

lunch & dinner

(lunch 11:30am – 3:00pm)

(dinner 5:30pm – 10:30pm)



sunday
&
public
holiday
surcharge

nibbles

warm marinated local & imported olives with sourdough	8.5	9.35
char-grilled turkish bread with smokey eggplant & white bean dip, olive oil & balsamic	9	9.9
prawn & tarragon arancini with preserved lemon aioli	12	13.2

starters

sydney rock oysters natural, kilpatrick or with lime & tequila dressing			
	½ doz	18	19.8
	1 doz	36	39.6
chilli caramelized pork belly with salt & pepper squid, pickled cucumber & mint salad	21	23.1	
soft ricotta & potato gnocchi, asparagus & sage burnt butter	18/28	19.8/30.8	
sautéed yamba prawns with watermelon & spearmint salsa, rocket salsa verde	21	23.1	
crispy spanner crab cakes with green mango salad & lychee dressing	21	23.1	
seared scallops with pumpkin tortellini, horseradish broth	22/32	24.2/35.2	
aged goats cheese crostini, baby herb salad, roasted fig & hazelnuts	19	20.9	
pulled chicken & rice noodle salad, toasted peanuts & vietnamese dressing	21/31	23.1/34.1	
zimzala tasting trio, three small tastes from the sea	24	26.4	

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(dinner 5:30pm – 10:30pm tuesday - sunday)



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main

char-grilled sirloin with fat chips, béarnaise sauce & red wine jus	32	35.2
spanner crab & shiitake mushroom omelette with tomato chilli jam, snow pea leaf salad	29	31.9
zimzala's famous deep fried fish & chips with house-made tartare sauce, salad & lemon	27	29.7
roasted lamb backstrap on crushed peas, feta & pine nuts with wild rocket & pomegranate	32	35.2
crisp skin ocean trout on prawn, chive & crème fraiche mash with baby beets & goats cheese	31	34.1
smoked chicken caesar salad, egg, shaved parmesan, anchovy dressing	24	26.4
wagyu beef burger with gruyere, beetroot relish, caramelized onion & crispy chips	28	30.8
pan fried crumbed haloumi with caponata & ricotta filled zucchini flowers	27	29.7
herb marinated spitchcock, crushed kifpler potatoes, shaved zucchini, fennel & olive salad	30	33
pan seared market fish on fregola with garlic, parmesan & preserved lemon	30	33

sides

french fries with aioli	8	8.8
green leaf salad	9	9.9
steamed greens with salsa verde	10	11
tomato, basil & mozzarella salad	12	13.2

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desserts

bitter chocolate tart & textures of raspberry	15	16.5
roasted apricot & white chocolate mascarpone trifle	13	14.3
coconut semifreddo w' pineapple salsa & toasted coconut ice-cream	14	15.4
burnt lemon tart, lemon curd ice-cream bombe alaska	15	16.5
baked caramel cheesecake w' honeycomb & fresh strawberries	15	16.5
local & imported cheeses w' muscatels, lavosh & crackers	22	24.2

<i>children's meal package (under 12 years)</i>	15	16.5
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soft drink choice

ham, cheese & pineapple pizza

or

crumbed chicken with chips, fried fish with chips,
salt n pepper squid with chips

ice-cream & flavouring

beach theme activity bag

beach theme activity bag also sold separately	2	2.2
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breakfast

(6:00am – 10:30am)



sunday
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sliced market fresh fruit, with toasted almonds & cinnamon yoghurt	11	12.1
sonoma spelt maple & almond muesli, fresh berries & vanilla yoghurt (hand roasted muesli, sweetened with pure maple syrup & vanilla)	12	13.2
ricotta pancakes with honeycomb, strawberries, maple syrup & vanilla ice cream	14	15.4
tasmanian smoked salmon omelette with dill, cherry tomatoes & ricotta cheese	15	16.5
sweet corn fritters, roasted tomato, spinach & bacon with crème fraiche	18	19.8
brioche French toast with roasted apricots, ricotta, toasted almonds & pure maple syrup	18	19.8
zimzala big breakfast - 2 free range eggs poached, fried or scrambled, grilled bacon, 2 sausages, oven roasted tomatoes, mushroom sautee, 2 potato rosti and toasted focaccia	20	22
zimzala little breakfast – 1 free range egg, poached, scrambled or fried, grilled bacon & roasted tomatoes with toasted focaccia	15	16.5
free range eggs benedict, with avocado, hollandaise sauce & toasted ciabatta with leg ham "off the bone"	17	18.7
with tasmanian smoked salmon	18	19.8
free range egg, bacon & avocado roll on turkish bread with bbq sauce	15	16.5
<i>extras</i>		
poached, scrambled or fried egg, avocado, oven roasted tomatoes, hollandaise sauce, sautéed mushrooms, bacon, sausage, rosti	3	3.3
smoked tasmanian salmon	4	4.4
<i>breads</i>		
multigrain, focaccia	4	4.4
turkish	5	5.5
gluten free bread	5	5.5
organic raisin bread	5	5.5
banana bread	6	6.6
house baked muffins	6	6.6
house baked fruit and nut loaf (for 2)	12	13.2

zimzala



3 course set menu
\$62 per person
(\$68.20 sunday & public holidays)
children (under 12 years)
\$15 per child (\$16.5 sunday & public holidays)

bread

char grilled Turkish bread with smokey eggplant & white bean dip, olive oil and balsamic

entrée choice

soft ricotta and potato gnocchi, asparagus & sage burnt butter

sautéed yamba prawns with watermelon & spearmint salsa, rocket salsa verde

chilli caramelized pork belly with salt and pepper squid, pickled cucumber & mint salad

main choice

char grilled sirloin with fat chips, béarnaise sauce and red wine jus

crispy skin ocean trout on prawn, chive and crème fraiche mash with baby beets and goats cheese

pan fried crumbed haloumi with caponatta and ricotta filled zucchini flowers

dessert choice

bitter chocolate tart & textures of raspberry

roasted apricot & white chocolate marscapone trifle

coconut semi freddo with pineapple salsa and toasted coconut ice cream

zimzala



2 course set menu
\$50 per person
(\$55 sunday & public holidays)
children (under 12 years)
\$15 per child (\$16.5 sunday & public holidays)

bread

char grilled Turkish bread with smokey eggplant & white bean dip, olive oil and balsamic

entrée choice

soft ricotta and potato gnocchi, asparagus & sage burnt butter

sautéed yamba prawns with watermelon & spearmint salsa, rocket salsa verde

chilli caramelized pork belly with salt and pepper squid, pickled cucumber & mint salad

main choice

char grilled sirloin with fat chips, béarnaise sauce and red wine jus

crispy skin ocean trout on prawn, chive and crème fraiche mash with baby beets and goats cheese

pan fried crumbed haloumi with caponatta and ricotta filled zucchini flowers