

zai dinner menu

bread

garlic bread french baguette, whipped garlic butter **\$7**

turkish breads & dips toasted turkish, house made dips & spreads **\$9**

salads & starters

zai salad gourmet leaves, marinated artichoke hearts, roast capsicum, chickpeas, bulgarian feta, red onion, herb vinaigrette **\$14**

kangaroo salad crisp roquette, roast baby beetroot, toasted walnuts, king island blue cheese, beetroot balsamic dressing **\$16**

barramundi spring rolls pickled papaya slaw, chilli soy dunking sauce, wasabi mayo **\$12**

garlic prawns pan seared banana prawns, white wine & garlic cream, toasted ciabatta **\$13**

zucchini & goats cheese fritters petit salad, crème fraiche, pomegranate syrup **\$12**

escargot baked snail stuffed mushrooms, garlic butter, mozzarella, warm baguette **\$12**

mains

lamb shank rosemary & red wine braised australian lamb, roasted pumpkin, wilted silverbeet, confit garlic **\$24**

market fish locally caught, pan seared, coconut & sweet potato crush, steamed pak choy, mango sauce **\$25**

duck breast daintree tea & citrus glaze, wild mushroom pudding, port wine sauce **\$27**

tandoori chicken kipfler potatoes, mango chutney, cucumber raita, red lentil puree **\$19**

cannelloni spinach & ricotta stuffed cannelloni, béchamel sauce, rich pomodoro, stretch curd mozzarella **\$17**

eye fillet 200gm prime queensland beef, confit garlic mash, balsamic portabella mushroom, caramelized onion, red wine jus **\$29**

dessert

crema catalana citrus custard, hard caramel, almond biscotti **\$10**

cheese cake cookies & cream, dark chocolate sauce **\$10**

chocolate endeavour chocolate brownie, milk chocolate sauce, chocolate fudge ice cream, white chocolate almond bark **\$10**

gelati green apple, butterscotch sauce **\$10**

sides

garden salad herb vinaigrette

chunky chips garlic aioli

confit garlic mashed potato

roasted kipfler potatoes

all \$5