Zinc.

DINNER MENU

Modern Australian Cuisine

Woodfire Grill – Local Produce – Tropical North Queensland

TO START

V, VGO	**sourdough cobb loaf** / smoked maple butter	16.5
GF, DF	**wagyu beef** / miso soy glaze, finger lime pearls, chilli mayo *wine suggestion: sangiovese / grenache*	29.5
GFO, DFO	**tasmanian salmon sashimi** (A) / sweet yuzu ponzu, miso mayo, furikake *wine suggestion: riesling*	31.5
GF, DF	**kingfish ceviche** (I) / mango leche de tigre, corn, onion, chilli, taro chips *wine suggestion: sauvignon blanc*	33
GF, DFO	**local grilled prawns** (A) / xo butter sauce, bacon dust, house made potato crisps *wine suggestion: chenin blanc*	32.5
VG, GF	**oyster mushrooms /** cauliflower and almond puree, chimichurri, pickled shallots *wine suggestion: pinot noir / chardonnay*	27.5

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.

a 10% surcharge applies on Sundays, and a 15% surcharge on public holidays

FROM THE GRILL

we butcher in house daily; therefore, availability cannot be guaranteed

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.

GF, DF **bangalow pork cutlet** / orange soy broth, bok choy, lemon 300g 49
wine suggestion: grenache / pinot noir

GF, DFO **eye fillet** / (Darling Downs, southern QLD) 67
100 days grain fed ARLO MSA Hereford beef, 200g

GF, DFO **scotch fillet** / (Gippsland, southern VIC) 75
grass fed MB 3+, Vintage Galician beef, 300g

GF, DFO **wagyu rump** / (Darling Downs, southern QLD) 66
365 days grain fed MB 6-7+ Phoenix wagyu beef 250g

steaks served with dijon mustard, onion & chilli jam & your choice of sauce
red wine jus | chimichurri | mushroom truffle
extra sauce $3
wine suggestion: grenache / shiraz / cabernet

MAINS

house made gnocchi / lamb ragu, feta and parmesan cream 49.5
wine suggestion: chianti / gsm

GF, DF **barramundi fillet** (A) / (Infinity Blue barramundi - local sustainably grown) 51
coconut curry, sauteed cabbage and bean sprouts, mixed herb salad, crispy shallots, sesame seeds
wine suggestion: fiano

DFO **prawn linguine** (I) / prawns, bisque, butter, cherry tomato, garlic, sofrito, chilli, parsley 49
wine suggestion: chardonnay

VG **puttanesca** / linguini, olives, capers, cherry tomatoes, napoli sauce 42
wine suggestion: chianti

V, GF **risotto** / porcini + golden oak mushroom, parmesan, micro hearbs 45
wine suggestion: chenin blanc

Seafood Origin: A = Australian Seafood | **I** = Imported Seafood | **M** = Mixed Australian & Imported Seafood.

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

SIDES

GFO, VGO	**local mesclun lettuce** / roasted pumpkin, feta, beetroot, spanish onion and croutons tossed in a sherry and citrus vinaigrette	22
GF, VGO	**seasonal mixed vegetables** / garlic butter, toasted almond flakes	19
GF, DF, VGO	**chat potatoes** / labneh + chimichurri	16
GF, VG	**shoestring fries** / tomato sauce	14
VG	**house made focaccia /** balsamic + olive oil	13
GF, VG	**steamed rice**	10

SEAFOOD TASTING EXPERIENCE

not available after 8:30pm

house-made focaccia / cultured butter

tasmanian salmon sashimi (A) / sweet yuzu ponzu, miso mayo, furikake GFO, DF

standard wine: Ministry Of Clouds riesling
premium wine: Shaw + Smith M3 chardonnay

kingfish ceviche (I) / mango leche de tigre, corn, onion, chilli, taro chips GF, DF

standard wine: Babich Black Label sauvignon blanc
premium wine: Stella Bella semillon sauvignon blanc

local grilled prawns (A) / orange and xo butter sauce, bacon dust, house made potato crisps GF, DFO

standard wine: Fat Bastard chardonnay
premium wine: Longview 'Macclesfield' chardonnay

barramundi fillet (A) / coconut curry, sauteed cabbage and bean sprouts, mixed herb salad, crispy shallots, sesame seeds GF, DF

standard wine: Unico Zelo 'Jade & Jasper' fiano
premium wine: Aphelion 'Pir' chenin blanc

chefs' selection dessert

standard wine: Tait Liquid Gold frontignac
premium wine: Rieslingfreak no.7 fortified riesling

$125 per person
$155 with standard matched wines
$175 with premium matched wines