

~ Zibibbo Lunch Menu ~

~ Starters ~

Zibibbo tapas platter for 2 people 38

Pork & ham hock terrine, porcini mustard, caramelised walnuts, house pickles 19 GF

Pan seared crispy skin salmon, coconut velouté, honeyed carrot, toasted nuts 18 GF

Goats cheese, dukkah, Gladstone Olive Company EVOO, bread 15 can be GF

~ Pasta & Risotto ~

Beetroot Risotto, goats cheese mousse, walnuts, mint 17 / 29 GF

Prawn & basil tortellini, saffron beurre blanc 19 / 31.5

~ Pizza ~

Margherita: tomato, mozzarella, basil 24 V

Salcicchia: spicy sausage, swiss chard, mozzarella spring onions, chilli oil 24

Pork Belly Capricciosa: anchovies, capers 24

~ Mains ~

Wood-roasted fish, fennel crème, black olive tapenade, quinoa 29 GF

Warm salad of puy lentils, roasted butternut squash, walnuts, mint, greek yoghurt 21 GF

Angus sirloin, chimichurri, red wine jus 27 GF

Burger of the day, triple cooked chips 24

~ Sides ~

Gourmet potatoes, minted butter 9 / 13 GF

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

Triple cooked chips, aioli 7 / 10 GF

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

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