

ZONZO ESTATE

ZONZO FESTA · 50 PER PERSON

“Per le occasioni o per degustare con gli amici / for occasions or to enjoy with friends”

Our sharing menu is based on a traditional Italian custom, allowing for all to indulge in a variety of classic and authentic Italian dishes.

NB: As of September 1st, 2019 the Zonzo Festa Menu will be \$55 per person.

ANTIPASTI

A classic selection of cured meats, imported Italian cheeses, Cerignola olives, pickled onions and artichoke hearts served with our casalinga bread

PIZZE

A round of wood-fired pizzas from our menu

AGNELLO ARROSTO E INSALATA

Slow cooked lamb in red wine accompanied with roasted potatoes and salad

SEE PHOTOS OF EVERY DISH!



Plus ingredient definitions, dietary filtering & language translations!

Head to www.mryum.com.au/zonzo or scan the QR code with your iPhone camera or Google lens on Android. No QR app required!

V VEGETARIAN
GF GLUTEN FREE
LF LACTOSE FREE

GLUTEN FREE CASALINGA BREAD
AVAILABLE ON REQUEST

MONDAY & TUESDAY – CLOSED
WEDNESDAY TO SUNDAY – LUNCH
FRIDAY TO SUNDAY – DINNER

RESERVATIONS ESSENTIAL
INFO@ZONZO.COM.AU · 03 9730 2500

ASSAGGINI · STARTERS

ANTIPASTO MISTO 40 SERVES 6 - 25 SERVES 2

A classic selection of cured meats, imported Italian cheeses, Cerignola olives, pickled onions and artichoke hearts served with our casalinga bread

BURRATA CON BRESAOLA 18 GF

Fresh burrata served with wagyu bresaola drizzled with X.V olive oil

SALSICCE ARROSTO 15 GF LF

Wood-fire oven roasted skinless pork & fennel sausages cooked in red wine – minimum 15 minutes

ARANCINI 15 v

Vegetarian arborio rice balls filled with mozzarella

POLPETTE AL SUGO 18

Baked pork meatballs in pomodoro sauce

FILETTI DI SARDINE 18 LF GF

Wood-fire oven roasted sardine fillets served with olive oil, chilli and lemon

OLIVE RIPIENE AL GORGONZOLA 12 v

Gorgonzola stuffed Mammoth olives rolled in a layer of semolina served with our casalinga bread

SCHIACCIATA 15 v

Flat bread with olives, gorgonzola and herbs

MISTO DI OLIVE 12 v GF LF

Mixed Sicilian green, Kalamata and Bella di Cerignola olives

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PIZZE · PIZZA

24 EACH

PIZZA CON BUFALA v
 Pomodoro, buffalo mozzarella and basil

PIZZA AI QUATTRO FORMAGGI v
 Pomodoro, mozzarella, gorgonzola, mascarpone and parmesan

PIZZA ALLA SALSICCIA
 Pomodoro, mozzarella, asiago, pork and fennel sausage, Spanish onion and rosemary

PIZZA CON PROSCIUTTO
 Pomodoro, mozzarella, prosciutto crudo and basil

PIZZA CON PANCETTA
 Pomodoro, mozzarella, pancetta and sauteed mushrooms

PIZZA CON CARCIOFI
 Pomodoro, mozzarella, gorgonzola, rocquette, prosciutto crudo and artichoke hearts

PIZZA CON RADICCHIO
 Pomodoro, mozzarella, asiago, pancetta and radicchio

PIZZA CON MASCARPONE
 Pomodoro, mozzarella, walnuts, speck and mascarpone

PIZZA PRIMAVERA v
 Pomodoro, mozzarella, gorgonzola, rocquette, mini roma tomatoes and parmesan

PIZZA CON PORCINI
 Pomodoro, mozzarella, funghi porcini, pancetta and mascarpone

PIZZA NAPOLETANA
 Pomodoro, buffalo mozzarella, Sicilian green olives, basil and anchovies

PIZZA CON MELANZANE v
 Pomodoro, mozzarella, roast eggplant, roast zucchini and semi dried tomatoes

PIZZA CON RICOTTA v
 Pomodoro, ricotta, pine nuts, sauteed spinach and mini roma tomatoes

PIZZA CON SOPRESSA
 Pomodoro, mozzarella, hot salami, Kalamata olives and basil

PIZZE BIANCHE ·
 OIL BASED PIZZA

BIANCA CON PATATE v
 X.V olive oil base, mozzarella, asiago, roast potato, Kalamata olives, semi dried tomatoes, Spanish onions and chilli

BIANCA CON SPECK
 X.V olive oil base, mozzarella, gorgonzola, rocquette, speck and shaved parmesan

BIANCA CON CIME DI RAPA v
 X.V olive oil base, buffalo mozzarella, rapa, chilli and garlic

BIANCA CON BRESAOLA
 X.V olive oil base, buffalo mozzarella, Wagyu bresaola and basil

BIANCA CON SALMONE AFFUMICATA LF
 X.V olive oil base, smoked Tasmanian salmon, sautéed leek and berry capers

BIANCA CON POLLO
 X.V olive oil base, mozzarella, roasted chicken, mini roma tomatoes, roasted pumpkin and Persian fetta

INSALATE · SALADS

14 EACH

INSALATA MISTA DI POMODORI v GF

Seasonal selection of mini roma tomatoes, Spanish onion, cucumber, bocconcini, parsley and a vinaigrette dressing

INSALATA RADICCHIO E ARANCIA v LF GF

Radicchio, orange, balsamic and X.V olive oil

INSALATA DI CECI v GF LF

Chickpeas, diced roma tomatoes, cucumber, Spanish onion, parsley and a vinaigrette dressing

ALIMENTAZIONE · MAINS

GNOCCHI AL BURRO E SALVIA 24 v

Handmade gnocchi with burnt butter and sage

RAVIOLI CON GRANCHIO 32

Handmade ravioli with spanner crab, lemon, butter and thyme

CALZONE CON BOCCONCINI 25 v

Italian folded pastry filled with roast potato, mushrooms, bocconcini, roast eggplant, roast zucchini topped with a touch of chilli

CALZONE CON PROSCIUTTO 25

Italian folded pastry filled with prosciutto crudo, mozzarella, baby spinach and mini roma tomatoes

ARROSTO DI AGNELLO 29 LF GF

Slow cooked lamb in red wine accompanied with roasted potatoes

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DOLCE · DESSERTS

TORTA AL CIOCCOLATO E MANDORLE 14 GF

Chocolate and almond Italian cake topped with our raspberry coulis

CALZONE ALLA FRAGOLA 14

Folded Italian pastry filled with strawberry and hazelnut chocolate

CALZONE ALLA RICOTTA 14

Folded Italian pastry filled with ricotta, walnuts and hazelnut chocolate

TIRAMISU 14

A classic with layers of coffee and liqueur soaked Savoidardi biscuits with mascarpone and chocolate

PANNA COTTA 12 GF

Orange infused panna cotta served with a Cointreau and orange syrup

BOMBA ITALIANA 15

Nougat gelato encased in meringue, domed on top of a sponge

CANNOLI 13

Crisp Italian pastry filled with creamy ricotta, crushed pistachios and cherries (3 to a serve)

AFFOGATO 12

Vanilla ice cream topped with a shot of espresso and Frangelico

SELEZIONE DI FORMAGGI 20

Selection of cheeses of the day to share for two

COTTA ALLA FRAGOLA 12 GF LF

A light and refreshing way to end your meal. This is a dessert designed for our vegan, lactose, gluten, nut and egg free customers. Strawberries whipped with chia seeds and coconut cream with a dash of sugar

KIDS VANILLA ICE CREAM 3

KIDS RASPBERRY JELLY 3 LF

PROSECCO · SPARKLING · CHAMPAGNE



2018	Zonzo Estate Prosecco Yarra Valley VIC	12 50
NV	Zonzo Estate Moscato Yarra Valley VIC	11 45
2009	Dom Perignon Pinot Chardonnay Champagne FRANCE	300
NV	Laurent-Perrier Brut L-P Tours-sur Marne FRANCE	195
2008	Louis Roederer Cristal Brut Pinot Chardonnay Champagne FRANCE	350

VINI BIANCHI · WHITE WINE



2016	Zonzo Estate Chardonnay Yarra Valley VIC	11 47
2015	Zonzo Estate Reserve Chardonnay Yarra Valley VIC	13 55

VINI ROSE · ROSE WINE



2017	Zonzo Estate Rose Yarra Valley VIC	11 47
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VINI ROSSI · RED WINE



2017	Zonzo Estate Pinot Noir Yarra Valley VIC	11 47
2017	Zonzo Estate Reserve Pinot Noir Yarra Valley VIC	75
2016	Zonzo Estate Cabernet Sauvignon Yarra Valley VIC	11 47
2017	Zonzo Estate Reserve Cabernet Sauvignon Yarra Valley VIC	65
2016	Zonzo Estate Shiraz Yarra Valley VIC	11 47

VINI DOLCI · DESSERT WINE



NV	Hanwood Estate Grand Tawny	10 -
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DRINKS

CRAFT BEER 9

ZONZO ESTATE PALE ALE

ZONZO ESTATE LAGER

FEATHER WEIGHT LIGHT

SOFT DRINKS

COCA COLA, DIET COCA COLA,
SPRITE - GLASS 3.5 CARAFE 14

ARANCIA ROSSA,
CHINOTTO 3.5

ORANGE JUICE 4

LEMON LIME BITTERS 4

AQUA MINERALE 750_{ML} 6

AQUA NATURALE 1000_{ML} 6

COFFEE & TEA

ALL COFFEE AND TEA 4
NO SOY OR DECAF AVAILABLE

CAFFE CORETTO 6

BIMBICINO 0.5

OTHER

APEROL SPRITZ 14

SPIRITS & LIQUEURS 10

BACARDI

BAILEYS

BUNDABERG

CANADIAN CLUB

CHIVAS REGAL

COINTREAU

D.O.M

FRANGELICO

JACK DANIELS

JAGERMEISTER

JIM BEAM

JOSE CUERVO

KAHLUA

MALIBU

MIDORI

SAMBUCA BIANCO

SOUTHERN COMFORT

ZONZO ESTATE GIN

ZONZO ESTATE VODKA

DIGESTIVES 10

AMARO MONTENEGRO

APEROL

AVERNA

BRAULIO

CAMPARI

CYNAR

DISARONNO

GRAPPA

LIMONCELLO

CINZANO ROSSO

PUNT E MES

ROSSO ANTICO

STREGA