

ZFK

ZAGAME'S FAMILY
KITCHEN

WELCOME, PLEASE PLACE YOUR ORDER AT THE SERVERY

GLUTEN FREE & VEGAN

MON - FRI LUNCH | 11am - 2.30pm
MON - THURS DINNER | 5pm - 9pm
FRI DINNER | 5pm - 9.30pm
SAT | 11am - 9.30pm
SUN | 11am - 9pm

connect with us!



zagames.com.au

GLUTEN FREE

STARTERS

GARLIC OR HERB PIZZA WITH CHEESE • v	10
SOUP OF THE DAY	9
With toasted bread - please ask our staff for today's soup	
Extra bread	+2
TRIO OF BRUSCHETTA	15
Pea puree & crispy prosciutto, mascarpone & smoked salmon, tomato & basil	
POLENTA FRIES	11
Crispy polenta fries, homemade tomato sauce	
SOFT SHELL CRAB	16
Salt & pepper fried crab served with a salad of avocado, tomato, red onion, yellow capsicum, mint & coriander - spicy thai dressing	
PAN SEARED SCALLOPS	16
Cauliflower puree, crispy prosciutto, olive oil & watercress	
ZAGAME'S DIPS PLATE • v	14
Our homemade dips, marinated olives & feta - lebanese herb bread	

CHEFS SIDES

SWEET POTATO WEDGES • v	6
With harissa mayo	
VEGETABLES OF THE SEASON • v	6
With basil pesto	
CREAMY MASH POTATO • v	6
BOWL OF CHIPS • v	9

SALADS

ASIAN SLAW • v	16
Red cabbage, wombok, carrot, red onion, spring onion, vietnamese mint, coriander, lime & chilli dressing & crispy shallots	
SALT & PEPPER CALAMARI • d	18
Crispy fried calamari with fried kale, spinach, spring onion, roasted cashews, fresh chilli, cherry tomatoes, cucumber, lemon & olive oil	
VIETNAMESE CHICKEN SALAD • n	19
Chicken tenderloin, asian salad, vietnamese mint, coriander, thai basil, cashews, nuoc cham dressing	
CHICKEN CAESAR	23
Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
EXTRA OPTIONS	
Add grilled chicken	+4
Add smoked salmon	+5
Add grilled lamb	+6

MAINS

CAPE GRIM PORTERHOUSE 300G • d	36
Tasmanian pure grass fed, marble score 2+	
RIB EYE 350G • d	39
Pasture fed	
All steaks served with house salad, chips and your choice of sauce: mushroom peppercorn creamy garlic gravy	
EXTRA OPTION	
Add fried egg	+2
KANGAROO	33
Sweet potato puree, baby carrots, portobello mushroom, bbq onion, juniper berry gravy	
GRILLED FISH & CHIPS • d	27
With house salad, tartar sauce & fresh lemon	
SALT & PEPPER CALAMARI	26
Fried calamari with tartar sauce, fresh lemon, house salad & chips	
THE BEST BUTTER CHICKEN • n	28
Authentic north indian curry, served with saffron rice, mint chutney & pappadums	
MARINATED LAMB BACKSTRAP	34
Lamb backstrap, rosti potato, beetroot puree, caponata, lamb sauce, fresh beetroot, capers	

PASTA AND RISOTTO

SEAFOOD PAELLA	29
With prawns, mussels, barramundi, scallops, calamari, saffron, peppers, olives, green peas, chicken, chorizo & sofrito sauce	
PUMPKIN AND SWEET POTATO RISOTTO • v • n	24
Roasted pumpkin, sweet potato puree, dried figs, hazelnuts, crispy kale	
VEGETABLE STIR FRY • v	21
Stir-fried shredded vegetables, jasmine rice & our homemade sweet soy sauce	
GLUTEN FREE PENNE SERVED WITH YOUR CHOICE OF:	21
Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	

GOURMET PIZZA

MARGHERITA • v	17
With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & grated parmesan	
SMOKED HAM & CARAMELISED PINEAPPLE	21
With pizza sauce, mozzarella, onion confit & bocconcini	
SMOKY BBQ CHICKEN	19
With pizza sauce, roasted red peppers, onion jam, spinach, smoked mozzarella & bbq sauce	
VEGO-RAMA • v	23
With pizza sauce, mozzarella, pumpkin, eggplant, zucchini, green peas, roasted red peppers & pesto	
EXTRA TOPPINGS	
Add vegetables / cheese	+3
Add meat	+4
Add smoked salmon	+5

SENIORS

Please present your seniors card when ordering	
PUMPKIN AND SWEET POTATO RISOTTO • v • n	9.9
Roasted pumpkin, sweet potato puree, dried figs, hazelnuts, crispy kale	
GLUTEN FREE PENNE SERVED WITH YOUR CHOICE OF:	12
Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	
CRISPY PORK BELLY	14
Served with creamy mash potato, steamed vegetables, green peas & gravy	
GRILLED FISH & CHIPS • d	14
Served with house salad, tartar sauce & fresh lemon	
GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d	20
Grass fed	
Served with house salad, chips and your choice of sauce: mushroom peppercorn creamy garlic gravy	
Add fried egg	+2
UPGRADE YOUR MEAL	
Soup of the day	+4
150ml glass of house wine	+4
Vanilla ice cream	+4

KIDS GLUTEN FREE

FOR CHILDREN UNDER 13 YEARS	7
For a healthier option salad or vegetables are available instead of chips	
• Salt & pepper calamari & chips	
• Mini frankfurts & chips • d	
• Grilled chicken tenders & chips	
• Grilled fish & chips • d	
• Gluten free penne bolognese	
FOR HUNGRIER TUMMIES	
• Pumpkin & sweet potato risotto • v	8
• Pork belly with mash, gravy & vegies	13
• Porterhouse steak with chips & vegies	16
UPGRADE FOR AN ADDITIONAL DRINK AND JELLY OR SOFT SERVE	+4

KIDS VEGAN

FOR CHILDREN UNDER 13 YEARS	
• Polenta chips, homemade tomato sauce • g	8
• Vegetable spring roll, sweet & sour sauce	8
• Beetroot doughnuts, lettuce, cashew nut cheese • g • n	8
• Corn nuggets, soya emulsion	8
FOR HUNGRIER TUMMIES	
• Potato cake, vegetables, napoli • g	10
• Pumpkin & sweet potato risotto • g	10
• Healthy broth, tofu, greens, noodles	10

DESSERT

FRIED SNAKE DOUGHNUTS, CHOCOLATE SAUCE	6
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VEGAN

STARTERS

POLENTA FRIES • g	11
Crispy polenta fries, homemade tomato sauce	
DEEP FRIED VEGETABLE SPRING ROLLS	15
Vermicelli noodles, carrots, shiitake mushrooms & cabbage, sweet & sour sauce	
TOMATO BRUSCHETTA	12
Crusty sourdough with roma tomatoes, shaved red onion, basil, olive oil	

ENTRÉES

GRAIN SALAD • n	17
Barley, black quinoa, slivered almonds, pumpkin & sunflower seeds, raisins, lemon dressing, sautéed kale, cos lettuce	
PUMPKIN & CHICKPEA SALAD	15
Roasted pumpkin, chickpeas, spiced homemade chermoula, cranberries, dates, rocket, crispy tortillas	
CORN FRITTERS	14
Crispy corn & zucchini fritters, soya emulsion, guacamole, lime	
CAULIFLOWER SHAWARMA • g • n	17
Confit cauliflower, shawarma spices, tahini, cranberries, pine nuts, fresh herbs, lemon	

MAINS

VEGAN BEETROOT BURGER • n	16
Beetroot patty, cashew nut cheese, onion jam, lettuce, tomato, red onion, beetroot bun with chips	
HOMEMADE POTATO ROSTI & CAPONATA	22
Potato rosti, eggplant, red capsicum, capers, red onions, olives, tomato, oregano, basil leaves, sautéed kale	
PUMPKIN & SWEET POTATO RISOTTO • g • n	24
Roasted pumpkin, sweet potato puree, dried figs, hazelnuts, crispy kale	
MISO RAMEN	19
Tofu, vegan mince, bean sprouts, dried shiitake mushrooms, bok choy, seaweed, noodles	
SPICED MOROCCAN BEAN RAGOUT	21
Cannellini beans, borlotti beans, lentils, tomato sugo, harissa spice, rocket & crusty bread	

DESSERT

ORANGE & POPPY SEED CAKE	9
CHURROS & CHOCOLATE SAUCE	10



Please alert us to any allergies.
 d • dairy free | g • gluten free | v • suitable for vegetarians | n • contains nuts
 10% surcharge applies on public holidays.