



Patio Menu

Served till 4:30 Daily

Weather Permitting

Carrot & Ginger Soup 10

Crème Fraîche

Zees Caesar Salad 14

Lemon Balsamic Dressing, Freshly Chopped Romaine,
Grated Parmesan Cheese, Westphalian Ham Chip,
Rosemary Garlic Croutons

Organic Greens Salad 14

Local Heritage Greens, Strawberry Peppercorn Vinaigrette, Toasted Pecans,
Sweet Dried Cranberries & Crumbled Feta

Herb Flatbread & Dip 14

Grilled Herb Flatbread, Authentic Style Hummus,
Fire Blistered Peppers, Local Organic Micro Greens

Crispy Calamari 15

Crispy Calamari Hand Tossed in Asian Five Spice, Citrus Yuzu Aioli

Truffle Parmesan Fries 14

Hand Cut Fries Tossed in Freshly Grated Parmesan, Parsley & White Truffle Oil Drizzle

Zees Perfect Cheese Board 26

5 Yr Old Cheddar & Chevalier Brie, House Made Jam,
Chef's Daily Inspired Local Pique Cured Meat,
Roasted Red Peppers, Pommery Mustard, Fresh Grapes & Berries,
Micro Greens, Trio of Crackers & Crostinis

Slow Cooked Pulled Pork 18

36 Hour Slow Cooked Pork Shoulder, Southern Style BBQ Sauce,
Lemon Scented Coleslaw, Brioche Bun
Served with choice of Zees Fries, Green Salad, or Daily Soup
Upgrade to Caesar Salad \$3

92 Picton Turkey Sandwich 18

(Signature Dish)

Herb & Five Peppercorn Brined Turkey Breast, Cranberry Infused Aioli,
Local Rocket, Charred Rosemary Focaccia
Served with choice of Zees Fries, Green Salad, or Daily Soup
Upgrade to Caesar Salad \$3

We Offer Gluten Free Burger Buns & Wraps

Executive Chef

Matt Tattrie