

Afternoon Menu

2-4 daily

To Start

Fresh Pacific Oysters gf/df 29(6), 49(12)
natural with kaffir lime + lemon aspen
mignonette

drink suggestion: sparkling

Tasmanian Salmon Carpaccio gf/df 25
orange, soy, sesame, nori, miso
mayonnaise

drink suggestion: riesling

Fried Baby Squid df 24
remoulade, pickled fennel, rocket,
citrus

drink suggestion: chardonnay

Mushroom Gyoza vg 19
black vinegar, sesame + soy dressing

drink suggestion: riesling

Braised Pork Belly gf/df 22
red cabbage, spring onion,
gochujang glaze, crunchy rind

drink suggestion: grenache

Mains

Lamb Gnocchi 38
garlic + rosemary gnocchi, slow
braised lamb shoulder + tomato ragu,
finished with pecorino.

drink suggestion: shiraz

Fish + Chips 28
battered spanish mackerel, fries,
salad, lemon, remoulade

drink suggestion: coral cay ipa

Seafood Linguine 39
local tiger prawns, baby squid, reef
fish, cherry tomatoes,
garlic + chili

drink suggestion: pinot grigio

Baby Barramundi Fillet gf 39
new potatoes, olive, caper, tomato +
red pepper salsa,
fresh herbs + garlic

drink suggestion: sauvignon blanc

Spiced Cauliflower Steak 33
with ras el hanout, pumpkin puree,
tomato, olive & capsicum salsa + kale
crisps

drink suggestion: gruner veltliner

Sides

Sourdough Cob 9
baked sour dough cob loaf with olive
oil + dukkha

Shoestring Fries df 10
with tomato sauce

Thick Cut Rustic Fries df 10
with confit garlic aioli

Rocket Salad gf 12
dressed wild rocket with red onion,
cherry tomatoes + shaved parmesan

Pumpkin Salad gf 14
mixed leaves with roasted pumpkin,
beetroot, onion, feta, pepitas +
balsamic

Zinc.

Zinc requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering, we will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

Not all ingredients listed

15% Surcharge on Public Holidays