

AFTERNOON MENU

2 – 4.30PM Daily

SNACKS + SMALL PLATES

PACIFIC OYSTERS served natural with kaffir lime + shallot mignonette gf/df 26(half dozen) 46(full dozen)

TASMANIAN SALMON SASHIMI orange, sesame, nori + miso mayonnaise gf/df 20

FRIED BABY SQUID lemon pepper, remoulade, pickled fennel, rocket + citrus df 18

MUSHROOM GYOZA sweet vinegar, soy, sesame + ginger dressing vg 17

PORK BELLY honey + bourbon glaze, crunchy rind, apple + ginger puree gf/df 19

BREAD baked sour dough cob loaf with olive oil + dukkha 8

SHOESTRING FRIES with ketchup df 9

THICK CUT RUSTIC FRIES with confit garlic aioli df 9

ROCKET SALAD dressed wild rocket with red onion, cherry tomatoes + shaved parmesan gf 12

PUMPKIN SALAD mixed leaves with roasted pumpkin, beetroot, onion, feta, pepitas + balsamic gf 14

SUBSTANTIAL

LAMB GNOCCHI slow braised lamb shoulder, garlic + rosemary gnocchi, finished with parmesan, cassava chips 36

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

SEAFOOD LINGUINE local tiger prawns, baby squid, reef fish, cherry tomatoes, garlic + chili 38

GNOCCHI AI FUNGI garlic + rosemary gnocchi with button mushrooms, parmesan + truffle 33

SPICED CAULIFLOWER panko crumbed cauliflower pieces with romesco, salad, fennel + celery 25

DINNER MENU

5.30 – 9PM Daily

HOT & COLD STARTERS

PACIFIC OYSTERS gf/df 26(half dozen) 46(full dozen)
served natural with kaffir lime + shallot mignonette

FRIED BABY SQUID df 18
lemon pepper, remoulade, pickled fennel, rocket + citrus

SPENCER GULF YELLOWTAIL KINGFISH gfo/df 22
lightly cured with coconut leche de tigre, candied jalapeno, rice cracker + finger lime

TASMANIAN SALMON SASHIMI gf/df 20
orange, sesame, nori + miso mayonnaise

MUSHROOM GYOZA vg 17
sweet vinegar, soy, sesame + ginger dressing

PORK BELLY gf/df 19
honey + bourbon glaze, crunchy rind, apple + ginger puree

BEEF TATAKI gf/df 19
lightly seared wagyu beef with black garlic ponzu, pickled radishes + petit herb salad

WOODFIRE GRILL

Carefully selected from some of Australia's top farmers, our meat is cooked over our custom built Fenwesco open woodfire and charcoal grill utilising native hardwoods and locally sourced Gidgee charcoal.

EYE FILLET, 200gm – “Mr. Wagyu”, F1 grade MBS 7-8, NSW 46

SIRLOIN, 300gm – Tablelands Blue, Atherton, North QLD 44

RUMP, 400gm – Tajima Wagyu, MBS5+, Northern NSW 49

All served with coleslaw, mustards + your choice of sauce

- Mushroom + truffle cream
- Red wine jus
- Chimichurri

Vegetarian | Vegan Menu

Available Upon Request

DINNER MENU

5.30 – 9PM Daily

MAIN PLATES

SEAFOOD LINGUINE 38
local tiger prawns, baby squid, reef fish, cherry tomatoes, garlic + chili

DAINTREE BARRAMUNDI FILLET gf/df 37
coconut + tamarind curry sauce, young papaya salad, peanuts, sesame, coriander + lime

HUON TASMANIAN SALMON FILLET gf 35
with 'ochazuke' sushi rice, oolong dashi, seaweed, bok choy + wasabi

LAMB GNOCCHI 36
slow braised lamb shoulder, garlic + rosemary gnocchi, finished with parmesan + cassava chips

BEEF BOURGUIGNON gf 36
red wine braised beef and vegetables with pureed potato, roasted mushrooms + pancetta jus

ON THE SIDE

ROCKET SALAD dressed wild rocket with red onion, cherry tomatoes + shaved parmesan gf 12

PUMPKIN SALAD mixed leaves with roasted pumpkin, beetroot, onion, feta, pepitas + balsamic gf 14

BREAD baked sour dough cob loaf with olive oil + dukkha 8

THICK CUT RUSTIC FRIES with confit garlic aioli df 9

SHOESTRING FRIES with ketchup df 9

STIR FRIED GREENS with soy + sesame dressing df/gf 10

Zinc.

OPEN FROM 2PM – LATE DAILY

DINE IN | PICKUP | DELIVERY

07 40996260 | ZINCPORTRDOUGLAS.COM