



Zephyrs

Dinner

Entrees



Black Garlic Hummus

Charcoal flatbread, Roasted Cherry Tomatoes, shallots & fresh herbs.

(VE) 15.50

Tempura Zucchini Flowers

Vegan cheese, chives, lemon smoked paprika with butternut squash puree

(VE) \$15.90

Oysters

Lime infused cucumber, pickled ginger & Aioli (6)

(DF/GF) \$17.90

Sticky Tofu

Garlic ginger and sweet soy crispy tofu, fresh shallots and herbs & miso

(V) \$19.50

Beetroot and Gin Cured Salmon

Cucumber ribbons, fried capers and horseradish and dill creme fraiche

(GF) \$23.50

Duck Liver & Blood Orange Pate

Served with house made charcoal flatbread

\$21.90

Smoked Beef Carpaccio

Sweet balsamic and dijon dressing, radicchio leaves with fresh herbs

(GF/DF) \$24.90

Soft Shell Crab

Tamarind dressed pawpaw salad, fried shallots and pickled ginger Aioli

(DF) \$26.90

A 15% Surcharge applies to all orders on Public holidays

(V) - VEGETARIAN (VE) - VEGAN



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Mains

Roasted Vegetable Medley

Bakes fennel, baby carrots, brussel sprouts, shallots, crispy kale, turtle beans, almond puree & pine nuts
(VE/GF) \$24.90

Beetroot, Carrot & Zucchini Spiral Pasta

Baked pumkin and mushroom, roasted capsicum sauce
(VE/GF) \$24.90

Prawn & Chorizo Linguini

Cherry tomatoes, capers, black olives, dill, lime & cured egg yolk
(DF) \$26.90

Crispy Skin Barramundi Asian

Broth, enoki mushrooms and sauteed greens
(GF/DF) \$34.50

Soy Glazed Duck Salad

Duck breast, mango, baby beets, red cabbage, mixed leaves and pistachio crumb
(DF/GF) \$33.90

Cilantro and lime spatchcock

Chorizo and onion cous cous, charred asparagus, chili and pineapple sauce
(GF) \$39.90

200g Eye Fillet

BlueBerry and bourbon reduction served with baby vegetables
(GF/DF) \$40.90

SIDES \$13.00

Crushed potatoes with mustard dressing

Sauteed Broccolini

Crispy Brussel Sprouts

PawPaw Salad

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Dinner
Desserts

Lemon Meringue Roulade

Fresh Raspberries, Mascarpone and pistachio crumb
(GF) \$17.90

White Chocolate Mojito Cheesecake

Bacardi Cheesecake, Fresh Mint, Candied Limes
\$18.50

Coconut Pandan Sago

Topped with roasted mango salsa
(VE/GF)
(GF) \$17.90

Deconstructed Black Forrest

Chocolate sponge, Kirsch mouse dome with a mirror glaze, Cherries, chocolate soil, Jelly & Granache
(GF) \$17.90



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