

zimzala *on the beach at cronulla*

bread

warm garlic loaf w shaved parmesan 10

oysters

sydney rock oysters, natural *gf* 22/40

sydney rock oysters, mornay 22/40

sydney rock oysters classic kilpatrick *gf* 22/40

starters

spring bay mussels tossed in garlic & white wine *gf* 25

mooloolaba bbq prawn skewers w petite vietnamese salad *gf* 25

pork, wombok & ginger gyoza, lightly pan fried w soya dipping sauce 19

portobello mushroom tacos w radicchio, roasted cherry tomatoes, avocado & salsa verde *v* 20

salt & pepper squid w lemon, rocket & lime aioli *gf* 20

roasted pumpkin arancini w pancetta, tomato & basil concasse 20

tasting plate for 2 - *salt & pepper squid, bbq prawn skewers, oysters 3 ways & roasted pumpkin arancini* 55



IMPORTANT - Zimzala is unable to guarantee any menu item will be completely free of allergens. If you have a severe allergy, please advise our waitstaff. During busy periods we are unable to vary the menu. A 10% surcharge applies on weekends and a 15% surcharge on public holidays.

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mains

cone bay barramundi, pan fried w steamed asparagus, roasted macadamia nuts & lemon dressing <i>gf</i>	34
pan seared chicken breast w a hint of oregano, lemon, tomato, olives & persian feta <i>gf</i>	32
hot smoked salmon spaghettini w baby spinach, dill & capers tossed in light cream sauce	30
bangalow pork cutlet, pan fried w apples 2 ways, caramelised fig & fennel slaw <i>gf</i>	34
darling downs qld eye fillet of beef, garlic mash, roasted baby vegetables & red wine jus <i>gf</i>	37
pearl couscous, pumpkin & tomato, cauliflower, mushrooms, olives, roasted garlic & crumbled feta <i>v</i>	29
classic beer battered fish & chips w petite garden salad	30
zimzala seafood pie w chips	30
hot & cold seafood platter	135
<i>oysters 3 ways, fresh blue swimmer crab, balmain bugs, fresh prawns, bbq prawn skewers, crispy battered fish, mussels & salt & pepper squid served w seasonal fruit & chips</i>	

sides

steamed beans w feta & roasted hazelnuts <i>gf</i>	10
rocket, pear, walnut & parmesan salad <i>gf</i>	
zimzala chips w aioli	



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dessert

17

warm chocolate fondant w strawberries & vanilla bean ice cream

smashed berry pavlova w honey chantilly & passionfruit sorbet *gf*

sweet & sour cherry almond cake w double cream

vanilla panna cotta w burnt orange glaze & vanilla snap

a selection of australian & international cheese w lavosh & quince paste 27

dessert cocktails

17

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, butter-scotch 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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all inclusive, *3 hour duration, minimum of 10 people*

125pp (140.20pp weekends) *(includes 3 courses & beverages)*; or

135pp (148.50pp weekends) pre-ordered seafood platter *(serves 2 & includes platter, dessert & beverages)*

starters

sydney rock oysters, natural *gf*, sydney rock oysters mornay, sydney rock oysters classic kilpatrick *gf*

pork, wombok & ginger gyoza, lightly pan fried w soya dipping sauce

salt & pepper squid w lemon, rocket & lime aioli *gf*

roasted pumpkin arancini w pancetta, tomato & basil concasse

mains

cone bay barramundi, pan fried w steamed asparagus, roasted macadamia nuts & lemon dressing *gf*

pan seared chicken breast w oregano, lemon, tomato, olives & persian feta *gf*

darling downs eye beef fillet, garlic mash, roasted baby vegetables, red wine jus *gf*

pearl couscous, pumpkin & tomato, cauliflower, mushrooms, olives, roasted garlic & crumbled feta *v*

classic beer battered fish & chips w petite garden salad

desserts

warm chocolate fondant w strawberries & vanilla bean ice cream

sweet & sour cherry almond cake w double cream

vanilla panna cotta w burnt orange glaze & vanilla snap

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

beverages

varichon & cleric blanc de blancs french champagne

geoff merrill pimpala road semillion sauvignon blanc

geoff merrill pimpala road cabernet sauvignon

crown lager, james boag premium lager, cascade light

soft drinks, mineral water, espresso coffee and tea

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2 course set menu 60pp (66pp weekends)

minimum of 10 people, no byo available

children 12 & under order from children's menu

bread

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starters

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pork, wombok & ginger gyoza, lightly pan fried w soya dipping sauce
salt & pepper squid w lemon, rocket & lime aioli *gf*

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darling downs eye beef fillet, garlic mash, roasted baby vegetables, red wine jus *gf*

pearl couscous, pumpkin & tomato, cauliflower, mushrooms, olives, roasted garlic & crumbled feta *v*

classic beer battered fish & chips w petite garden salad



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3 course set menu 70pp (77pp weekends); or
pre-ordered seafood platter 90pp (99pp weekends) - *(platter serves 2, & includes bread, platter & dessert)*, minimum of 10 people, no byo available
children 12 & under order from children's menu

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starters

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desserts

warm chocolate fondant w strawberries & vanilla bean ice cream

sweet & sour cherry almond cake w double cream

vanilla panna cotta w burnt orange glaze & vanilla snap

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



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