O L D

# ELEPHANT



## **ZOO LATES TWO COURSE DINNER**

### MAIN COURSE (choice of)

#### **CONFIT CHICKEN**

Six-hour slow cooked confit chicken quarter with pistachio lemon gremolata, smoked chicken gravy, cavolo nero, kumara purée and micro-coriander (G, E, D)

#### **TEMPURA EGGPLANT**

**Tempura eggplant,** marinated teriyaki tofu, porcini velouté, and roasted baby carrots (VG, G, E)

### **DESSERT**

**Lemongrass panna cotta**, passionfruit noodles, peach curd, mint salsa (*G*, *V*)

(V) Vegetarian – (VG) Vegan – (D) Made without dairy – (G) Made without gluten

Our meals are prepared in a kitchen that also handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.

Vegetarian option is available and dietary requirements can be catered for, please enquire if you have any special dietary requirements as these must be booked in advance.

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## **ZOO LATES KID'S DINNER**

### **MAIN COURSE**

Mini beef slider Hand-made rustic fries (G, VG, D, E)

#### **DESSERT**

Ice cream Sundae (V, G)

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