

## STARTERS

|   |    |
|---|----|
| <b>CLASSIC GARLIC BREAD • v</b>   | 7  |
| <b>GARLIC OR HERB PIZZA WITH CHEESE • v</b>   | 9  |
| <b>SOUP OF THE DAY</b><br>With crusty bread - please ask our staff for today's soup   | 9  |
| Extra bread   | +2 |
| <b>CLASSIC BRUSCHETTA • v</b><br>Toasted turkish bread, tomatoes, parmesan cheese, red onion, balsamic vinegar, fresh basil, olive oil  | 15 |
| <b>STICKY SPICY CHICKEN WINGS • d</b><br>With asian slaw salad  | 16 |
| <b>DEEP FRIED VEGETABLE SPRING ROLLS • v</b><br>Homemade spring rolls, vermicelli noodles, carrots, shiitake mushrooms, cabbage, sweet & sour sauce   | 15 |
| <b>DIPS PLATE</b><br>Homemade dips, lebanese herb bread, toasted ciabatta   | 16 |
| <b>SKULL ISLAND PANKO PRAWNS</b><br>Pear & slaw salad, sweet chilli mayo  | 16 |
| <b>HALLOUMI FRIES • v</b><br>Deep fried halloumi cheese sticks, smoky mayo  | 15 |
| <b>PAN SEARED SCALLOPS • d</b><br>Cauliflower puree, chorizo, charred cauliflower & bacon crumbs  | 16 |
| <b>CORN FRITTERS • d • v</b><br>Crispy corn & zucchini fritters, soya emulsion, guacamole, lime   | 14 |
| <b>ZAGAME'S ANTIPASTO PLATTER</b><br>Smoked salmon, prosciutto, salami, grilled chorizo, bocconcini, tomato & basil salsa, marinated olives & feta, lebanese herb bread, pickles, grissini sticks & toasted ciabatta with homemade dips | 35 |
| <b>SALADS</b>   |    |
| <b>BEETROOT &amp; WALNUT SALAD • d • v • n</b><br>Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, croutons, candied walnuts, puffed black rice, mint leaves, balsamic, olive oil  | 16 |
| <b>MEDITERRANEAN LAMB SALAD • n</b><br>Sweet potato roulade with mediterranean vegetables, rocket leaves, feta cheese, tomatoes, pine nuts, balsamic vinegar, olive oil   | 23 |
| <b>SALT &amp; PEPPER CALAMARI SALAD • d • n</b><br>Crispy fried calamari with fried kale, spinach, spring onions, roasted cashews, fresh chilli, cherry tomatoes, cucumber, lemon & olive oil   | 18 |
| <b>CHICKEN CAESAR</b><br>Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing  | 23 |
| <b>MAPLE PUMPKIN SALAD • d • v • n</b><br>Pearl couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing  | 16 |
| <b>EXTRA OPTIONS</b>  |    |
| Add grilled chicken   | +4 |
| Add smoked salmon   | +5 |
| Add grilled lamb  | +6 |
| Add prawn & scallop skewer  | +8 |

## MAINS

|   |    |
|---|----|
| <b>CAPE GRIM PORTERHOUSE 300G • d</b><br>Tasmanian pure grass fed, marble score 2+  | 37 |
| <b>RANGERS VALLEY WAGYU RUMP 300G • d</b><br>Grain fed wagyu, marble score 5+   | 36 |
| All steaks served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy   |    |
| <b>EXTRA OPTIONS</b>  |    |
| Add fried egg   | +2 |
| Add onion rings   | +3 |
| Add crumbed skull Island prawns   | +6 |
| Add prawn & scallop skewer  | +8 |
| <b>POTTED PORK PIE</b><br>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><br>Lamb backstrap, rosti potato, beetroot puree, caponata, lamb sauce, fresh beetroot, capers   | 34 |
| <b>BERWICK'S SURF &amp; TURF</b><br>300g wagyu rump, garlic butter, prawn & scallop skewer, creamy garlic sauce, bacon & cheese hasselback potato, baby cos lettuce, lemon  | 46 |
| <b>SRI LANKAN CHICKEN CURRY • n • d</b><br>Steamed rice, eggplant moju, pappadum, fried onion & cashew mix  | 28 |
| <b>CHARCOAL CHICKEN</b><br>Marinated boneless chicken maryland, parmesan crusted potato, lebanese eggplant, charred baby leeks, rich tomato sauce with basil & kalamata olives  | 29 |
| <b>HOMEMADE CHICKEN PARMIGIANA</b><br>Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella, served with house salad & chips   | 26 |
| <b>HOMEMADE CHICKEN SCHNITZEL</b><br>Parmesan cheese & herb crumbed chicken breast, served with fresh lemon, house salad & chips  | 25 |
| <b>FISHERMEN'S PLATE • d</b><br>Beer battered fish, salt & pepper calamari, panko crumbed prawns, tartar sauce, lemon, house salad, chips   | 28 |
| <b>GREEK LAMB STIFADO</b><br>12 Hour braised flinders island lamb shoulder, charred zucchini, bechamel sauce, fried shallots, feta cheese, lemon wedge & herb bread   | 30 |
| <b>ORA KING SALMON</b><br>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><br>Freshly shucked oysters, smoked 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 & RISOTTO

|  |    |
|--|----|
| <b>CHICKEN WOK</b><br>Stir-fried vegetables, singapore noodles & our homemade sweet soy sauce  | 26 |
| <b>SEAFOOD PAELLA</b><br>With prawns, mussels, barramundi, scallops, calamari, saffron, peppers, olives, chilli flakes, green peas, chicken, chorizo & sofrito sauce | 29 |
| <b>WILD MUSHROOM RISOTTO • v</b><br>Field mushrooms, shimeji mushrooms, porcini mushrooms, mascarpone cheese, parmesan cheese, fried rocket                          | 27 |
| <b>GARLIC PRAWNS</b><br>Tiger prawns, garlic sauce, saffron rice & house salad   | 31 |
| <b>PESTO CHICKEN PASTA • n</b><br>Spaghetti, zucchini, creamy basil pesto sauce, parmesan cheese, buttered bread crumbs  | 26 |
| <b>SPAGHETTI OR PENNE WITH YOUR CHOICE OF:</b><br>Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce   | 19 |
| <b>NASI GORENG</b><br>Malaysian fried rice, stir fried vegetables, chicken, prawns, fried egg, chilli  | 28 |
| <b>MARGHERITA • v</b><br>With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & grated parmesan cheese                                    | 13 |
| <b>SMOKED HAM &amp; CAMELISED PINEAPPLE</b><br>With pizza sauce, mozzarella, onion confit & bocconcini   | 17 |
| <b>THE MEATLOVER</b><br>With pizza sauce, mozzarella, beef mince, chorizo, sopressa salami, chicken, onion, garlic & bbq sauce                                       | 19 |
| <b>FIRECRACKER</b><br>With pizza sauce, mozzarella, hot sopressa salami, jalapeños, red capsicum & onion jam   | 19 |
| <b>THE AUSSIE</b><br>With pizza sauce, mozzarella, leg ham, bacon & egg  | 17 |
| <b>VEGO-RAMA • v</b><br>With pizza sauce, mozzarella, pumpkin, eggplant, zucchini, green peas, roasted red peppers & pesto   | 19 |
| <b>SMOKY BBQ CHICKEN</b><br>With pizza sauce, roasted red peppers, onion jam, spinach, smoked mozzarella & bbq sauce   | 19 |
| <b>CARBONARA PIZZA</b><br>Creamy garlic sauce, bacon, chicken, onion, egg, mozzarella cheese, parsley.   | 19 |
| <b>EXTRA TOPPINGS</b>  |    |
| Add vegetables / cheese  | +3 |
| Add meat   | +4 |
| Add smoked salmon  | +5 |

## CHEFS SIDES

|   |    |
|---|----|
| <b>DUCK FAT POTATO WEDGES • d</b><br>with rosemary salt   | 7  |
| <b>VEGETABLES OF THE SEASON • v</b><br>With basil pesto   | 6  |
| <b>CREAMY MASHED 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><br>Served with sour cream & sweet chilli   | 11 |
| <b>SENIORS</b>  |    |
| Please present your seniors card when ordering  | 26 |
| <b>CHICKEN CAESAR SALAD</b><br>Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing                                      | 14 |
| <b>WILD MUSHROOM RISOTTO • v</b><br>Field mushrooms, shimeji mushrooms, porcini mushrooms, mascarpone cheese, parmesan cheese, fried rocket   | 14 |
| <b>SPAGHETTI OR PENNE WITH YOUR CHOICE OF:</b><br>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><br>Beer battered fish, salt & pepper calamari with tartar sauce, fresh lemon, house salad & chips  | 12 |
| <b>PORK PIE</b><br>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><br>Parmesan cheese & herb crumbed chicken breast with lemon or smoked leg ham, tomato & mozzarella, both served with house salad & chips | 15 |
| <b>GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d</b><br>Grass fed   | 20 |
| Served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy  |    |
| <b>UPGRADE YOUR MEAL</b>  |    |
| • 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 | 11AM - 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>   | 10 |
| <b>SOUP OF THE DAY</b><br>With toasted bread - please ask our staff for today's soup  | 9  |
| <b>EXTRA BREAD</b>  | +2 |
| <b>CLASSIC BRUSCHETTA</b><br>Gluten free bread, tomatoes, red onion, balsamic vinegar, fresh basil, olive oil & parmesan cheese | 15 |
| <b>POLENTA FRIES</b><br>Crispy polenta fries, homemade tomato sauce   | 11 |
| <b>PAN SEARED SCALLOPS • d</b><br>Cauliflower puree, chorizo, charred cauliflower & bacon crumbs                                | 16 |
| <b>ZAGAME'S DIPS PLATE • v</b><br>Our homemade dips, marinated olives & feta - lebanese herb bread                              | 14 |

## SALADS

|   |    |
|---|----|
| <b>ASIAN SLAW • v</b><br>Red cabbage, wombok, carrot, red onion, spring onion, vietnamese mint, coriander, lime & chilli dressing & crispy shallots   | 16 |
| <b>SALT &amp; PEPPER CALAMARI SALAD • d • n</b><br>Crispy fried calamari with fried kale, spinach, spring onions, roasted cashews, fresh chilli, cherry tomatoes, cucumber, lemon & olive oil | 18 |
| <b>MEDITERRANEAN LAMB SALAD • n</b><br>Sweet potato roulade with mediterranean vegetables, rocket leaves, feta cheese, sun dried tomatoes, pine nuts, balsamic vinegar, olive oil             | 23 |
| <b>CHICKEN CAESAR</b><br>Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing  | 23 |
| <b>EXTRA OPTIONS</b><br>Add grilled chicken +4<br>Add smoked salmon +5<br>Add grilled lamb +6   |    |

## MAINS

|  |    |
|--|----|
| <b>CAPE GRIM PORTERHOUSE 300G • d</b><br>Tasmanian pure grass fed, marble score 2+   | 37 |
| <b>RANGERS VALLEY WAGYU RUMP 300G • d</b><br>Grain fed wagyu, marble score 5+  | 36 |
| All steaks served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy  |    |
| <b>EXTRA OPTION</b><br>Add fried egg   | +2 |
| <b>CHARCOAL CHICKEN</b><br>Marinated boneless chicken maryland, parmesan crusted potato, lebanese eggplant, charred baby leeks, rich tomato sauce with basil & kalamata olives | 29 |
| <b>ORA KING SALMON</b><br>Crispy skin salmon, grilled mediterranean vegetables of capsicum, zucchini, eggplant, red onion, roasted tomatoes, chat potatoes, salsa verde        | 34 |
| <b>GRILLED FISH &amp; CHIPS • d</b><br>With house salad, tartar sauce & fresh lemon  | 27 |
| <b>SALT &amp; PEPPER CALAMARI</b><br>Fried calamari with tartar sauce, fresh lemon, house salad & chips  | 26 |
| <b>SRI LANKAN CHICKEN CURRY • n</b><br>Steamed rice, eggplant moju, pappadum, fried onion & cashew mix   | 28 |
| <b>MARINATED LAMB BACKSTRAP</b><br>Lamb backstrap, rosti potato, beetroot puree, caponata, lamb sauce, fresh beetroot, capers  | 34 |
| <b>PASTA &amp; RISOTTO</b>   |    |
| <b>SEAFOOD PAELLA</b><br>With prawns, mussels, barramundi, scallops, calamari, saffron, peppers, olives, green peas, chicken, chorizo & sofrito sauce                          | 29 |
| <b>WILD MUSHROOM RISOTTO • v</b><br>Field mushrooms, shimeji mushrooms, porcini mushrooms, mascarpone cheese, parmesan cheese, fried rocket                                    | 27 |
| <b>CHICKEN WOK</b><br>Stir-fried vegetables, jasmine rice & our homemade sweet soy sauce   | 25 |
| <b>GLUTEN FREE PENNE SERVED WITH YOUR CHOICE OF:</b><br>Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce       | 21 |

## CHEFS SIDES

|   |   |
|---|---|
| <b>DUCK FAT POTATO WEDGES</b><br>with rosemary salt     | 7 |
| <b>VEGETABLES OF THE SEASON • v</b><br>With basil pesto | 6 |
| <b>CREAMY MASHED POTATO • v</b>                         | 6 |
| <b>BOWL OF CHIPS • v</b>                                | 9 |

## GOURMET PIZZA

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

## SENIORS

|  |    |
|--|----|
| Please present your seniors card when ordering   |    |
| <b>WILD MUSHROOM RISOTTO • v</b><br>Field mushrooms, shimeji mushrooms, porcini mushrooms, mascarpone cheese, parmesan cheese, fried rocket                              | 14 |
| <b>GLUTEN FREE PENNE SERVED WITH YOUR CHOICE OF:</b><br>Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce | 12 |
| <b>PORK BELLY SHEPHERD PIE</b><br>Braised pork belly, onions, carrots, celery, thyme, cooked in red wine gravy, mashed potato & house salad                              | 15 |
| <b>GRILLED FISH &amp; CHIPS • d</b><br>Served with house salad, tartar sauce & fresh lemon   | 14 |
| <b>GREAT SOUTHERN (MSA) PORTERHOUSE 180G • D</b><br>Grass fed  | 20 |
| Served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy   |    |
| Add fried egg  | +2 |
| <b>UPGRADE YOUR MEAL</b><br>• Soup of the day +4<br>• 150ml glass of house wine +4<br>• Vanilla ice cream +4   |    |

# VEGAN



## STARTERS

|  |    |
|--|----|
| <b>POLENTA FRIES • g</b><br>Crispy polenta fries, homemade tomato sauce  | 11 |
| <b>DEEP FRIED VEGETABLE SPRING ROLLS</b><br>Vermicelli noodles, carrots, shiitake mushrooms & cabbage, sweet & sour sauce  | 15 |
| <b>TOMATO BRUSCHETTA</b><br>Crusty sourdough with tomatoes, shaved red onion, balsamic, fresh basil, olive oil   | 15 |
| <b>BEETROOT &amp; WALNUT SALAD • n</b><br>Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, croutons, candied walnuts, puffed black rice, mint leaves, balsamic, olive oil | 16 |
| <b>MAPLE PUMPKIN SALAD • n</b><br>Pearl couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing                           | 16 |
| <b>CORN FRITTERS</b><br>Crispy corn & zucchini fritters, soya emulsion, guacamole, lime  | 14 |

## MAINS

|   |    |
|---|----|
| <b>VEGAN BEETROOT BURGER • n</b><br>Beetroot patty, cashew nut cheese, onion jam, lettuce, tomato, red onion, beetroot bun with chips                       | 16 |
| <b>HOMEMADE POTATO ROSTI &amp; CAPONATA</b><br>Potato rosti, eggplant, red capsicum, capers, red onion, olives, tomato, oregano, basil leaves, sautéed kale | 22 |
| <b>WILD MUSHROOM RISOTTO • v</b><br>Field mushrooms, shimeji mushrooms, porcini mushrooms, fried rocket   | 27 |
| <b>SPICY TOFU STEW WITH RICE</b><br>Spicy tom yum tofu stew, vegan mince, bean sprouts, baby bok choy, spring onion, coriander, jasmine rice                | 20 |
| <b>CHICK PEA &amp; CAULIFLOWER CURRY</b><br>Served with aromatic jasmine rice, crispy pappadum, coriander, lime, mint                                       | 21 |

## DESSERT

|                                      |    |
|--------------------------------------|----|
| <b>ORANGE &amp; POPPY SEED CAKE</b>  | 9  |
| <b>CHURROS &amp; CHOCOLATE SAUCE</b> | 10 |

ZFK

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d • dairy free | v • suitable for vegetarians | n • contains nuts  
10% surcharge applies on public holidays.