



## SIMPLE FOOD - SIMPLY DONE

### ZEPHYR CLASSICS

Smoked Nuts (VGN) (GF) (DF)	\$12.5
Cured Olives – <i>toasted sourdough</i> (VGN) (NF) (DF)	\$17.5
Artisan Cheese Platter – <i>18 months aged comté (France), buffalo's milk riverine blue (Victoria), monte rosso (South Australia)</i> (V)	\$30
Charcuterie Platter – <i>slow aged wagyu bresaola (New South Wales), saucisson sec (New South Wales), iberico de bellota (Spain)</i>	\$30
Duo Of Dips – <i>beetroot and chick pea dip, fire roasted capsicum, sumac, crisp bread</i> (VGN)	\$19.5

### BY THE PIECE (MINIMUM 3 PIECES EACH ITEM)

Large Pacific Oysters (Smokey Bay) - <i>lemon myrtle jelly, finger lime</i> (DF) (GF)	\$5.5/ea
Wagyu Beef Slider - <i>coleslaw, sesame mayonnaise, smoked cheddar, zucchini pickle</i>	\$9.5/ea
Grilled Unagi Maki - <i>grilled eel, sweet soy sauce, pickled root, shallot, wasabi espuma</i>	\$8.5/ea
Pork Chashu - <i>sauerkraut, braised belly, ginger-glaze, cured egg</i> (DF) (NF)	\$8.5/ea
Plant Based Taco - <i>vegan meat, nori, daikon, guacamole, spicy mango jam</i> (VGN)	\$7.5/ea

### ALL HANDS ON DECK

Brie Tempura - <i>peach and muscatel chutney, chives</i> (V) (NF)	\$18.5
Elin's Signature KFC (Korean Fried Chicken) - <i>crispy thigh meat, korean chili sauce, shallots</i>	\$19.5
Salmon Poke - <i>king ora salmon, seaweed, avocado, sesame oil, cashew nuts, crackers</i> (DF)	\$22.5

### SHOWPIECE

Lobster Popcorn - <i>truffle salt, preserved lemon aioli, pepper threads</i>	\$39.5
Spicy Lamb Sausage - <i>mint labne, warm pita bread</i>	\$34.5

### WHAT A SWEET VIEW

Bombe Alaska - <i>vanilla, raspberry ice-cream, torched meringue</i> (V)	\$10.5
Banoffee Pudding - <i>caramel cream, banana chips, fresh cream</i> (V) (NF)	\$9.5
Chocolate Soufflé - <i>soft centred, lemon-pepper marshmallow</i> (V) (NF)	\$10.5

Please advise your server if you have any food allergies, intolerances or dietary requirements.  
(V) Vegetarian, (GF) Gluten Free, (VGN) Vegan, (DF) Dairy Free, (NF) Nut Free