

## STARTERS

<b>GARLIC BREAD • v</b>	<b>7</b>
Add cheese	<b>+2</b>
<b>SHARING FLAT BREAD</b>	<b>11</b>
With homemade spicy chorizo, mozzarella di buffalo & fresh basil	
<b>GARLIC OR HERB PIZZA WITH CHEESE • v</b>	<b>10</b>
<b>TOMATO BRUSCHETTA • v</b>	<b>FOR 1 - 7 / FOR 2 - 12</b>
Toasted sourdough with roma tomato, shaved red onion, basil, torn bocconcini, extra virgin olive oil & balsamic glaze	
<b>CORN FRITTERS • v • d</b>	<b>14</b>
Crispy corn & zucchini fritters, soya emulsion, guacamole, lime	
<b>PAN SEARED SCALLOPS</b>	<b>15</b>
Carrot puree, prosciutto, pickled radish, baby carrots, anchovy cream cheese, lime segments, crispy sweet potato	
<b>SAFFRON ARANCINI • v</b>	<b>14</b>
Crunchy rice balls stuffed with melting bocconcini, rosemary & paprika roasted vegetables - garlic aioli	
<b>STICKY SPICY CHICKEN WINGS (8) • d</b>	<b>15</b>
With asian salad	
<b>ZAGAME'S SHARING PLATE • v</b>	<b>14</b>
Our homemade dips, marinated olives & feta, za'atar flatbread, grissini	
Add saffron arancini	<b>+4</b>
Add smoked salmon	<b>+5</b>
Add prosciutto	<b>+5</b>
Add salt & pepper calamari	<b>+6</b>
Add saganaki	<b>+5</b>

## SALADS

<b>SUPERFOOD GRAIN • v • d • n</b>	<b>20</b>
Pearl barley, black quinoa, pumpkin seeds, sunflower seeds, slivered almonds, raisins, sautéed kale, cos lettuce leaves & lemon honey dressing	
<b>PUMPKIN &amp; CHICKPEA SALAD • v • d</b>	<b>15</b>
Chickpeas, butternut pumpkin, dried cranberries, pitted dates, rocket, parsley, homemade chermoula, olive oil, crispy tortillas	
<b>CHICKEN CAESAR</b>	<b>23</b>
Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
<b>TOMATO &amp; GOAT'S CHEESE • v • n</b>	<b>16</b>
Tomatoes, goat's cheese, macadamias, croutons, rocket, apple vinegar	
<b>EXTRA OPTIONS</b>	
Add grilled chicken	<b>+4</b>
Add smoked salmon	<b>+5</b>
Add saganaki	<b>+5</b>

## MAINS

<b>CAPE GRIM PORTERHOUSE 300G • d</b>	<b>36</b>
Tasmanian pure grass fed, marble score 2+	
<b>RIB EYE 350G • d</b>	<b>38</b>
Pasture fed	
All steaks served with house salad, chips and your choice of sauce: mushroom   peppercorn   garlic   red wine jus	
<b>EXTRA OPTION</b>	
Add onion rings	<b>+3</b>
Add panko crumbed prawns	<b>+6</b>
<b>FLINDER'S ISLAND LAMB</b>	<b>32</b>
Sous vide cooked lamb shoulder, eggplant caponata, polenta, caramelised shallot puree, verjus raisins, red wine jus	
<b>ROASTED PORK LOIN</b>	<b>29</b>
Smoked paprika & fennel marinated pork loin - served with sautéed spinach, creamy mashed potato, capsicum purée, charred pineapple salsa & bordelaise sauce	
<b>KANGAROO LOIN</b>	<b>28</b>
Chilli & lime marinated kangaroo, beetroot puree, gnocchi, shimeji mushrooms, anchovy crumbs	
<b>NEPALESE CHICKEN CURRY</b>	<b>27</b>
Spicy, slow-cooked chicken thigh - served with raita, warm roti & our pilaf style rice cooked with carrot, peas & sultanas	
<b>HOMEMADE CHICKEN PARMIGIANA</b>	<b>26</b>
Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella - served with house salad & chips	
<b>HOMEMADE CHICKEN SCHNITZEL</b>	<b>25</b>
Parmesan cheese & herb crumbed chicken breast - served with house salad, chips & gravy	
<b>PORTUGUESE CHICKEN • d</b>	<b>27</b>
Grilled marinated chicken breast with sweet potato chips, rocket, preserved lemon, red onion & coriander salad – peri mayo & lemon wedge	
<b>SALT &amp; PEPPER CALAMARI • d</b>	<b>25</b>
Crispy fried calamari - served with house salad, chips, lime aioli & fresh lemon	
<b>GRILLED BARRAMUNDI</b>	<b>31</b>
Barramundi, spiced moroccan bean ragout, carrot puree, pickled fennel, radish, crispy bread, lemon	
<b>FISH &amp; CHIPS • d</b>	<b>26</b>
Beer battered barramundi with house salad, chips & lime aioli, lemon	
Available grilled • d	
<b>SEAFOOD PLATTER</b>	<b>FOR 1 - 36 / FOR 2 - 60</b>
Salt & pepper calamari, grilled barramundi, marinated octopus, mussels, smoked salmon, pan seared scallops - served with house salad, chips, lime aioli & lemon	

## PASTA AND RISOTTO

<b>GOAT'S CHEESE + PESTO RAVIOLI • v • n</b>	<b>23</b>
Homemade ravioli served in a creamy white wine and walnut sauce with asparagus, tomato, spinach, mushrooms & goat's cheese	
<b>SAFFRON LINGUINE MARINARA</b>	<b>27</b>
Homemade linguine with sautéed barramundi, mussels, pipis, leek & carrot in a creamy saffron sauce	
<b>MUSHROOM RISOTTO • v • g</b>	<b>22</b>
Seasonal mixed mushrooms, tarragon, mushroom puree, balsamic glaze, truffle oil	
<b>LAMB SHANK RISOTTO</b>	<b>27</b>
Flinder's Island lamb shank - served with a milanese risotto & gruyere cheese	
<b>EXTRA OPTIONS</b>	
Add chicken	<b>+4</b>

## CHEFS SIDES

<b>SEASONAL VEGIES • v</b>	<b>6</b>
<b>SAGANAKI • v • n</b>	<b>7</b>
Crispy saganaki, maple syrup, dried fig & walnuts, rocket leaves	
<b>POLENTA FRIES • v</b>	<b>11</b>
Crispy polenta fries, homemade tomato sauce	
<b>GREEK SALAD • v</b>	<b>6</b>
With tomato, cucumber, cos lettuce, olives, red onion & persian feta	
<b>BUTTERNUT PUMPKIN</b>	<b>8</b>
Roasted pumpkin, pumpkin seeds, spiced honey yoghurt sauce, crispy prosciutto, parmesan cheese	
<b>BIG BOWL OF CHIPS • v</b>	<b>9</b>
<b>GOLDEN POTATO WEDGES • v</b>	<b>11</b>
With sweet chilli & sour cream	

## SENIORS

Please present your seniors card when ordering	
<b>PENNE OR LINGUINE WITH YOUR CHOICE OF:</b>	<b>9.9</b>
Carbonara of pancetta & mushrooms in a garlic cream sauce or classic, rich napoli sauce	
<b>8" PIZZAS</b>	<b>9.9</b>
Aussie   Margherita • v   Capricciosa   Vegetarian • v	
<b>MUSHROOM RISOTTO • v</b>	<b>9.9</b>
Seasonal mixed mushrooms, tarragon, mushroom puree, balsamic glaze, olive oil	
<b>CHICKEN CAESAR SALAD</b>	<b>14</b>
Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
<b>FISH &amp; CHIPS</b>	<b>12</b>
Beer battered snapper with house salad, chips & lime aioli, lemon	
Grilled barramundi available	<b>+3</b>
<b>PANKO CRUMBED CALAMARI</b>	<b>12</b>
Crispy fried calamari - served with house salad, chips & lime aioli	
<b>BANGERS &amp; MASH</b>	<b>14</b>
Pork & fennel or beef & tomato relish sausages with mashed potato, buttery green peas & red wine jus	

<b>HOMEMADE CHICKEN SCHNITZEL</b>	<b>14</b>
Parmesan cheese & herb crumbed chicken breast - served with house salad, chips & gravy	
<b>HOMEMADE CHICKEN PARMIGIANA</b>	<b>15</b>
Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella - served with house salad & chips	
<b>SHEPPARD'S PIE</b>	<b>17</b>
Rich beef & vegetable pie with mashed potato & steamed vegetables	
<b>GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d</b>	<b>21</b>
Grass fed	
Served with house salad, chips and your choice of sauce: mushroom   peppercorn   garlic   red wine jus	
<b>UPGRADE YOUR MEAL</b>	
Pot of house beer	<b>+4</b>
150ml glass of house wine	<b>+4</b>
Garlic bread	<b>+4</b>
Vanilla ice cream	<b>+4</b>

## GOURMET PIZZA

<b>MARGHERITA • v</b>	<b>14</b>
With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & parmesan cheese	
<b>CHEESEBURGER</b>	<b>19</b>
Beef burger mince, pickles, american mustard, tomato sauce, cheddar cheese, confit onions	
<b>BOMBAY BLISS</b>	<b>18</b>
With pizza sauce, mozzarella, tandoori chicken, spinach, roast red peppers, red onion & a dollop of raita & fresh coriander	
<b>VEGETARIAN • v • n</b>	<b>19</b>
With basil pesto, zucchini, roasted mushrooms, red peppers, kalamata olives & feta	
<b>MEATLOVER</b>	<b>22</b>
With pizza sauce, mozzarella, bacon, smoked leg ham, sopressa salami, pork & fennel sausage, red capsicum & bbq sauce	
<b>FIRECRACKER</b>	<b>19</b>
With spicy bbq sauce, mozzarella, sopressa salami, jalapeños, green capsicum, red onion & chilli flakes	
<b>SMOKY BBQ CHICKEN</b>	<b>19</b>
With pizza sauce, roast red peppers, balsamic onions, smoked mozzarella, bbq sauce & fresh parsley	
<b>EXTRA TOPPINGS</b>	
Add vegetables / cheese	<b>+3</b>
Add meat	<b>+4</b>
Add salmon	<b>+5</b>

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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.