

Zissy

Nocellara Sicilian olives (vg) - 4.8
Focaccia, lemon olive oil (vg) - 6.0

Salted Marcona almonds (vg,n) - 4.8
Padron peppers (v) - 8.5

STARTERS

Chorizo & San Simon croquettes (3), charcoal panko, saffron mayo - 9.3

Crispy Australian banana prawns, fermented chilli, lemon (sh) - 13.2

Panko fried halloumi, pomegranate, lime & mint yogurt (v) - 9.5

House cured Yuzu gin salmon, hibiscus, avocado, beetroot, fresh herbs - 12.5

Dips & Mezze

Roasted red pepper, walnuts, pomegranate molasses, Aleppo chilli, lemon, focaccia (n,vg) - 8.5

House labne, dill, charcoal dukkah, focaccia (n,v) - 8.0

Mixed mezze, house labne, roasted pepper & hazelnut, fire roasted aubergine, house pickles, crispy halloumi, focaccia (v,n) - 15.0

MAINS

Seasonal green risotto, peas, spinach, pistachio, vegan parmesan, preserved lemon, sorrel (vg,n) - 19.0

Miso roasted aubergine, crispy coconut risotto, cavolo nero, tahini miso, Aleppo chilli, pomegranate, lemon (vg, gf) - 18.5

Tandoori salmon, avocado salsa, hot & sour puffed rice salad, cucumber & mint yogurt - 24.5

Roasted monkfish on the bone, chermoula, aubergine, house tzatziki, preserved lemon salsa, focaccia - 28.0

Harissa chicken paillard, smashed avocado, rose harissa herb yogurt, fresh herbs, barberries, pink pickled onions (gf) - 16.5

Club sandwich, back bacon, roasted chicken breast, cave aged cheddar, Clarence Court egg, Koffman's fries - 18.0

Chicken parmigiana, golden chicken schnitzel coated with crisp miso cornflakes, prosciutto, tomatoes, mozzarella, aged parmesan, fresh crunch salad - 24.0

Dry aged Sirloin (HG Walter), Koffman's fries, green salad, house béarnaise sauce - 33.5

Bowie's Shepherd's pie (for two), slow cooked lamb shank, ox tail, confit pearl onions, sweet pea, herb baked carrots, creamed leek, lamb jus (gf) - 43.0

Flaming Tomahawk (HG Walter)(for two), Koffman's fries, seasonal greens, house béarnaise sauce (allow 30 mins) - 78.0

Koffman's fries, kombu salt (vg) - 5.9

Seasonal greens, wafu dressing (vg) - 8.5

TO FINISH

Sticky toffee pudding, butterscotch sauce, Madagascan vanilla gelato (v) - 9.2

Our famous Mars Bar cheesecake, fresh berries (v) (to share) - 11.0

Grilled pineapple, house shortbread, lime, coconut sorbet (vg,n,gf) - 8.5

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COCKTAILS

Spiders from Mars - 13.5

Bombay Sapphire gin, fresh raspberries,
lemon

Sea Spray - 12.0

Dry vermouth, lacto-fermented strawberry, sparkling
tea, sea spray foam

Paloma Coast - 13.0

Papa Salt Coastal Gin, pink grapefruit, champagne
foam, Australian finger lime

Summer Negroni - 13.0

Gooseberry gin, sweet vermouth, Campari,
summer berries

Yuzu Pop - 13.5

Vodka, yuzu sake, fresh ginger,
Meyer lemon sorbet

Black Star - 12.7

Nemiroff De Lux vodka, Kahlua, chocolate bitters,
Daisy Green espresso

Summer Haze - 13.5

Bitter orange, fig, aperitivo,
Shaw & Smith Sauvignon Blanc, oyster leaf

MOCKTAILS

Blood Orange Spritz - 10.0

Giffard grapefruit, blood orange, elderflower blood
orange tonic

Wildflower & Pineapple Fizz - 10.0

Giffard Pineapple, elderflower shrub, agave, LE
orange & fig soda

Strawberry Field - 10.0

Lacto-fermented strawberry, sparkling tea,
sea spray foam

WINE

Champagne PIAFF, Brut, Champagne - 12.0

Limited edition Daisy Fizz - 8.5

Grillo, Colomba Bianca, Sicily - 9.5

Mirabeau rosé, Cotes de Provence - 10.2

Chardonnay, 3 Lions, Plantagent, Gr.Southern - 11.1

Rioja, Alavesa Mayela, Bideona - 9.5

Gavi di Gavi, Fossili, San Silvestro - 11.3

Cabernet Sauvignon, Circa 77, Xanadu - 11.8

Sauvignon Blanc, Shaw+Smith, Adelaide Hills - 12.6

Pinot Noir, Little Yering, Yering Station - 12.5

Dry White Sparkling Tea - 7.5

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CRAFT

Pints

Freedom Lager (Freedom) 4.0% - 6.8

Freedom NZ Pale Ale (Freedom) 4.0% - 7.0

Lumina Session IPA (Siren) 4.2% - 7.0

Bottles

NOAM Lager (NOAM) 5.2% 340ml - 7.0

Triple Vintage Cider (Showerings) 6.8% 375ml - 7.0

Lucky Saint Lager (Lucky Saint) 0.5% 330ml - 5.2



Nutritional
information

(v) - Vegetarian, (vg) - Vegan, (gf) - Gluten free, (df) - Dairy free, (n) - Nuts, (sh) - Shellfish
All dishes may contain traces of nuts.
Ask for full allergen/ingredient list. 13.5% discretionary service charge added to each bill.