



Thank you for choosing to dine at Zest Restaurant & Terrace  
at the Novotel Darwin CBD.

Our latest menu has been created with an emphasis on sourcing the best  
seasonal produce available; both here in the Territory and from our  
neighbouring states.

Our meats and seafood are locally sourced and sustainable.  
We have direct relationships with resident growers, farmers and fishermen;  
Our inspiration is driven by simple ingredients, produced with care and  
dictated by the seasons.

Our dessert selection provides an opportunity to indulge in some of the more  
traditional, modern offerings.

For your easy reference our menu items are marked with dietary requirements  
as follows:

DF—Dairy Free; GF—Gluten Free; V—Vegetarian; NF—Nut Free; IMP—Imported

Should you have any special requests, please don't hesitate to ask.

Enjoy!

Roshan Altendorff  
Executive Chef





## Starters

Garlic bread with Cheese [V]

\$8.00

Trio of dips with mountain pepper sprinkled pita bread [V]

\$12.00

Marinated mixed olives with char grilled Turkish bread [V]

\$10

## Entrees

Soup of the day with fresh crusted bread

\$14.00

Seared scallops, butternut pumpkin puree, tomato, olives and caper salsa and water cress  
[GF,NF, IMP]

\$19.00

Mix Char grilled vegetable in a Stack with Goats cheese rocket and Balsamic [V,GF,NF]

\$18.00

Panko crumbed prawn salad, mango, rocket, cherry tomato with zesty house dressing [NF, IMP]

\$18.00

Northern Territory barramundi spring rolls with chilli mango salsa [NF]

\$18.00

Oysters natural [DF, GF, NF] half dozen \$19.00, dozen \$35.00

Oysters Kilpatrick [DF, NF] half dozen \$20.00, dozen \$36.00

Crispy bush smoked squid with chilli lime aioli [IMP]

\$16.00

Rocket, apple and toasted parmesan salad with pomegranate molasses vinaigrette [GF, NF]

\$12.00





## Mains

### Prosecco Chicken

Tender chicken breast, bacon, avocado ,creamy mash, broccolini and prosecco sauce  
[GF, NF]

\$34.00

Pan fried Northern Territory barramundi, desert lime caper berry butter, with crushed  
macadamia seared beans and crispy kipfler potato [GF]

\$36.00

### Indian Spiced Salmon

Spiced green pea puree, grilled watermelon,, cucumber and coriander salad  
(Sally Fitzgibbons healthy choice meal)

\$33.00

### Pork belly

cooked in Asian spices, Asian greens , polenta cake and chilli caramel sauce

\$35.00

### Seafood Paella

Arborio rice cooked with selection of prawns, scallops, mussels, squid , capsicum & garlic in  
secret spices, saffron water and Napolitana sauce (IMP,GF,NF)

\$34.00

Spinach and ricotta ravioli with rich sundried tomato and basil with toasted Parmesan [V]

\$25.00

### Butternut Pumpkin Udon Noodles

Tossed with light coconut milk, lime, coriander (V)

(Sally Fitzgibbons healthy choice meal)

\$25.00

Beer bartered flathead fish and chips with garden salad

\$24.00

### Curry of the Day

Indian Curry served with steamed rice, flat bread and mango chutney

\$25.00





## From the Grill

Kangaroo fillet (med-rare) with rich native thyme red wine jus  
\$30

300g Grain fed scotch fillet [GF, NF]  
\$34.00

220g Eye fillet [GF, NF]  
\$36.00

450g T-bone fillet [GF, NF]  
\$32.00

220g Lamb Rump marinated in confit of garlic and bush spices [GF]  
\$30.00

All Proteins served with steamed seasonal mixed vegetables & sauce

Choice of sauces:- Creamy mushroom; Green pepper jus; Red wine jus; Ginger chilli plum sauce;

## Sides

Steamed Jasmine rice [GF, V, NF]  
\$4.00

Steamed seasonal vegetables [GF, V, NF]  
\$6.00

Char grilled asparagus with bacon crumb  
\$8.00

Sweet potato fries [V, DF, NF] \$5.00

Creamy mashed potato [GF, V, NF] \$5.00    Potato fries [DF, V, NF] \$4.00

Garden salad \$4.00





## Dessert

Warmed caramel macadamia tart with vanilla bean ice cream

\$17.00

Lychee & Coconut panna cotta

Berry compote, lychee & coconut crumble

\$16.00

House made Raspberry and almond slice fresh double cream [GF]

\$14

Seasonal fresh fruits with passionfruit coulis and vanilla ice-cream

[GF, NF]

\$14.00

Chocolate mousse with berry compote and a honeycomb crumble

[GF, NF]

\$14.00

Affogato: espresso coffee, vanilla bean ice cream choice of Kahlua, Frangelico or  
Bailey's Irish cream

\$17.00

Selection of Australian cheeses including South Cape Brie, King Island Blue and  
Tasmanian Edam with quince paste, dried fruit and nuts served with crackers

\$20.00





## Children's Menu

Spaghetti Bolognese

\$10.00

Novotel Beef cheese burger with French fries

\$12.00

Grilled Chicken & mash potato served with salad or vegetables

\$10.00

Minute Steak & mash potato served with salad or vegetables

\$10.00

Fish & Chips (crumbed or grilled) served with salad or vegetables

\$10.00

Ham & Cheese toasted sandwich with chips

\$10

Ice cream with choice of topping

\$5.00

Chocolate Brownie

\$7.00

Fruit Salad

\$7.00





## Tea and Coffee

Espresso

\$4.00

Flat White, Macchiato, Latte, Long Black, Cappuccino, Chai Latte

\$4.50

Freshly brewed Tea "Dilmah" - English Breakfast, Earl Grey, Ceylon Young Hyson Green  
Tea,

Chamomile, Green Tea with Jasmine, Peppermint

\$4.50

Hot Chocolate, Mocha

\$5.00

## Fortified Wines

De Bortoli 'Noble One'

\$12.00

Galway Pipe 12 y.o. Grand Tawny

\$12.00

Penfold's Club Australian Tawny

\$9.00





Please enquire with waiting staff if you have any dietary requirements

Please note that menu items may contain traces of nut, egg, soy, wheat and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, Novotel Darwin CBD is unable to guarantee the absence of certain ingredients in its menu items.



