

STARTERS

GARLIC BREAD • v Add cheese	7 +2
SOUP OF THE DAY With a bread roll	9
GARLIC OR HERB PIZZA WITH CHEESE • v	10
TOMATO BRUSCHETTA • v Toasted sourdough with roma tomatoes, shaved red onion, basil, torn bocconcini, extra virgin olive oil & balsamic glaze	15
CORN FRITTERS • v • d Crispy corn & zucchini fritters, soya emulsion, guacamole, lime	14
SEARED SCALLOPS Pan seared scallops, shallot foam, beetroot, corn kernels, pickled radish, caper salt, tapioca crisp	17
ARANCINI • v Caramalised onion, goat's cheese, pumpkin arancini, mustard foam, pickles, mushroom puree	15
ZAGAME'S SHARING PLATE • v Our homemade dips, marinated olives & feta, za'atar flatbread, grissini	14
Add arancini	+4
Add house smoked salmon	+5
Add prosciutto	+5
Add salt & pepper calamari	+6
Add saganaki	+5

SALADS

SMOKED SALMON SALAD Hickory smoked ora king salmon, baby cos lettuce, potatoes, 7 minute egg, pickled shallots, caper berries, horseradish crème fraiche, honey mustard dressing	26
MAPLE PUMPKIN SALAD • v • n • d Pearl couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	Senior 14 / 19
CHICKEN CAESAR Cos lettuce, chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	Senior 15 / 23
EXTRA TOPPINGS Add grilled chicken	+4
Add house smoked salmon	+5
Add saganaki	+5

POKE BOWL • d With white steamed rice, pickled red cabbage, shredded carrot, tomato, kale, cucumber, seaweed, fried shallots, sesame seeds	22
Includes: 1 choice of protein 1 choice of sauce	
Add avocado	+4

MAINS

CAPE GRIM PORTERHOUSE 300G • d Tasmanian pure grass fed, marble score 2+	37
RANGERS VALLEY WAGYU RUMP 300G • d Grain fed wagyu, marble score 5+	36
All steaks - house salad, chips & your choice of sauce: mushroom peppercorn garlic red wine jus	
EXTRA OPTIONS Add onion rings	+4
Add panko crumbed prawns	+6
TWO WAY LAMB Marinated lamb cutlets, braised lamb neck, caponata, yoghurt, grains & seeds, red wine jus	36
PORCHETTA Slow cooked pork belly stuffed with minced pork, chives & tarragon, maple glazed pumpkin, apple relish, crispy pork skin, bordelaise sauce	Senior 18 / 32
SMOKED KANGAROO House smoked kangaroo loin, saltbush, salt baked swede, kohlrabi & mustard, pickled pear, pea puree, mountainpepper jus	31
HOMEMADE CHICKEN PARMIGIANA Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella, house salad & chips	Senior 15 / 26
HOMEMADE CHICKEN SCHNITZEL Parmesan cheese & herb crumbed chicken breast, house salad, chips & gravy	Senior 14 / 25
PORTUGUESE CHICKEN • d Grilled marinated chicken breast with potato wedges, rocket, preserved lemon, red onion & coriander salad – peri mayo & lemon wedge	Senior 15 / 27
SALT & PEPPER CALAMARI • d Crispy fried calamari, house salad, chips, tartar sauce & fresh lemon	Senior 16 / 25
GRILLED SALMON Grilled salmon, pearl barley, grilled baby cos, green pea puree, peas, caper & anchovy sauce, lemon	32
FISH & CHIPS Beer battered barramundi with house salad, chips & tartar sauce, lemon	Senior 15 / 26
Available grilled • d	
ZAGAME'S SEAFOOD PLATTER FOR TWO 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	65
EXTRA PROTEIN Add teriyaki chicken	+5
Add salmon	+5
Add tuna	+5
Add tofu	+4
EXTRA SAUCE Add citrus soya sauce	+2
Add sriracha mayo	+2
Add teriyaki sauce	+2

PASTA AND RISOTTO

GOAT'S CHEESE + PESTO RAVIOLI • v • n Homemade ravioli served in a creamy white wine & walnut sauce with asparagus, tomato, spinach, mushrooms & goat's cheese	Senior 15/23
SEAFOOD MARINARA Linguine pasta, sautéed calamari, barramundi, mussels, zucchini ribbons, tomatoes, chilli, capers, lemon	28
MUSHROOM RISOTTO • v Seasonal mixed mushrooms, tarragon, mushroom puree, balsamic glaze, truffle oil	Senior 11 / 22
EXTRA OPTION Add chicken	+4
House smoked salmon	+5

CHEFS SIDES

SEASONAL VEGIES • v	6
SAGANAKI • v • n Crispy saganaki, maple syrup, dried fig & walnuts, rocket leaves	7
GREEK SALAD • v With tomato, cucumber, cos lettuce, olives, red onion & persian feta	6
FRESH BROCCOLI, CURRANT & CASHEW SALAD • v • n	9
BIG BOWL OF CHIPS • v • d	9
BOWL OF ONION RINGS • v	9
GOLDEN POTATO WEDGES • v With sweet chilli & sour cream	11
CREAMY MASH POTATO	6

GOURMET PIZZA

MARGHERITA • v With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & parmesan cheese	16
PULLED LAMB PIZZA • n With pizza sauce, mozzarella, pulled lamb, red capsicum, tomato, yoghurt, parsley, mint & pine nuts	23
VEGETARIAN • v • n With pizza sauce, zucchini, roasted mushrooms, red capsicum, kalamata olives & feta	19
PUMPKIN PIZZA • v With pizza sauce, mozzarella, roasted pumpkin, caramelised onion, pumpkin seeds, persian feta, rocket leaves, olive oil, red capsicum, red onion & chilli flakes	19
SMOKY BBQ CHICKEN With pizza sauce, roast red capsicum, balsamic onions, smoked mozzarella, bbq sauce & fresh parsley	19
EXTRA TOPPINGS Add vegetables / cheese	+3
Add meat	+4
Add house smoked salmon	+5

SENIORS FAVOURITES

Please present your seniors card when ordering	
PENNE OR LINGUINE WITH YOUR CHOICE OF: Carbonara of pancetta & mushrooms in a garlic cream sauce or classic, rich napoli sauce	11
RICOTTA & SPINACH CANNELLONI Napoli sauce, house salad	15
ALL PIZZAS FROM MAIN MENU AVAILABLE IN SENIOR SIZE	13
FISHERMAN'S PLATE Beer battered fish, salt & pepper calamari, tartar sauce, lemon, house salad, chips	15
Grilled barramundi available	+3
BANGERS & MASH Red wine flavoured beef sausages with mashed potato, buttery green peas & red wine jus	14
SHEPHERD'S PIE Rich beef & vegetable pie with mashed potato & steamed vegetables	19
GREAT SOUTHERN (MSA) PORTERHOUSE 180G • D Grass fed	21
House salad, chips & your choice of sauce: mushroom peppercorn garlic red wine jus	
UPGRADE YOUR MEAL • Add soup of the day • Pot of house beer • 150ml glass of house wine • Garlic bread • Vanilla ice cream	+4 +4 +4 +4 +4

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	15
Toasted gluten free bread with roma tomatoes, 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	
Add house smoked salmon	+5
Add prosciutto	+5
Add salt and pepper calamari	+6
Add saganaki	+5
SEARED SCALLOPS	17
Pan seared scallops, shallot foam, beetroot, corn kernels, pickled radish, caper salt, tapioca crisp	
CORN FRITTERS • v • d	14
Crispy corn & zucchini fritters, soya emulsion, guacamole, lime	

SALADS

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

POKE BOWL • d	22
With white steamed rice, pickled red cabbage, shredded carrot, tomato, kale, cucumber, seaweed, fried shallots, sesame seeds	
Includes:	
1 choice of protein	
1 choice of sauce	
Add avocado	+4

MAINS

CAPE GRIM PORTERHOUSE 300G • d	37
Tasmanian pure grass fed, marble score 2+	
RANGERS VALLEY WAGYU RUMP 300G • d	36
Grain fed wagyu, marble score 5+	
All steaks - house salad, chips & your choice of sauce: mushroom peppercorn garlic red wine jus	
TWO WAY LAMB	36
Marinated lamb outlets, braised lamb neck, caponata, yoghurt, grains & seeds, 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	
PORTUGUESE CHICKEN • d	Senior 15 / 27
Grilled marinated chicken breast with gluten free chips, rocket, preserved lemon, red onion & coriander salad – peri mayo & lemon wedge	
GRILLED FISH & CHIPS • d	26
Grilled barramundi with house salad, tartar sauce, lemon	
GRILLED SALMON	32
Grilled salmon, potato, grilled baby cos, green pea puree, peas, caper & anchovy sauce, lemon	

PASTA AND RISOTTO

MUSHROOM RISOTTO • V	Senior 11 / 22
Seasonal mixed mushrooms, tarragon, mushroom puree, balsamic glaze, truffle oil	
SEAFOOD MARINARA	28
Penne pasta, sautéed calamari, barramundi, mussels, zucchini ribbons, tomatoes, chilli, capers & lemon	
EXTRA OPTIONS	
Add chicken	+4
Add house smoked salmon	+5

CHEFS SIDES

SEASONAL VEGIES • v • d	6
SAGANAKI • v • n	7
Crispy saganaki, maple syrup, dried fig & walnuts, rocket leaves	
GREEK SALAD • v	6
With tomato, cucumber, cos lettuce, olives, red onion & feta	
FRESH BROCCOLI, CURRANT & CASHEW SALAD • v • n	9
BIG BOWL OF CHIPS • v	9
CREAMY MASH POTATO • v	6

GOURMET PIZZA

MARGHERITA • v	20
With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & parmesan chees	
VEGETARIAN • v • n	23
With pizza sauce, zucchini, roasted mushrooms, red capsicum, kalamata olives & feta	
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	
EXTRA TOPPINGS	
Add vegetables / cheese	+3
Add house smoked salmon	+5
Add meat	+4

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
• O'Briens GF beer	+4
• 150ml glass of house wine	+4
• Ice cream	+4

VEGAN



STARTERS

DEEP FRIED VEGETABLE SPRING ROLLS	15
Vermicelli noodles, carrot, shiitake mushrooms & cabbage, sweet & sour sauce	
TOMATO BRUSCHETTA	15
Crusty sourdough with roma tomatoes, 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 cranberries, cashew nuts, 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 onions, coriander, fragrant rice	
CHICKPEA & 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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