

• z e n z e r o •

## WINTER SPECIALS

### **SEAFOOD PLATTERS FOR 1 / 2 SQ**

Prawns, mussels, white fish & calamari

### **PRAWNS 6 / 12 SQ**

Olive oil, sea salt, garlic, chilli,  
lemon, parsley & citrus rice

### **AGED RUMP & TUSCAN BUTTER 225**

350g, Garlic, tomato, oregano & fries

### **SLOW COOKED RIBS 280**

700g, Sweet spicy glaze & fries

### **LAMB SHANK 340**

Red wine braised, rosemary & potato purée

### **ITALIAN HERB BAKED CHICKEN 185**

Wings & lemon salsa verde

### **CHICKEN PESTO TAGLIATELLE 135**

Basil & parmesan

## SET MENU

2 COURSE R265 / 3 COURSE R325

### APPETISERS

#### **POT ROAST MUSSELS**

Spicy, tomato broth & grilled ciabatta

#### **CRISPY FRIED BABY SQUID**

Lemon, parsley & aioli

#### **CARPACCIO OF BEEF**

Sauce tonnato, parsley & capers

#### **SPRING GNOCCHI**

Asparagus, peas, mint, lemon & parmesan

### MAINS

#### **GRILLED WHITE FISH**

Salsa verde & baby new potatoes

#### **AGED RUMP**

Preserved lemon butter & fries

#### **CHICKEN PICATTA**

Capers, white wine, cream, parsley, lemon & fries

#### **TAGLIATELLE**

Butter roast tomato, anchovy, garlic & parmesan

### DESSERTS

#### **CHOCOLATE POT DE CRÈME**

Fresh cream, chocolate & oat crumble

#### **CRÈME FRAÎCHE PANNA COTTA**

Fresh strawberries & balsamic vinegar

#### **TIRAMISU**

Kahlúa jelly, dark chocolate & coffee crumble