

GLUTEN FREE

STARTERS

GARLIC OR HERB PIZZA WITH CHEESE • v	10
Add fresh sliced tomato & basil	+2
CLASSIC BRUSCHETTA • v	13
Gluten free toast with roma tomato, shaved red onion, basil, torn bocconcini & olive oil	
DIPS PLATE • v	16
Our homemade dips, marinated olives, feta & crispy gluten free za'atar flatbread	

CHEFS SIDES

BUTTERY BROCCOLINI • v • n	6
With pine nuts, almonds & crushed pistachios	
BOWL OF BUTTERY STEAMED VEGETABLES • v	6
ROSEMARY POTATOES WITH GARLIC AIOLI • v	6
BOWL OF CHIPS • v	9

SALADS

PULLED LAMB • n	21
Warm braised pulled lamb, beetroot, persian feta, mixed leaf salad, red onion, labneh, dukkah, pomegranate molasses, fresh mint, olive oil	
CHICKEN CAESAR	22
Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
PUMPKIN & CHICKPEA SALAD • v • d	15
Chickpeas, roasted pumpkin, dried cranberries, dates, rocket, parsley leaves, homemade chermoula, olive oil	
EXTRA OPTIONS	
Add grilled haloumi	+4
Add smoked salmon	+5
Add grilled chicken	+6

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 creamy garlic gravy	
EXTRA OPTION	
Add ½ moreton bay bug	+6
BRAZILIAN CHURRASCO	36
Brazilian mixed grill of marinated skewers, porterhouse, chorizo sausages, chicken breast, vegetable skewer with roasted potatoes & chimichurri sauce	
SMOKED BEEF BRISKET	34
Smoked brisket, ranch slaw, house made pickles, bbq sauce, roasted potatoes	
GRILLED FISH & CHIPS • d	27
Grilled garfish with house salad, tartar sauce & fresh lemon	
PASTA AND RISOTTO	
BUTTERNUT PUMPKIN RISOTTO • v	21
Honey pumpkin, persian feta, crispy sage, roasted pumpkin seeds & sage butter	
Add chicken	+4
MUSHROOM RISOTTO • v	22
Seasonal mixed mushrooms, tarragon, mushroom puree, olive oil	
GLUTEN FREE PENNE MARINARA • d	28
With prawns, scallops, pipis, calamari, mussels, market fish, chilli, garlic, fresh herbs & olive oil	
GLUTEN FREE PENNE SERVED WITH YOUR CHOICE OF:	21
Creamy mushroom & bacon carbonara or beef bolognese with parmesan cheese	
GOURMET PIZZA	
MARGHERITA • v	17
With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini & fresh basil	
CAPRICCIOSA	21
With pizza sauce, mozzarella, smoked leg ham, roasted mushrooms, kalamata olives & anchovies	
VEGO-RAMA • v • n	23
With pizza sauce, mozzarella, pumpkin, eggplant, zucchini, roast red peppers, onion jam, feta & pesto	
HAWAIIAN	21
With pizza sauce, smoked ham, pineapple & mozzarella	
SMOKY BBQ CHICKEN	23
With pizza sauce, roast red peppers, onion jam, smoked mozzarella & bbq sauce	
EXTRA TOPPINGS	
Add vegetables / cheese	+3
Add meat	+4
Add smoked salmon	+5

SENIORS

Please present your seniors card when ordering	
BUTTERNUT PUMPKIN RISOTTO • v	9.9
Honey pumpkin, persian feta, crispy sage, roasted pumpkin seeds & sage butter	
Add chicken	+3
GLUTEN FREE PENNE BOLOGNESE OR CARBONARA	12
Creamy mushroom & bacon carbonara or beef bolognese with parmesan cheese	
GRILLED FISH & CHIPS • d	13
Grilled garfish 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 ½ moreton bay bug	+6
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 bolognese	
FOR HUNGRIER TUMMIES	
• Chicken, tomato & spinach risotto • v	8
• Porterhouse steak with chips & vegies	16
UPGRADE FOR AN ADDITIONAL DRINK AND JELLY OR SOFT SERVE	+4
To fill those hungry tummies quickly, your kids meals will be served with your entrées	

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
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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 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, roasted pumpkin, dried cranberries, dates, rocket, parsley leaves, homemade chermoula, olive oil	
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, olive 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.