

## STARTERS

<b>GARLIC BREAD • v</b> Add cheese	7 +2
<b>CLASSIC BRUSCHETTA • v • n</b> Toasted sourdough bread, tomato, feta cheese, red onion, balsamic vinegar, basil, pine nut pesto	12
<b>SPICY CHICKEN WINGS • d</b> Sticky, spicy chicken wings, asian slaw	14
<b>VEGETABLE SPRING ROLL • d • v</b> Deep fried vegetable spring rolls, vermicelli noodles, carrots, shiitake mushrooms, cabbage, sweet & sour sauce	15
<b>HOMEMADE CALABRESE MEATBALLS</b> Traditional meatballs cooked in passata sauce, diced tomatoes, parmesan cheese, parsley, chargrilled sourdough	15
<b>BEEF &amp; CHORIZO SKEWERS • d</b> Diced beef, chorizo, red onions, capsicum, watercress, chimichurri sauce, mango salsa	15
<b>SCALLOPS &amp; CAULIFLOWER</b> Pan seared scallops, cauliflower puree, crispy prosciutto, pickled red cabbage, chorizo sausage, green peas, herb sauce	17
<b>ANTIPASTO PLATTER</b> Marinated olives, dips, chargrilled bread, beef & chorizo skewer, salami, halloumi, sundried tomatoes, rocket salad, grissini	19

## SALADS

<b>CALAMARI SALAD</b> Lemon pepper fried calamari, cabbage, capsicums, red onions, fennel, carrots, coriander, lemon, sweet & sour dressing	18
<b>TOMATO &amp; WATERMELON SALAD • v • n</b> Fresh tomatoes, diced watermelon, rocket leaves, croutons, quinoa, puffed wild black rice, pine nuts, goat's cheese, balsamic dressing	16
<b>CHICKEN CAESAR</b> Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	21
<b>GREEK LAMB</b> Lamb, cos lettuce, cucumber, cherry tomatoes, persian feta, mixed olives, fresh mint, oregano, lemon dressing	25
<b>BEETROOT &amp; WALNUT SALAD • v • n</b> Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, croutons, candied walnuts, puffed wild black rice, mint leaves, balsamic, olive oil	16
<b>MAPLE PUMPKIN SALAD • v • n</b> Pearl couscous, quinoa, roasted sunflower and pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	16
<b>VIETNAMESE PORK • d • n</b> Pulled pork, asian slaw, sweet soy sauce, toasted peanuts & mixed sesame seeds, ginger & lime dressing topped with crispy rice noodles	22
<b>EXTRA OPTIONS</b> Add grilled chicken Add smoked salmon Add saganaki Add panko prawns	+4 +5 +5 +6

## MAINS

<b>CAPE GRIM PORTERHOUSE 300G • d</b> Tasmanian pure grass fed, marble score 2+	37
<b>RANGERS VALLEY WAGYU RUMP 300G • d</b> Marble score 5+	39
<b>RIB EYE 350G • d</b> Pasture fed	38
All steaks served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	
<b>EXTRA OPTIONS</b> Add fried egg Add onion rings Add saganaki Add half moreton bay bug	+2 +3 +5 +6
<b>LAMB SHOULDER</b> Oven roasted lamb shoulder, ratatouille, polenta cake, spinach & pomegranate salad, red wine jus	28
<b>PORK RIBS</b> BBQ marinated pork ribs, coleslaw, apple chutney, potato wedges	30
<b>EGGPLANT &amp; ZUCCHINI PARMIGIANA • v</b> Served with house salad & beer battered chips	19
<b>SRI LANKAN GOAT CURRY • n</b> Served with eggplant chutney, coconut rice, fried shallots, cashews, roti bread, pappadum	27
<b>HERB CRUMBED KANGAROO • n</b> Served with roasted pumpkin, sweet potato puree, sautéed kale, saffron pearl couscous, quinoa, crushed cashews, mountain pepper gravy	27
<b>ORA KING SALMON</b> Grilled salmon, crispy potato rosti, sautéed broccolini, creamy garlic sauce, fennel, lemon	32
<b>CHICKEN PARMIGIANA</b> Parmesan cheese & herb crumb chicken breast, smoked leg ham, napoli sauce, mozzarella served with house salad & chips	26
<b>CHICKEN SCHNITZEL</b> Parmesan cheese & herb crumb chicken breast, served with lemon wedge, house salad & chips	24
<b>FISH &amp; CHIPS</b> Beer battered fish served with tartar sauce, lemon wedge, house salad & chips	25
<b>CRUMBED CALAMARI</b> Panko crumbed calamari served with tartar sauce, lemon wedge, house salad & chips	24
<b>SEAFOOD PIE</b> Baked seafood pie with creamy garlic sauce, carrots, onions, celery, covered with puff pastry, served with mashed potato and house salad	25
<b>SEAFOOD PLATTER • d</b> Smoked salmon, chilli mussels, marinated octopus, fried fish, crumbed calamari, panko prawns, tartar sauce, beer battered chips & house salad	36

## PASTA AND RISOTTO

<b>MUSHROOM RISOTTO • v</b> Seasonal mixed mushrooms, tarragon, mushroom puree, truffle oil, parmesan cheese	20
<b>PESTO CHICKEN RISOTTO • n</b> Pesto marinated chicken thigh, diced pumpkin, pecorino cheese, preserved lemon	21
<b>SPINACH &amp; RICOTTA RAVIOLI • v</b> Creamy napoli sauce, olives, cherry tomatoes, basil leaves, herb oil, parmesan	22
<b>CHICKEN &amp; PORK WOK</b> Stir fried shredded vegetables, pulled pork, chicken thigh, egg noodles, hoisin sauce	25
<b>LINGUINE MARINARA</b> Calamari, mussels, basa pieces, pipis, prawns, zucchini, basil, garlic oil	26
<b>SPAGHETTI OR PENNE WITH YOUR CHOICE OF:</b> Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	19

## CHEFS SIDES

<b>STEAMED SEASONAL VEGETABLES • v</b>	6
<b>BOWL OF BEER BATTERED CHIPS • d • v</b>	9
<b>BOWL OF WEDGES • d • v</b>	11
<b>ONION RINGS • d • v</b>	7
<b>MIXED GARDEN LEAF SALAD • d • v</b>	6

## GOURMET PIZZA

<b>MARGHERITA • v</b> Pizza sauce, mozzarella, fresh sliced tomato, bocconcini, fresh basil, parmesan cheese	14
<b>HAWAIIAN</b> Pizza sauce, mozzarella, smoked leg ham & pineapple	16
<b>AUSSIE</b> Pizza sauce, mozzarella, smoked leg ham, egg	17
<b>PUMPKIN &amp; FETA • v</b> Pizza sauce, mozzarella, roasted pumpkin, caramelised onions, pumpkin seeds, feta cheese, pesto dressing	15
<b>MEAT LOVERS</b> Pizza sauce, mozzarella, smoked ham, bacon, chicken, salami, chorizo, onion jam, bbq sauce	20
<b>SMOKEY BBQ CHICKEN</b> Pizza sauce, mozzarella, bbq marinated chicken, red capsicum, scamorza, onion jam	19
<b>FIRECRACKER</b> Pizza sauce, mozzarella, hot salami, roasted red peppers, jalapeños, red onion, chilli	18
<b>EXTRA TOPPINGS</b> Add vegetables / cheese Add meat Add smoked salmon	+3 +4 +5

## SENIORS

Please present your seniors card when ordering	
<b>SPAGHETTI OR PENNE WITH YOUR CHOICE OF:</b> Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	11
<b>MUSHROOM RISOTTO • v</b> Seasonal mixed mushrooms, tarragon, mushroom puree, olive oil, parmesan cheese	12
<b>PESTO CHICKEN RISOTTO • n</b> Pesto marinated chicken thigh, diced pumpkin, pecorino cheese, preserved lemon	13
<b>ALL PIZZAS FROM MAIN MENU AVAILABLE IN SENIOR SIZE</b>	13
<b>FISHERMAN'S PLATE • d</b> Crumbed calamari, beer battered fish, house salad & chips	15
<b>BANGERS &amp; MASH</b> Lamb sausages, mashed potato, green peas, onion & bacon gravy	14
<b>CHICKEN PARMIGIANA</b> Parmesan cheese & herb crumb chicken breast, smoked leg ham, napoli sauce, mozzarella served with house salad & chips	15
<b>CHICKEN SCHNITZEL</b> Parmesan cheese & herb crumb chicken breast, served with lemon wedge, house salad & chips	13
<b>CHICKEN CAESAR SALAD</b> Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	14
<b>GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d</b> Grass fed Served with house salad, chips and your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	19
<b>EXTRA OPTIONS</b> Add fried egg Add onion rings Add panko prawns	+2 +3 +6
<b>UPGRADE YOUR MEAL</b> • Soup of the day • Garlic bread • 150ml glass of house wine • Pot of house beer • Vanilla ice cream	+4 +4 +4 +4 +4

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

ZFK

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

# GLUTEN FREE

## STARTERS

<b>GARLIC CHEESE PIZZA • v</b>	<b>11</b>
<b>CLASSIC BRUSCHETTA • v</b> Toasted gluten free bread, tomato, feta cheese, red onion, balsamic vinegar, basil, pine nut pesto	<b>12</b>
<b>BEEF &amp; CHORIZO SKEWERS • d</b> Diced beef, chorizo, red onions, capsicum, watercress, chimichurri sauce, mango salsa	<b>15</b>
<b>SCALLOPS &amp; CAULIFLOWER</b> Pan seared scallops, cauliflower puree, crispy prosciutto, pickled red cabbage, chorizo sausage, green peas, herb sauce	<b>17</b>
<b>ANTIPASTO PLATTER</b> Marinated olives, dips, chargrilled gluten free bread, beef & chorizo skewer, salami, halloumi, sundried tomato & rocket salad	<b>19</b>

## SALADS

<b>TOMATO &amp; WATERMELON SALAD • v • n</b> Fresh tomatoes, diced watermelon, rocket leaves, gf croutons, quinoa, puffed wild black rice, pine nuts, goat's cheese, balsamic dressing	<b>16</b>
<b>CHICKEN CAESAR</b> Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	<b>21</b>
<b>BEETROOT &amp; WALNUT SALAD • v • n</b> Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, candied walnuts, gf croutons, puffed black rice, mint leaves, balsamic, olive oil Add grilled chicken • d +4 Add smoked salmon • d +5 Add grilled lamb +6	<b>16</b>

## CHEFS SIDES

<b>STEAMED SEASONAL VEGETABLES • v</b>	<b>6</b>
<b>BOWL OF CHIPS • d • v</b>	<b>9</b>
<b>MIXED GARDEN LEAF SALAD • v</b>	<b>6</b>
<b>CREAMY MASH POTATO • v</b>	<b>6</b>

## MAINS

<b>CAPE GRIM PORTERHOUSE 300G • d</b> Tasmanian pure grass fed, marble score 2+	<b>37</b>
<b>RIB EYE 350G • d</b> Pasture fed	<b>38</b>
All steaks served with house salad, chips and your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	
<b>LAMB SHOULDER</b> Oven roasted lamb shoulder, ratatouille, polenta cake, spinach, pomegranate salad, red wine jus	<b>28</b>
<b>SRI LANKAN GOAT CURRY • n</b> Served with eggplant chutney, coconut rice, fried shallots, cashews, crispy pappadum	<b>27</b>
<b>ORA KING SALMON</b> Grilled salmon, crispy potato rosti, sautéed broccolini, creamy garlic sauce, fennel, lemon	<b>32</b>
<b>GRILLED FISH &amp; CHIPS</b> Served with tartar sauce, lemon wedge, house salad & chips	<b>25</b>

## PASTA AND RISOTTO

<b>MUSHROOM RISOTTO • v</b> Seasonal mixed mushrooms, tarragon, mushroom puree, truffle oil, parmesan cheese	<b>20</b>
<b>PESTO CHICKEN RISOTTO • n</b> Pesto marinated chicken thigh, diced pumpkin, pecorino cheese, preserved lemon	<b>21</b>
<b>GLUTEN FREE PENNE SERVED WITH YOUR CHOICE OF:</b> Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	<b>21</b>

## GOURMET PIZZA

<b>MARGHERITA • v</b> Pizza sauce, mozzarella, fresh sliced tomato, bocconcini, fresh basil, parmesan cheese	<b>17</b>
<b>HAWAIIAN</b> Pizza sauce, mozzarella, smoked leg ham, pineapple	<b>19</b>
<b>PUMPKIN &amp; FETA • v</b> Pizza sauce, mozzarella, roasted pumpkin, caramelised onions, pumpkin seeds, feta cheese, pesto dressing	<b>18</b>
<b>SMOKEY BBQ CHICKEN</b> Pizza sauce, mozzarella, bbq marinated chicken, red capsicum, scamorza, onion jam	<b>21</b>
<b>EXTRA TOPPINGS</b> Add vegetables / cheese +3 Add meat +4 Add smoked salmon +5	

## SENIORS

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<b>PESTO CHICKEN RISOTTO • n</b> Pesto marinated chicken thigh, diced pumpkin, pecorino cheese, preserved lemon	<b>13</b>
<b>GLUTEN FREE PENNE SERVED WITH YOUR CHOICE OF:</b> Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	<b>12</b>
<b>BANGERS &amp; MASH</b> Lamb sausages, mashed potato, green peas, onion & bacon gravy	<b>14</b>
<b>CHICKEN CAESAR SALAD</b> Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	<b>14</b>
<b>GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d</b> Grass fed Served with house salad, chips and your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	<b>19</b>
<b>UPGRADE YOUR MEAL</b> • Soup of the day +4 • 150ml glass of house wine +4 • Vanilla ice cream +4	

# VEGAN

## STARTERS

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

## ENTRÉES

<b>BEETROOT &amp; WALNUT SALAD • v • n</b> Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, croutons, candied walnuts, puffed wild black rice, mint leaves, balsamic, olive oil	<b>16</b>
<b>MAPLE PUMPKIN SALAD • v • n</b> Pearl couscous, quinoa, roasted sunflower and pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	<b>16</b>
<b>CORN FRITTERS</b> Crispy corn & zucchini fritters, soya emulsion, guacamole, lime	<b>14</b>

## MAINS

<b>VEGAN BEETROOT BURGER • n</b> Beetroot patty, cashew nut cheese, onion jam, lettuce, tomato, red onion, beetroot bun with chips	<b>16</b>
<b>HOMEMADE POTATO ROSTI &amp; CAPONATA</b> Potato rosti, eggplant, red capsicum, capers, red onions, olives, tomato, oregano, basil leaves, sautéed kale	<b>22</b>
<b>MUSHROOM RISOTTO • g</b> Seasonal mixed mushrooms, tarragon, mushroom puree, truffle oil	<b>22</b>
<b>SPICY TOFU STEW WITH RICE</b> Spicy tom yum tofu stew, vegan mince, bean sprouts, baby bok choy, spring onions, coriander, fragrant rice	<b>20</b>
<b>CHICKPEA &amp; CAULIFLOWER CURRY</b> Served with coconut rice, crispy pappadum, coriander, mint, lime	<b>21</b>

## DESSERT

<b>ORANGE &amp; POPPY SEED CAKE</b>	<b>9</b>
<b>CHURROS &amp; CHOCOLATE SAUCE</b>	<b>10</b>

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