



ZEEBAR

PLATES TO SHARE

	Sml	Lge
Antipasto	21	31
Marinated olives, house dips, chorizo, cornichons & meredith goats fetta with marinated vegetables		
Seafood Plate	25	35
Coconut squid rings, chermoula scallops, tempura tiger prawns & Lemon & tarragon bug tails.		
Carne Plate	28	38
Chilli & orange crocodile, duck shanks, szechwan rare beef & confit pork belly		
Cheese Plate		
Chef's selection of the day from The Blue Cow Cheese Company accompanied by truffled honey, turkish bread, roasted nuts & fresh fruit	17	34

TAPAS

Garlic Bread	6	
Bread and house made dips	8	
Meredith goats style fetta and bread	8	
Crumbed mushrooms with blue cheese aioli	8	
Marinated olives (G.F)	8	
Honey & sesame roasted root vegetable cubes (G.F)	8	
Hand cut chips with chilli tomato jam & aioli	8	
Spanish orange, avocado, black olives & red onion salad (G.F)	8	
Barramundi croquettes with aioli	10	
Coconut squid rings with cucumber & mint salad (G.F)	10	
Chorizo with lime aioli (G.F)	10	
Szechwan rare beef with caramelized onion sauce (G.F)	10	
Confit pork belly with pea puree & apple & ginger glaze (G.F)	10	
Chilli & orange crocodile with mango chutney	12	
Chermoula scallops with Israeli couscous & grapefruit	12	
Spanish style garlic prawns	12	
Moroccan lamb cutlets with tzatziki (G.F)	12	
Lemon & tarragon bug tails	12	
Tempura tiger prawns with wakame salad & Japanese mayo	12	
Crispy duck shanks with sticky BBQ sauce (G.F)	12	
Fresh Oysters – Natural, Kilpatrick or Thai style tempura	16	30



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MAINS

Lamb Shank (G.F)	20
Tomato & red wine braised lamb shank, colcannon	
250g Angus Scotch fillet (G.F)	30
Crispy cajun potato, broccolini, herb roasted tomato, red wine jus	
Atlantic Salmon (G.F)	28
Roquette, pinenut, orange & roasted spanish onion salad, avocado salsa	
Tandoori Chicken Breast (G.F)	25
Coconut rice, bok choy, tzatziki & puppodums	
Vegetable Fritters	18
Mixed green salad, hazelnut dressing & spicy tomato relish	

SALADS

Pumpkin Salad (G.F)	8
Roast capsicum, pinenuts & pomegranate dressing	
Garden Salad (G.F)	8
Mesculin, tomato, cucumber, Spanish onion & hazelnut dressing	
Greek Salad (G.F)	
Mesculin, tomato, capsicum, cucumber, olives & fetta	8

DESSERTS

Passionfruit Pannacotta (G.F)	10
Mixed berry coulis & champagne sorbet	
Hot Chocolate Fondant	10
Cointreau strawberries & vanilla bean ice-cream	
Trio of Ice-cream (G.F)	8
House made honeycomb	
Affogato (G.F)	12
Vanilla ice-cream & espresso coffee with a spirit/liqueur of your choice	

LIQUEUR COFFEES

Irish Coffee	10
Jamesons & Cream	
Baileys Coffee	10
Baileys & Cream	
After Dinner Mint Coffee	10
Crème De Menthe, Kahlua & Cream	
Jaffa Coffee	10
Cointreau, Mozart Black & Cream	