



ZIO'S

\$90 Function Menu

ZIO'S PLATINUM MENU, 2 ITEMS PER COURSE, ALTERNATING SERVICE.
3 COURSE MENU FOR \$90.00 PER PERSON

ENTRÉE PLATES

ASPARAGUS AND BROCCOLI TART
WITH RED ONION MARMALADE

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

PAN FRIED MORTON BAY BUGS
WITH KUMQUAT SALAD AND PARISIAN
POTATOES

6 FRESHLY SHUCKED OYSTERS
SHALLOT VINEGATTE

DUCK RISOTTO AS AN ENTRÉE

TRUFFLE AND MUSHROOM RISOTTO
AS AN ENTRÉE

SAUTÉED POTATO GNOCCHI AS AN
ENTRÉE

CRISPY OTWAY PORK BELLY AND
SEARED SCALLOPS
PICKLED VEGETABLES

SOUTH AUSTRALIAN KING PRAWNS
TABBOULEH AND SPICED APRICOT

HOUSE MADE PUMPKIN AND
AMORETTI RAVIOLI
SWEET BASIL CREAM SAUCE

MAIN PLATES

GRAND MARNIER DUCK BREAST
ORANGE POLENTA AND VEGETABLE
CONFIT

BONE-IN RIB EYE STEAK 500G
WITH GREEN PEPPERCORN SAUCE;
INCLUDES CHOICE OF SIDE

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

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

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

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

CHEF'S SELECTION OF ARTISAN CHEESE
SERVED WITH LAVOSH, WATER CRACKERS AND WALNUT LOAF





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. •

