

ZAGARA

PECONIC GOLD OYSTERS

(Price Per ½ Dozen)

Mignonette 30

Dill, Apple & Lemon 33

FOCCACIA 15

Zagara Oils, Balsamic & Parmesan

STARTERS

APPLE & SCALLOP ROSE 32

Lemon, Aromatic Herbs, Fancy Peasant Olive Oil

SALTED BLACK SEABASS TARTARE 38

Caviar, Horseradish Cream, Dill Oil

TUNA TARTARE 32

Watermelon, Sesame & Lime

TOMATO SALAD 22

Shallot, Basil, Oregano And Tomato Water

BABY GEM SALAD 21

House Dressing, Pickled Shallot, Fresh Herbs



PASTA

LEMON RISOTTO 36

Tomato Jam, Pine Nuts

Add Grilled Prawns \$18

ZUCCHINI TAGLIATELLE 32

Zucchini, Basil, Parmesan

LOBSTER RAVIOLO 65

Candied Ginger,

Aromatics & Chilli

SHARED

LINGUINE ALLA VONGOLE

FOR TWO 82

Clams, Chili, Parsley
& Extra Virgin Olive oil

LAMB RACK FOR TWO 150

Herb Crusted, Rosemary Sauce

MAINS

POACHED HALIBUT 58

Acqua Pazza (Crazy Water), Citrus & Herb Salad

BEEF TENDERLOIN 6OZ 72

Beetroot, Chive, Pumpkin Seeds

CHICKEN TWO WAYS 48

Breast, Half Moon Raviolo,

Oregano, Wild Mushroom

SIDES

CARROTS 26

Smoked Yogurt, Pickled Carrots

TRIPLE COOKED CHIPS 16

Hand Cut

SIDE GREEN SALAD 16

Mixed Leaf, House Dressing, Herbs

ASPARAGUS 18

House Dressing, Almond

HOUSE COCKTAILS

ICE BOX VESPER 25
Belvedere Vodka, Hayman's Old Tom Gin,
Cocchi Americano, Giardiniera

DOUBLE J 24
Empress Gin, Lemon, Sugar, Egg White,
Bitters, Edible Flower

SEASIDE DAISY 23
Reposado Tequila,
Lemon Lime Cordial, Soda

MOTHER PEARL 25
Rye Whiskey, Walnut Liqueur, Carpano Antica,
Honey, Lavender, Orange
Essence, Cherry Pearl

THE BALBOA 23
Gin, Cynar, Marigold Dry Vermouth,
Cucumber, Orange Bitters

WHITES

PIGHIN COLLIO 18/65
Pinot Grigio 2024

CASTELLO DI VOLPAIA 19/70
Maremma Toscana Vermentino 2025

DOMAINE DELAPORTE SANCERRE 2025 31/115

FRANK FAMILY CHARDONNAY NAPA 2022 16/60

FAMILLE DESCOMBE PETIT CHABLIS 25/95
Vieilles Vignes 2023

REDS

CHIARLO NIZZA BARBERA 2020 21/80

ROCO THE STALKER PINOT NOIR 2021 27/100

MASOLINO SURRALUNGA BAROLO 2017 39/145

GIRARD PETITE SYRAH 2022 27/100

BUBBLES

LUCCI LAMBRUSCO REGGIANO 17/80
DOC Secco

JEIO BRUT PROSECCO DOC 14/70
Veneto IT

TAITTINGER CUVÉE 32/155
Prestige Brut

VEUVE CLICQUOT 45/225
Vintage Brut

SCHRAMSBERG 25/120
Blanc de Blancs 2022

GOLDEN HOUR

HARBOR SPRITZ 19
Bruto Americano, Lucci Lambrusco,
Soda, Orange

SPANISH STEPS 19
Campari, Dry Vermouth, Lemon,
Thyme Simple, Orange Bitters, Soda

ALBRIGHT DAIQUIRI 23
Rhum JM Agricole, Smith & Cross
Jamaican Rum, Lime, Demerara

WHITE LINEN 23
Gin, Elderflower, Cucumber, Cucumber,
Lime, Sugar, Soda

SCOFFLAW 19
Rye whiskey, Dry Vermouth, Lemon, house
Grenadine, 2 dash Orange bitters

FREE SPIRITED

PHONY NEGRONI 15

DRAGON FRUIT SPRITZ 14

BEER

TIPO PILS ITALIAN PILSNER 14

SINGLECUT FREQUENCY LAGER 12

BISSELL BROS. THE SUBSTANCE
HAZY IPA 13