



★ ZEEA'S XMAS DINNER ★



SET MENU ONE : \$55 PER HEAD
(MIN 8 PEOPLE)



- ENTRÉE -

(SET ENTREE - CHOOSE 1)

TRUFFLED ARANCINI FUNGHI

With Napolitana Sauce and Shaved Parmesan.

OVEN ROASTED TOMATOES

Filled with Arborio Rice and Seasonal Vegetables

PORK BELLY AND HARVEY BAY SCALLOPS

Twice Cooked Porked Belly with Sautéed Beetroot and Red Cabbage, accompanied with Grilled Scallops and a Truffled Cauliflower Puree.

- MAIN -

(CHOICE OF 2 MAINS)

CHICKEN LIMONE

Chicken Breast Fillets in a Caper and Lemon Sauce, with Sautéed Broccolini

ATLANTIC SALMON

200gram Grilled Fillet of Atlantic Salmon with a Russian Salad of Potato, Carrot, Leg Ham and Pickles with a Mayonnaise Dressing

SCOTCH FILLET

250gram Grilled Scotch Fillet Steak with Cannellini Bean Salad, Slow Roasted Tomatoes and Whole Grilled Swiss Brown Mushrooms

SCALOPPINI FUNGHI

Beef Medallions with Gourmet Mushrooms, Spring Onion and a Creamy Parmesan Sauce on Grilled Gorgonzola Polenta

- CONTORNI -

(CHOICE OF 2 SIDES)

SAUTEED BROCCOLINI WITH CHILLI AND GARLIC

POTATO WEDGES

SALAD OF COS LETTUCE, BOCCONCINI AND TOMATO WITH A VINAIGRETTE DRESSIN

- DESSERT -

(SET DESSERT - CHOOSE 1)

PEAR TART

MIXED BERRY PANNA COTTA





★ ZEEA'S XMAS DINNER ★



SET MENU TWO : \$65 PER HEAD
(MIN 8 PEOPLE)



- ENTRÉE -

(CHOICE ENTREE - CHOOSE 2)

TRUFFLED ARANCINI FUNGHI

With Napolitana Sauce and Shaved Parmesan.

OVEN ROASTED TOMATOES

Filled with Arborio Rice and Seasonal Vegetables

PORK BELLY AND HARVEY BAY SCALLOPS

Twice Cooked Porked Belly with Sautéed Beetroot and Red Cabbage, accompanied with Grilled Scallops and a Truffled Cauliflower Puree.

- MAIN -

(CHOICE OF 3 MAINS)

CHICKEN LIMONE

Chicken Breast Fillets in a Caper and Lemon Sauce, with Sautéed Broccolini

ATLANTIC SALMON

200gram Grilled Fillet of Atlantic Salmon with a Russian Salad of Potato, Carrot, Leg Ham and Pickles with a Mayonnaise Dressing

SCOTCH FILLET

250gram Grilled Scotch Fillet Steak with Cannellini Bean Salad, Slow Roasted Tomatoes and Whole Grilled Swiss Brown Mushrooms

SCALOPPINI FUNGHI

Beef Medallions with Gourmet Mushrooms, Spring Onion and a Creamy Parmesan Sauce on Grilled Gorgonzola Polenta

- CONTORNI -

(CHOICE OF 2 SIDES)

SAUTEED BROCCOLINI WITH CHILLI AND GARLIC

POTATO WEDGES

SALAD OF COS LETTUCE, BOCCONCINI AND TOMATO WITH A VINAIGRETTE DRESSING

- DESSERT -

(CHOICE OF 2 DESSERTS)

PEAR TART

MIXED BERRY PANNA COTTA

