



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, gherkins, 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. (3 Pieces)	\$10
Duck Liver Pate- Served with gherkins and toasted bread.	\$12
Halloumi Cheese- Cinnamon dusted halloumi with rocket, pine nuts, cherry tomatoes, capers and balsamic dressing..	\$12
Calamari Fritti- Flash fried semolina dusted calamari rings with rocket, capers, cherry tomatoes, Spanish onions, chilli flakes. Served with garlic aioli & lemon.	\$15
Steam Bowl of Mussels- Locally sourced mussels with garlic, chilli, white wine, parsley and Napoli Sauce, served with house made toasted bread.	\$15

\$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 mixed salad leaves, Spanish onion, tomatoes and cucumber and balsamic dressing	\$7
Greek Salad- Mixed salad leaves, tomatoes, cucumber, onion, olives, feta cheese and balsamic dressing.	\$8

NO SPLIT BILL PLEASE | PLEASE INFORM US OF ANY ALLERGIES WHEN PLACING YOUR ORDER

Pasta and Risotto

Spaghetti Bolognese- Spaghetti in rich beef ragu sauce. Finished with parmesan cheese and parsley.	\$20
Potato Gnocchi with Roasted Vegetables- With roasted pumpkin, kalamata olives, lebanese eggplant, roasted capsicum and grilled zucchini. Finished with basil and parmesan cheese.	\$23
Spinach and Ricotta Ravioli- Served in rich napoli sauce & topped with roasted pine nuts, parmesan and parsley.	\$23
Seafood Linguini- A selection of fresh seafood with white wine, chilli, garlic, cherry tomatoes in napoli sauce .	\$25
Lamb Ragu Pappardelle- Slow cooked lamb ragu with pappardelle pasta, finished with parmesan cheese & parsley.	\$25
Linguini Carbonara- With bacon, egg yolk, onion, garlic and cream. Finished with parsley and parmesan cheese.	\$22
Chicken and Porcini Mushroom Penne- With chicken, mixed mushrooms, onion, garlic, and truffle cream. Finished with parsley and parmesan cheese.	\$24
Mixed Mushroom Risotto- Arborio rice cooked with button, porcini and enoki mushroom. Finished with spinach, truffle oil, parsley and parmesan.	\$23
Prawns, Calamari & Chorizo Risotto- with chilli, garlic, cherry tomatoes & finished with parsley, rocket & parmesan.	\$25
Chicken and Mushroom Risotto- Tossed with spinach leaves, parsley and finished with parmesan and truffle oil.	\$23

\$3 Extra for Gluten free Spaghetti

Mains

Chicken Parmigiana- Chicken schnitzel topped with napoli, bacon, cheese. Served with chips and salad.	\$20
Slow Cooked Osso-Bucco- Braised with vegetables, white wine and rich tomato sauce. Served with potato mash.	\$25
Porterhouse Steak- 300gm grass fed porterhouse steak cooked to your liking & served with Chips and salad.	\$29
Fish and Chips- Tempura battered flathead tails with chips, garden salad & citrus aioli.	\$21

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Traditional Pizza

	Size	11" 13"
Garlic & Herbs - Olive oil, mozzarella, garlic, bocconcini and mix herbs.		\$10 -\$13
Margherita - Napoli, mozzarella, tomatoes, bocconcini and basil.		\$13 \$16
Hawaiian - Napoli, mozzarella, bacon, pineapple and parsley.		\$14 \$17
Pepperoni - Napoli, mozzarella, calabrese and oregano.		\$14 \$17
Mexicana - Napoli, mozzarella, calabrese, capsicum, jalapeno, olives and oregano.		\$14 \$17
Aussie - Napoli, mozzarella, bacon, egg, red onion & parsley.		\$14 \$17
Four Cheese - Napoli, mozzarella, bocconcini, camembert and blue cheese, finished with basil.		\$14 \$17
BBQ Chicken - Chicken, roast capsicum, spanish onion, BBQ sauce and parsley.		\$15 \$18
Sweet and Spicy Chicken - Napoli, mozzarella, chicken, jalapeno, pineapple, red onion, capsicum, finished with parsley and chilli flakes.		\$15 \$18
Peri Peri Chicken - Napoli, mozzarella, chicken, roast capsicum, Spanish onion, cherry tomatoes, spinach and finished with peri peri sauce.		\$15 \$18
Supreme - Napoli, mozzarella, sopressa, calabrese, bacon, capsicum, mushroom and olives. Finished with parsley.		\$16 \$19
Capricciosa - Napoli, mozzarella, bacon, mushrooms, olives & anchovies.		\$15 \$18
Zara's Special - Napoli, mozzarella, mushroom, olives, finished with prosciutto and parsley.		\$16 \$19

Gourmet Pizza

Vegetarian - Napoli, mozzarella, grilled zucchini, lebanese eggplant, roasted capsicum, roquette and goat cheese drizzle.		\$17 \$20
Roasted pumpkin - Napoli, mozzarella, roasted pumpkin, fetta, toasted almonds, spinach and goat cheese drizzle.		\$17 \$20
Prosciutto - Napoli, mozzarella, tomatoes and bocconcini. Finished with prosciutto, rocket and parmesan.		\$17 \$20
Meat Lovers - Napoli, mozzarella, calabrese, sopressa, chorizo, prosciutto, finished with chilli flakes.		\$18 \$21
Seafood - Napoli, mozzarella, fish, calamari, prawns, finished with chilli oil and fresh parsley.		\$18 \$21

\$3 Extra for GLUTEN FREE

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Kids Menu

Spaghetti Bolognese - Spaghetti in rich beef ragu sauce and parmesan cheese.	\$12
Creamy Chicken and Mushroom Penne - with chicken, mushroom, onion, garlic & cream. Finished with parsley and parmesan cheese.	\$12
Chicken Schnitzel - Served with chips and tomato sauce.	\$12
Fish and Chips - Tempura battered flathead tail. Served with chips and garlic aioli.	\$12
Chicken Nuggets - 6 pieces of chicken nuggets, served with tomato sauce.	\$6

Desserts

Sticky Date Pudding - With butterscotch sauce and vanilla ice-cream.	\$10
Tiramisu - Coffee liqueur soaked sponge finger biscuits layered with real tiramisu cream & finished with a thick cocoa dusting.	\$10
Crème Brulee	\$9
House made Chocolate Mousse - Garnished with white and dark chocolate shards.	\$8
Affogato - Scoop of vanilla ice-cream and shot of espresso. Add a shot of Frangelico (30ml)	\$6 \$5
Ice Cream - Vanilla & Chocolate – one scoop	\$3 each

Beverages

Soft Drink

Coke, Coke Zero, Lemonade, Fanta, Pepsi Max	\$3
Apple Juice	\$4
Orange Juice	\$4
Lemon Lime Bitter	\$4
Tonic Water	\$3
Soda Water	\$3
San Pellegrino Sparkling Water	\$3

Coffee

Cappuccino, Flat White, Café Latte, Long Black, Macchiato, Double Espresso	\$3.5
Chai Latte, Café Mocha	
Short Black	\$2.5
Hot Chocolate	\$4
Ice Coffee	\$5
Cold Coffee (with Ice Cream)	\$6
Ice Chocolate	\$5

Tea

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

Corona Extra	\$8
Peroni Nastro Azzurro	\$8
Fat Yak Pale Ale	\$8
Cascade Premium Light Lager	\$8
Strongbow Classic apple cider	\$8

Spirits

	30ml
Bacardi Rum	\$8
Absolute Vodka	\$8
Tanqueray Gin	\$8
Johnnie Walker Red Label	\$8
Jim Beam Bourbon Whiskey	\$8
Jameson Irish whiskey	\$9
Hennessy VS Cognac	\$10

Cocktails

Espresso Martini (Fresh Espresso coffee, Vodka, Khalua)	\$15	Aperol Spritz (Aperol, Sparkling Brut, Soda and Orange)	\$14
Negroni (Gin, Campari, Martini Rosso, Orange peel)	\$15	Margarita (Tequila, Cointreau, Lime Juice)	\$15
Mojito (White Rum, Soda Water, Mint, Lime, Sugar)	\$14	Martini (Gin or Vodka, Dry Vermouth, Lemon Peel)	\$15

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 \$9
Bottle \$38

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 \$45

Checkerboard Sauvignon Blanc (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 \$7.5
Bottle \$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 \$42

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 \$11
Bottle \$45

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 \$44

Santa & D'Sas Pinot Grigio (King Valley, VIC)

With abundance of fresh orange blossom, honeydew and ginger root. The palate displays flavours of yellow pear, apple and fresh almonds with quince notes.

Glass \$11
Bottle \$40

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

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 \$50

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 \$35

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	Bottle
\$11	\$42

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
\$55

Battle of Bosworth Cabernet Sauvignon (McLaren Vale, South Australia)

Battle of Bosworth is an organic wine with taste of black and blue fruits on the nose, lovely classy oak mixed in amongst it all, with blackberry and blackcurrant on the palate with great length and texture and a fine tannin structure.

Glass	Bottle
\$10	\$42

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	Bottle
\$10	\$42

Moscato**Sweet Pea** (McLaren vale, South Australia)

With its delicate pale pink colour and subtle spritz, the 'Sweet Pea Moscato' shows hints of Pink grapefruit, mandarin, rosewater and blood orange on the nose, leading onto fresh, Balanced palate.

Glass	Bottle
\$10	\$40

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