Stock</b>	<b>34.5</b>
Bok Choy, Shitake mushroom, soba noodles, baby corn, fresh coriander and snow peas, fresh herbs and bean shoots salads	
<b>Sage &amp; Onion Topped Pork Tenderloin</b>	<b>34.5</b>
Apple scented potato puree, spinach amandine, caramelised apple and seeded mustard jus	
<b>Fennel &amp; Rosemary Pan Roasted Beef Tenderloin</b>	<b>38.9</b>
Oven baked herbed & spiced chat potato, caramelised carrot puree, sauteed sweetcorn salsa, red wine and shallot jus	

**Side Dishes**

Sautéed chorizo & kipflers potatoes	<b>13.9</b>
Almond butter glazed broccolini & cherry tomatoes	<b>12.5</b>
Tossed salad with sultanas, toasted coconut, walnuts and port wine dressing	<b>8.9</b>
Potato chips & tomato sauce	<b>7.5</b>

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**DESSERTS**

<b>Rich Chocolate Tart</b> Banana salsa, chocolate gelato, almond biscotti & black forest anglaise	15.5
<b>Granny Smith Apple Beignet</b> Calvados anglaise, vanilla bean ice cream	15.5
<b>Caramelised Banana Tart Tatin</b> Butterscotch sauce, rum and raisin gelato	15.5
<b>Coconut &amp; Lime Panna Cotta</b> Pineapple carpaccio, marshmallow, chocolate coated cashew nuts, lime ice cream & fairy floss	15.5
<b>Chocolate &amp; Rum Fondue for one or two</b> Fresh strawberries, banana, poached pear, brownie and marshmallow	one 14.9 two 22.0
<b>King Island Cheeses</b> Lavoche, crisp bread, fresh and dried fruit, date jam	
Roaring Forties Blue	11.0/50gr
Naturally Smoked Cheddar	11.0/50gr
Camembert	11.0/50gr

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