

STARTERS

GARLIC BREAD	7
Add cheese mix	+2
GARLIC OR HERB PIZZA WITH CHEESE • v	8
Add fresh sliced tomato & basil	+2
CLASSIC BRUSCHETTA • v	13
Crusty sourdough with roma tomato, shaved red onion, basil, torn bocconcini, balsamic glaze & olive oil	
DIPS PLATE • v	14
Our homemade dips, marinated olives & feta, grissini & homemade focaccia	
FAMILY SHARING PLATE	30
Our homemade dips, marinated olives & feta, pickled vegetables, cornichons, sopressa salami, little lamb sausages, smoked salmon, baby octopus, pecorino, grissini & homemade focaccia	
SAGANAKI • v • n	16
Grilled kefalograviera cheese with wild fig & walnut chutney - toasted sourdough	
CORN FRITTERS • v • d	14
Crispy corn & zucchini fritters, soya emulsion, guacamole, lime	
BUFFALO WINGS	14
8 crispy fried chicken pieces tossed in a mild spicy homemade bbq sauce - served with blue cheese sauce, carrot & celery sticks	
SALADS	
MUSHROOM SALAD • n	20
Textures of mushrooms, toasted brioche, shallot puree, 7 minute egg, hazelnut & olive crumb, watercress, crème fraîche, seeded mustard	
PULLED LAMB • n	21
Warm braised pulled lamb, beetroot, persian feta, mixed leaf salad, red onion, labneh, dukkah, pomegranate molasses, fresh mint & olive oil	
LEBANESE CHICKEN • n	20
Grilled shawarma spiced chicken, radish, tomato, cucumber, red peppers, red onion & za'atar flatbread - mint yoghurt	
CHICKEN CAESAR	22
Cos lettuce, chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
MAPLE PUMPKIN SALAD • n • d	19
Pearl couscous, quinoa, roasted sunflower and pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	
EXTRA TOPPINGS	
Add grilled haloumi	+4
Add smoked salmon	+5
Add grilled chicken	+6
Add grilled prawns	+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 grilled prawns	+6
BRAZILIAN CHURRASCO • d	37
Brazilian mixed grill of marinated skewers, porterhouse, chorizo sausages, chicken breast, vegetable skewer with roasted potatoes & chimichurri sauce	
VEAL SCALLOPINI	32
Triple cooked chips, mushrooms, porcini sauce, truffle oil, baby cos lettuce, pickled broccoli stems, mustard crumb, lemon	
FLINDERS ISLAND LAMB • n	33
Slow cooked lamb shoulder, bean ragout, carrot textures, basil pesto, red wine jus	
FISH & CHIPS • d	25
'150 lashes pale ale' battered fish fillets with house salad, chips, tartar & fresh lemon	
Grilled garfish available	27
BUTTER CHICKEN • n	24
Tandoori chicken tikka, cooked in rich creamy tomato gravy, naan bread, saffron pilaf	
CRUMBED CALAMARI • d	25
Golden crumbed calamari rings with house salad, chips, tartar & fresh lemon	
ORA KING SALMON	34
Crispy skin salmon, rosti potato, broccolini, brown butter emulsion, cauliflower puree	
PERI PERI CHICKEN • d	27
Marinated char-grilled chicken with a rocket, cherry tomato & red onion salad, peri peri mayonnaise, fresh lemon & potato wedges	
HOMEMADE CHICKEN PARMIGIANA	26
Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella - served with house salad & chips	
HOMEMADE CHICKEN SCHNITZEL	25
Parmesan cheese & herb crumbed chicken breast - served with lemon, house salad & chips	
ZAGAME'S SEAFOOD PLATTER FOR TWO	65
Freshly shucked oysters, smoked Ora king salmon, tuna tartare on lettuce, chargrilled octopus, prawn cocktail on cucumber cups, white wine steamed mussels, scallops in caper butter, beer battered fish, salt + pepper calamari, lemon, tartar sauce, fries, house salad	

PASTA AND RISOTTO

LINGUINI MARINARA • d	27
With prawns, scallops, pipis, calamari, mussels, market fish, chilli, garlic, fresh herbs & olive oil	
GNOCCHI ALLA SORRENTINA	25
Baked gnocchi, tomato sugo, bocconcini, parmesan cheese, fresh basil & homemade focaccia	
MUSHROOM RISOTTO • v	22
Seasonal mixed mushrooms, tarragon, mushroom puree, balsamic glaze, olive oil	
BUTTERNUT PUMPKIN RISOTTO • v	21
Honey pumpkin, persian feta, crispy sage, roasted pumpkin seeds & sage butter	
Add chicken	+4
SPAGHETTI PASTA SERVED WITH YOUR CHOICE OF:	19
Creamy mushroom & bacon carbonara or beef bolognese with parmesan cheese	
BEEF & CASHEW WOK • n	27
Stir-fried beef with vegetables, noodles & our own char sui sauce finished off with cashew nuts	
Vegetarian option available • v	21

CHEFS SIDES

ZUCCHINI CHIPS WITH CHILLI MAYO • v	6
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
BOWL OF POTATO WEDGES • v	11

GOURMET PIZZA

MARGHERITA • v	13
With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini & fresh basil	
CAPRICCIOSA	17
With pizza sauce, mozzarella, smoked leg ham, mushrooms, kalamata olives & anchovies	
MEATLOVERS	20
With pizza sauce, mozzarella, smoked ham, bacon, chicken, salami, sujuk sausage, onion jam & bbq sauce	
VEGO-RAMA • v • n	19
With pizza sauce, mozzarella, pumpkin, eggplant, zucchini, roast red peppers, onion jam, feta & pesto	
SOPRESSA SALAMI & PESTO • n	19
With mozzarella, onion confit, fresh tomato, roast red peppers, olives & bocconcini	
SMOKY BBQ CHICKEN	19
With pizza sauce, roast red peppers, onion jam & bbq sauce	
HAWAIIAN	17
With pizza sauce, smoked ham, pineapple & mozzarella	
PROSCIUTTO	19
With pizza sauce, mozzarella, semi dried tomato, bocconcini, olives, fresh basil & prosciutto	
EXTRA TOPPINGS	
Add vegetables / cheese	+3
Add smoked salmon	+5
Add meat	+4

SENIORS

Please present your seniors card when ordering	
BUTTERNUT PUMPKIN RISOTTO • v	11
Honey pumpkin, persian feta, crispy sage, roasted pumpkin seeds & sage butter	
Add chicken	+3
VEGETABLE WOK • v	11
Stir-fried vegetables, singapore noodles & our own char sui sauce	
Add chicken	+3
SPAGHETTI PASTA SERVED WITH YOUR CHOICE OF:	11
Creamy mushroom & bacon carbonara or beef bolognese with parmesan cheese	
CRUMBED CALAMARI • d	14
Golden crumbed calamari rings with house salad, chips, tartar & fresh lemon	
FISH & CHIPS • d	14
'150 lashes pale ale' battered fish fillets with house salad, chips, tartar & fresh lemon	
HOMEMADE CHICKEN SCHNITZEL OR PARMA	15
Parmesan cheese & herb crumbed chicken breast with lemon or smoked leg ham, tomato and mozzarella, both served with house salad & chips	
ALL PIZZAS FROM MAIN MENU AVAILABLE IN 8 INCH	13
GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d	20
Grass fed	
Served with house salad, chips and your choice of sauce: mushroom peppercorn creamy garlic gravy	
UPGRADE YOUR MEAL	
• Soup of the day with crusty bread	+4
• Garlic bread	+4
• Grilled prawns	+6
• 150ml glass of house wine	+4
• Pot of house beer	+4
• Vanilla ice cream	+4

MON – FRI LUNCH | 11.30AM – 2.30PM
 MON – THURS DINNER | 5.30PM – 9PM
 FRI DINNER | 5.30PM – 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	10
Add fresh sliced tomato & basil	+2
CLASSIC BRUSCHETTA • v	13
Gluten free toast with roma tomato, shaved red onion, basil, torn bocconcini, balsamic glaze & olive oil	
DIPS PLATE • v	16
Our homemade dips, marinated olives, feta & crispy gluten free bread	

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, chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
BEETROOT AND WALNUT SALAD • n • d	16
Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, gf croutons, candied walnuts, puffed black rice, mint leaves, balsamic, olive oil	
EXTRA OPTIONS	
Add grilled haloumi	+4
Add smoked salmon	+5
Add grilled chicken	+6
Add grilled prawns	+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 grilled prawns	+6
BRAZILIAN CHURRASCO • d	37
Brazilian mixed grill of marinated skewers, porterhouse, chorizo sausages, chicken breast, vegetable skewer with roasted potatoes & chimichurri sauce	
FLINDERS ISLAND LAMB • n	33
Slow cooked lamb shoulder, bean ragout, c arrot textures, basil pesto, red wine jus	
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, balsamic glaze, 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	

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

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

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BUTTERNUT PUMPKIN RISOTTO • v	11
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	15
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	
UPGRADE YOUR MEAL	
• Soup of the day with gluten free bread	+4
• Grilled prawns	+6
• 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
Crusty sourdough with roma tomato, shaved red onion, basil, olive oil	
BEETROOT AND 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 and pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	
CORN FRITTERS	14
Crispy corn & zucchini fritters, soya emulsion, guacamole, lime	

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, balsamic glaze, olive 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 AND CAULIFLOWER CURRY	21
Served with aromatic basmati rice, crispy pappadum, coriander, lime, mint	

DESSERT

ORANGE & POPPY SEED CAKE	9
CHURROS & CHOCOLATE SAUCE	10

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