



Evening Menu available from 5pm

Breads

Garlic Bread	Ciabatta bread with lots of garlic butter.	\$7.50
Sun-dried Tomato Flatbread	Sun-dried tomatoes, onions, herbs and mozzarella cheese.	\$10.50
Pesto Flatbread	Basil pesto, parmesan and cream cheese.	\$10.50
Bread Selection	A variety of breads and dips.	\$13.50

Entrees

Soup of the Day	Made with our ever changing fresh market produce.	\$10.50
Seafood Chowder	A selection of seafood in a delicious cream based chowder.	\$12.00
Chicken Satay	Chicken skewers grilled in a rich peanut sauce served on jasmine rice.	\$14.50
Prawns Wrapped in Bacon	Succulent prawns wrapped in prime bacon and pan-fried with lemon, sweet chilli and garlic served on rice.	\$15.90
BBQ Ribs	Fall off the bone ribs, slow cooked and basted in a BBQ plum glaze.	\$15.90
Seafood Pancake	A combination of blue cod, smoked salmon, shrimps and mussels bound within a herb cream and white wine reduction.	\$15.50

Evening Menu

Vegetarian Filo	Roasted pumpkin, kumara, red onions, spinach and brie fillo topped with mango salsa and served with salad and rosemary potatoes.	\$19.50
Chicken & Bacon Pasta	Sauteed chicken, bacon and onions in a creamy herb sauce tossed through penne pasta, served with a side salad.	\$19.50
Lamb Shanks	Tender shanks, slow cooked in a rosemary jus served on a garlic herb potato mash with seasonal vegetables.	\$22.90
Rib Eye Steak	Prime Rib Eye steak grilled the way you like it, topped with home-made onion rings. Served with fries and salad or potatoes and vegetables. Sauces: mushroom, pepper, garlic butter.	\$27.50
Chicken & Banana Curry	Chicken, onions and capsicums in a mild green curry finished with banana slices and toasted cashew nuts on jasmine rice, served with a side salad.	\$20.50
Pan Fried Fish	Pan-fried fish topped with a lemon hollandaise served with steamed potatoes and vegetables or salad.	\$24.50
Chicken Parmigiana	Seasoned crumbed chicken topped with a tomato salsa and cheese, served with fries and salad.	\$21.90
Beer Battered Blue Cod	Everybody's favourite Blue Cod encased in a fine ale batter served with fries and salad.	\$25.00
Thai Style Salmon	Aoraki Salmon fillet oven roasted with Thai spices resting on warm noodles and vegetables, drizzled with a coriander and lemon oil.	\$26.00
Moroccan Chicken Salad	Grilled chicken pieces dusted with Moroccan spices tossed through a market salad, served with a fresh herb yoghurt dressing and finished with triangles of flatbread.	\$19.90
BBQ Ribs	Fall off the bone ribs slow cooked and basted in a BBQ plum glaze served with fries and salad.	\$21.90

Extras

Steamed Vegetables	\$6.50	Greek Salad	\$7.50	Garden Salad	\$6.00
Wedges	\$6.80	Fries	Small bowl \$3.00 or to share \$5.50		



Gourmet Pizza's Regular \$19.00 Large \$26.00

Aoraki Smoke Lightly smoked salmon partnered with fried capers, spinach, parsley and dill finished with cream cheese and mozzarella.

Apricot Chicken Tender chicken, sun dried apricots, roasted capsicums and onions topped with a spiced apricot sauce and cream cheese.

Farmyard Seasoned chicken, bacon, fried egg, sweet corn and diced white onion topped with BBQ sauce.

Greek A tomato base with fresh roasted garlic, feta cheese, olives, chunky tomatoes, red onions and spinach topped with sour cream and a sprinkling of parmesan.

Hawaiian Zest Ham, pineapple, onions and capsicums with a Hawaiian chutney and mozzarella cheese.

Kiwi Lamb Marinated lamb, roast capsicums, caramelized onions and tomatoes with a redcurrant and rosemary glaze.

Little Italy A tomato base layered with pepperoni, salami, tomatoes, mushrooms, red onions, capsicums topped with a basil pesto swirl and a sprinkle of parmesan.

Seafood Mornay Selection of mixed seafood, fresh herbs and onions topped with mozzarella and a rich mornay sauce.

Summer BBQ Prime beef, smoky bacon, tomatoes, onions and mushrooms on a sweet onion relish base topped with BBQ sauce.

The Roast Roast chicken, pumpkin, kumara and caramelized onions topped with brie cheese and plum sauce.

Vegetarian Delight Pesto base covered with roast capsicums, sun-dried tomatoes, red onions, mushrooms and mozzarella finished with a parmesan sprinkle and aioli.

Zest Favourite Tender chicken pieces alongside red onions, capsicums, cranberry sauce and brie cheese.

Regular and large gluten free bases available on request.

Surcharge will apply on public holidays

Open 7 Days

Mon-Sat: 10:00am till late

Sun: 10:30am till late

Fully Licensed. Indoor/Outdoor Dining. Coffee & Cake.

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22/0610 ZEST Evening Menu