

Afternoon Menu

2-4pm daily

Small Plates

crispy fried squid gf, df 24
pickled fennel & citrus salad +
remoulade
wine suggestion: sauvignon blanc

tasmanian salmon sashimi gfo, df 26
sweet yuzu ponzu, miso mayo +
furikake
wine suggestion: riesling

beef fillet tartare dfo 26
toasted brioche, macadamia, truffle
mayo, pickled shiitake + cured egg yolk
wine suggestion: rose / cabernet

burrata gfo 25
semi-dried cherry tomatoes, salsa
verde, balsamic reduction + crostini
wine suggestion: sweet riesling

mushroom taco gfo, vg 16
sautéed mushrooms, black bean
'mole', pickled cabbage + chimichurri
wine suggestion: rose / pinot noir

Mains

prawn linguine dfo 45
tiger prawns, saffron, butter, garlic +
sofrito
wine suggestion: sauvignon blanc

steak tagliata gf 62
rocket, cherry tomato, parmesan +
balsamic reduction
wine suggestion: shiraz

barramundi gf, df 44
chat potatoes, green salad, herbed
aioli
wine suggestion: arneis

lamb ragu pappardelle 45
18 hour braised sovereign lamb shoulder
ragu + parmesan
wine suggestion: chianti

To Share

truffle parmesan fries gf 16
garlic, parmesan, truffle oil + truffle
mayo

shoestring fries gf, vg, 11
ketchup

rocket salad v, vgo, gfo 24
rocket, roasted tomato, artichoke,
pickled onion, feta, pinenuts, croutons
+ citrus dressing

smashed chat potatoes gf, vgo 16
chimichurri + labneh

Zinc.

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

credit card surcharges apply, 0.88% Visa, Mastercard + Eftpos, 1.76% AMEX
15% public holiday surcharge applies

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.