

ZABR'ONE

Inspired by Italian and Mediterranean Cuisine

ENTREE’S

HUMMUS chickpeas with tahini, olive oil, garlic, pita bread, touch of Arabic spice	19
CHEESY GARLIC BREAD mozzarella cheese and herbs	21
BRUSCHETTA tomato, basil, buffalo mozzarella, garlic, olives, ciabatta	21
BANG BANG CHICKEN fried Chicken pieces smothered in a spicy, creamy bang bang sauce .	22
CHILLI GARLIC PRAWNS served with harissa, pita and salad	25
CALAMARI lightly dusted with salt and pepper, lemon wedges, in house salad & traditional aioli	20
ARANCINI crumbed creamy risotto balls smoked ham & mushroom served with chili mayo.	20

MIX PLATTER for 2 a mix of all of the above, king prawns, salad and sauces for 4 +60	70
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PASTA | RISOTTO

SPAGHETTI BOLOGNESE tomato base premium beef mince ragu topped with parmesan cheese	29
SPAGHETTI CARBONARA creamy sauce, smoked bacon, sautéed onion, and garlic, garnished with parmesan.	30
FETUCCINE AL FREDO POLO pasta tossed with chicken, parmesan, cheesy garlic sauce	30
FETTUCCINE AL FUNGI fettuccine pasta topped on mushrooms with cheese sauce	28
FETTUCCINE FRUTTI DI MARE MARINARA mixture of prawns, calamari, mussels, wine, tomato or creamy garlic sauce	37
VEGETABLE RISOTTO creamy flavor with vegetables	33
SEAFOOD RISOTTO creamy seafood medley with prawns, calamari and mussels	37

PIZZA

MORROCAN LAMB lamb, Moroccan spices, feta, labneh, pine nuts, red onion, mint	30
SALMON AND PRAWNS salmon, prawns, garlic, red onions, capers	32
MARGARITA san marzano tomato, mozzarella, basil make it dezia di verdure +5	25
TANDOORI CHICKEN chicken tikka, jalapenos, onions, flavor of fenugreek	30
SPECIAL MEAT LOVERS mozzarella, ham, salami, bacon, chorizo, BBQ sauce	32
HAWAIIAN mozzarella cheese, ham, pineapple	27
PEPPERONI mozzarella smoked salami, oregano	28

CHEF’S RECOMMENDATIONS

SURF ‘N TURF 250g scotch fillet, prawns, creamy mushroom sauce, mash, and broccolini	52
PERSIAN CHICKEN STEAK perfectly marinated and grilled with saffron, served with salad, hummus and house potatoes	42
KING PRAWNS 5 pieces. cheremoula marinated, grilled & soaked in garlic lemon & butter served with seasonal vegetables	49
PORTUGUESE PORK VINDALOO served with rice	39
PAN SEARED SALMON mashed potato, broccolini, caper sauce	44
FISH AND CHIPS beer battered fish, chunky fries, fresh garden salad and tartare sauce, lemon Pan fried +8	35
ZABR’ONE PORK RIBS slow braised ribs with smokey bbq sauce, served with cole slaw and fries	44
FUSION STYLE LAMB SOUVLAKI marinated succulent lamb, charred and juicy. served with seasonal vegetables and mash	44
CAESAR SALAD fresh lettuce, crispy croutons, parmesan cheese, free range egg, grilled Bacon & chicken	32
DOLMA turkish stuffed pepper, filling aromatic rice, tomato garlic sauce	35

CRAYFISH MORNAY oven baked, served with broccolini and jacket potatoes	135
LOBSTER THERMIDOR Lobster tail, garlic butter mash	72

**** Subject to availability**

BURGERS

WAGYU BEEF beef patty, brioche bun, cheddar cheese, lettuce, tomato, onion, and fries.	28
CHICKEN crumbed chicken breast, brioche bun, tomato relish, lettuce, onion relish, cheese, fries.	28
PULLED PORK slow roasted bbq pork, brioche bun, coleslaw, onion rings, aioli, and fries	28

SIDES

FRENCH FRIES served with tomato ketchup or aioli.	13
SEASONAL VEGETABLES In house dressing	13
PATATE AL ROSMARINO house potatoes with garlic and rosemary	13

ADD ON’S – 8
Chicken | Bacon | Fried Eggs | Pita Bread

DESSERTS

BANOFFEE PIE banana, ice cream, caramel, chocolate, cream	19
CREME BRULEE custard, caramel	19

Please advice us of any allergy requirements before you order.
We ensure extra care is taken to accommodate allergies as humanly as possible.
However we cannot guarantee that we can trace all elements.

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COCKTAILS		
LYCHEE QUEEN	22	
Vodka, lychee liquor, cointreau, mint, lemon, egg white		
CAPTAIN BANANA	22	
Dark Rum, Banana, Caramel, bitters, cream		
APEROL SPRITZ	21	
Aperol, prosecco, soda, orange		
COCONUT CHILLI MARGARITA	23	
Coconut tequila, cointreau, agave, lime		
BLUEBERRY SOUR	23	
Gin, cointreau, blueberries, lemon, egg white		
IMPERIAL MARTINI	22	
Vodka, cucumber, rosemary, vermouth blanco		
PINK GIN SPRITZ	21	
Pink Gin, strawberry, prosecco, soda		
*Other Classics available on request		

MOCKTAILS		
WATERMELON MOJITO	18	
Watermelon syrup, mint, lime, soda		
PINE-PASSION SODA	18	
pineapple, passionfruit, lime, mint, soda		
MISS PEACH	18	
Peach, orange, lemon, strawberry, soda		

G N T'S		
MALFY BLOOD ORANGE	19	
Served with Fever tree aromatic tonic and orange		
HENDRICKS	19	
Served with light tonic, cucumber and rosemary		
SCAPEGRACE BLACK GIN	19	
Served with grapefruit tonic, lime and thyme		

NON ALCOHOLIC		
Coke, Coke zero, sprite, ginger ale	6	
Ginger Beer, Lemon lime Bitters	7	
Juices – Orange Apple Pineapple	7	
Cranberry Tomato	7	
Fever Tree Tonics	6	
Antipodes Sparkling Water	12	
Antipodes Still Water	12	

COFFEE TEA		
	6oz 8oz	
Espresso	5.5	–
Long Black Americano	5.5	6.5
Flat White Cappuccino	6.5	7.2
Latte	–	7.2
Mocha	–	7.2
Hot Chocolate	–	7.2
Fluffy	4	–
Tea – EBT EGT peppermint green	–	7

WINES		
BUBBLES		
Le Contesse Prosecco DOC Brut Italy	14 65	
G.H. Mumm Rose Marlborough	16 75	
G.H. Mumm ‘Grand Cardon’ Champagne France	110	
ROSE		
Church Road ‘Gwen’ Hawkes Bay	14 65	
Mahi Marlborough	16 75	
Rameau D’or ‘Petit Amour’ Provence	16 75	
SAUVIGNON BLANC		
Church Road ‘McDonald Series’ Hawkes Bay	15 70	
Dog Point Marlborough	16 75	
CHARDONNAY		
Camshorn Waipara	15 70	
Fat Bastard California	16 75	
PINOT GRIS		
Gold River Central Otago	15 75	
Man O War ‘Exiled’ Waiheke	17 80	
PINOT NOIR		
The Last Shepherd Central Otago	16 75	
Lake Hayes Central Otago	17 80	
OTHER REDS		
Mojo Shiraz McLaren Vale	16 75	
Church Road ‘McDonald’ Merlot Hawkes Bay	16 75	
Man ‘O War Estate Blend Waiheke	17 80	

BEERS		
ON TAP	350ml 500ml	
Heineken Lager 5%	13 16	
Tiger ‘Crystal’ Lager 5% low carb	13 16	
Monteith’s Hazy IPA 5%	13 16	
BOTTLED CANS		
Heineken Lager 0% 330ml	10	
Monteith’s Golden Light Lager 2.5% 330ml	10	
Heineken Silver Lager 4% 330ml	12	
Peroni Lager 4.5% 330ml	10	
Corona Lager 4.5% 330ml	11	
Sol Lager 4.5% 330ml	10	
Panhead APA 5.5% 330ml	13	
Sommersby Apple Cider 4.5% 330ml	10	

DESSERT DRINKS		
ESPRESSO MARTINI	23	
Vodka, kahlua, hazelnut, espresso, sugar		
AFFOGATO	21	
Vanilla Ice cream topped with Espresso and your favorite liquor		
IRISH COFFEE	21	
Irish whiskey or Cream, Coffee, Water and Cream		

HAPPY HOURS
3–5PM Wednesday to Sunday