

WELCOME TO ZINNIA

Zinnia combines pan pacific dining with flavours and influences from Asia, Australasia and the islands of the pacific.

The “Izakaya” menu is designed to be shared amongst all guests at the table and is served over several courses from the kitchen as they are freshly prepared for the table.

Why not let us take the headache of ordering away by trying one of our 6 or 8 course taster menus and enjoy the culinary delight with a selection of our most popular dishes.

SIGNATURE COCKTAILS

Blossom Whisper Vodka, raspberry liquor, guava, lime and rose syrup	12.95
A Dozen Roses Gin, strawberries, lime and rose syrup	11.95
Geisha Vodka, apple, elderflower, raspberry liquor, lime and tropical blue syrup	12.95
Sweet Picante Tequila, honey, coriander and lime, spiced with red chilli and Jalapeño	10.95
Rose and Lychee Martini Well balance combination of vodka, rose and lychee, finished with rose petals and fresh lychee fruit	11.95
Nassim Road Rhubarb and ginger gin, fresh basil, raspberries and lime	10.95

NIBBLES

Steamed Edamame Beans Maldon sea salt or spicy sriracha sauce (VE) (13)	5.95
Padron Peppers with chilli salt (V) (VE)	5.95
Prawn Toast with Japanese mayo and bonito flakes (2, 3, 4, 12, 13, 14)	8.45
Vegetable Spring Rolls with sweet plum sauce (V) (1, 2, 6, 12)	5.95

FROM THE RAW BAR

Salmon Tiradito with coconut tiger's milk and pickled nashi pear (5, 13)	11.95
Ahi Tuna Ceviche with heritage beetroots (1, 2, 5, 13)	12.95
Seabass Tiradito with ahi amarillo tiger's milk (3, 5, 12, 13)	11.95

SUSHI CUT ROLLS

Uramaki - Sushi roll with rice outside	
California Roll fresh handpicked crab meat, kewpie mayonnaise, avocado, cucumber, black sesame seeds and masago (*GF) (4, 5, 9, 12, 13, 14)	12.95
Dragon Roll panko prawns, cucumber, spicy mayonnaise, topped with sliced avocado, orange tobiko and miso mayonnaise (2, 3, 4, 5, 9, 12, 13, 14)	12.95
Salmon and Avocado Roll fresh salmon, avocado, cucumber, mixed leaf, spicy mayonnaise and smoked cod roe (*GF) (2, 5, 9, 12, 13, 14)	11.95
Maki - Sushi roll with rice inside	
Crispy Spicy Salmon Skin Roll Togarashi and soya sauce, deep fried salmon skin, rolled with salad leaves and firecracker sauce, cucumber and onion and okonomi sauce (2, 4, 13, 14)	10.95
Spicy Tuna Roll fresh tuna, cucumber, avocado, sriracha, miso mayonnaise, sesame seeds and coriander cress (*GF) (5, 12, 13, 14)	11.95
Green Goddess Roll Tamagoyaki and Inari with grilled asparagus, avocado with Japanese vegan mayo, roasted white sesame and tonkatsu sauce (*GF) (V) (*VE) (2, 12, 13, 14)	10.95
Sushi Platter with a selection of Maki and Uramaki rolls from the above (5, 9, 13)	27.95

SASHIMI (3 pieces per portion) (GF) (5, 13, 14)	
Seabass	9.95
Salmon	9.95
Ahi Tuna	10.95

Sashimi Platter 6 piece platter from the above selection	24.95
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SALADS

Crab Salad with green papaya and chilli (GF) (3, 13, 14)	12.95
Green Bean Salad with avocado and mint (GF) (V) (VE) (14)	9.95

SHARING SMALL PLATES

Pork Belly Chicharrón with sweet miso and Pico de Gallo (GF) (7, 13, 14)	10.95
Gyoza (5 pieces) with Chinese black vinegar and chilli Pork (2, 4, 6, 12, 13), Seafood (2, 4, 3, 5, 6, 12, 13) Vegetable (V) (1, 2, 4, 6, 12, 13)	10.95

Salt and Pepper Squid with avocado and lime mayo dip (2, 4, 8)	9.95
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White Crab Crackers with tobiko on rice cracker (3, 4)	10.95
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Beef Fillet Tataki with onion ponzu and garlic crisps fresh lime and coriander (GF) (13, 14)	14.95
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Tempura Cod Cheeks with yuzu mayonnaise (2, 4, 5)	10.95
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TACOS (2 Tacos per portion)

Beef Fillet with black garlic mayo and sour onions (2, 9, 13)	10.95
Fish Taco with Pico de Gallo and lime (GF) (2, 5)	9.95
Grilled Corn with Asian slaw and bell peppers (GF) (V) (VE) (12, 13, 14)	8.95

ROBATA GRILLED SKEWERS (2 Skewers per portion)

Shitake Mushrooms and Red Peppers with sweet miso (GF) (V) (*VE) (14)	8.95
Marinated Beef Skirt with chilli and herb salsa (2, 13)	11.95
Argentinian Red Prawns with ginger, garlic and green apple (3)	12.95
Marinated Chicken Thighs with chipotle and tamarind (2, 13, 14)	10.95

ROBATA CHARCOAL GRILL

4oz A5 Wagyu Rib-eye Steak with chilli and sesame (GF) (12, 13)	46.95
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Lamb Rump with enoki mushrooms and salsa verde (2)	19.95
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Miso Cod with kosho yoghurt (GF) (7, 13, 14)	18.95
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Chargrilled Hispi Cabbage with sweet tahini dressing (GF) (V) (12, 13, 14)	9.95
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8oz Dry-aged Sliced Sirloin with chimichurri sauce (GF)	29.95
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Crispy Aubergine with spicy sour cream and plantain miso (GF) (V) (*VE) (7, 12, 13, 14)	7.95
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FROM THE WOK

Glass Noodles with chicken and green chilli (2, 3, 10, 13)	15.95
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Ginger and Turmeric Fried Rice with squid and prawns (5, 3, 8, 10, 13, 14)	19.95
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Vegetable Rice Noodles with shitake mushrooms and broccoli (V) (10, 13)	13.95
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SIDES

Chargrilled tenderstem broccoli, with coffee and chilli sauce (GF) (V) (4)	4.95
Ginger and turmeric fried rice (GF) (*VE) (5, 13)	4.95
Steamed jasmine rice (GF) (V) (VE)	3.95
Spicy Zinnia chips (GF) (V) (VE) (2, 12, 13)	4.95
Singapore rice noodles (GF) (V) (VE) (2, 3, 13)	3.95

DESSERTS

Zinnia Dessert Island A selection of our desserts plus fresh fruits, ice creams and sorbets (2, 4, 7, 10, 11) per person (minimum 2 people)	9.95
Matcha Green Tea Fondant with butterscotch miso ice cream and chocolate soil (2, 4, 7)	7.95
Baked Passionfruit and White Chocolate Cheesecake with mango gel and coconut wafer (2, 4, 7, 10)	6.95
Orange and Lychee Burnt Cream with peanut and sesame sticks (2, 4, 7, 10, 11, 12)	6.95



V = Vegetarian, VE = GF = Gluten Free Vegan *VE = Vegan on request *GF = Gluten Free on request

If you have any dietary requirements or food allergies please inform your server prior to ordering. Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are handled and while we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen. For groups of 10 or more guests a discretionary service charge of 12.5% will be added to your bill.