

## STARTERS

<b>CLASSIC GARLIC BREAD • v</b>	7
<b>GARLIC OR HERB PIZZA WITH CHEESE • v</b>	9
<b>SOUP OF THE DAY</b> With crusty bread - please ask our staff for today's soup Extra bread	9 +2
<b>CLASSIC BRUSCHETTA • v</b> Toasted turkish bread, tomatoes, parmesan cheese, red onion, balsamic vinegar, fresh basil, olive oil	15
<b>STICKY SPICY CHICKEN WINGS • d</b> With asian salad	16
<b>DEEP FRIED VEGETABLE SPRING ROLLS • v</b> Homemade spring rolls, vermicelli noodles, carrots, shiitake mushrooms, cabbage, sweet & sour sauce	12
<b>PUMPKIN &amp; SAGE ARANCINI • v</b> Butternut pumpkin, sage, mozzarella stuffed arancini, homemade ketchup, saffron aioli, rocket & parmesan salad	16
<b>SOFT SHELL CRAB • d</b> Salt & pepper fried crab served with a salad of avocado, tomato, red onion, yellow capsicum, mint & coriander - spicy thai dressing	16
<b>HALLOUMI FRIES • v</b> Deep fried halloumi cheese sticks, smoky mayo	15
<b>PAN SEARED SCALLOPS</b> Cauliflower puree, crispy prosciutto, olive oil & watercress	16
<b>CORN FRITTERS • d • v</b> Crispy corn & zucchini fritters, soya emulsion, guacamole, lime	14
<b>ZAGAME'S TASTING PLATE</b> <b>FOR 2 - 16 / FOR 4 - 32</b> With smoked salmon, prosciutto, salami, grilled chorizo, bocconcini, tomato & basil salsa, marinated olives & feta, lebanese herb bread, grissini sticks & toasted ciabatta with homemade dips	

## SALADS

<b>BEETROOT &amp; WALNUT SALAD • d • v • n</b> Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, croutons, candied walnuts, puffed black rice, mint leaves, balsamic, olive oil	16
<b>THAI BEEF SALAD • d</b> Marinated beef strips, asian slaw salad, fresh herbs, crispy rice noodles, fried shallots, sweet & sour thai dressing	20
<b>SALT &amp; PEPPER CALAMARI • d • n</b> Crispy fried calamari with fried kale, spinach, spring onion, roasted cashews, fresh chilli, cherry tomatoes, cucumber, lemon & olive oil	18
<b>CHICKEN CAESAR</b> Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	23
<b>MAPLE PUMPKIN SALAD • d • v • n</b> Pearl couscous, quinoa, roasted sunflower and pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	16
<b>EXTRA OPTIONS</b> Add grilled chicken Add smoked salmon Add grilled lamb Add prawn & scallop skewer	+4 +5 +6 +8

## MAINS

<b>CAPE GRIM PORTERHOUSE 300G • d</b> Tasmanian pure grass fed, marble score 2+	37
<b>RANGERS VALLEY WAGYU RUMP 300G</b> Grain fed wagyu, marble score 5+	35
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 crumbed skull Island prawns Add prawn & scallop skewer	+2 +3 +6 +8
<b>POTTED PORK PIE</b> Braised pork belly, onions, carrots, celery, thyme, cooked in red wine gravy, crispy puff pastry, mashed potato & house salad	28
<b>MARINATED LAMB BACKSTRAP</b> Lamb backstrap, rosti potato, beetroot puree, caponata, lamb sauce, fresh beetroot, capers	34
<b>BERWICK'S SURF &amp; TURF</b> 300g wagyu rump, garlic butter, prawn & scallop skewer, creamy garlic sauce, bacon & cheese hasselback potato, baby cos lettuce, lemon	46
<b>BUTTER CHICKEN • n</b> Authentic north indian curry, served with saffron rice, mint chutney & naan	28
<b>PORTUGUESE CHICKEN</b> Spicy grilled chicken maryland with red pepper sauce, caramelised lemon & sweet potato wedges - rocket & preserved lemon salad	28
<b>HOMEMADE CHICKEN PARMIGIANA</b> Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella, served with house salad & chips	26
<b>HOMEMADE CHICKEN SCHNITZEL</b> Parmesan cheese & herb crumbed chicken breast, served with fresh lemon, house salad & chips	25
<b>FISHERMEN'S PLATE • d</b> Beer battered fish, salt & pepper calamari, panko crumbed prawns, tartar sauce, lemon, house salad, chips	28
<b>WAGYU DOUBLE BEEF BURGER</b> Double tasty cheese, red onion, lettuce, tomato, gherkins, smoky mayo, mustard, onion rings & beer battered chips	25
<b>ORA KING SALMON</b> Crispy skin salmon, grilled mediterranean vegetables of capsicum, zucchini, eggplant, red onion, roasted tomatoes, chat potatoes, salsa verde	34
<b>ZAGAME'S SEAFOOD PLATTER FOR TWO</b> Freshly shucked oysters, smoked ora king salmon, tuna tartare on lettuce, chargrilled octopus, prawn cocktail in cucumber cups, white wine steamed mussels, scallops in caper butter, beer battered fish, salt & pepper calamari, lemon, tartar sauce, beer battered fries, house salad	65

## PASTA AND RISOTTO

<b>BEEF OR CHICKEN WOK</b> Stir-fried vegetables, singapore noodles & our homemade sweet soy sauce	25
<b>SEAFOOD PAELLA</b> With prawns, mussels, barramundi, scallops, calamari, saffron, peppers, olives, chilli flakes, green peas, chicken, chorizo & sofrito sauce	29
<b>GREEN PEA RISOTTO • v • n</b> Textures of green peas, pickled broccoli stems, parmesan cheese, pine nuts, olive oil	24
<b>GARLIC PRAWNS</b> Tiger prawns, garlic sauce, saffron rice & house salad	31
<b>SOFTSHELL CRAB PASTA</b> With barramundi, red onion, chilli, garlic, capsicum, spaghetti pasta, creamy white sauce	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
<b>NASI GORENG</b> Malaysian fried rice, stir fried vegetables, chicken, prawns, fried egg, chilli	28

## GOURMET PIZZA

<b>MARGHERITA • v</b> With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & grated parmesan cheese	13
<b>SMOKED HAM &amp; CAMELISED PINEAPPLE</b> With pizza sauce, mozzarella, onion confit & bocconcini	17
<b>THE MEATLOVER</b> With pizza sauce, mozzarella, beef mince, chorizo, sopressa salami, chicken, onion, garlic & bbq sauce	19
<b>FIRECRACKER</b> With pizza sauce, mozzarella, hot sopressa salami, jalapeños, red capsicum & onion jam	19
<b>THE AUSSIE</b> With pizza sauce, mozzarella, leg ham, bacon & egg	17
<b>VEGO-RAMA • v</b> With pizza sauce, mozzarella, pumpkin, eggplant, zucchini, green peas, roasted red peppers & pesto	19
<b>SMOKY BBQ CHICKEN</b> With pizza sauce, roasted red peppers, onion jam, spinach, smoked mozzarella & bbq sauce	19
<b>PERI PERI CHICKEN</b> Pizza sauce, marinated chicken thigh, red onion, cherry tomatoes, rocket, harissa mayo, mozzarella	19
<b>EXTRA TOPPINGS</b> Add vegetables / cheese Add meat Add smoked salmon	+3 +4 +5

## CHEFS SIDES

<b>SWEET POTATO WEDGES • v</b> With harissa mayo	6
<b>VEGETABLES OF THE SEASON • v</b> With basil pesto	6
<b>CREAMY MASH POTATO • v</b>	6
<b>ONION RINGS • v</b>	6
<b>BOWL OF SEASONED CHIPS • v • d</b>	9
<b>BOWL OF POTATO WEDGES • v</b> Served with sour cream & sweet chilli	11

## SENIORS

Please present your seniors card when ordering

<b>CHICKEN CAESAR SALAD</b> Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	14
<b>GREEN PEA RISOTTO • v • n</b> Textures of green peas, pickled broccoli stems, parmesan cheese, pine nuts, olive oil	11
<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>ALL PIZZAS FROM MAIN MENU AVAILABLE IN SENIOR SIZE</b>	13
<b>FISHERMAN'S PLATE</b> Beer battered fish, salt & pepper calamari with tartar sauce, fresh lemon, house salad & chips	12
<b>PORK PIE</b> Braised pork belly, onions, carrots, celery, thyme, cooked in red wine gravy, crispy puff pastry, mashed potato & house salad	15
<b>HOMEMADE CHICKEN SCHNITZEL OR PARMA</b> Parmesan cheese & herb crumbed chicken breast or with smoked leg ham, tomato & mozzarella, served with lemon, house salad & chips	15
<b>GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d</b> Grass fed Served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	20
<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 - THURS DINNER | 5pm - 9pm  
FRI DINNER | 5pm - 9.30pm  
SAT | 11am - 9.30pm  
SUN | 11am - 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 OR HERB PIZZA WITH CHEESE • v</b>	<b>10</b>
<b>SOUP OF THE DAY</b> With toasted bread - please ask our staff for today's soup Extra bread	9 +2
<b>CLASSIC BRUSCHETTA</b> Gluten free bread, tomatoes, red onion, balsamic vinegar, fresh basil, olive oil	<b>15</b>
<b>POLENTA FRIES</b> Crispy polenta fries, homemade tomato sauce	<b>11</b>
<b>SOFT SHELL CRAB • d</b> Salt & pepper fried crab served with a salad of avocado, tomato, red onion, yellow capsicum, mint & coriander - spicy thai dressing	<b>16</b>
<b>PAN SEARED SCALLOPS</b> Cauliflower puree, crispy prosciutto, olive oil & watercress	<b>16</b>
<b>ZAGAME'S DIPS PLATE • v</b> Our homemade dips, marinated olives & feta - lebanese herb bread	<b>14</b>

## SALADS

<b>ASIAN SLAW • v</b> Red cabbage, wombok, carrot, red onion, spring onion, vietnamese mint, coriander, lime & chilli dressing & crispy shallots	<b>16</b>
<b>SALT &amp; PEPPER CALAMARI • d • n</b> Crispy fried calamari with fried kale, spinach, spring onion, roasted cashews, fresh chilli, cherry tomatoes, cucumber, lemon & olive oil	<b>18</b>
<b>THAI BEEF SALAD • d</b> Marinated beef strips, asian slaw salad, fresh herbs, crispy rice noodles, fried shallots, thai dressing	<b>20</b>
<b>CHICKEN CAESAR</b> Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	<b>23</b>
<b>EXTRA OPTIONS</b> Add grilled chicken Add smoked salmon Add grilled lamb	+4 +5 +6

## MAINS

<b>CAPE GRIM PORTERHOUSE 300G • d</b> Tasmanian pure grass fed, marble score 2+	<b>36</b>
<b>RANGERS VALLEY WAGYU RUMP 300G</b> Grain fed wagyu, marble score 5+	<b>35</b>
All steaks served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	
<b>EXTRA OPTION</b> Add fried egg	+2
<b>ORA KING SALMON</b> Crispy skin salmon, grilled mediterranean vegetables of capsicum, zucchini, eggplant, red onion, roasted tomatoes, chat potatoes, salsa verde	<b>34</b>
<b>GRILLED FISH &amp; CHIPS • d</b> With house salad, tartar sauce & fresh lemon	<b>27</b>
<b>SALT &amp; PEPPER CALAMARI</b> Fried calamari with tartar sauce, fresh lemon, house salad & chips	<b>26</b>
<b>BUTTER CHICKEN • n</b> Authentic north indian curry, served with saffron rice, mint chutney & pappadums	<b>28</b>
<b>MARINATED LAMB BACKSTRAP</b> Lamb backstrap, rosti potato, beetroot puree, caponata, lamb sauce, fresh beetroot, capers	<b>34</b>
<b>PASTA AND RISOTTO</b>	
<b>SEAFOOD PAELLA</b> With prawns, mussels, barramundi, scallops, calamari, saffron, peppers, olives, green peas, chicken, chorizo & sofrito sauce	<b>29</b>
<b>GREEN PEA RISOTTO • v • n</b> Textures of green peas, pickled broccoli stems, parmesan cheese, pine nuts, olive oil	<b>24</b>
<b>BEEF OR CHICKEN WOK</b> Stir-fried vegetables, jasmine rice & our homemade sweet soy sauce	<b>25</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>
<b>CHEFS SIDES</b>	
<b>SWEET POTATO WEDGES • v</b> With harissa mayo	<b>6</b>
<b>VEGETABLES OF THE SEASON • v</b> With basil pesto	<b>6</b>
<b>CREAMY MASH POTATO • v</b>	<b>6</b>
<b>BOWL OF CHIPS • v</b>	<b>9</b>

## GOURMET PIZZA

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

## SENIORS

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<b>GREEN PEA RISOTTO • v • n</b> Textures of green peas, pickled broccoli stems, parmesan cheese, pine nuts, olive oil	<b>11</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>PORK BELLY SHEPHERD PIE</b> Braised pork belly, onions, carrots, celery, thyme, cooked in red wine gravy, mashed potato & house salad	<b>15</b>
<b>GRILLED FISH &amp; CHIPS • d</b> Served with house salad, tartar sauce & fresh lemon	<b>14</b>
<b>GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d</b> Grass fed Served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy Add fried egg	<b>20</b>  +2
<b>UPGRADE YOUR MEAL</b> • Soup of the day • 150ml glass of house wine • Vanilla ice cream	+4 +4 +4

# VEGAN

## STARTERS

<b>POLENTA FRIES • g</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 tomatoes, shaved red onion, balsamic, fresh basil, olive oil	<b>15</b>
<b>BEETROOT &amp; WALNUT SALAD • n</b> Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, croutons, candied walnuts, puffed black rice, mint leaves, balsamic, olive oil	<b>16</b>
<b>MAPLE PUMPKIN SALAD • 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>GREEN PEA RISOTTO • n</b> Textures of green peas, pickled broccoli stems, pine nuts, lemon, olive oil	<b>24</b>
<b>SPICY TOFU STEW WITH RICE</b> Spicy tom yum tofu stew, vegan mince, bean sprouts, baby bok choy, spring onion, coriander, jasmine rice.	<b>20</b>
<b>CHICK PEA &amp; CAULIFLOWER CURRY</b> Served with aromatic jasmine rice, crispy pappadum, coriander, lime, mint	<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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