

EST 2017

ZEST

KITCHEN





GROUP BOOKING MENU

ENTREE

Braised Octopus (GF) <i>with romesco mayo, roasted cherry tomatoes and grilled zucchini ribbons</i>	\$18.00
Tuna Tartare (GF) <i>with compressed watermelon, yuzu, basil and rice crisp</i>	\$18.00
Witlof & Treviso Salad (V) (GF) (N) <i>with toasted walnuts, pickled apple and Persian feta</i>	\$12.00

MAINS

Mushroom Risotto (V) (GF) <i>with mascarpone, sautéed mushrooms and gruyere cheese</i>	\$24.00
Pan-Fried Snapper (GF) <i>with shimeji mushrooms, eschallot, pickled cucumber and butter sauce</i>	\$26.00
Grass-Fed Flat Iron Steak (200g) (GF) <i>with roasted cauliflower, carrot, potato fondant and sautéed spinach</i>	\$25.00
Beer Battered Fish and Chips <i>with a mixed salad, tartare sauce and lemon</i>	\$24.00

DESSERTS

Warm Cinnamon Apple Pie (N) <i>with ice cream</i>	\$13.00
Creme Caramel (GF) <i>with winter berries and Chantilly Cream</i>	\$13.00
Trio of Gourmet Ice Cream	\$9.00