



# Zio's

## \$80 Function Menu

ZIO'S GOLD MENU, 2 ITEMS PER COURSE, ALTERNATING SERVICE.  
3 COURSE MENU FOR \$80.00 PER PERSON

### ENTRÉE PLATES

ASPARAGUS AND BROCCOLI TART  
WITH RED ONION MARMALADE

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

ROASTED MARINATED QUAIL  
(DEBONED)  
CHESTNUT RAVIOLI AND WHITE WINE  
VINEGAR GLAZED ONIONS

6 FRESHLY SHUCKED OYSTERS  
SHALLOT VINEGATTE

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

CRISPY OTWAY PORK BELLY AND  
SEARED SCALLOPS  
PICKLED VEGETABLES

### MAIN PLATES

GRAND MARNIER DUCK BREAST  
ORANGE POLENTA AND VEGETABLE  
CONFIT

GRILLED LAMB LOIN 250G  
GARLIC POTATO PUREE, GLAZED  
DUTCH CARROTS

EYE FILLET 250G  
CASSIS AND SAFFRON SILVER ONIONS,  
POTATO CHORIZO RAGOUT

FISH OF THE DAY  
PLEASE ASK YOUR FRIENDLY WAIT  
STAFF FOR TODAY'S PREPARATION

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

SEAFOOD LINGUINE  
TOSSED IN GARLIC, CHILI, PARSLEY,  
WHITE WINE AND NAPOLITAINE SAUCE

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

SEARED KANGAROO FILLET  
OKRA CHUTNEY, SWEET POTATO  
CRISPS

SAUTÉED POTATO GNOCCHI  
SMOKED CHICKEN BREAST, BACON,  
WILTED SPINACH

HOUSE MADE PUMPKIN AND  
AMORETTI RAVIOLI  
SWEET BASIL CREAM SAUCE

### DESSERT

PEAR AND RASPBERRY CRUMBLE  
TART  
RHUBARB ICE CREAM

LEMON PUDDING  
CITRUS CURD AND PETITE MERINGUE

BELGIUM WHITE CHOCOLATE  
MOUSSE  
SEASONAL FRESH FRUIT

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. •