

# zimzala *on the beach at cronulla*

## bread

crusty ciabatta loaf w balsamic, olive oil dip & dukkah	10
grilled sourdough w garlic & rosemary oil, sprinkled w sea salt	9

## oysters

sydney rock oysters, natural <i>gf</i>	20/38
sydney rock oysters mornay	22/40
sydney rock oysters classic kilpatrick <i>gf</i>	22/40

## starters

caramelized pork belly, sweet potato puree, mint & coriander fusion	25
boston clam & prawn chowder <i>gf</i>	25
traditional potato gnocci w braised lamb shoulder ragout, green sicilian olives & freshly shaved grana padano	25
warm roasted winter vegetable salad, baby beets, persian feta, honey roasted macadamia nuts, raspberry glaze <i>gf</i>	25
salt & pepper squid w nuoc cham dipping sauce <i>gf</i>	22
seared scallops w hollandaise, tomato salsa & sweet potato crisps	25
seafood tasting plate for 2 - <i>salt &amp; pepper squid, bbq yamba prawns, oysters 3 ways &amp; grilled scallops</i>	52



Please advise of food allergies. Our food is cooked to order, your patience is appreciated. We are unable to vary the menu. A 10% surcharge applies on weekends & 15% on public holidays.

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## mains

roasted lamb rack, mint glaze, garlic baby beans, sweet potato puree w rosemary jus *gf* 37

darling downs qld eye fillet of beef, creamy mash, grilled asparagus, garlic & thyme roasted portobello mushrooms w béarnaise sauce *gf* 37

duck leg confit in pinot noir w braised eschallots, paris mash & peas *gf* 33

crispy skin atlantic salmon, crab & green onion croquette, sweet corn puree, shaved fennel & frizze, crispy capers, micro herbs w lemon butter sauce 34

pan roasted cone bay barramundi w tomato, zucchini, speck, spinach, pine nuts & basil leaves 33

seafood curry, basmati rice, toasted coconut, lime & poppadoms 32

classic fish & chips - beer battered barramundi fillets, tartare sauce & lemon 30

zimzala seafood pie w chips 30

fettuccini w roasted mushrooms, pumpkin, pine nuts, sundried tomatoes, spinach, lemon, chilli evoo & parmesan 29

hot & cold seafood platter 135

*oysters 3 ways, fresh blue swimmer crab, balmain bugs, fresh prawns, tempura prawns, grilled scallops, crispy battered fish & salt & pepper squid served w tropical fruit & chips*

## sides 10

steamed beans w feta & roasted hazelnuts *gf*

rocket, pear, walnut & parmesan salad *gf*

zimzala chips w aioli



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## dessert

16

baked caramel cheesecake w chocolate shards & caramel macadamia ice cream

cinnamon & red wine beurré bos pears poached, kahlua infused chocolate sponge, vanilla mascarpone, chocolate & pistachio tuile

banana & fig pudding w salted caramel sauce & vanilla bean ice cream

flourless belgian chocolate cake w seasonal berries, chocolate mousse & chocolate fudge ice cream *gf*

rhubarb & apple toasted crumble w almonds, coconut, cinnamon, honey vanilla ice cream

a selection of australian & international cheese w lavosh & quince paste

27

## dessert cocktails

16

*espresso martini* - what could be better than vodka, w the addition of a caffeine booster? try this fresh mix of di manfredi coffee & crème de cacao. a great dessert treat: *espresso, vodka, crème de cacao, kahlua*

*golden delight* - a sweet cinnamon twist on affogato: *baileys, butterscotch schnapps, brandy, chai syrup & scoop of ice cream (add a shot of espresso extra \$1)*

# zimzala

*"A person who finds solace with sand between their toes and the big blue lapping at their feet"*



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# zimzala *on the beach at cronulla*

2 course set menu 60pp  
(66pp weekends & 69 public holidays)

## bread

grilled sourdough w garlic, rosemary oil & sea salt

## starters

salt & pepper squid w nuoc cham dipping sauce *gf*

caramelized pork belly, sweet potato puree, mint & coriander fusion

traditional potato gnocchi w braised lamb shoulder ragout, green sicilian olives & freshly shaved grana Padano

warm roasted winter vegetable salad, baby beets, persian feta, honey roasted macadamia nuts, raspberry glaze *gf*

## mains

roasted lamb rack w mint glaze, garlic baby beans, sweet potato puree & rosemary jus *gf*

duck leg confit in pinot noir w braised eschallots, paris mash & peas *gf*

crispy skin atlantic salmon, crab & green onion croquette w sweet corn puree, shaved fennel & frizze, crispy capers w lemon butter sauce

fettuccini w roasted mushrooms, pumpkin, pine nuts, sundried tomatoes, spinach w lemon & chilli evoo & parmesan



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# zimzala *on the beach at cronulla*

3 course set menu 70pp  
(77pp weekends & 79 public holidays)

## bread

grilled sourdough w garlic, rosemary oil & sea salt

## starters

salt & pepper squid w nuoc cham dipping sauce *gf*

caramelized pork belly, sweet potato puree, mint & coriander fusion

traditional potato gnocchi w braised lamb shoulder ragout, green sicilian olives & freshly shaved grana Padano

warm roasted winter vegetable salad, baby beets, persian feta, honey roasted macadamia nuts, raspberry glaze *gf*

## mains

roasted lamb rack w mint glaze, garlic baby beans, sweet potato puree & rosemary jus *gf*

duck leg confit in pinot noir w braised eschallots, paris mash & peas *gf*

crispy skin atlantic salmon, crab & green onion croquette w sweet corn puree, shaved fennel & frizze, crispy capers w lemon butter sauce

fettuccini w roasted mushrooms, pumpkin, pine nuts, sundried tomatoes, spinach w lemon & chilli evoo & parmesan

## desserts

cinnamon & red wine beurré bos pears poached, kahlua infused chocolate sponge, vanilla mascarpone, chocolate & pistachio tuile

banana & fig pudding w salted caramel sauce & vanilla bean ice cream

rhubarb & apple crumble w almonds, coconut, cinnamon, honey & vanilla ice cream

a petit plate of australian & international cheese w lavosh & quince paste



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any 2 courses from the set menu

\$42 per person – available for lunch monday – friday,  
dinner tuesday, wednesday, thursday & sunday - byo wine \$5pp extra

## starter choice

salt & pepper squid w nuoc cham dipping sauce *gf*

seared scallops on the half shell w hollandaise, tomato salsa & sweet potato crisps  
caramelized pork belly, sweet potato puree, mint & coriander fusion  
warm roasted winter vegetable salad, baby beets, persian feta, honey roasted  
macadamia nuts, raspberry glaze *gf*

## main choice

duck leg confit in pinot noir w braised eschallots, paris mash & peas *gf*

classic fish & chips - beer battered barramundi fillets, tartare sauce & lemon

zimzala seafood pie w chips

fettuccini w roasted mushrooms, pumpkin, pine nuts, sundried tomatoes, spinach w  
lemon chilli evoo & parmesan

## dessert choice

flourless belgian chocolate cake w seasonal berries, chocolate mousse & chocolate  
fudge ice cream *gf*

banana & fig pudding w salted caramel sauce & vanilla bean ice cream

mini cheese plate

*Conditions apply: Sides may be purchased as an extra cost. This offer is not available on public holidays and cannot be used with any other special or offer including, best restaurant, entertainment card, or zimzala birthday vouchers.*



*The menu may be subject to change due to availability of produce. Sorry no variations to the menu. A 10% surcharge applies Sunday evenings.*