



food • menu

inner city takeout/delivery available

bread

- lightly toasted roti flat bread with spicy satay sauce 7.5
- warm turkish bread with olive oil & dukkah 7.5

starter

- vietnamese rice paper rolls with spicy nam jim dipping sauce (3) 13.5
- chicken & prawn spring rolls with soy lime dipping sauce (3) 16.5
- duck curry puffs with spiced yoghurt dipping sauce 16.5
- duck wraps with cucumber, shallots, hoisin sauce & chinese pancake to roll your own (4/6) 18.5/25.5
- steamed dim sims, pork & prawn with soy chilli dipping sauce (4) 16.5

soup

- short combination soup with wontons, sliced bbq pork & chinese greens 21.5
- laksa with vermicelli, hokkien noodles & tofu
 - vegetable 21.5
 - chicken 23.5
 - seafood 25.5
- tom yum style soup with prawns, fish dumplings, lemongrass & lime 25.5

curry

fragrant beef curry with kipfler potatoes, bok choy & zen chutney	25.5
twice cooked duck red curry, with pumpkin, bok choy and chilli jam	27.5
seafood jungle curry with thai eggplant, bok choy & raita	26.5
vegetable singapore satay with toasted sesame seeds [v]	22.5
add king prawns	4.0
green chicken curry with bok choy, sweetcorn & pappadums	25.5

noodle/rice

zen combo fried rice, with chicken, bbq pork, beef, prawns, omelette & vegetables	23.5
add caramelised pork belly	4.5
char kway teow with chicken or beef, rice noodles, asian greens & topped with chinese omelette	25.0
chicken, spinach & cashews stir fry served on steamed rice	25.0
zen pad thai with chicken, prawns, roasted peanuts & bean sprouts	26.5
singapore noodles, vermicelli, bbq pork, chicken, prawn & mixed spices	25.5
fried tofu, shitake mushrooms, chilli, thai basil on steamed jasmine rice	24.5

salad

marinated chicken & crispy wonton salad with sweet soy & ginger dressing	23.5
rare beef salad of thai herbs, rocket & red onion with sesame & soy dressing	24.0
chinese bbq duck salad with wombok, bean sprouts asian herbs, chilli and plum sauce dressing	23.5

mains

fresh fish of the day	market
slow roasted chinese style pork belly with green apple, chilli & ginger salad	28.5
corn fed chicken breast with cavalo nero, chorizo & berlotti beans with basil oil	32.5
potato gnocchi with spinach, feta & tomato ragout	27.0
clare valley gold eye fillet with rock salt roasted potato, sautéed greens & whiskey mushroom sauce	36.5
lamb rump with cauliflower puree and indian spiced chickpeas	33.5

side

steamed jasmine rice	4/5
side salad, green leaves with house dressing	8
chips with zen aioli	8
wok tossed vegetables with oyster sauce	9
steamed vegetables with oyster sauce	9
steamed asian greens with oyster sauce	9

dessert

chocolate bread and butter pudding with hazelnut anglaise	14.5
summer fruits tart with double cream	14.0
sticky toffee pudding with butterscotch sauce & vanilla ice cream	14.5
pecan pie with toffee ice cream	14.0
ginger & coconut crème brulee with coconut caramel	14.5
zen affogato, a scoop of honeycomb ice cream served with a shot of espresso	8.5
zen quick shot of sorbet or ice cream with biscotti	4.5

cheese

selection of cheeses accompanied with lavosh crackers,
quince paste & glace fruits

cheese selection of 1	12.0
cheese selection of 2	19.0
cheese selection of 3	27.0

coffee

cappucino	3.8
flat white	3.8
latte	3.8
long black	3.8
short black	3.3
short machiatto	3.2
long machiatto	3.8
hot chocolate	4.0
mocha	4.2
vienna	4.5
double shot coffee	4.2
coffee mug	4.2

tea

english breakfast	3.5
irish breakfast	
earl grey	
chai	
chamomile	
lemongrass mint infusion	
jasmine	
green	

gluten free options

starter

vietnamese rice paper rolls with spicy 13.5
 nam jim dipping sauce (3)
 rice paper rolls with singapore satay

salad

rare beef salad of thai herbs, rocket 24.0
 & red onion with sesame & soy dressing
 chinese bbq duck salad with wombok, bean sprouts 23.5
 asian herbs, chilli and plum sauce dressing

curry

fragrant beef curry with kipfler potatoes, 25.5
 bok choi & zen chutney
 twice cooked duck red curry, with pumpkin, 27.5
 bok choi and chilli jam
 seafood jungle curry with thai eggplant, 26.5
 bok choi & raita
 vegetable singapore satay with 22.5
 toasted sesame seeds [v]
 add king prawns 4.0
 green chicken curry with bok choi, sweetcorn 25.5
 & pappadums

mains

fish of the day - changes daily market
 corn fed chicken breast with cavalo nero, 32.5
 chorizo & berlotti beans with basil oil
 clare valley gold eye fillet with rock salt 36.5
 roasted potato, sautéed greens & whiskey
 mushroom sauce
 lamb rump with cauliflower puree 33.5
 and indian spiced chickpeas

side

side salad 8
 wok tossed vegetables - no sauce 9
 steamed vegetables - no sauce 9
 steamed asian greens - no sauce 9

please specify 'gluten free' when you order