

Zephyr

A LA CARTE DINNER MENU



'Zephyr'

harking from the Greek word 'Zephuros' for 'God of the West wind'.

We warmly welcome you to Zephyr Restaurant and proudly present to you a new menu from Executive Chef, Mohamed Abdell. Having graced the kitchens of Four Seasons venues worldwide for over a decade, we now have the pleasure of serving you his culinary inspirations here at Fitzroy Island Resort.

Utilising fresh local produce and International flavours alike, we invite you enjoy our modern Australian cuisine delivered with a warm smile, and great views.

It is a pleasure for us to serve you, and thank you for dining with us.

Entree



BLOODY MARY SMOKED SALMON (GF)



Queensland prawns
lemon crushed Mareeba avocado
micro herbs | caviar duo

add a 1/2 shot of vodka

SPINACH CHEESE SOUFFLE (V)

twice baked spinach souffle
truffle ricotta | beetroot medley
pumpkin puree

 *Semillon Sauvignon Blanc*

FRESH TASMANIAN OYSTERS (GF)

oysters (4) | shallot red wine vinaigrette
beetroot coulis | vegetable crunch

 *Sparkling*

CROQUETTE

scallop OR mushroom (V) croquette
goats cheese
lemon crushed Mareeba avocado
toasted coconut | truffle oil

 *Pinot Gris*

V - Vegetarian, GF - Gluten free
For any other dietary requirements please discuss with your waiter

Mains



200G AUSTRALIAN EYE FILLET (GF)

truffle mash | honey glazed carrots
kilpatrick mushroom | bernaise | red wine jus

 Shiraz

PIRI PIRI CHICKEN (GF)

heirloom tomato | chat potato | asparagus
herb mushroom | olive dust
cauliflower puree

 Pinot Grigio

FAR NORTH QLD LAMB SHANK (GF)



creamy smoked eggplant
pickled red cabbage | snow peas
pine nuts | honeyed goats cheese

 Cabernet Sauvignon

BAKED TASMANIAN ATLANTIC SALMON

spinach & ricotta tortellini
heirloom tomato | aged proscuitto
citrus butter sauce

 Chardonnay

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Mains Continued



HOUSE MADE GNOCCHI

veal ragout | chunky roast tomato
fresh basil | parmesan cheese

 *Riesling*

LINGUINI (V)

asparagus | cherry tomatoes
olives | chilli infused olive oil | basil

 *Sauvignon Blanc*

Sides



BREAD | OLIVE OIL | BALSAMIC | DUKKAH | (V)
POTATO MASH | TRUFFLE OIL | CHIVES | (GF), (V)
SAUTEED VEGETABLES | PESTO | (GF), (V)
CHAT POTATOES | HERBS | CHILLI OIL | (GF), (V)

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Desserts



TIRAMISU

profiterole | coffee ice cream

BLUEBERRY CHEESECAKE

vanilla ice cream

PAVLOVA

mixed berries

FRUIT SALAD

passionfruit | lemon sorbet

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