

## Zibibbo Lunch Menu, December 2018

2 courses: Entrée-Main or Main-Dessert \$47.5    3 courses: Entrée-Main-Dessert \$60    *Optional Cheese Course - add \$10pp*

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### **STARTERS:**

Zibibbo tapas platter  
for two people,  
can be GF

Salmon Gravalax  
beetroot puree, orange segments, truffle  
oil GF

Chilled summer gazpacho,  
house-smoked salmon, crème fraiche  
GF

Pea Risotto  
currants, pine nuts, parmesan,  
mascarpone GF

Tomato Caprese  
basil, mozzarella, tomato, E.V.O.O

Whitebait fritter,  
lemon, aioli, petit leaf salad GF (\$10  
surcharge)

### **MAINS:**

Angus fillet steak,  
onion soubise, spiced lentils,  
red wine sauce GF

Crispy skin free-range pork belly  
cauliflower puree and salad of  
cucumber, capers & pickled grapes GF

Pan Fried Market Fish,  
tabbouleh, cucumber, peas, mint

Braised Lamb Ragout  
parisienne gnocchi, olives, parmigiana  
regiano

Mushroom and Asparagus Soft Polenta  
pine nuts, parmesan, truffle oil, blue  
cheese

Whitebait fritter,

lemon, aioli, petit leaf salad GF (\$15  
surcharge)

**DESSERT:**

Dark chocolate & zabaglione mousse

Apple Parfait, poached summer berries

Raspberry & lime crème brulee,  
raspberry sorbet GF

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**SIDES** selection of sides \$5pp,  
or choose from: small / large

Grilled asparagus, parmesan, spice-  
roasted dukkah 9 / 13.5 GF

Classic Greek salad of cucumber,  
tomato, red onion, black olives 8 /  
12 GF

House salad, cabernet sauvignon  
dressing  
9 / 13 GF

Wood-roasted beetroot, blue cheese  
cream & walnuts 9 / 13 GF

Triple cooked chips, aioli 7 / 10