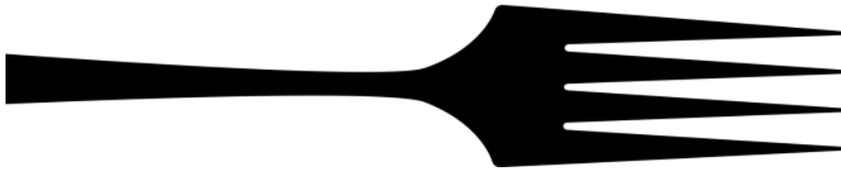




ZARA'S KITCHEN



ITALIAN CUISINE

Fully Licensed | BYO Wine only

Dining | Take away | Private Function

Phone no. 0393720601

Address- 730 Mt. Alexander road, Moonee Ponds, VIC 3039

Website- www.zaraskitchen.com.au

Email- contact@zaraskitchen.com.au

ENTREE

Antipasto Platter- A selection of freshly procured chorizo, cured meats, fetta, Olives, char grilled seasonal delicacies.	\$18/23
Soup of the Day- Fresh and seasonal served with house made toasted bread.	\$9
Bruschetta- With tomatoes, Spanish onions, basil, extra virgin olive oil and balsamic reduction on house made toasted bread.	\$9
Halloumi Cheese- Cinnamon dusted halloumi with rocket, pine nuts, cherry tomatoes, capers and balsamic dressing.	\$12
Dips- Trio of house made dips served with house made toasted bread.	\$12
Roast vegetables calzone- with Napoli, mozzarella, capsicum, zucchini, eggplant, pumpkin and basil. Served with tomato relish.	\$13
Meat lovers calzone- With Napoli, mozzarella, calabrese, sopressa, chorizo, prosciutto, oregano & chilli flakes. Served with tomato relish.	\$14

\$2 Extra for gluten free bread

SIDES

Potato chips- Thick cut potato chips served with garlic aioli.	\$7
Potato Wedges- with sour cream and sweet chilli.	\$8
Creamy Potato Mash	\$7
Rocket Salad- With walnut, pear, parmesan and balsamic dressing.	\$8
Garden Salad- With Spanish onion, tomatoes and cucumber.	\$7
Greek Salad- Mixed salad leaves, tomatoes, cucumber, onion, olives, feta cheese and balsamic dressing.	\$8

PASTA AND RISOTTO

Spaghetti Bolognese- Spaghetti in rich ragu sauce and parmesan cheese.	\$17
Potato Gnocchi- Cooked in napolitana sauce finished with parmesan and basil.	\$19
Spinach and Ricotta Ravioli- Served in rich Napoli sauce & topped with roasted pine nuts and parmesan.	\$19
Seafood Linguini- A selection of fresh seafood, olive oil, white wine, chilli, garlic and tomatoes.	\$20
Lamb Ragu Pappardelle- Slow cooked lamb ragu with pappardelle pasta, finished with parmesan cheese & parsley.	\$22
Linguini Carbonara- With bacon, egg yolk, onion, garlic and cream. Finished with parsley and parmesan cheese.	\$18
Creamy Chicken and Mushroom penne- With chicken, mushroom, onion, garlic, and cream. Finished with parsley and parmesan cheese.	\$19
Porcini Mushroom Risotto- Tossed with spinach leaves, truffle oil and garnished with parmesan and enoki mushroom.	\$21
Chicken and Mushroom Risotto- Tossed with spinach leaves, parsley and finished with parmesan and truffle oil.	\$20
Seafood Risotto- Risotto made with selection of seafood, olive oil, white wine, chilli, garlic, parsley and finished with rocket and parmesan.	\$22

\$2 Extra for Gluten free Spaghetti

MAINS

Chicken Parmigiana- Chicken schnitzel topped with Napoli, bacon, cheese. Served with chips and salad.	\$19
Lamb Shank- Braised lamb shank slowly cooked in herbs, carrots, celery, onion and tomatoes. Served with potato mash.	\$22
Porterhouse Steak- Served with fries and salad.	\$25
Fish and chips- Tempura battered fish. Served with chips and garden salad.	\$18

TRADITIONAL PIZZA

	Size	11" 13"
Garlic & Herbs - Olive oil, mozzarella, garlic, bocconcini and mix herbs.		\$9 -\$12
Margherita - Napoli, mozzarella, tomatoes, bocconcini and basil.		\$12 \$15
Hawaiian - Napoli, mozzarella, bacon, pineapple and parsley.		\$12 \$15
Pepperoni - Napoli, mozzarella, calabrese and oregano.		\$12 \$15
Mexicana - Napoli, mozzarella, calabrese, capsicum, jalapeno, olives and oregano.		\$13 \$16
Aussie - Napoli, mozzarella, bacon, egg, red onion & parsley.		\$12 \$15
Four Cheese - Napoli, mozzarella, bocconcini, camembert and blue cheese, finished with basil.		\$12 \$15
BBQ Chicken - Chicken, roast capsicum, Spanish onion, BBQ sauce and parsley.		\$13 \$16
Sweet and Spicy Chicken - Napoli, mozzarella, chicken, jalapeno, pineapple, red onion, capsicum, finished with parsley and chilli flakes.		\$13 \$16
Peri Peri Chicken - Napoli, mozzarella, chicken, roast capsicum, Spanish onion, cherry tomatoes, spinach and finished with peri peri sauce.		\$13 \$16
Supreme - Napoli, mozzarella, sopressa, calabrese, bacon, capsicum, mushroom and olives. Finished with parsley		\$13 \$16
Zara's Special - Napoli, mozzarella, mushroom, olives, finished with prosciutto and parsley.		\$13 \$16

GOURMET PIZZA

Vegetarian - Napoli, mozzarella, grilled zucchini, lebanese eggplant, roasted capsicum, roquette and goat cheese drizzle.		\$14 \$17
Roasted pumpkin - Napoli, mozzarella, roasted pumpkin, fetta, toasted almonds, spinach and goat cheese drizzle.		\$14 \$17
Prosciutto - Napoli, mozzarella, tomatoes and bocconcini. Finished with prosciutto, rocket and parmesan.		\$14 \$17
Carnivore - Napoli, mozzarella, calabrese, sopressa, chorizo, prosciutto, finished with chilli flakes.		\$14 \$17
Seafood - Napoli, mozzarella, fish, calamari, prawns, finished with chilli oil and fresh parsley.		\$15 \$18

\$3 Extra for GLUTEN FREE

DESSERTS

Panna Cotta - Vanilla panna cotta with berry caulis.	\$8
Sticky Date Pudding - With butterscotch sauce & vanilla ice-cream.	\$8
Mixed Berry Compote - Mixed of blueberries, raspberries and strawberries in vanilla syrup. Served with vanilla ice-cream.	\$8
Tiramisu - Coffee liqueur soaked sponge finger biscuits layered with real tiramisu cream & finished with a thick cocoa dusting.	\$8
Crème Brulee	\$8
Ice Cream - Vanilla & Chocolate – one scoop	\$2 each

BEVERAGES

SOFT DRINK

Coke, Diet Coke, Lemonade	\$3
Apple Juice	\$4
Orange Juice	\$4
Lemon Lime Bitter	\$4
Tonic Water	\$3
Soda Water	\$3
San Pellegrino Sparkling Water	\$5

COFFEE

Cappuccino, Flat White, Café Latte, Long Black, Macchiato, Double Espresso, Chai Latte, Café Mocha	\$3.5
Short Black	\$2.5
Ice Coffee	\$4
Cold Coffee(with Ice Cream)	\$5
Hot Chocolate	\$4

TEA

English breakfast, Earl Grey, Lemon & Ginger Camomile, Green Tea, Peppermint	\$3.5
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BEER

Corona Extra	\$8
Peroni Nastro Azzurro	\$8
Fat Yak Pale Ale	\$8

SPRITS

Bacardi Rum	\$8
Jameson Irish whiskey	\$9
Absolut Vodka	\$8
Tanqueray Gin	\$8
Napoleon Brandy	\$10

SIDER

Strongbow Classic apple sider	\$8
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WINE

WHITE

Darley Sparkling NV Brut (SE Australia)

This is a non-vintage sparkling, is crisp and fresh with hint of citrus and pear, finished with a lovely balanced acidity. A perfect aperitif style with immediately appealing freshness of fruit and crisp mouthfeel.

Glass	Bottle
\$9	\$40

Villa Sandi Prosecco `il Fresco DOC (Veneto Italy)

Very pale straw yellow and fine, persistent perlage. The aroma is fruity and flowery with hints of ripe golden apple. The dry, fresh flavoursome sensation on the palate and excellent aperitif to accompany savouries.

Bottle
\$48

Checkerboard Sauvignon Blanc

From South Eastern Australia, a vibrant wine with flavours of citrus, passion fruit and tropical fruits. The palate is fresh and crisp, with a long dry finish.

Glass	Bottle
\$7.5	\$30

Little Goat Creek Organic Sauvignon Blanc (Marlborough NZ)

This vegan friendly Sauvignon Blanc is from the heart of Marlborough's grape growing region. Fresh, fruit-driven with tropical flavours and crisp, dry finish.

Bottle
\$45

Ingram road Chardonnay (Yarra Valley, VIC)

Aged in 100% French Oak barriques. Hand picked at harvest, zesty stone fruit flavours, fresh and balanced finished.

Glass	Bottle
\$11	\$48

Eden Hall Springton Riesling (Eden Valley SA)

This pale straw with a green hue and has a fragrant floral nose of Jasmine. The palate is broad with lime and lemon over guava, displays beautiful length and finishes like a tropical sorbet.

Bottle
\$48

RED

Checker-board Shiraz (South Eastern Australia)

Full flavours of dark berry fruits layered with pepper and mint. The palate is long and fine, with a hint of spice and oak on finish.

Glass \$7.5
Bottle \$30

Kingston Echelon Shiraz (Clare Valley, SA)

Kingston Estate Echelon Shiraz is lusciously full, its wonderful upfront blueberries and forest fruits moving to a mid palate of black olives delivers with a smooth, complex tobacco oak finish.

Bottle \$48

Archer Shiraz (Heathcote, VIC)

This is a wine that marries the inherently fleshy and rich character of Heathcote Shiraz with fragrance and perfume. It's bursting with aromas of blackberry, blueberry and dark cherry as well as chocolate, musky perfume and attractive oak spice. The palate has lithe and juicy texture, really full and round, the core flavours of red cherry, blueberry and dark plum fruits.

Bottle \$58

Fratelli Nistri Chianti DOCG (Tuscany, Italy)

The wine shows classic Sangiovese dominance made in a relatively modern style – bright cherry fruits, light lifted and pure. The tannin is soft and integrated and there is fantastic Sangiovese acidity keeping the wine fresh and making it a fantastic match with a variety of foods.

Glass \$11
Bottle \$46

Nine Yards & Counting Pinot Noir (Peninsula, VIC)

Rich cherry and plum notes. Soft tannins and leather, smoky French oak. A fine medium bodied Pinot Noir with superior length and a mellow, lingering finish.

Glass \$8.5
Bottle \$36

Lightfoot & Sons Pinor Noir (Gippsland, VIC)

Lightfoot & Sons Pinot Noir gives lifted floral aromas and bright red cherry fruit which make this an immediately appealing wine. The whole bunch ferments bring cherry and plum fruit characters to the fore of the palate and contrast with the French oak, tannins and savoury elements. This is a classic Gippsland Pinot Noir, it has texture, bright clean fruit and great balance.

Bottle \$62

ROSE

Poggiotondo (Tuscany, Italy)

Bright perfumes of red raspberries and watermelon are supported by delicate herbal notes. The front palate is fruit driven with flavours of fresh raspberries and watermelon which carry through to the mid palate. Hints of tannin ever so slightly grip the tongue and sides of mouth. The finish is long and savoury

Glass \$10
Bottle \$45

MUSCAT

Morris (Rutherglen, North-Eastern VIC)

Christmas in a bottle, this is a superb Rutherglen liqueur muscat. The colour has a slightly olive, aged tinge, and the fabulous nose has beautifully concentrated scents of raisins, spices, plum pud, roasted almonds and Siena cake. It's seductively sweet and smooth in the mouth, with a luscious raisin and nutty aftertaste.

Glass \$8