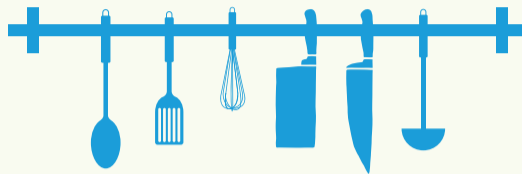


EST 2017

ZEST

KITCHEN



PRE-THEATRE MENU

NIBBLES

- Warm Olives (V) \$5.00
marinated in handpicked rosemary, garlic and a hint of chilli
- Rustic Garlic Ciabatta Bread (V) \$8.00
ciabatta bread with garlic infused extra virgin olive oil
- Wood Fired Bread (V) \$12.00
with a trio of dips (hommous, smoked eggplant and spicy beetroot)

SIDES

- Creamy Potato Mash \$10.00
- Steamed Green Vegetables \$8.00
- Rosemary Chips \$8.00
with aioli
- Crispy Brussel Sprouts \$12.00
with bacon, herb and lemon
- Spiced Chat Potatoes \$10.00
with rosemary and thyme
- Pan Fried Green Beans \$10.00
with chilli butter and crispy shallots
- Jus, Peppercorn or Béarnaise sauce All \$2.50

ENTRÉE

- Soup of the Day \$10.00
served with warm bread
- Beer Battered Calamari \$16.00
with lime mayonnaise, fresh rocket and radicchio salad
- Prosciutto and Melon \$13.50
thinly sliced prosciutto with melon and grissini bread sticks
- Caprese Salad (V) \$14.50
with heirloom tomatoes, bocconcini cheese, basil and aged balsamic

MAIN

- Beer Battered Fish and Chips \$24.00
with leaf salad, tartar sauce and lemon
- Pan Fried Barramundi (GF) \$25.00
with caponata and lemon
- Grilled Pork Cutlet (GF) \$26.00
with roast potato, grilled tomato and brussel sprouts
- Grilled Beef Skirt (200g) (GF) \$23.00
with chimichurri, roast potato, grilled tomato and brussel sprouts

DESSERT

- Lemon Meringue Tart \$13.00
with ice cream
- Traditional Crème Brûlée \$10.00
- Trio of Gourmet Ice Cream \$9.00
- Warm Apple and Berry Crumble (N) \$13.00
with vanilla ice cream

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