

Zibibbo Prix Fixe Menu

Two Courses \$45 (or \$65 with matched wines)
Three Courses \$55 (or \$75 with matched wines)

STARTERS

Pork & ham hock terrine, porcini mustard, caramelised walnuts, house pickles GF

Pan seared crispy skin salmon, coconut velouté, honeyed carrot, toasted nuts GF

Seasonal mushrooms, soft polenta, wilted greens, gorgonzola dressing GF

MAINS

Prawn & basil tortellini
Tomato & saffron beurre blanc

Crispy free-range pork belly
Soft polenta, thyme roasted apples, braised shallots GF

Beetroot risotto
Goats cheese mousse, walnuts, mint GF

SIDES (small/large)

Zibibbo house salad, sundried tomato & balsamic dressing 8 / 12 GF

Endive salad; caramelised walnuts, fresh pears, goats cheese & honey mousse 8 GF

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

Triple cooked agria fries, garlic aioli 7 / 10 GF

DESSERT

Earl grey tea & gin pannacotta, ruby grapefruit jelly, crème fraiche chantilly

Blackberry & apple crumble, vanilla-bean gelato

Assorted petit fours – available takeaway