

SET MENU *One*

ENTREE

SMOKED ATLANTIC SALMON

On fresh roquette, avocado, Spanish onion and goat's cheese with a drizzle of XVOO.

PORK BELLY

Cubed pork belly drizzled with five-spice glaze served on a salad of fresh fennel, basil and mint.

GARLIC PRAWNS

King prawns finished in a creamy garlic, butter and white wine sauce on saffron rice pilaf.

SPINACH & RICOTTA PASTRY

Oven baked crisp filo pastry filled with wild silverbeet, spinach, ricotta and feta cheese.

SALT & PEPPER SQUID

Crispy fried, herbed squid served with fragrant lemon-garlic aioli.

MAIN

LAMB SHANK

12-hour slow cooked NSW Riverina lamb shank in Mediterranean herbs and spices, on creamy mash potato and baked vegetables, topped with red wine and thyme pan jus.

DEEP SEA BARRAMUNDI

Wild caught Barramundi fillet with roast seasonal vegetables and lemon-thyme butter beurre blanc.

ANGUS SCOTCH FILLET

250g NSW Riverina Angus steak served with roast rosemary and thyme chat potatoes and oven-burst garlic cherry tomatoes and garlic jus.

CHICKEN BOSCAIOLA

Char-grilled tender breast finished in a creamy sauce of bacon, mushroom and garlic served with sautéed broccolini and roast chat potatoes.
Swap your chicken for tender veal escalopes - \$5 per person

STUFFED EGGPLANT BOAT

Olive, basil, ricotta and feta filled roast eggplant boats served on pinenut raisin rice pilaf.

DESSERT

PASSION PAVLOVA

Light, fluffy, sweet meringue topped with fresh whipped cream, seasonal fruit and passionfruit.

RASPBERRY PANNA COTTA

Silky smooth classic dessert, delicately flavoured with vanilla, served with raspberry compote.

TIRAMISU

Layers of coffee-soaked vanilla sponge and mascarpone mousse, topped with a mascarpone mousse dome.

CHOCOLATE FONDANT

A molten centre of rich and indulgent chocolate gently flows from this moist and moreish pudding.

SALTED CARAMEL APPLE TART

Caramel frangipane filled vanilla shortbread, topped with a salty caramel and caramelised apple block.

Please talk to us about any dietary or further requirements, thank you!



ZABOU
BAR & GRILL

SET MENU *Two*

ENTREE

CHARCUTERIE

Jamon Serrano, triple-smoked leg ham, Salumi, double cream Brie, olives, roast red peppers and fresh bread.

HERB RUBBED LAMB CUTLETS

Mediterranean herbed and char-grilled to medium rare, served on scalloped potato with salsa verde.

PRAWN SAGANAKI

King prawns sautéed in a rich tomato, garlic, leek and white wine sauce with a hint of chilli, served on rice pilaf topped with crumbled Greek feta cheese.

OCTOPUS VINAIGRETTE

Tender octopus marinated in a traditional Mediterranean Vinaigrette for 48-hours, char-grilled and served on seasonal mixed herb salad.

PUMPKIN FLOWERS

Filled with goat's cheese, sun-dried tomatoes and herbs in a fresh pumpkin flower in a light tempura batter

MAIN

ATLANTIC SALMON

Atlantic Salmon fillet cooked medium served on buttery garlic mash potato, sautéed broccolini, and caramelised beetroot puree.

PORK BELLY

250g salted crispy crackled pork belly with pan jus roasted chat potatoes, apple and beetroot salad.

EYE FILLET TENDERLOIN

250g local NSW Riverina Angus tender beef eye fillet steak served with truffled mashed potatoes, sautéed broccolini and garlic brown butter.

PEPPERCORN CHICKEN

Tender poached chicken breast finished in a creamy peppercorn and white wine jus, served with roast Parmesan crusted potato pave and garlic sautéed string beans.

LAMB BACKSTRAP

250g NSW Riverina Local lamb backstrap, slow marinated in garlic, fresh oregano, and white wine and cooked medium rare served on a grilled eggplant, capsicum and onion with fragrant, fresh tzatziki.

DESSERT

CHOCOLATE PRALINE TART

Chocolate tart shell filled with a flourless chocolate hazelnut base, finished with chocolate ganache and topped with a caramel glazed praline mousse disc.

WHITE CHOCOLATE CHARLOTTE

A silken white chocolate cream envelopes a rich Baileys and coffee creme brulee centre atop sponge.

TIRAMISU

Layers of coffee-soaked vanilla sponge and mascarpone mousse, topped with a mascarpone mousse dome.

NEW YORK BERRY CHEESECAKE

A creamy New York-style cheesecake set atop a biscuit base and topped with mixed berry Marsala compote.

SALTED CARAMEL APPLE TART

Caramel frangipane filled vanilla shortbread, topped with a salty caramel and caramelised apple block.

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