

La Zeppe

K I T C H E N & B A R

VGD	Thyme roasted Mediterranean olives	8
V	Turkish flatbread, EVO, pumpkin hummus	10
VGD	Roasted spiced nuts, sea salt	8
	Smoked ocean trout pate, toasted rye, candied beetroot	13
V	Black olive and oregano polenta chips, celery salt, blue cheese aioli	11
	Ham knuckle spring rolls, pea pudding, honey mustard	13
	Crispy calamari, lemon, sweet chilli jam	13
G	Lamb meatballs, roast tomato sauce finished with tapenade	14
G	Seared tuna, grapefruit, sesame, wasabi crème fraiche	14
V	Mushroom and truffle arancini balls, walnut aioli	12
VG	Wild rocket, pinenut, balsamic, olive oil and grana padano salad	10
	Surf clams, chorizo, verjus butter sauce, chilli, oregano	15
G	Steamed green lip mussels, red curry, coriander	14
G	Chicken wings, New Orleans sauce, grapefruit praline	13
V	Goats cheese and mozzarella balls, apple bush honey, almonds	13
GD	Seared Atlantic scallop, sweet peas, preserved lemon, cured bacon	16
	Picked crab, sorrel, sweet corn fritter, bell pepper sweet & sour	15
	Tempura tiger prawns, lime piccalilli	14
VG	Vine ripened heirloom tomato, haloumi, caper and basil pesto salad	13
VG	Cucumber, chilli, mint yoghurt and radicchio salad	9
V	Potato hash, fried egg, onion relish	11
	Beer braised beef, suet dumplings, parsley salad	15
	Baby back pork ribs, hoisin ginger sauce, crispy shallot	14
G	Smoked chicken, watercress, fennel and orange salad	12
	Seared chicken livers, brioche, rocket, raspberry balsamic jus	13
VD	Crispy cubed potatoes, smoked tomato, confit garlic aioli	8

V = VEGETARIAN

G = GLUTEN FREE

D = DAIRY FREE