

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 All Day Dining Menu

Tapas Tasting Platter

\$33

Choose any 3 items from below options:

- Crispy chilli calamari, smoked paprika salt, lime & coriander aioli
 - Grilled house made Turkish bread, roasted beetroot dip, olive oil & dukkah
- Panko crumbed prawn cutlets, Bloody Mary ketchup
 - Pumpkin & almond samosa, avocado smash
 - Free range pulled pork croquettes, triple mustard mayonnaise
 - 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)

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

From the Bakery

Focaccias

Fresh toasted house baked focaccia bread.
(Gluten free bread available upon request)

Roasted chicken breast 11

With lettuce, cheese, aioli, sage & onion stuffing

Maple candied bacon 11

With lettuce, tomato, avocado smash, mayo

Roasted beef 11

With lettuce, tomato, cheese, slow cooked onions,
horseradish mayo

Grilled vegetable wrap 11

Marinated grilled vegetables, roasted beetroot dip,
pesto, fetta, toasted pepitas

Greek style lamb wrap 13

Slow roasted lamb shoulder, tomato, red onion,
mesclun lettuce, fetta, tzatziki

Smoked salmon bagel 13

Smoked Tasmanian salmon, grilled bagel,
cream cheese spread, avocado smash, capers

Sides

Thick cut chips 10

With sea salt and garlic aioli

Potato skins 10

With Cajun salt and rosemary aioli

Beetroot salad 10

With citrus and fennel

Mixed lettuce and tomato salad 10

With smashed avocado

Roast pumpkin salad 10

With garlic fetta, walnut, sticky balsamic

Something Sweet

Devonshire Tea	9.5
Freshly baked scones with jam and cream served with your choice of regular size hot beverage	
Spanish style doughnuts, salted caramel chocolate sauce, toasted hazelnuts	16
Dark chocolate nemesis, double cream, Peppermint choc chip ice cream	13
Warm sticky date and pear pudding, Riesling butterscotch sauce, vanilla bean ice cream	13
Vanilla bean panna cotta, poached rhubarb, strawberry sorbet, pistachios	13

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
Boags Draught	5.5	8
Little Creatures Pale Ale	7	10.50
Heineken	7	10.50
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

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

Wine by the Glass

SPARKLING

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

WHITE

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

ROSE

Dal Zotto Rosato (King Valley)	8.5
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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 (Heathcote)	14

Day Trippers Resort Wines (Sauvignon Blanc, Chardonnay or Shiraz)	6.9
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