

Afternoon Menu

2-4 daily

To Start

PACIFIC OYSTERS

kaffir lime mignonette, lemon gf
15(3), 26(6), 46(12)

wine suggestion: sparkling

TASMANIAN SALMON SASHIMI

sweet yuzu ponzu, miso mayo,
furikake gfo 26

wine suggestion: riesling

BEEF FILLET TARTARE

truffle, soy, pine nuts, lavosh gfo 26

wine suggestion: rose / cabernet

HALOUMI CAPRESE

fried haloumi, salsa verde, basil,
roasted tomatoes, balsamic gf 22

wine suggestion: sweet riesling

STICKY PORK BELLY

szechuan pepper, green onion,
sprouts gf 25

wine suggestion: riesling

Mains

MUSHROOM RISOTTO

golden oak oyster mushrooms, porcini,
truffle, almonds, parmesan gf vgo 36

wine suggestion: pinot noir

SEAFOOD LINGUINE

tiger prawns, baby squid, mackerel,
garlic, tomato, chili 45

wine suggestion: chardonnay

SPICED CAULIFLOWER

Cauliflower hommus, chickpeas,
tomatoes, gremolata, herbs gf vg 33

wine suggestion: chardonnay

Sides

BREAD

baked sour dough cob loaf with olive
oil + dukkha 12

OLIVES

marinated green + kalamata olives
gfo 10

SHOESTRING FRIES

with ketchup df 11

LOCAL MIXED LEAVES

pepitas, pickled onion, daintree honey
vinaigrette gf vg 10

Zinc.

gf – gluten free, gfo – gluten free option, v – vegetarian, vg – vegan, vgo – vegan option

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