Zinc.

LUNCH MENU

2-4pm daily

V, VGO	**sourdough cobb loaf** / smoked maple butter	16.5
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, DF	**wagyu beef** / miso soy glaze, finger lime pearls, chilli mayo wine suggestion: *riesling / pinot noir*	29.5
V, GFO	**burrata** / salsa verde, cherry tomatoes, balsamic reduction, focaccia wine suggestion: *prosecco*	35
DFO	**prawn linguine** (I) / prawns, bisque, butter, cherry tomato, garlic, sofrito, chilli, parsley wine suggestion: chardonnay	49
GF	**steak tagliata** / rocket, cherry tomato, parmesan, balsamic reduction wine suggestion: shiraz	46
GF, DF	**barramundi** (A) / rustic potatoes chips, green salad wine suggestion: *fiano*	46
V, GF	**risotto** / porcini + golden oak mushroom, parmesan, micro hearbs *wine suggestion: chenin blanc*	45
GF, VG	**shoestring fries** / tomato sauce	14
GF, V	**maple roasted carrot** / dukkha, labneh	14
VGO, GFO	**local mesclun lettuce** / roasted pumpkin, feta, beetroot, Spanish, onion, croutons tossed in a sherry and citrus vinaigrette	22

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

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