

Zephyrus

DINNER MENU

AVAILABLE BETWEEN

5:30PM TO 8:30PM

RESERVATIONS ESSENTIAL

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ENTREE

SQUID PUTTANESCA

*Cumin Marinated Squid, Fried Capers, Fried
Tomato Antipasto, Black Olives, Salted Anchovies
& Burnt Lime Olive Oil*

\$23.50

BBQ CHICKEN GNOCCHI

*Blended Sweet Potato, Shaved Parmesan Cheese,
Garlic Spinach Olive Oil, Bacon Shaving*

\$22.50

HALF SHELL SCALLOPS

*Gazpacho, Tomato Crumbs, Bacon, Spinach, Fried
Onions & Lemon Capers*

\$28.50

AVO GREENS

*Pressed Avocado, Green Lentils, Winter Pears,
Poached Field Tomato, Field Greens & Burnt Lime
Olive Oil*

\$21.50

COLD SMOKED SALMON

*Quinoa Salad, Field Leaves, Field Capers, Braised
Celery & Dijon Mustard Spread*

\$26.50

RICE PAPER DUMPLINGS

*Cumin Cannellini Bean Paste, Leeks, Winter
Vegetable Filling, Thick Gazpacho & Lime Herb
Salad*

\$21.50

MAINS

ROLLED CHICKEN THIGH

Sliced Parma Ham, Minced Pork Filling, Toasted Green Lentils, Winter Vegetables & Pan Sauce

\$38.50

PEPPERED SWORDFISH STEAK

Blended Sweet Potato, Prawn, Smoked Bacon Chowder, Maze, Fried Squid & Herb Salad

\$39.50

VEGAN GLASS NOODLES

Tomato Jus, Roasted Crushed Nuts, Braised Celery, Winter Vegetables & Cannellini Beans

\$34.50

BLACKENED SCOTCH FILLET

Charred QLD Table Lands Beef Fillet, Pulled Lamb Shank, Roast Barley Risotto & Strip Carrots

\$42.50

WINTER SEAFOOD BROTH

Soft Shell Crab, Local Prawns, Swordfish, Hervey Bay Scallops & Saffron Tomato Leek Aromatic

\$42.50

PORK LOIN TEMPURA PRAWN

Cumin Grilled Center Cut Pork, Crispy Prawns, Lemon Spinach & Onion Relish Hashed Potato

\$38.50

BLENDED PUMPKIN GNOCCHI

Roast Garlic Pumpkin Blend, Winter Vegetables, Sun Dried Tomato, Grilled Sweet Potato Gnocchi, Shelled Peas & Spanish Onions

\$38.50

DESSERTS

VANILLA BEAN CHEESE CAKE

Bundaberg Sugared Wafer Base, Seeded Vanilla Cream, Ground Macadamia Nuts & Torched QLD

Bananas

\$18.50

COFFEE DOUBLE CHOC ICE CREAM TERRINE

Blend Espresso Cream, Australian Chocolate, Hazelnut Brownie Slice, Sea Salt Carmel Honey & Sugared Mandarins

\$17.50

FARMERS MARKET BERRIES

Minted Local Berries, Sweet Port Shiraz, Poached Green Pear, Sweet Chai Tea Jelly, Broken Meringue & Mango Syrup

\$19.00

WARM CROISSANT PUDDING

Butter Croissant, Vanilla Bean Custard, Toasted Nuts, Chopped Choc Chips & Sweet Coffee Milk

\$18.50

DESSERTS FOR TWO

DESSERT MENU TASTER

A Taster To Share Of All The Desserts

\$33.50

QLD CHEESE BOARD

*Blue, Brie, Hard Cheddar Cheese Taster, Table
Grapes, Sundried Fruit, Sea Salt Crackers & Chai
Tea Jelly*

\$33.50

DESSERT DRINKS

IRISH COFFEE

\$17.00

ST AGNES BRANDY

\$8.50

GALWAY PORT

\$10.00

COFFEE/ TEA

S \$4.00 L \$5.00