

zenith  
LOUNGE

**ALL DAY DINING MENU**

and

**DRINKS LIST**

From 9am daily

(please order at the bar)

Happy Hour daily 5pm to 6pm  
Selected beverages just \$5

Cocktail Evening Tuesdays 4.30pm to 7.30pm  
Selected cocktails just \$10

Wine Down Wednesday 3pm to 8pm  
Weekly wine specials

Friday Night Live 4.30pm to 7.30pm  
Live music in the lounge every week

**\*Every possible precaution will be taken to ensure that special dietary requirements are accommodated. Please note that certain items may still contain traces of allergic ingredients, as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nut products.**

# Zenith Lounge Brunch Menu

Available between 9am – 3pm

**Breaky Burrito** 14

Scrambled free range eggs, tater tots, bean salsa, avocado

Add bacon 3

**Bacon & Egg Burger** 15

Crispy bacon, fried free range egg, tomato relish, cheese, aioli, rocket

**Open Smoked Salmon Sandwich** 16

Smoked salmon, avocado, cream cheese, capers, red onion, grilled Oak & Swan sourdough

**Bircher Muesli** 14

House made cranberry & almond bircher muesli, coconut yoghurt, berries, freeze dried mandarins

**Resort Toasties** 16.5

*All resort toasties are made using local organic Oak & Swan sourdough, a Prom Country Cheese blend & served with tater tots*

Corned beef, sauerkraut, cheese, Russian dressing

Roast chicken, maple bacon, avocado, cheese, aioli

Smashed pumpkin, feta, capsicum jam, balsamic onions, toasted pepitas

## Zenith Lounge All Day Dining Menu

### Tapas Tasting Platter

33

Choose any 3 items from below options:

- Crispy chilli calamari, smoked paprika salt, lime & coriander aioli
- Pumpkin hummus, Fish Creek dukkah & olive oil, grilled flatbread
- Panko crumbed prawn cutlets, Bloody Mary ketchup
  - Curried chicken samosa, cucumber raita
  - Prom Country mac & cheese croquettes, roast capsicum jam
  - Steamed pork & prawn gyoza, citrus & wasabi dipping sauce

(each tapas plate contains four individual pieces)

### Gippsland Cheese Plate

32

- Seasonal selection of three specialty cheeses, from local producer Prom Country Cheese.
  - 40g per piece, with house fruit bread, crackers and fig jam

## House Made Pizza

Our pizzas are all served on house made organic whole wheat sourdough 11inch bases, baked daily (Gluten free available in 9 inch for an additional \$4.00)

<b>Garlic</b>	14
Roasted garlic, olive oil, bocconcini, rosemary	
<b>Margarita</b>	16
Fresh Roma tomato, bocconcini, basil	
<b>Hawaiian</b>	17
Shaved double smoked leg ham, fresh pineapple, bocconcini	
<b>Roasted Pumpkin</b>	18
Roasted pumpkin, feta, walnuts, pesto, rocket	
<b>Calabrese Salami</b>	18
Calabrese salami, green olives, chilli jam*, bocconcini	
<i>*Contains traces of Seafood</i>	
<b>BBQ Chicken</b>	19
Roasted chicken, capsicum, pineapple, house made BBQ sauce, bocconcini	
<b>Greek Lamb</b>	22
Roasted lamb shoulder, red onion, feta, olives, tzatziki, rocket	

## **Hunger Busters**

**Available daily from 12pm – 9pm**

Chef's seasonal soup with grilled bread	12
Slow roasted lamb shoulder wrap, tomato, red onion, mesclun lettuce, feta, tzatziki	13
Smoked salt & mountain pepper calamari, citrus, cucumber, rocket, aioli	16
Grilled Bassine haloumi & quinoa salad, walnuts, toasted seeds, avocado, Davidson plum sauce	19
Roast pumpkin & cashew korma curry, coconut rice, sesame bok choy, grilled flat bread	28
Grilled Angus beef burger, bacon jam, smoked cheddar, tomato, lettuce, aioli, rustic fries & house salad	25
Cider battered flathead tails, rustic fries, nori salt tartare, lemon, broccoli and fennel slaw	31
250g O'Connor's Black Angus Striploin, rustic fries, broccolini, salt & pepper onion rings, red wine jus	35

### **Sides**

Rustic fries, local smoked salt, aioli	10
Root vegetable chips, rosemary salt, aioli	11
Roast pumpkin, Bassine feta & walnut salad, sticky balsamic	9

## Something Sweet

<b>Devonshire Tea</b>	9.5
Freshly baked scones with jam and cream served with your choice of regular size hot beverage	
<b>Prom Country Cheese plate;</b>	32
Locally made cheese fresh from the farm, 40g per piece, something old, something soft, something blue, house fruit bread, crackers and fig jam, pickled walnuts	
Dark chocolate nemesis, raspberry curd, coconut biscuit, raspberry jam, raspberry dust	15
Lemon curd tart, Loch Gin & lime sorbet, meringue, freeze dried mandarins, blackberry jam	15
Vanilla bean crème brulee, roast Gippsland rhubarb, strawberry sorbet & Semolina shortbread sandwich	15
Coffee & almond panna cotta, poached baby pears, almond praline, chocolate ganache, coffee caramel	15
Spanish style donuts, salted caramel chocolate sauce, toasted hazelnuts	16

## RESORT FAVOURITE DRINKS AND COCKTAILS

### LOCAL

**Loch Gin** 12  
with tonic & fresh orange

**Loch Vodka** 12  
with soda & fresh lime

### OTHER SPIRITS

Makers Mark Bourbon Whiskey 10  
The Macallan Single Malt Scotch Whiskey 12  
Lagavulin Single Malt Scotch Whiskey 17

(please ask for a more extensive list)

### COCKTAILS, MARTINIS, SPARKLING WINE COCKTAILS

**Toblerone** 18  
Frangelico, Baileys, Kahlua, cream, milk, honey

**Espresso Martini** 18  
Absolut vodka, espresso coffee, Tia Maria, sugar syrup  
crème de cacao

**Traditional Sparkling Wine Cocktail** 16  
Grand Marnier, sparkling wine,  
angostura bitters, sugar cube

**Other Cocktails you can ask us to make**  
Cosmopolitan, Bloody Mary, Blue Lagoon, Midori Spice,  
Strawberry Daiquiri, Traditional Martini, Pimms Cup,  
Margarita, Aperol Spritz, Caprioska, Negroni, Pina Colada,  
Mimosa, Fruit Tingle, Old Fashioned

### THE MOCKTAILS

**Shirley Temple** 7.5  
Ginger ale & orange juice  
dash of raspberry cordial

**Strawberry Bliss** 7.5  
Blended strawberries, fresh lime juice,  
dash of raspberry cordial, lemonade



## Beer/ Cider

### TAP BEER / CIDER

	Pot	Schooner
Furphy	6	9
Iron Jack Mid-strength	5.5	8
Burra Gold Mid-strength (local)	6.5	8.5
Burra Pale Ale (local)	7	9
Heineken	7	10.5
5 Seeds Crisp Apple Cider	6	9

### BOTTLED BEER

Hahn Premium Light	6.5
Tooheys Extra Dry	8.5
Heineken 3	8.5
Kirin Megumi	10.5
Little Creatures Pilsner	10.5
White Rabbit Dark Ale	10.5
Guinness	10.5
XXXX Summer Bright with Mango	8.5
James Squire 150 Lashes Pale Ale	10.5
James Squire Chance Golden Ale	10.5
White Rabbit Pale Ale	10.5

## Beverage List

<b>Soft Drinks</b>	3.5
Pepsi, Pepsi Max, Solo, Lemonade, Raspberry	
<b>Lemon, Lime &amp; Bitters</b>	5
<b>Bundaberg Ginger Beer</b>	5
<b>Juices</b>	4
Orange, Apple, Pineapple, Tomato, Cranberry	
<b>Milkshakes</b>	5.5
Vanilla, Strawberry, Chocolate, Caramel, Banana, Lime	
<b>Ice Cream Spiders</b>	5.5
Soft drink of your choice with a scoop of ice cream	
<b>Antipodes Sparkling Water (NZ)</b>	
500ml	8
1000ml	12
<b>Smoothies</b>	7.5
<b>Bananarama</b> - Bananas, milk, yoghurt, honey, cinnamon	
<b>Berrylicious</b> - Berries, milk, yoghurt, maple syrup	
<b>Seasonal Smash</b> - Seasonal fruits, pineapple juice	
<b>Lavazza espresso coffee</b>	cup / mug
Flat white, cafe latte, cappuccino,	4 / 4.5
Long black, short black, macchiato	
<b>Tea and Herbal Infusions</b>	4
English Breakfast, Earl Grey, Green, Chamomile Blossoms, Peppermint, Lemon Ginger	
<b>Hot Chocolate</b>	4
With marshmallow	
<b>Chai Latte</b>	4
Spiced or vanilla	
<b>'Dirty' Chai</b>	4.5
Spiced or vanilla chai with a shot of coffee	
<b>Liqueur Coffee</b>	11
Espresso coffee with Baileys, Irish Whisky, Kahlua, Sambuca or Cointreau	
<b>Affogatto</b>	12
Espresso coffee served with vanilla ice cream, and Your choice of Frangelico, Tia Maria, Kahlua or Baileys	

## Wine by the Glass

### SPARKLING

Bridgewater Mill Pinot Noir Chardonnay	9.5
Santa & D'Sas Prosecco	10
Mojo Pink Moscato	8.5

### WHITE

Drift Sauvignon Blanc (NZ)	8.5
Miles from Nowhere Chardonnay (Margaret River)	9
Bethany Riesling (Barossa)	10
Bass River Sauvignon Blanc (Gippsland)	10
Lucinda Estate Premium Chardonnay (Gippsland)	10.5
Tallarida Pinot Grigio (Mornington)	10.5

### ROSE

Lucinda Estate Pinot Noir Rose (South Gippsland Vic)	\$8
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### RED

St Hallet 'Black Clay' Shiraz (Barossa)	9
Sticks Cabernet Sauvignon (Yarra Valley)	10
Richard Hamilton 'Lot 148' Merlot (McLaren Vale)	11
Miles from Nowhere Cabernet (Margaret River)	12
Cape Barren 'Native Goose' GSM (McLaren Vale)	12
Lucinda 'Gippsland Velvet' Pinot Noir (Gippsland)	12.5
Red Claw Pinot Noir (Mornington)	13
Bethany Estate Shiraz (Barossa)	14

Willow Glen Resort Wines

(Brut Cuvee, Sauvignon Blanc, Chardonnay or Shiraz Cabernet)

6.9