

## Entrée

Zoo's home made breads – Garlic or Herb (3 slices per serve)	\$ 7.00
Freshly baked white or wholegrain batard (3 slices per serve)	\$ 4.50
Zoo Warm Bread and Duo of Dips	\$ 10.00

## Oysters

- Natural	½ Doz \$18.00 Doz \$34
- Nam Jim	½ Doz \$19.50 Doz \$36
- Kilpatrick	½ Doz \$19.50 Doz \$36
- Soy, lemongrass, ginger and lime	½ Doz \$19.50 Doz \$36

Kimberley Taste Plate (for 2 people) – pearl meat, grilled barramundi, crocodile, kangaroo and emu all cooked in a fusion of flavours \$ 30.00

Garlic and lime marinated Prawns in a lemon grass tempura served with a carrot, coconut and mint salad \$ 19 / 34

Duck and Hoi son Shitake Mushroom Spring rolls with a star anise citrus sauce \$ 19.50

Pan Seared scallops with a spiced paw paw salad, finished with a mango and sesame dressing \$ 19.50

Char Sui Quail served on a sweet potato and pistachio salad finished with a tamarind glaze \$ 20 / 32

Crispy Five-Spiced Pork Belly served on a bed of confit potatoes and a mixed baby pea salad with a chilli and plum sauce \$ 19.00

Caramelised Onion Tart with Buffalo Mozzarella and Roma tomatoes. \$ 17.00

Lemon and sage chicken fillets served on a bed of marinated mediterranean vegetable salad with a spicy citrus mayonnaise \$16.50

**ALL MENU ITEMS CAN BE CHANGED TO VEGETERIAN UPON REQUEST**

## Main

Coriander pesto crusted Chicken Breast served on oven roasted root vegetables with mixed asian greens in a mild laksa sauce.	\$31.00
Beef Fillet on a garlic and parmesan creamed mash potato with brocolini and tempura spiced field mushroom with a port jus	\$36.00
Pan fried Atlantic Salmon with a coconut and macadamia nut crust nestled on roast potatoes and baby spinach then topped with a tomato and citrus salsa	\$30.00
Oven baked Barramundi fillet on confit potatoes with mixed greens and a black olive and balsamic white wine butter sauce	\$31.00
Confit Duck Leg served on a sweet potato puree, bok choy and baby peas with a spiced orange and hoi son reduction	\$35.00
Shittake mushroom and butter nut pumpkin risotto with baby spinach topped with parmesan cheese and a red pepper sauce	\$27.00
Beef Cheeks slow cooked in red curry sauce with mixed vegetables, baby greens and topped with a pickled garlic and ginger peanut sambal	\$28.00

## Sides

Zoo garden salad	\$ 9.50
Roma tomato and basil salad	\$ 9.50
Grilled asparagus, goats cheese and rocket	\$ 9.50
Warm sweet chilli pumpkin and bean salad	\$ 9.50
Fries OR wedges ( with your choice of Sour cream, sweet chilli or aioli )	\$ 8.00

**BYO BOTTLED WINE ONLY, CORKAGE \$8.00 PER BOTTLE**

**ALL PRICES INCLUDE 10% GST**

