



ZIO'S

\$70 Function Menu

ZIO'S SILVER MENU, 2 ITEMS PER COURSE, ALTERNATING SERVICE.
3 COURSE MENU FOR \$70.00 PER PERSON

ENTRÉE PLATES

SOUP OF THE DAY

ASPARAGUS AND BROCCOLI TART
WITH RED ONION MARMALADE

FRIED CALAMARI
SMOKED PAPRIKA DUST, TOMATO,
CORIANDER & OLIVE SALSA

DUCK RISOTTO AS AN ENTRÉE

CONFIT OF DUCK LEG
SERVED WITH SESAME SLAW

TRUFFLE AND MUSHROOM RISOTTO
AS AN ENTRÉE

SAUTÉED POTATO GNOCCHI AS AN
ENTRÉE

PASTA OF THE DAY AS AN ENTRÉE
PLEASE ASK YOUR FRIENDLY WAIT
STAFF ABOUT OUR PASTA SPECIAL

MAIN PLATES

GRAND MARNIER DUCK BREAST
ORANGE POLENTA AND VEGETABLE
CONFIT

SEARED KANGAROO FILLET
OKRA CHUTNEY, SWEET POTATO
CRISPS

DUCK RISOTTO
FERRON CARNAROLI RICE, SPINACH,
THYME INFUSED DUCK BROTH

SAUTÉED POTATO GNOCCHI AS A
MAIN

PORTERHOUSE STEAK
PREPARED MEDIUM RARE, WITH HERB
POTATOES, ROASTED VEGETABLE, RED
WINE JUS.

MEDITERRANEAN STUFFED PEPPERS
COUSCOUS, PINE NUTS, OLIVES, FETA
CHEESE, TOMATO BASIL COULIS

TRUFFLE AND MUSHROOM RISOTTO
TRUFFLE WITH OYSTER, SHITAKI, FIELD AND CHAMPIGNON MUSHROOMS

DESSERT

BELGIUM WHITE CHOCOLATE
MOUSSE
SEASONAL FRESH FRUIT

LEMON PUDDING
CITRUS CURD AND PETITE MERINGUE

MACADAMIA HONEY SEMIFREDDO
ALMOND PRALINE AND TUILE

Function Menu Additions

ADDITIONAL SIDES TO SHARE
FOR \$7.00 PER BOWL (SERVES 3 TO 4)

SAUTÉED SPINACH

STEAK CUT CHIPS

GARLIC AND ROSEMARY POTATOES

FRENCH GREEN BEANS

CREAMY MASHED POTATOES

ROASTED SEASONAL VEGETABLES

ROCKET AND PARMESAN SALAD SERVED WITH APPLE BALSAMIC

ZIO'S DUTCH CHOCOLATE SOUFFLÉ
FOR \$5.00 ADDITIONAL PER PERSON

UP TO 16 OF OUR FAMOUS SOFT AND SILKY SOUFFLES CAN BE ORDERED IN
ADVANCE, FOR YOUR GROUP.

WOULD YOUR GUESTS LIKE A CHOICE?

✘ A LIMITED CHOICE MENU OPTION IS AVAILABLE FOR AN ADDITIONAL FEE OF
\$10.00 PER PERSON.

UP TO 3 ITEMS FROM EACH COURSE WILL BE PRINTED ON CUSTOMISED MENUS FOR
YOUR GROUP TO CHOOSE.

• PLEASE BE AWARE THAT À LA CARTE ORDERS TAKE LONGER TO PREPARE, PLATE AND SERVE. •