

## 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>SARDINES ON TOAST • d</b>	<b>13</b>
Sardine fillets on crispy polenta toast with capsicum & caper salsa, lemon	
<b>ARANCINI • v</b>	<b>14</b>
Caramalized onion, goat's cheese, pumpkin arancini, mustard foam, pickles, mushroom puree	
<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 arancini	<b>+4</b>
Add house smoked salmon	<b>+5</b>
Add prosciutto	<b>+5</b>
Add salt & pepper calamari	<b>+6</b>
Add saganaki	<b>+5</b>

## SALADS

<b>SMOKED SALMON SALAD</b>	<b>26</b>
Hickory smoked ora king salmon, baby cos lettuce, purple congo potatoes, 7 minute egg, pickled shallots, caper berries, horseradish crème fraiche, honey mustard dressing	
<b>MAPLE PUMPKIN SALAD • v • n • d</b>	<b>Senior 14 / 19</b>
Pearl couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	
<b>CHICKEN CAESAR</b>	<b>Senior 15 / 23</b>
Cos lettuce, chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
<b>VEGETABLE GASCONY SALAD • v • n</b>	<b>22</b>
Baby turnips, baby beetroots, pickled radish, baby carrots, charred onion, purple cauliflower, artichokes, chickpea & harissa hummus, yoghurt, olive soil	
<b>EXTRA TOPPINGS</b>	
Add grilled chicken	<b>+4</b>
Add house 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>RANGERS VALLEY WAGYU RUMP 300G • d</b>	<b>35</b>
Grain fed wagyu, marble score 5+	
All steaks - house salad, chips & your choice of sauce: mushroom   peppercorn   garlic   red wine jus	
<b>EXTRA OPTIONS</b>	
Add onion rings	<b>+4</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>PORCHETTA</b>	<b>Senior 18 / 32</b>
Slow cooked pork belly stuffed with minced pork, chives & tarragon, maple glazed pumpkin, apple relish, crispy pork skin, bordelaise sauce	
<b>QUAIL "PIE"</b>	<b>34</b>
Whole boneless quail, chicken mousse, crispy puff pastry, textures of peas, sautéed brussel sprouts, parsnip, red wine jus	
<b>NEPALESE CHICKEN CURRY</b>	<b>Senior 16 / 27</b>
Spicy, slow-cooked chicken thigh, raita, warm roti & our pilaf style rice cooked with carrots, peas & sultanas	
<b>HOMEMADE CHICKEN PARMIGIANA</b>	<b>Senior 15 / 26</b>
Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella, house salad & chips	
<b>HOMEMADE CHICKEN SCHNITZEL</b>	<b>Senior 14 / 25</b>
Parmesan cheese & herb crumbed chicken breast, house salad, chips & gravy	
<b>PORTUGUESE CHICKEN • d</b>	<b>27</b>
Grilled marinated chicken breast with potato wedges, rocket, preserved lemon, red onion & coriander salad – peri mayo & lemon wedge	
<b>SALT &amp; PEPPER CALAMARI • d</b>	<b>Senior 16 / 25</b>
Crispy fried calamari, house salad, chips, tartar sauce & fresh lemon	
<b>GRILLED HAPUKA • n</b>	<b>32</b>
Hapuka, smoked almond pesto, braised baby fennel, broccoli textures, crayfish bisque sauce, crustacean oil	
<b>FISH &amp; CHIPS</b>	<b>Senior 15 / 26</b>
Beer battered barramundi with house salad, chips & tartar sauce, lemon	
Available grilled • d	
<b>ZAGAME'S SEAFOOD PLATTER FOR TWO</b>	<b>65</b>
Freshly shucked oysters, house smoked salmon, tuna tartar on cos lettuce, chargrilled octopus, prawn cocktail in cucumber cups, white wine steamed mussels, scallops in caper butter, beer battered barramundi, salt & pepper calamari, lemon, tartar sauce, beer battered chips, house salad	

## PASTA AND RISOTTO

<b>GOAT'S CHEESE + PESTO RAVIOLI • v • n</b>	<b>Senior 15 / 23</b>
Homemade ravioli served in a creamy white wine & 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 & carrots in a creamy saffron sauce	
<b>MUSHROOM RISOTTO • v</b>	<b>Senior 11 / 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, milanese risotto & gruyere cheese	
<b>EXTRA OPTION</b>	
Add chicken	<b>+4</b>
House smoked salmon	<b>+5</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>DUCK FAT ROASTED POTATOES, FENNEL SALT</b>	<b>9</b>
<b>BIG BOWL OF CHIPS • v</b>	<b>9</b>
<b>BOWL OF ONION RINGS • v</b>	<b>9</b>
<b>GOLDEN POTATO WEDGES • v</b>	<b>11</b>
With sweet chilli & sour cream	

## GOURMET PIZZA

<b>MARGHERITA • v</b>	<b>16</b>
With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & parmesan cheese	
<b>PULLED LAMB PIZZA • n</b>	<b>23</b>
With pizza sauce, mozzarella, pulled lamb, red capsicum, tomato, yoghurt, parsley, mint & pine nuts	
<b>BOMBAY BLISS</b>	<b>18</b>
With pizza sauce, mozzarella, tandoori chicken, spinach, roast red capsicum, red onion & a dollop of raita & fresh coriander	
<b>VEGETARIAN • v • n</b>	<b>19</b>
With pizza sauce, zucchini, roasted mushrooms, red capsicum, kalamata olives & feta	
<b>BEEF BRISKET PIZZA</b>	<b>22</b>
With pizza sauce, mozzarella, slow cooked beef brisket, spinach, pickles, mustard, tomato salsa	
<b>PUMPKIN PIZZA • v</b>	<b>19</b>
With pizza sauce, mozzarella, roasted pumpkin, caramelised onion, pumpkin seeds, persian feta, rocket leaves, olive oil, red capsicum, red onion & chilli flakes	
<b>SMOKY BBQ CHICKEN</b>	<b>19</b>
With pizza sauce, roast red capsicum, balsamic onions, smoked mozzarella, bbq sauce & fresh parsley	
<b>EXTRA TOPPINGS</b>	
Add vegetables / cheese	<b>+3</b>
Add meat	<b>+4</b>
Add house smoked salmon	<b>+5</b>

## SENIORS FAVOURITES

Please present your seniors card when ordering	
<b>PENNE OR LINGUINE WITH YOUR CHOICE OF:</b>	<b>11</b>
Carbonara of pancetta & mushrooms in a garlic cream sauce or classic, rich napoli sauce	
<b>RICOTTA &amp; SPINACH CANNELLONI</b>	<b>15</b>
Napoli sauce, house salad	
<b>ALL PIZZAS FROM MAIN MENU AVAILABLE IN SENIOR SIZE</b>	<b>13</b>
<b>FISHERMAN'S BASKET</b>	<b>15</b>
Beer battered fish, salt & pepper calamari, tartar sauce, lemon, house salad, chips	
Grilled barramundi available	<b>+3</b>
<b>BANGERS &amp; MASH</b>	<b>14</b>
Red wine flavoured beef sausages with mashed potato, buttery green peas & red wine jus	
<b>SHEPHERD'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	
House salad, chips & 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>

**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**

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

**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

**SARDINES ON TOAST • d** 13  
Sardine fillets on crispy polenta toast with capsicum & caper salsa, lemon

**STICKY SPICY CHICKEN WINGS (8) • d** 15  
With asian salad

## SALADS

**SMOKED SALMON SALAD** 26  
Hickory smoked ora king salmon, baby cos lettuce, purple congo potatoes, 7 minute egg, pickled shallots, caper berries, horseradish crème fraiche, mustard honey dressing

**VEGETABLE GASCONY SALAD • v • n** 22  
Baby turnips, baby beetroots, pickled radish, baby carrots, charred onion, cauliflower, artichokes, chickpea & harissa hummus, yoghurt, olive soil

**CHICKEN CAESAR** **Senior 15 / 23**  
Cos lettuce, chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing

**EXTRA OPTIONS**  
Add grilled chicken +4  
Add house smoked salmon +5  
Add saganaki +5

## MAINS

**CAPE GRIM PORTERHOUSE 300G • d** 36  
Tasmanian pure grass fed, marble score 2+

**RANGERS VALLEY WAGYU RUMP 300G • d** 35  
Grain fed wagyu, marble score 5+

All steaks - house salad, chips & 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

**PORCHETTA** **Senior 18 / 32**  
Slow cooked pork belly stuffed with minced pork, chives & tarragon, maple glazed pumpkin, apple relish, crispy pork skin, bordelaise sauce

**NEPALESE CHICKEN CURRY** **Senior 16 / 27**  
Spicy, slow cooked chicken thigh, raita, pappadums & our pilaf style rice cooked with carrot, peas & sultanas

**PORTUGUESE CHICKEN • d** **Senior 15 / 27**  
Grilled marinated chicken breast with potato wedges, rocket, preserved lemon, red onion & coriander salad – peri mayo & lemon wedge

**GRILLED FISH & CHIPS • d** 26  
Grilled barramundi with house salad, tartar sauce, lemon

## PASTA AND RISOTTO

**MUSHROOM RISOTTO • v** **Senior 11 / 22**  
Seasonal mixed mushrooms, tarragon, mushroom puree, balsamic glaze, truffle oil

**SAFFRON MARINARA** 27  
Penne pasta with sautéed barramundi, mussels, pipis, leek & carrots in a creamy saffron sauce

**LAMB SHANK RISOTTO** 27  
Flinder's island lamb shank, milanese risotto & gruyere cheese

**EXTRA OPTIONS**  
Add chicken +4  
Add house smoked salmon +5

## 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

**BIG BOWL OF CHIPS • v** 9

## GOURMET PIZZA

**MARGHERITA • v** 20  
With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & parmesan cheese

**BEEF BRISKET PIZZA** 26  
With pizza sauce, mozzarella, slow cooked beef brisket, spinach, pickles, mustard, tomato salsa

**PUMPKIN PIZZA • v** 23  
With pizza sauce, mozzarella, roasted pumpkin, caramelised onion, pumpkin seeds, persian feta, rocket leaves, olive oil, red capsicum, red onion & chilli flakes

**SMOKY BBQ CHICKEN** 23  
With pizza sauce, roast red capsicum, balsamic onions, smoked mozzarella, bbq sauce & fresh parsley

**VEGETARIAN • v • n** 23  
With pizza sauce, zucchini, roasted mushrooms, red capsicum, kalamata olives & feta

**EXTRA TOPPINGS**  
Add vegetables / cheese +3  
Add meat +4  
Add house smoked salmon +5

## SENIORS FAVOURITES

Please present your seniors card when ordering

**GLUTEN FREE PENNE PASTA SERVED WITH YOUR CHOICE OF:** 11  
Carbonara of pancetta & mushrooms in a garlic cream sauce or classic, rich napoli sauce

**FISHERMAN'S PLATE** 18  
Grilled barramundi, salt & pepper calamari, tartar sauce, lemon, house salad, chips

**GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d** 21  
Grass fed  
House salad, chips & your choice of sauce:  
mushroom | peppercorn | garlic | red wine jus

**UPGRADE YOUR MEAL**  
• Soup of the day with gluten free bread +4  
• Pot of beer +4  
• 150ml glass of house wine +4  
• Vanilla ice cream +4

# 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  
Crispy sourdough with roma tomato, shaved red onion, basil, olive oil

**CORN FRITTERS** 14  
Crispy corn & zucchini fritters, soya emulsion, guacamole, lime

## MAINS

**BEETROOT & WALNUT SALAD • n** 16  
Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, croutons, candied walnuts, puffed black rice, mint leaves, balsamic, olive oil

**MAPLE PUMPKIN SALAD • n** 19  
Pearl couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberry, cashew nut, citrus dressing

**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 onion, olives, tomato, oregano, basil leaves, sautéed kale

**MUSHROOM RISOTTO • g** 22  
Seasonal mixed mushrooms, tarragon, mushroom puree, truffle oil

**SPICY TOFU STEW WITH RICE** 20  
Spicy tom yum tofu stew, vegan mince, bean sprouts, baby bok choy, spring onion, coriander, fragrant rice

**CHICK PEA & CAULIFLOWER CURRY** 21  
Aromatic rice, crispy pappadum, coriander, lime, mint

## DESSERT

**ORANGE & POPPY SEED CAKE** 9.5

**CHURROS & CHOCOLATE SAUCE** 10

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