

## TO START

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### SASHIMI PLATE GFO 23

with pickles, soy + wasabi

drink suggestion: Riesling

### YELLOWTAIL KINGFISH CARPACCIO GF 23

with citrus, mint + chili

drink suggestion: Gruner Veltliner

### TASTES OF THE SEA 27

four preparations of today's fresh, chilled seafood

drink suggestion: Assyrtiko

### OYSTERS (6) GF 24

pacific oysters served on ice with sweet kaffir lime vinegar

drink suggestion: Sparkling

### PORK BELLY GFO 19

honey anise glaze + apple puree

drink suggestion: GSM

### FRIED SQUID 19

remoulade, fennel, citrus

drink suggestion: Pinot Grigio

### SEARED SCALLOPS GF 22

corn puree, lemon, squid ink + prosciutto

drink suggestion: Fiano

### HALOUMI V GFO 16

salsa verde, roasted tomato and balsamic

drink suggestion: Sauvignon Blanc Semillon

## FROM THE SEA

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### BARRAMUNDI FILLET GFO 37

young papaya salad, peanuts, coriander, chili, lime and cherry tomatoes with a mild coconut + tamarind curry sauce

drink suggestion: Sauvignon Blanc

### MARKET CATCH OF THE DAY \$MP

(see wait staff for today's fresh offering)

## PASTA + RICE

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### PRAWN LINGUINE 37

tiger prawns, cherry tomatoes, garlic, nduja and roasted tomato passata

drink suggestion: Vermentino

### LAMB GNOCCHI 34

slow braised lamb shoulder with garlic and herb gnocchi, parmesan, goats' cheese + bordelaise

drink suggestion: Sangiovese

### RISOTTO AI FUNGI GF 29

porcini and field mushrooms, parmesan, garlic, truffle

drink suggestion: Chardonnay

## FROM THE LAND

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### BEEF BOURGUIGNON GF 36

braised angus brisket, pancetta, roasted mushrooms, mashed potato

drink suggestion: Cabernet Sauvignon

### LAMB FILLET AND LOIN CHOPS GF 37

charcoal grilled with lemon, garlic + rosemary

drink suggestion: Shiraz

### WHOLE SPATCHCOCK GF 36

charcoal grilled with peri peri + lime

drink suggestion: Pinot Noir

# Zinc.

Vegetarian & Vegan Menu Available upon Request

Zinc requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering, we will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.  
Not all ingredients listed.

## FROM THE GRILL

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Carefully selected from some of Australia's top farmers, our meat is cooked over our custom Fenwesco built, parrilla style charcoal grill, naturally fuelled using native, locally sourced, Gidgee charcoal to provide you with a unique dining experience.

200g EYE FILLET – Oakey Reserve, Darling Downs, QLD 43

300g SIRLOIN – Bindaree, Northern Tablelands, NSW 39

350g SCOTCH FILLET - Beef City Black Angus, QLD 44

500g RIBEYE ON THE BONE – Cape Grim, Tasmania 57

700g RUMP – Black Onyx, New England Tablelands, NSW 59

served with coleslaw, Dijon mustard and your choice of sauce:  
chimichurri, spicy peppercorn, red wine jus

*please allow for extended cooking times with some of our larger steaks*

## ON THE SIDE

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### ICEBERG LETTUCE GF 14

crispy bacon, parmesan, lemon cream dressing

### PUMPKIN SALAD GF V 14

beetroot, mixed leaves, goats' cheese, onion, pepitas, balsamic

### STEAMED BEANS + BROCCOLINI GF V 10

lemon, butter + dill

### PUREED POTATO GF V 10

### RUSTIC FRIES V 8

### SHOESTRING FRIES V 8