

ZFK

ZAGAME'S FAMILY
KITCHEN

WELCOME, PLEASE PLACE YOUR ORDER AT THE SERVERY

GLUTEN FREE & VEGAN

MON - FRI LUNCH | 11.30am - 2.30pm
MON - THURS DINNER | 5.30pm - 9pm
FRI DINNER | 5pm - 9.30pm
SAT | 11.30am - 9.30pm
SUN | 11.30am - 9pm

connect with us!



zagames.com.au

GLUTEN FREE

STARTERS

| | |
|--|-------------------------------|
| GARLIC OR HERB PIZZA WITH CHEESE • v | 14 |
| SOUP OF THE DAY | 9 |
| With gluten free bread - please ask our staff for today's soup | |
| Extra bread | +2 |
| TOMATO BRUSCHETTA • v | FOR 1 - 7 / FOR 2 - 12 |
| Toasted gluten free bread with roma tomato, shaved red onion, basil, torn bocconcini & extra virgin olive oil | |
| DIPS PLATE • v | 14 |
| Two homemade dips & marinated olives - served with gluten free za'atar bread | |
| PAN SEARED SCALLOPS | 15 |
| Carrot puree, prosciutto, pickled radish, baby carrots, anchovy cream cheese, lime segments, crispy sweet potato | |
| STICKY SPICY CHICKEN WINGS (8) • d | 15 |
| With asian salad | |

CHEFS SIDES

| | |
|--|-----------|
| SAGANAKI • v • n | 7 |
| Crispy saganaki, maple syrup, dried fig & walnuts, rocket leaves | |
| POLENTA FRIES • v | 11 |
| Crispy polenta fries, homemade tomato sauce | |
| SEASONAL VEGIES • v | 6 |
| CREAMY MASHED POTATO • v | 6 |
| GREEK SALAD • v | 6 |
| With tomato, cucumber, cos lettuce, olives, red onion & feta | |
| BOWL OF CHIPS • v | 9 |

SALADS

| | |
|---|-----------|
| PUMPKIN & CHICKPEA SALAD • v • d | 15 |
| Chickpeas, butternut pumpkin, dried cranberries, pitted dates, rocket, parsley, homemade chermoula, olive oil | |
| TOMATO & GOAT'S CHEESE • v • n | 16 |
| Tomatoes, goat's cheese, macadamias, gluten free croutons, rocket, apple vinegar | |
| 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 saganaki | +5 |

MAINS

| | |
|---|-----------|
| CAPE GRIM PORTERHOUSE 300G • d | 36 |
| Tasmanian pure grass fed, marble score 2+ | |
| RIB EYE 350G • d | 38 |
| Pasture fed | |

All steaks served with house salad, chips and your choice of sauce: mushroom | peppercorn | garlic | red wine jus

| | |
|---|-----------|
| FLINDER'S ISLAND LAMB | 32 |
| Sous vide cooked lamb shoulder, eggplant caponata, polenta, caramelised shallot puree, verjus raisins, red wine jus | |
| ROASTED PORK LOIN | 29 |
| Smoked paprika & fennel marinated pork loin - served with sautéed spinach, creamy mashed potato, capsicum purée, charred pineapple salsa & bordelaise sauce | |
| NEPALESE CHICKEN CURRY | 27 |
| Spicy, slow cooked chicken thigh - served with raita, pappadums & our pilaf style rice cooked with carrot, peas & sultanas | |
| PORTUGUESE CHICKEN • d | 27 |
| Grilled marinated chicken breast with sweet potato chips, rocket, preserved lemon, red onion & coriander salad – peri mayo & lemon wedge | |
| BARRAMUNDI FILLET | 31 |
| Grilled barramundi fillet, spiced moroccan bean ragout, carrot puree, pickled fennel, radish, lemon | |
| GRILLED FISH & CHIPS • d | 26 |
| Grilled barramundi with house salad, lime aioli, lemon | |

PASTA AND RISOTTO

| | |
|--|-----------|
| MUSHROOM RISOTTO • v | 22 |
| Seasonal mixed mushrooms, tarragon, mushroom puree, balsamic glaze, truffle oil | |
| SAFFRON MARINARA | 27 |
| Penne pasta with sautéed barramundi, mussels, pipis, leek & carrot in a creamy saffron sauce | |
| LAMB SHANK RISOTTO | 27 |
| Flinder's Island lamb shank - served with a milanese risotto & gruyere cheese | |
| EXTRA OPTIONS | |
| Add chicken | +4 |
| Add smoked salmon | +5 |

GOURMET PIZZA

| | |
|---|-----------|
| MARGHERITA • v | 18 |
| With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & parmesan cheese | |
| MEATLOVER | 26 |
| With pizza sauce, mozzarella, bacon, smoked leg ham, sopressa salami, pork & fennel sausage, red capsicum & bbq sauce | |
| SMOKY BBQ CHICKEN | 23 |
| With pizza sauce, roast red peppers, balsamic onions, smoked mozzarella, bbq sauce & fresh parsley | |
| VEGETARIAN • v • n | 23 |
| With basil pesto, zucchini, roasted mushrooms, red peppers, kalamata olives & feta | |
| EXTRA TOPPINGS | |
| Add vegetables / cheese | +3 |
| Add meat | +4 |
| Add salmon | +5 |

SENIORS

Please present your seniors card when ordering

| | |
|---|------------|
| MUSHROOM RISOTTO • v | 9.9 |
| Seasonal mixed mushrooms, tarragon, mushroom puree, balsamic glaze, olive oil | |
| GLUTEN FREE PENNE PASTA SERVED WITH YOUR CHOICE OF: | 9.9 |
| Carbonara of pancetta & mushrooms in a garlic cream sauce or classic, rich napoli sauce | |
| CHICKEN CAESAR SALAD | 14 |
| Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing | |
| GRILLED FISH & CHIPS • d | 15 |
| Served with house salad, lime aioli, lemon | |
| GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d | 21 |
| Grass fed | |
| Served with house salad, chips and your choice of sauce: mushroom peppercorn garlic red wine jus | |
| UPGRADE YOUR MEAL | |
| Soup of the day with gluten free bread | +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 | |
| • Grilled chicken tenders with chips | |
| • Grilled fish & chips • d | |
| • Gluten free penne napoli | |
| FOR HUNGRIER TUMMIES | |
| • Vegie risotto • v | 8 |
| • 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 |
| • Mushroom risotto • g | 10 |
| • Healthy broth, tofu, greens, noodles | 10 |

DESSERT

| | |
|---|----------|
| FRIED SNAKE DOUGHNUTS, CHOCOLATE SAUCE | 6 |
|---|----------|

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 tomato, 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 |
| Chickpeas, butternut pumpkin, dried cranberries, pitted dates, rocket, parsley, homemade chermoula, olive oil, 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 | |
| MUSHROOM RISOTTO • g | 22 |
| Seasonal mixed mushrooms, tarragon, mushroom puree, truffle oil | |
| 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 |

ZFK

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.