

Zibibbo Christmas Day Menu

\$145pp

STARTERS FOR THE TABLE TO SHARE:

Zibibbo tapas + charcuterie board

House baked bread selection, dukkah, Gladstone Olive Co. E.V.O.O

Green apple sorbet

MAINS:

Pan Fried Market Fish of the Day
Nicoise salad: potato, green beans, black olives, free-range egg, pickled white anchovy

Lamb Ragout
Parisienne gnocchi, olives, parmigiana regiano

Black Angus Eye Fillet,
truffle suppli, onion soubise, red wine jus, spiced lentils

Mushroom & Pea Risotto
pine nuts, currants, smoked crème fraiche

Westcoast whitebait fritter,
petit green salad, lemon aioli *\$10 surcharge*

SIDES TO SHARE:

Thyme and Rosemary Roasted Agria Potatoes
&
Mixed leaf salad with cabernet sauvignon dressing

ZIBIBBO DESSERT TAPAS TO SHARE

Served with Tea or Filter Coffee

MENU SUBJECT TO CHANGE

Everything on the menu can be made gluten free- with the exception of the lamb ragout. Gluten free bread is available.

*No public holiday surcharge will be added
Under 12s menu available \$70pp*