

LUNCH MENU

12 - 3PM Daily

SNACKS + SMALL PLATES

CHICKEN SATE lemongrass spiced chicken, peanut sauce, sesame, lime, chili 15

PORK BELLY honey + bourbon glazed, pickled radish, apple + ginger puree 18

TORCHED SALMON pickled lemon + cucumber salad, miso mayonnaise, nori 19

FRIED BABY SQUID lemon pepper, remoulade, pickled fennel + citrus 17

MUSHROOM GYOZA sweet vinegar, soy, sesame, ginger + chive dressing 16

ROCKET SALAD - dressed wild rocket with red onion + shaved parmesan 8

PUMPKIN SALAD - roasted pumpkin, beetroot, feta, pepitas + balsamic 8

BREAD - baked cob loaf with olive oil + dukka 8

SHOESTRINGS FRIES - thin potato fries with ketchup 8

RUSTIC FRIES - thick cut potato fries with roasted garlic aioli 8

SUBSTANTIAL

SAFFRON RISOTTO finished with fresh mushrooms, petit herbs + truffle oil 29

LAMB GNOCCHI house made gnocchi with lamb shoulder ragu + parmesan 35

FISH + CHIPS battered spanish mackerel, fries, salad, lemon, remoulade 28

BABY BACK PORK RIBS cooked low'n'slow with our barbecue sauce + coleslaw 36

SEAFOOD LINGUINE fish, prawns, baby squid, garlic, cherry tomato + chili 37

OPEN FROM 12PM – LATE DAILY

DINE IN | PICKUP | DELIVERY

07 40996260 | ZINCPORTRDOUGLAS.COM

Zinc.

DINNER MENU

5.30 – 9PM Daily

HOT & COLD STARTERS

PORK BELLY honey + bourbon glazed, crunchy rind, apple + ginger puree gf/df 18

CHICKEN SATE lemongrass spiced chicken, peanut sauce, sesame, lime, chili gfo/df 15

FRIED BABY SQUID lemon pepper, remoulade, pickled fennel + citrus df 17

KINGFISH CEVICHE coconut leche de tigre, jalapeno, rice cracker + finger lime gfo/df 22

TORCHED SALMON pickled lemon + kimchi cucumber salad, miso mayonnaise, nori gf/df 19

BEEF TATAKI seared beef, black garlic ponzu, daikon, radish + herb salad gf/df 18

MUSHROOM GYOZA sweet vinegar, soy, sesame + ginger dressing vg 16

WOODFIRE GRILL

200g EYE FILLET - Borthwick + Sons, Mackay, North QLD 40

300g SCOTCH FILLET - Beef City Black Angus, Toowoomba, QLD 44

400g RUMP - Black Onyx, New England Tablelands, NSW 39

- all steaks served with roasted onion puree, glazed shallots, potato gratin and red wine jus.

TWICE COOKED SPATCHCOCK charcoal grilled baby chicken with organic quinoa, roasted fennel + pumpkin salad, toasted seeds + rocket pesto gf/df 37

ON THE SIDE

ROCKET SALAD - dressed wild rocket with red onion + shaved parmesan 8

PUMPKIN SALAD - roasted pumpkin, beetroot, feta, pepitas + balsamic 8

SHOESTRINGS FRIES - thin potato fries with ketchup 8

RUSTIC FRIES - thick cut potato fries with roasted garlic aioli 8

BREAD - baked cob loaf with olive oil + dukka 8

DINNER MENU

5.30 – 9PM Daily

PASTA + RICE

SEAFOOD LINGUINE prawns, baby squid, reef fish, cherry tomatoes + garlic with a touch of chili 37

LAMB GNOCCHI slow braised lamb shoulder ragu with garlic + rosemary gnocchi + parmesan 35

SAFFRON RISOTTO finished with fresh, local mushrooms, petit herbs + truffle oil gf/vgo 29

MAIN PLATES

LOCAL BARRAMUNDI FILLET spiced jasmine rice, young papaya, peanut + tiger prawn salad, malaysian curry sauce gf/df 39

BEEF BOURGUIGNON red wine braised, pulled brisket, pancetta jus, roasted mushrooms + potato dauphinoise gf 36

BABY BACK PORK RIBS cooked low'n'slow with our barbecue sauce and coleslaw gf/df 38

TAKEAWAY MENU

12-8 pm Daily

PICKUP | DELIVERY

BREAD baked cob loaf with olive oil + dukka 8

CHICKEN SATE lemongrass spiced chicken, peanut sauce, sesame, lime, chili 13

FRIED BABY SQUID lemon pepper, remoulade, pickled fennel + citrus 15

PORK BELLY honey + bourbon glazed, pickled radish, apple + ginger puree 16

EYE FILLET potato gratin, roasted onion puree, grilled asparagus + jus 39

BABY BACK PORK RIBS cooked low'n'slow with our barbecue sauce + coleslaw 34

FISH + CHIPS battered spanish mackerel, fries, lemon, remoulade 22 | 30

SEAFOOD LINGUINE fish, prawns, baby squid, garlic, cherry tomato + chili 30

LAMB GNOCCHI house made gnocchi with lamb shoulder ragu + parmesan 30

SAFFRON RISOTTO finished with fresh mushrooms, petit herbs + truffle oil 25

RUSTIC FRIES thick cut potato fries with roasted garlic aioli 8

ROCKET SALAD dressed wild rocket with red onion + shaved parmesan 8

PUMPKIN SALAD roasted pumpkin, beetroot, feta, pepitas + balsamic 10