

zen bites menu

this menu is designed to be served in small bite size portions and enjoyed in a cocktail style setting

cold items

smoked atlantic salmon roulade with lemon & horseradish
peking duck wraps with hoisin dipping sauce
king tiger prawn & avocado cocktail
poached chicken, apple & coriander "open sandwich"
sake & wasabi cured beef with cucumber & wakami (g)
kipfler potato, rocket & feta frittata with cranberry relish (vg)
spanner crab "san choi bow" with coriander, lime & chili (g)
devilled eggs with smoked paprika
fresh vietnamese spring rolls with spicy nam jim dipping sauce (vg)
tartare of atlantic salmon with dark rye & spiced avocado
bruschetta of goats curd, quince jam & rocket (v)
swiss brown mushroom toast with pine nuts, parsley & truffle oil (v)
freshly shucked native oysters with sauce mignonette (g)

hot items

morroccan spiced lamb koftas with mint & cucumber yoghurt (g)
alexandrian falafels with hummus (vg)
zen chicken & prawn spring rolls with soy & lime dipping sauce
chinese style steamed dim sims with soy & chili dipping sauce
honey soy chicken bites with wasabi mayonnaise
crispy pork belly & warm apple sauce (g)
tempura salmon nori rolls with nam prik pla
baby gourmet beef & burgundy pies with horseradish crème
zucchini fritters with feta, basil & pine nut dip (v)
coconut prawns with sweet chilli & ginger dipping sauce (g)
spanish style beef skewer with fresh lemon (g)
roast chicken shanks with spiced salt & roasted garlic aioli (g)
tomato arancini with basil mayonnaise (v)
chinese style short soup with bbq pork & shallots
crispy polenta cakes with lemon & parmesan aioli (v)

selection of 6	\$17.0 per person
selection of 8	\$21.0 per person
selection of 10	\$25.0 per person

v – vegetarian g – gluten free



zen in between

crumbed reef fish with tartare sauce	\$4.0
half shell scallop with wakame, coriander, cucumber & lime (g)	\$4.5
south australian beef en croute with sauce béarnaise	\$5.5
thyme marinated lamb cutlets with greek yoghurt, cucumber & mint (g)	\$6.5

zen fork items

asian duck & lychee salad with palm sugar & lime dressing (g)	\$10.0
tempura whiting & shoestring fries with lemon & parsley salt, roasted garlic aioli	\$9.0
massamn curry of slow cooked beef with kipfler potato, bok choy & roasted cashew nuts, steamed jasmine rice (g)	\$10.0
sticky pork salad with cucumber & coriander (g)	\$10.0
char kway teow, rice noodles, beef, greens & asian style omelette	\$9.0
zen pad thai with chicken & prawns	\$9.0
slow cooked shoulder of lamb, crisp polenta & pea purée (g)	\$11.0
butternut pumpkin risotto with wild rocket & macadamia nut pesto (vg)	\$9.0

Zen sweet bites

mini passion fruit tarts	\$4.0
sugar dusted doughnuts with vanilla custard	\$3.5
individual mocha tarte	\$4.0
baby pavlova with seasonal fresh fruit & whipped cream	\$3.5

min of 30 people, lower numbers available upon request
all prices quoted exclusive of GST
chef & wait staffs are charged additionally
zen in between & fork items are only available in conjunction with the zen bites menu

