

STARTERS

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

SALADS

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

EXTRA OPTIONS	
Add grilled chicken	+4
Add smoked salmon	+5
Add saganaki	+5
Add panko prawns	+6

MAINS

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

PASTA AND RISOTTO

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

CHEFS SIDES

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

GOURMET PIZZA

MARGHERITA • v Pizza sauce, mozzarella, fresh sliced tomato, bocconcini, fresh basil, parmesan cheese	14
HAWAIIAN Pizza sauce, mozzarella, smoked leg ham & pineapple	16
AUSSIE Pizza sauce, mozzarella, smoked leg ham, egg	17
PUMPKIN & FETA • v Roasted pumpkin, caramelised onions, pumpkin seeds, feta cheese, pesto dressing	15
MEAT LOVERS Pizza sauce, mozzarella, smoked ham, bacon, chicken, salami, chorizo, onion jam, bbq sauce	20
SMOKEY BBQ CHICKEN Pizza sauce, mozzarella, bbq marinated chicken, red capsicum, scamorza, onion jam	19
FIRECRACKER Pizza sauce, mozzarella, hot salami, roasted red peppers, jalapeños, red onion, chilli	18

SENIORS

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

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

SALADS

TOMATO AND WATERMELON SALAD • v • n Fresh tomatoes, diced watermelon, rocket leaves, gf croutons, quinoa, puffed wild black rice, pine nuts, goat's cheese, balsamic dressing	19
CHICKEN CAESAR Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, red onion, caesar dressing	21
BEETROOT & WALNUT SALAD • v • n Marinated octopus, kale, sundried tomatoes, fennel, kipfler potatoes, sweet & sour thai dressing Add grilled chicken • d +4 Add smoked salmon • d +5 Add grilled lamb +6	16

CHEFS SIDES

STEAMED SEASONAL VEGETABLES • V	6
BOWL OF CHIPS • D • V	9
MIXED GARDEN LEAF SALAD • V	6
CREAMY MASH POTATO • V	6

MAINS

CAPE GRIM PORTERHOUSE 300G • d Tasmanian pure grass fed, marble score 2+	37
RIB EYE 350G • d Pasture fed	38
All steaks served with house salad, chips and your choice of sauce: mushroom peppercorn creamy garlic gravy	
LAMB SHOULDER Oven roasted lamb shoulder, ratatouille, polenta cake, spinach, pomegranate salad, red wine jus	28
SRI LANKAN GOAT CURRY • n Served with eggplant chutney, coconut rice, fried shallots, cashews, crispy pappadam	27
ORA KING SALMON Cooked in coriander, garlic, celery, onion - served with coconut rice & fried crispy shallots	32
GRILLED FISH & CHIPS Served with tartar sauce, lemon wedge, house salad & chips	25

PASTA AND RISOTTO

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

GOURMET PIZZA

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

SENIORS

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PESTO CHICKEN RISOTTO • n Pesto marinated chicken thigh, diced pumpkin, pecorino cheese, preserved lemon	13
GLUTEN FREE PENNE SERVED WITH YOUR CHOICE OF: Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	+3 12
BANGERS & MASH Lamb sausages, mashed potato, green peas, onion & bacon gravy	14
CHICKEN CAESAR SALAD Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	14
GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d Grass fed Served with house salad, chips and your choice of sauce: mushroom peppercorn creamy garlic gravy	19
UPGRADE YOUR MEAL • Soup of the day +4 • 150ml glass of house wine +4 • Vanilla ice cream +4	

VEGAN

STARTERS

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

ENTRÉES

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

MAINS

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

DESSERT

ORANGE & POPPY SEED CAKE	9
CHURROS & CHOCOLATE SAUCE	10

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