

THE
MAALL

AT PERTH ZOO





Our menu champions sustainability, quality, and flavour. Thoughtfully curated with a minimal waste approach, our selection includes a balance of modern, mindful dishes and traditional favourites to suit all tastes. You'll find ingredients from the WWF Future 50 Foods—a global initiative promoting foods that are better for people and the planet. Our meat and seafood are sourced with a strong farm-to-plate philosophy, and all chicken is RSPCA certified, ensuring ethical practices throughout.

Your health, safety, and satisfaction are our top priorities. If you have any dietary requirements, food allergies, or special requests, please speak with our Catering Services Team—we're here to help.

We look forward to planning your next event with us.

BREAKFAST

Kick off your day with a delicious breakfast served with tea, coffee, juice and water.
Minimum numbers 30 guests.

GRAZING BREAKFAST (CHOOSE 5)

COLD ITEMS

Berry Bliss Pot
Strawberry strata, basil, balsamic granola,
organic yoghurt, berry caviar (v, lg)

Chocolate Chia Pudding
Almond milk, puffed amarath,
marinated berries (v, lg)

Viennese Pastries
House baked crispy French butter
croissant (v)

Muffin of the Day
House made muffin (v)

Seasonal Fruit Skewers
Strawberry gum yoghurt sauce (v, lg)

WARM ITEMS

Rosemary Biscuit
Free range farm fried egg, gruyère
cheese, honey leg ham

The Coastal Quiche
Smoked salmon custard, goat cheese,
Warrigal greens, dill fond

Shirred Egg Tart
Butter crust tartlet, free-range farm
eggs, potato, bacon, chives

Croque Monsieur
Smoked ham, cheesy mustard béchamel
on brioche bun

Aniseed Myrtle Corn Fritter
Pico de gallo, avocado mayo (v, lg)

Fruit Crème Brûlée
Assorted fruit, vanilla ricotta curd, five
spiced pumpkin seed brittle (v, lg)



BREAKFAST

Kick off your day with a delicious breakfast served with tea, coffee, juice and water. Minimum numbers 30 guests.

PLATED BREAKFAST

ON THE TABLE

Fruit Crudo Skewer
Compressed seasonal fruits,
passionfruit glaze, micro herbs and
edible florals (vg, lg)

Native spiced Viennese pastries
House baked mini croissant, agave honey
butter, roasted wattleseed (v)

MAINS (CHOOSE 1)

The Classic
Truffle scrambled eggs, pork chipolata
sausage, smoked bacon, hashbrown,
herb roasted tomato

Lemon Ricotta Pancakes
Light and fluffy pancakes, lemon ricotta,
fresh berries, whipped cream, warm
maple syrup (v)

Nordic Breakfast Board
House smoked salmon gravlax, soft egg,
dill Crème Fraîche, brined cucumber,
dark rye crisp

Bush-Spiced Breakfast Tostada
Crisp tortilla, kakadu plum and avocado
smash, pepperberry-spiced refried
beans, poached egg, charred corn
tomato salsa (v)

MAINS CONT.

Miso Congee Bowl
Miso rice porridge, 63c egg, crispy pork
belly, scallion, ginger, enoki mushrooms,
crispy garlic (lg)

ADD ON'S

Mini Yoghurt Pots
Coconut yoghurt, toasted granola, berry
compote (v, lg)

Truffle Mushroom Toast
Sautéed wild mushrooms, focaccia crisp,
truffle cream, parmesan snow (v)

Smoked Salmon Slider
Smoked salmon, dill crème fraîche,
salmon roe, watercress, mini brioche bun

Tart Florentine
Savory shortcrust pastry, whipped eggs,
goat cheese, onion jam, spinach oil (v, lg)



BREAKFAST

Kick off your day with a delicious breakfast served with tea, coffee, juice and water.
Minimum numbers 30 guests.

THE BREAKFAST PANTRY

Mini danishes, croissants, muffins, artisanal breads (v, lg bread available on request).

Served with whipped butter, fruit preserves, honey and maple syrup

FROM THE KITCHEN

Scrambled eggs with creme fraiche, chives (v, lg)

Chipolatas farm sausage

Grilled smoked bacon (lg)

Roasted local mushrooms and thyme and sea salt (vg, lg)

Crispy fried potato gems (v)

Provençal tomato gratinate (vg, lg)

Classic buttermilk pancakes (v)

Seasons best sliced fruits (vg, lg)

BUILD YOUR PERFECT PLATE – ADD ONS

Egg fried, boiled or poached (v, lg)

Chicken chipolatas

Plant-based sausage (vg)

Smoked salmon with capers and red onion (lg)

Avocado slices with sea salt and lime (vg, lg)

Herbed cottage cheese (v, lg)

Granola Greek yoghurt (v, lg)

Mini waffles (v)

Breakfast baked beans (v, lg)

Sauteed spinach and confit garlic (v, lg)



CONFERENCE

All conference packages include in-built audio visual, coffee and tea, iced water, flip chart and a whiteboard. Minimum numbers 15 guests. Full day conference package includes two morning tea items, one afternoon tea item, two sandwich selections and one salad.

Half day conference includes two morning or afternoon tea items, two sandwich selections and one salad. Upgraded lunch menus are available.

Half Day Package (5 hours)

Full Day Package (8 hours)

Post Conference Package (1 hour)

2 chefs selection canapes and a 1 hour sommeliers beverage package

SWEET

Red Berry Tartlet

Pâte sucre pastry, confit raspberry, wild lime crème leger, basil gel (v)

Dark Chocolate Dipped Strawberries

Wattleseeds, blueberry dust (vg, lg)

Flourless Double Chocolate Brownie

With cinnamon myrtle crème fraiche (v, lg)

Lavender Pavlova

Topped with strawberry gum whipped cream, pickled berries (v, lg)

Peppermint Gum Coconut

Pannacotta Pots

Passionfruit, wattleseeds coconut flakes (vg, lg)

Compressed Watermelon Kebab

Lemon myrtle and pepperberry, honeycomb dust (v, lg)

Smores 'Burger'

Toasted marshmallow, chocolate ganache, graham crumbs, vanilla (v)

Mini Four Fruit Berliner

Saltbush caramel dip (v)

Lemon Aspen Pepperberry Spice

Damper Scone

Raspberry whipped butter (v)



CONFERENCE

SAVOURY

Wild Mushroom Choux Puff Truffle cream,
native thyme, macadamia dust (v)

Chilli Pork and Fermented Garlic
Sausage Roll
Bush tomato chutney

La Croissanteria
Mini croissant, smoked kangaroo,
vegemite aioli, wild rocket

Semi-Dried Tomato and
Bocconcini Arancini
Salmoriglio salsa (v)

El Diablo Asada Tacoza
Smoked mozzarella, chilli plant based
beef, mojo rojo aioli, pickled onion (vg)

Crispy Cauliflower 'Sausage' Roll
Warrigal greens chimichuri (vg, lg)

Assorted Mini Rice Paper Rolls
Quandong Nam Pla Prik

Braised Beef Rendang
Wrapped in a crispy puff pastry, 'Laksa'
vegan aioli

Beer Battered Jalapeno Peppers
Spiced cream cheese, mojo verde dip (v)

Mini Shepherd's Pie
Braised lamb mince, mashed potatoes
with pea, toasted chia seeds



CONFERENCE

SANDWICHES, WRAPS AND ROLLS

The Charred

Roast beef, pastrami, pickled slaw, brined cucumber, Swiss cheese, Frank's aioli, brioche bun

La Quesadilla

Mexican cheese, mushroom pico de gallo, wilted spinach, tabasco aioli, soft tortilla (v)

Tamar's Kurry

Tandoori chickpea dal, pickled onion, mango chutney, lettuce, coriander, soft tortilla wrap (vg)

La Costa

Grilled chicken, arugula salsa verde, roma tomato, black olive pesto, artichokes, panini bread

Bao Bao

Char siu pork belly, brined cucumber, carrot, miso mayo, peanuts, mint scallion salsa

Lox's Croissant

Smoked salmon, lemon myrtle cream cheese, capers, shaved onions, dill fond

Souvlaki

Kokkinisto style lamb, brined red cabbage, tomato, herb salad, dill cucumber yoghurt salsa

Grown Up with Cheese

Swiss cheese, smoked cheddar, vegemite, thick white bread (v)

Roger's Roast

Roast beef, lettuce, grilled onion peppers, sharp cheddar, horseradish relish, everything bagel

Il Vegano

Vegan schnitzel, vegan cheese, seeded mustard sauerkraut, lettuce, smoked paprika vegan aioli, vegan bun (vg)

(lg) bread alternatives can be provided on request



CONFERENCE

SALADS

In the Park

Curly kale, radicchio, pickled radish, brulee squash, pepita seeds, granny smith apple, champagne vinaigrette (vg, lg)

La Taverna

Iceberg lettuce, Greek feta, tomatoes, red onions, Kalamata olives, piquillo peppers, dill chimichurri dressing (v, lg)

From The Garden

Baby greens, cucumber, cherry tomatoes, fresh herbs, red radish, sprouts, aged balsamic vinaigrette (vg, lg)

La Bella Toscana

Orecchiette pasta, broccoli, feta, rocket, pomegranate, toasted pepitas, native basil pesto (v)

Caesar Salad

Romaine hearts, parmesan cheese, brioche croutons, caesar dressing (v)

Vermicelli

Cabbage, capsicums, edamame, shredded carrots, cilantro, scallions, toasted coconut, Thai chili sesame vinaigrette (vg, lg)

Old School

Olive oil roast potatoes, dill pickles, young onions, boiled egg, horseradish mayo, dill fond (v, lg)



DALLA CUCINA

An Italian inspired menu featuring fresh dishes crafted with seasonal ingredients. Lunch includes two starters, two mains, one side, one dessert and fruit. Minimum 30 guests.

Available as an upgrade with a full or half day conference package

STARTERS (CHOOSE 2)

Misticanza Salad

Gem lettuce, rocket, radicchio, soft herbs, radish, olive oil and red wine vinegar (v, lg)

Insalata de Caprese

Vine tomato, buffalo mozzarella, toasted pine nuts, rocket pesto, reggiano, balsamic reduction dressing (v, lg)

Il Caesare Romaine

Radicchio, shaved parmesan cheese, focaccia croutons, cured egg caesar dressing (v)

Insalata di Zucca

Baby spinach, pumpkin, pickled apple, caramelised onion, burrata, toasted walnut (v, lg)

MAINS (CHOOSE 2)

Gnocchi de Manzo

Our homemade potato gnocchi, braised beef and bush tomato ragu, pepperberry pangrattato

Pollo alla Nonna

Roasted marinated chicken, eggplant, potatoes, fiore di latte, Napoli gravy (lg)

Pesce del Giorno

Fish of the day, salsa palermitana (lg)

Ravioli Montanara

Pancetta affumicata, wild mushroom, ricotta, chilli, olio di tartuffo

Lasagna Verde

Spinach, ricotta, parmesan, fresh herb alfredo, saltbush pangrattato (v)

SIDES

Risotto Parmigiana'

Carnaroli rice, tomato, eggplant, cream, and goat cheese (v)

Rizi Pisi

Slow-cooked rice pilaf, fresh peas, olive oil, lemon (v, lg)

Patate al Forno

Kipfler potatoes, rosemary, confit garlic, evoo (vg, lg)

Verdue Marinate alla Griglia

Simply prepared with olive oil and fleur de sel (vg, lg)

DESSERTS

Tiramisu

Mascarpone, cocoa, ladyfinger biscuits (v)

Fruit Platter

Freshly cut seasonal fruits with passionfruit coulis (vg, lg)



LA TAQUERIA

A vibrant selection of Mexican inspired favourites, including build your own tacos. Lunch includes two salads, three mains, all accompaniments, one starch, one dessert and fruit. Minimum 30 guests.

Available as an upgrade with a full or half day conference package

SALADS (CHOOSE 2)

Ensaladilla Potatoes

Carrots, fresh herbs, scallions, eggs, cornichons, dijonaise dressing (v, lg)

Mercadito Salad

Crisp Romaine lettuce, cotija cheese, tomato, tortilla strips, spicy caesar dressing (v)

El Dorado Salad

Roasted sweet potato, sweet corn, black beans, red and green bell peppers, cilantro, chimichurri dressing (vg, lg)

Pico de Gallo Salad

Shredded lettuce, corn, cherry tomatoes, red onion, jalapeño, avocado, chipotle lime dressing (vg, lg)

MAKE YOUR OWN TACO (CHOOSE 3)

Birria de Res

Chilli Guajillo braised beef brisket (lg)

Carnitas de Puerco

Ancho rubbed braised pork, onion, cilantro, peanuts (lg)

Pollo Asada

Grilled chicken, citrus mojo verde (lg)

Bacalao Ahumado

Smoked cod, lemon garlic jalapeno masa batter (lg)

Hongos

Mushroom fajitas, salsa verde, pine kernels (vg, lg)

ACCOMPANIMENTS

Warm Tortillas (Soft and Hard Shell)

Sour cream, house salsa, shredded lettuce, diced tomatoes, shredded cheese, pico de gallo

ACCOMPANYING STARCH (CHOOSE 1)

Re-fried Black Beans and Rice

Sweet paprika sofrito, lemon, oregano, salt and pepper (vg, lg)

Patatas Bravas

Tabasco, mayo and ketchup (v, lg)

DESSERTS

Churros con Chocolate (v)

Freshly cut seasonal fruits with passionfruit coulis (vg, lg)



SAKURA BENTO BOX

Lunch includes two starters, sushi, two mains, one broth, all sides, one dessert and fruit. Minimum 30 guests.

Available as an upgrade with a full or half day conference package

STARTERS

Daikon Salad
Radish, norri, carrots, shiso, choy sum,
wafu dressing (vg, lg)

Sunomono Salad
Cucumber, wakame, vermicelli noodles,
sweetrice vinegar dressing (vg, lg)

SUSHI (4 PIECES)

California roll
Avocado roll
Shiitake roll
Tuna roll
Wasabi, soy sauce, pickled ginger

UMANI RAMEN STATION (CHOOSE 1)

Vegetarian broth (v)
Pork broth
Chicken broth

Garnish:
Ramen noodles, boiled egg, bamboo
shoots, corn, scallion, black garlic oil

MAINS (CHOOSE 2)

Siscimi Spiced Chicken Karrage
Shredded cabbage, sesame bbq sauce

Okonomiaki
Shredded cabbage, noodles,
whipped egg, scallions, sesame seeds,
sriracha aioli (v, lg)

Teriyaki Salmon
Ginger teriyaki chargrilled salmon,
Asian slaw, shredded chilli (lg)

Braised Pork Belly Kakuni Style
House dashi gravy, eggs, shiraga negi,
togarashi

Tofu Agedashi
Crispy fried tofu, shiitake broth, bonito
flakes, nori

SIDES

Steamed Japanese rice
Chefs selection vegetables

Simply prepared, olive oil, Fleur de sel
(vg, lg)

DESSERTS

Hokkaido Baked Cheese Tart (v)

Freshly cut seasonal fruits with
passionfruit coulis (vg, lg)



CANAPÉ MENU

Welcome your guests in style with a range of two chefs selection canapés, perfect for setting the tone for any event.

2 hr Canape Package (6 canapes, 1 substantial)

3 hr Canape Package (8 canapes, 2 substantials)

4 hr Canape Package (10 canapes, 2 substantials)

CANAPÉS

Beetroot Phyllo Tart

Beetroot salsa, berries, mustard crème, shaved beets (v)

Truffle Mushroom Tart

Burrata, mushroom a la grecque, tamari glaze, quinoa puffs (v, lg)

Pepperberry Cured Salmon

Lemon gel, sea grapes, tobiko, tapioca cracker

Tuna Tataki

Sesame seeds, fermented garlic and soy dressing, ink cone

Smoked Beef Tartare

Fermented garlic potato pave, native thyme, cured egg, oyster emulsion

Smoked Mortadella and Ricotta Cream

Pistachio and green olive crumble

Duck a l'orange

Eclair, apple, broccoli stem salsa, watercress

Lobster Roll

Togarashi aoili, bonito, brioche

Shark Bay Scallops

Salt-baked pear, creamed parsnip, roe dressing (lg)

Fritter Slider

Chickpea fritters, aji panca, beet slider bun (vg, lg)

Balinese Beef Satay

Coconut chimichurri, fried chilli (lg)

Crispy Fried Kataifi Prawns

Coconut, pistachio, ajvar dip

Mac and Cheese Croquettes

Ground bonito, truffle aoili

Tostada

Chicken fajita, lime, smoked sour cream, corriander, Tabasco caviar

Mini Pizza Bianca

Cauliflower béchamel, brie cheese, smoked mozzarella, basil gremolata (v)



CANAPÉ MENU

DESSERT CANAPÉS

Orange and Wattleseed Financier

With caramel pipettes (v)

Finger Lime Pavlova

Meringue nest, finger lime pearls and edible flowers (v, lg)

Vanilla Mini Éclair

Custard cream, chocolate ganache (v)

Cream Filled Profiterole

Vanilla, blueberries, sugar (v)

Honey Coconut Pannacotta

Berry compote, dark chocolate soil (lg, vg)

SUBSTANTIAL CANAPÉS

Butter Chicken

Fragrant basmati rice, peas, papadum

Sauteed Gnocchi

Caponata, herb pesto and mozzarella (v)

Braised Beef Cheek

Mushroom ragù, potato rosti, pancetta crisp, pepperberry jus (lg)

Adobo Pork Belly Sinigang

Chives, pork crackling, pickled onion

Fish and Chips

Battered fish, crispy chips, sea succulents, lemon myrtle (lg)

Tokyo Bowl

Smoked duck breast, dashi broth, Hakubaku noodles, bonito, furikake

Roast Carrot

Falafel crumb, carrot hommus, charred zucchini and lemon gremolata (vg, lg)



FORMAL PLATED MENU

Minimum numbers 20 guests, all served with bread and butter to the table, with tea and coffee on request.

Chefs selection canapés on arrival (2 items)
2 course one entree and one main or one main and dessert
3 course one entree, one main, and one dessert

ENTRÉES

Confit Duck Leg Rilette
Beetroot meringue, cherry gel, pickled beetroot, red chard (lg)

Truffle Mushroom Custard Tart
Mushroom tartare, burrata, tamari glaze, smoked miso mayonnaise, fresh herb salad (v, lg)

Torched Tuna
Teriyaki butter, avocado crema, horseradish snow, miso tapioca cracker (lg)

Summer Tomato
Panzanella, native basil tomato gel, pepperberry parmesan, balsamic caramel, garden salad (v)

Shark Bay Scallops
Kombu cured scallops, krystal bread, yuzu avocado crema, microshisho, puffed quinoa, soy caviar (lg)

MAINS

Marbella Roast Chicken Breast
Confit chicken leg cabbage roulade, parmesan polenta, truffle pea puree, warmed sauce vierge (lg)

Aniseed Myrtle Salt Baked Celeriac
Baked celeriac, sous vide egg, toasted macadamia, pickled field mushroom, truffle beurre blanc (v, lg)

Braised Beef Short Ribs
Beetroot ravioli, truffle potato confit, shallots puree, mountain pepper pan jus

Saltbush Spiced Chicken Supreme
Chicken fat potato anna, cauliflower mousseline, macadamia dusted broccolini, pepperberry port jus (lg)

Lamb Fillet
Provencal herb crusted lamb loin, young onion ash, peas, spring lettuce puree, mint froth, porto wine jus

Salmon En Croute
Scallops, lemon myrtle mousse, sea succulents salad, tobiko, nori crisp, leek umami sauce, chive oil, farro, smoked tomato, salsa verde

DESSERTS

Lemon Meringue Tart
Pickled raspberry, lemon curd, native thyme sable crumb, Italian meringue (v, lg)

Chocolate Tart
Praline mousse, caramel glaze, macerate orange, hazelnut crumble (v)

Pina Colada Panna Cotta
River mint coconut panna cotta, pineapple gel, malibu infused pineapple salad (v, lg)

Coffee Stone Cake
Soft caramel hazelnut and chocolate cake, mascapone mousse, white chocolate soil (lg)

Carrot Cake
Carrot cake compote, vegan cream cheese, raspberry coulis (vg, lg)

(v) vegetarian (vg) vegan (lg) low gluten



PLANT BASED MENU – BUFFET STYLE

Our buffet dinner offers a variety of dishes to satisfy every palate. Choose 2 salads, 2 mains, served with 3 sides, vegetables and dessert, served with vegan bread and olive oil. Minimum numbers 30 guests.

SALADS (CHOOSE 1)

Thai Mushroom Salad

Thai basil, mung bean noodles, toasted cashew nuts, quandong Thai dressing (vg)

Kale Goddess Salad

Shaved kale, rocket, kale green pesto, avocado, pistachio, almond parmesan (vg, lg)

Sweet and Spicy Salad

Grilled corn, black-eyed peas, green pepper, tomato, charred scallion chimichurri (vg, lg)

MAINS (CHOOSE 2)

Eggplant Steak Au Poivre

Mushroom and pepperberry coconut cream, spinach, charred lemon (vg, lg)

Gyro Style 'Meatloaf'

Pickled cucumber, herbed slaw, pan gravy (vg, lg)

Korean Fried Broccolini

Kimchi sour sauce, beansprouts, vegan cheese (vg)

Dal Makahni

Urad dal, warrigal greens, cinnamon myrtle, sweet potato, coconut gravy (vg, lg)

Salt Baked Celeriac

Puy lentils, spinach, cashew nuts, saltbush gremolata (vg)

VEGETABLES

Chefs Selection Vegetables

Simply prepared, olive oil, fleur de sel (vg, lg)

SIDES

Roast Sweet Potatoes

Garlic, oregano, lemon marinade (vg, lg)

Seven Grain Pilaf

Cranberries, caramelised leeks, chive oil (vg, lg)

Fried Rice

Red cabbage, Shiitake mushroom, young onions, sesame soy dressing (vg, lg)

DESSERTS

Banana Coconut Macadamia Cake

Banana cake, macadamia crumble and coconut buttercream (vg, lg)



BUFFET

Our buffet dinner offers a variety of dishes to satisfy every palate. Minimum numbers 30 guests and includes bread and butter, 3 salads, seasonal market vegetables, and choose 2 mains, choose 1 starch, and choose 1 dessert.

SALAD (INCLUDED)

Romaine Salad
Radicchio, shaved parmesan cheese, brioche croutons, tomatoes, cured egg and house made caesar dressing (v)

Pad Thai Salad
Rice vermicelli, Thai basil, slaw, sprouts, cilantro, house made Thai dressing (vg, lg)

La Bella Toscana
Orecchiette pasta, broccoli, feta, rocket, pomegranate, toasted pepitas, native basil pesto (v)

MAINS (CHOOSE 2)

Maccheroni al Forno
Slow cooked beef ragu, rose gravy, cheddar cheese gratin

Butter Chicken
Tandoori roast chicken pieces, house made butter, coriander chilli salsa verde (lg)

BBQ Cajun Chicken Thighs
Smoked BBQ sauce, mojo verde (lg)

Jerk Pork Shoulder
Charred corn, avocado salsa, chimichurri (lg)

MAINS CONT.

Barramundi
Seared skin-on, Warrigal greens salad, quandong Thai sauce (lg)

Japanese Pancakes
Plant-based beef, cabbage, carrot, green onion, vegan mayonnaise and okonomi sauce (v, lg)

STARCH (CHOOSE 1)

Greek spanakorizo, spinach pilaf rice, lemon, dill, halloumi cheese (v, lg)

House roast wedges, potato wedges, rosemary, confit garlic and olive oil (vg, lg)

Kipfler potatoes, rosemary salt, confit garlic aioli (v, lg)

Paris mash, brown butter, chives (v, lg)

Basmati rice (vg, lg)

VEGETABLE (INCLUDED)

Seasonal market vegetables, preserved lemon vinaigrette (vg, lg)

DESSERTS (CHOOSE 1)

Mini Chocolate Cream Puffs (v)

Assorted Mini Tartlets (v)

Dark Chocolate Brownies (v, lg)

Seasonal Sliced Fruit Plate (v, lg)

(v) vegetarian (vg) vegan (lg) low gluten



BBQ PIT MASTER

Our BBQ pit master dinner offers a variety of dishes to satisfy every palate. Minimum numbers 30 guests, served with bread and butter and choose 2 salad, 2 mains, 1 side and chef selection vegetable.

SALAD (CHOOSE 2)

Romaine Salad
Radicchio, shaved parmesan cheese, brioche croutons, tomatoes, cured egg and house made caesar dressing (v)

Old School Potato Salad
Smoked bacon, fresh herbs, scallions, eggs, cornichons, chimichurri dressing (lg)

BBQ Coleslaw
Red and green cabbage, carrot, burnt corn, grain mustard, dill apple vinegar dressing (vg, lg)

MAINS (CHOOSE 2)

Mac and Cheese
Creamy smoked cheddar cheese, jalapeno and crispy onion breadcrumbs (v)

Gallina alla Brasa
Grilled peruvian chicken thigh, daiblo rojo salsa, sour cream (lg)

Blackened Fish
Black beans, tomato, Tabasco, coriander salsa, tobacco onion (lg)

MAINS CONT.

Pernil al Carbon Pork Shoulder
Chorizo sofrito, stone mustard gravy

Smoked BBQ Jerk Beef Brisket
Horseradish Cream, Chipotle Gravy

SIDES (CHOOSE 1)

The Pit Dirty Rice
Long grain rice pilaf, peas, smoked paprika sofrito, BBQ sauce (vg, lg)

House Spiced Potato Wedges
Pastrami spice, olive oil (lg, vg)

Rice and Peas

Braised rice, black bean, coconut cream, native thyme (vg, lg)

VEGETABLE (INCLUDED)

Verdue Marinade alla Griglia

Simply prepared, olive oil, Fleur de sel (vg, lg)



BEVERAGE PACKAGES

STANDARD PACKAGE

WINES

- Folklore Sparkling Brut, Australia
- Folklore Classic Dry Rosé, Southwest, WA
- Folklore SBS Southwest WA
- Wildflower Cabernet Sauvignon, WA

BEERS, CIDERS, SOFT DRINKS

- Dingo Larger 4.2%
- Somersby Cider 4.2%
- Gage Roads Side Track 3.5%
- Gage Roads Yeah Buoy 0.05%
- Carlton Zero 0%
- Includes a selection of 0% sparkling, white and red wine
- Selection of soft drinks
- Sparkling water & Still water

DELUXE PACKAGE

WINES

- Wildflower Brut Cuvee, WA
- Wildflower Rosé, WA
- Cape Mentelle Marmaduke SSB Margaret River, WA
- Cape Mentelle Marmaduke Cabernet Sauvignon, Margaret River, WA

BEERS, CIDERS, SOFT DRINKS

- Dingo Larger 4.2%
- James Squires 150 Lash 4.2%
- Somersby Cider 4.2%
- Gage Roads Side Track 3.5%
- Gage Roads Yeah Buoy 0.05%
- Carlton Zero 0%
- Includes a selection of 0% sparkling, white and red wine
- Selection of soft drinks
- Sparkling water & Still water

PREMIUM PACKAGE

WINES

- Ad Hoc “Carte Blanc” Prosecco Pemberton, WA
- Cape Mentelle Rosé Margaret River, WA
- Cape Mentelle “Marmaduke” Chardonnay Margaret River, WA
- Robert Oatley Signature Series Chardonnay, Margaret River, WA
- Ad Hoc “Middle of everywhere” shiraz, Frankland River, WA
- Ad Hoc Cruel Mistress Pinot Noir, Great Southern, WA

PREMIUM PACKAGE

BEERS, CIDERS, SOFT DRINKS

- Little Creatures Pale Ale 5.2%
- Single Fin By Gage Roads 4.5%
- Somersby Cider 4.2%
- Matsos Alcoholic Ginger Beer 3.5%
- Gage Roads Side Track 3.5%
- Gage Roads Yeah Buoy 0.05%
- Carlton Zero 0%
- Includes a selection of 0% sparkling, white and red wine
- Selection of soft drinks
- Sparkling water & Still water

THE
MAALL
AT PERTH ZOO

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