

EST 2017

ZEST

KITCHEN





## PRE-THEATRE MENU

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### NIBBLES

- Warm Olives (V) (GF) \$6.00  
*with 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  
*a choice of hommus or eggplant dip*
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### ENTREE

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

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

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