

Welcome to Zibibbo

\$85 per person

STARTERS TO SHARE:

Zibibbo tapas selection
Charcuterie boards can be GF
House-baked bread, dukkah, Gladstone Olive Company EV Olive oil

MAINS - A CHOICE OF:

Black Angus Fillet Steak
spiced lentils, slow-braised shallots, red wine jus, onion soubise GF

Crispy Skin Free-Range Pork Belly
cauliflower puree and a salad of cucumber, capers & pickled grapes GF

Pan Fried Market Fish
tabbouleh, cucumber, peas, mint

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

Served with Zibibbo house salad, triple cooked chips and Greek salad for the table to share

DESSERT - A CHOICE OF:

Dark chocolate mousse, poached pear

Apple Parfait, poached summer berries GF

Raspberry & lime crème brûlée, raspberry sorbet GF

Served with:
Zibibbo Cheeseboard: bleu d'auvergne, camembert, comté *can be GF*
