

Zibibbo Group Menu 1

\$60pp

House baked bread,
Gladstone Olive Company extra virgin olive oil, dukkah

Amuse bouche

Black Angus Sirloin GF
Spiced Lentils, slow braised shallots, celeriac puree, red wine reduction

Pork Belly GF
Soft polenta, thyme roasted apples, charred baby onions

Fish of the Day GF
Pan-seared fish, crayfish bisque & salad of potato, capsicum, sundried tomato & capers

Beetroot Risotto GF
Goats cheese mousse, walnuts, mint

SIDES (small/large)

SELECTION OF SIDES FOR THE TABLE TO SHARE \$5pp, or
Wood-roasted beetroot, blue cheese cream, walnuts 9 / 13 GF
Zibibbo house salad, Gladstone olive oil vinaigrette 8 / 12 *can be* GF
Triple cooked agria fries, garlic aioli 7 / 10 GF
Crispy patatas bravas, chilli & tomato salsa, minted crème fraiche 9 / 13 GF

Dessert to share:

Zibibbo cheese board
Dessert tapas platter

Zibibbo Group Menu 2

\$70pp

Starters to share:

Zibibbo Tapas and Charcuterie Platters

Served with

House baked bread & Gladstone Olive Company extra virgin olive oil, dukkah

Black Angus Sirloin GF

Spiced Lentils, slow braised shallots, celeriac puree, red wine reduction

Pork Belly GF

Soft polenta, thyme roasted apples, charred baby onions

Fish of the Day GF

Pan-seared fish, crayfish bisque & salad of potato, capsicum, sundried tomato & capers

Beetroot Risotto GF

Goats cheese mousse, walnuts, mint

SIDES (small/large)

SELECTION OF SIDES FOR THE TABLE TO SHARE \$5pp, or

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

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

Triple cooked agria fries, garlic aioli 7 / 10 GF

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

Dessert to share:

Zibibbo cheese board

Dessert tapas platter

Zibibbo Group Menu 3

\$80pp

House baked bread, Gladstone Olive Company extra virgin olive oil, dukkah

Chicken & ham hock terrine, porcini mustard, candied walnuts and preserved pear
can be GF

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

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

Black Angus Fillet GF

Celeriac puree, spiced lentils, smoked garlic butter, suppli

Pork Belly GF

Soft polenta, thyme roasted apples, charred baby onions

Seafood Bouillabaisse GF

Fish of the day, cockles, mussels, prawns, saffron & fennel broth

Beetroot Risotto GF

Goats cheese mousse, walnuts, mint

SIDES (small/large)

SELECTION OF SIDES FOR THE TABLE TO SHARE \$5pp, or

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

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

Triple cooked agria fries, garlic aioli 7 / 10 GF

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

Lemon tart, Italian meringue, vanilla ice-cream, dehydrated lemon

Selection of ice-creams and sorbets GF

Baked cheesecake, honey comb, whipped cream

Tea, coffee & petit fours