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

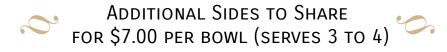
Mousse

SEASONAL FRESH FRUIT

MACADAMIA HONEY SEMIFREDDO

ALMOND PRALINE AND TUILE

Function Menu Additions



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



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 CHOSE.

 \cdot Please be aware that à la carte orders take longer to prepare, plate and serve. \cdot