

ZOO EVENTS

BY RESTAURANT ASSOCIATES

ZOO EVENTS PLATED MENU 2024

\$80PP 2 COURSES – 1 ENTRÉE OR DESSERT AND 2 ALTERNATING MAINS

\$95PP 3 COURSES – 1 ENTRÉE, 2 ALTERNATING MAINS AND 1 DESSERT

Freshly baked Sourdough sourced from Rustica bakery & home cultured butter , freshly brewed tea and coffee

TO START

COLD

Home cured Salmon gravalax (lg)

Yarra Valley salmon, roasted beetroot, fennel relish

Salt bush Lamb Loin (lg)

Smoked hummus, caramelised onion, parsley oil

Dry Aged Duck (lg)

Roasted vegetable, mandarin & anise glaze

Smoked Wagyu Beef Crudo (lg)

Burrata, basil, grapes seed oil dressing



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HOT

Gippsland goat's cheese tortellini (v)

Charred zucchini, vegetable broth, pesto

THE MAIN AFFAIR

Humpty doo Barramundi Fillet (lg)

Cherry tomato, basil & salsa Verde

Free-range Confit Chicken (lg)

glazed carrot, saffron potato, zaatar

Slow Cooked Wagyu Beef Brisket (lg)

Potato puree, chimichurri dressing

Crusted Bacchus Marsh lamb shoulder (lg)

Tahini, pomegranate, cucumber & chickpea salsa

Fire Roasted Globe Eggplant (lg) (v)

Braised sugarloaf cabbage, miso glaze



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TO FINISH

Strawberries and chamomile

Chamomile mousse, strawberry compote, strawberry gum sorbet

Peach melba

pain de pice sponge, peach mousse, poached raspberry and vanilla gelato

Cassis and cream cheese dome

Cassis and cream cheesecake, genoise sponge, macerated blackberry

New season Cherry chocolate bar

Gluten free chocolate sponge, cherry compote, 72% origin DK chocolate, Fior di latte gelato

Coffee, chocolate, mascarpone and wattleseed (think tiramisu)

*Coffee soaked wattleseed sponge, whipped mascarpone, chocolate and warm coffee choc
sauce*

