

STARTERS

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

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

MAINS

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

BEEF OR CHICKEN WOK Stir-fried vegetables, singapore noodles & our homemade sweet soy sauce	25
SEAFOOD PAELLA With prawns, mussels, barramundi, scallops, calamari, saffron, peppers, olives, chilli flakes, green peas, chicken, chorizo & sofrito sauce	29
GREEN PEA RISOTTO • v • n Textures of green peas, pickled broccoli stems, parmesan cheese, pine nuts, olive oil	24
GARLIC PRAWNS Tiger prawns, garlic sauce, saffron rice & house salad	31
SOFTSHELL CRAB PASTA With barramundi, red onion, chilli, garlic, capsicum, spaghetti pasta, creamy white sauce	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	19
NASI GORENG Malaysian fried rice, stir fried vegetables, chicken, prawns, fried egg, chilli	28

GOURMET PIZZA

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

CHEFS SIDES

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

SENIORS

Please present your seniors card when ordering

CHICKEN CAESAR SALAD Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	14
GREEN PEA RISOTTO • v • n Textures of green peas, pickled broccoli stems, parmesan cheese, pine nuts, olive oil	11
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
ALL PIZZAS FROM MAIN MENU AVAILABLE IN SENIOR SIZE	13
FISHERMAN'S PLATE Beer battered fish, salt & pepper calamari with tartar sauce, fresh lemon, house salad & chips	12
PORK PIE Braised pork belly, onions, carrots, celery, thyme, cooked in red wine gravy, crispy puff pastry, mashed potato & house salad	15
HOMEMADE CHICKEN SCHNITZEL OR PARMA Parmesan cheese & herb crumbed chicken breast or with smoked leg ham, tomato & mozzarella, served with lemon, house salad & chips	15
GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d Grass fed Served with house salad, chips & your choice of sauce: mushroom peppercorn creamy garlic gravy	20
UPGRADE YOUR MEAL • 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

GARLIC OR HERB PIZZA WITH CHEESE • v	10
SOUP OF THE DAY With toasted bread - please ask our staff for today's soup Extra bread	9 +2
CLASSIC BRUSCHETTA Gluten free bread, tomatoes, red onion, balsamic vinegar, fresh basil, olive oil	15
POLENTA FRIES Crispy polenta fries, homemade tomato sauce	11
SOFT SHELL CRAB • d Salt & pepper fried crab served with a salad of avocado, tomato, red onion, yellow capsicum, mint & coriander - spicy thai dressing	16
PAN SEARED SCALLOPS Cauliflower puree, crispy prosciutto, olive oil & watercress	16
ZAGAME'S DIPS PLATE • v Our homemade dips, marinated olives & feta - lebanese herb bread	14

SALADS

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

MAINS

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

GOURMET PIZZA

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

SENIORS

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GREEN PEA RISOTTO • v • n Textures of green peas, pickled broccoli stems, parmesan cheese, pine nuts, olive oil	11
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	12
PORK BELLY SHEPHERD PIE Braised pork belly, onions, carrots, celery, thyme, cooked in red wine gravy, mashed potato & house salad	15
GRILLED FISH & CHIPS • d Served with house salad, tartar sauce & fresh lemon	14
GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d Grass fed Served with house salad, chips & your choice of sauce: mushroom peppercorn creamy garlic gravy Add fried egg	20 +2
UPGRADE YOUR MEAL • Soup of the day • 150ml glass of house wine • Vanilla ice cream	+4 +4 +4

VEGAN

STARTERS

POLENTA FRIES • g 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 tomatoes, shaved red onion, balsamic, fresh basil, olive oil	15
BEETROOT & WALNUT SALAD • n Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, croutons, candied walnuts, puffed black rice, mint leaves, balsamic, olive oil	16
MAPLE PUMPKIN SALAD • 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
GREEN PEA RISOTTO • n Textures of green peas, pickled broccoli stems, pine nuts, lemon, olive oil	24
SPICY TOFU STEW WITH RICE Spicy tom yum tofu stew, vegan mince, bean sprouts, baby bok choy, spring onion, coriander, jasmine rice.	20
CHICK PEA & CAULIFLOWER CURRY Served with aromatic jasmine rice, crispy pappadum, coriander, lime, mint	21

DESSERT

ORANGE & POPPY SEED CAKE	9
CHURROS & CHOCOLATE SAUCE	10

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