

EST 2017

ZEST

KITCHEN



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## NIBBLES

Warm Olives (V) (GF) <i>with rosemary, garlic and a hint of chilli</i>	\$6.00
Rustic Garlic Ciabatta Bread (V)	\$8.00
Wood-fried Bread (V) <i>with trio of hummus, smoked eggplant, spicy beetroot</i>	\$12.00

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## ENTREE

Grilled Baby Octopus (GF) <i>with Pico de Gallo and chipotle mayo</i>	\$16.00
Beef Carpaccio (GF) <i>with truffle aioli, parmesan, roquette, capers</i>	\$19.00
Roast Beetroot and Spinach Salad (V) <i>with walnut, orange, goat's curd</i>	\$12.00

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## MAINS

Beer-Battered Fish and Chips <i>with tartar sauce, lemon</i>	\$24.00
Spice-Marinated Atlantic Salmon <i>with cucumber and fennel salad, minted yoghurt and poppadum</i>	\$28.00
Grilled Beef Hanger Steak (200g) <i>with grilled polenta, roasted tomato and onion rings</i>	\$26.00
Grilled Pork Neck <i>with grilled polenta, roasted tomato and onion rings</i>	\$26.00

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## SIDES

Steamed Green Vegetables	\$9.00
Roquette and Pear Salad <i>with shaved parmesan</i>	\$10.00
Rosemary Chips <i>with aioli</i>	\$8.00
Sweet Potato Fries	\$8.00
Jus, Peppercorn Sauce, Béarnaise	\$2.50