

Zibibbo Prix Fixe Menu

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

STARTERS

French onion soup, grilled gruyere cheese, toasted baguette

Gravlax salmon, grapefruit segments, pickled beetroot, ricotta *can be* GF

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

MAINS

Market Fish of the Day

Quinoa salad, celeriac puree GF

Pork belly

Soft polenta, thyme roasted apples, braised shallots GF

Beetroot risotto

Goats cheese mousse, walnuts, mint GF

SIDES (small/large)

Zibibbo house salad, Gladstone vinaigrette, croutons 8 / 12 *can be* GF

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

Triple cooked agria fries, garlic aioli 7 / 10 GF

Mushrooms à la crecque, garlic, sundried tomato, red onion 9 / 13 GF

Crispy patata bravas, chilli & tomato salsa, minted crème fraiche 9 / 13 GF

DESSERT

Zibibbo neopolitan; chocolate sponge, white chocolate & vanilla mousse,
raspberry sorbet

Blackberry & apple crumble, vanilla-bean gelato

Assorted petit fours – available takeaway