

## STARTERS

<b>GARLIC BREAD</b>	7
Add cheese mix	+2
<b>GARLIC OR HERB PIZZA WITH CHEESE • v</b>	8
Add fresh sliced tomato & basil	+2
<b>CLASSIC BRUSCHETTA • v</b>	13
Crusty sourdough with roma tomatoes, shaved red onion, basil, torn bocconcini, balsamic glaze & olive oil	
<b>DIPS PLATE • v</b>	14
Our homemade dips, marinated olives & feta, grissini & homemade focaccia	
<b>FAMILY SHARING PLATE</b>	30
Our homemade dips, marinated olives & feta, pickled vegetables, cornichons, sopressa salami, little lamb sausages, smoked salmon, baby octopus, brie cheese, grissini & homemade focaccia	
<b>SAGANAKI • v • n</b>	16
Grilled kefalograviera cheese with wild fig & walnut chutney - toasted sourdough	
<b>CORN FRITTERS • v • d</b>	14
Crispy corn & zucchini fritters, soya emulsion, guacamole, lime	
<b>BUFFALO WINGS</b>	14
8 crispy fried chicken pieces tossed in a mild spicy homemade bbq sauce - served with blue cheese sauce, carrot & celery sticks	
<b>SALADS</b>	
<b>SMOKED SALMON SALAD</b>	22
Potatoes, cos lettuce, green beans, semi dried tomatoes, black olives, red onion, croutons, 7 min egg, lemon dressing	
<b>PULLED LAMB • n</b>	21
Warm braised pulled lamb, beetroot, persian feta, mixed leaf salad, red onion, labneh, dukkah, pomegranate molasses, fresh mint & olive oil	
<b>LEBANESE CHICKEN • n</b>	20
Grilled shawarma spiced chicken, radish, tomato, cucumber, red peppers, red onion & za'atar flatbread - mint yoghurt	
<b>CHICKEN CAESAR</b>	22
Cos lettuce, chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
<b>MAPLE PUMPKIN SALAD • n • d</b>	19
Pearl couscous, quinoa, roasted sunflower and pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	
<b>EXTRA TOPPINGS</b>	
Add grilled halloumi	+4
Add smoked salmon	+5
Add grilled chicken	+6
Add grilled prawns	+6

## MAINS

<b>CAPE GRIM PORTERHOUSE 300G • d</b>	37
Tasmanian pure grass fed, marble score 2+	
<b>RANGERS VALLEY WAGYU RUMP 300G • d</b>	36
Grain fed wagyu, marble score 5+	
All steaks served with house salad, chips and your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	
<b>EXTRA OPTION</b>	
Add grilled prawns	+6
<b>BBQ PORK RIBS</b>	34
Apple coleslaw, chips, homemade bbq sauce, grilled corn	
<b>VEAL SCALLOPINI</b>	32
Triple cooked chips, mushrooms, porcini sauce, truffle oil, baby cos lettuce, pickled broccoli stems, mustard crumb, lemon	
<b>BRAISED FLINDERS ISLAND LAMB SHOULDER</b>	33
Tzatziki, pita bread, cucumber greek salad, chips with persian feta, oregano	
<b>FISH &amp; CHIPS • d</b>	25
'150 lashes pale ale' battered fish fillets with house salad, chips, tartar & fresh lemon	
Grilled Whiting available	27
<b>BUTTER CHICKEN • n</b>	24
Tandoori chicken tikka, cooked in rich creamy tomato gravy, naan bread, saffron pilaf	
<b>SALT AND PEPPER CALAMARI • d</b>	25
Salt and pepper calamari with house salad, chips, tartar & fresh lemon	
<b>ORA KING SALMON</b>	34
Crispy skin salmon, rosti potato, broccolini, brown butter emulsion, cauliflower puree	
<b>PERI PERI CHICKEN • d</b>	27
Marinated char-grilled chicken with a rocket, cherry tomato & red onion salad, peri peri mayonnaise, fresh lemon & potato wedges	
<b>HOMEMADE CHICKEN PARMIGIANA</b>	26
Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella - served with house salad & chips	
<b>HOMEMADE CHICKEN SCHNITZEL</b>	25
Parmesan cheese & herb crumbed chicken breast - served with lemon, house salad & chips	
<b>ZAGAME'S SEAFOOD PLATTER FOR TWO</b>	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

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

## CHEFS SIDES

<b>MAPLE SPICED ROASTED PUMPKIN,</b>	6
Labneh, dukkah, puffed rice	
<b>BUTTERY BROCCOLINI • v • n</b>	7
Bacon, almond pesto	
<b>BOWL OF BUTTERY STEAMED VEGETABLES • v</b>	6
<b>DUCK FAT POTATOES WITH FENNEL SALT</b>	6
<b>BOWL OF CHIPS • v</b>	9
<b>BOWL OF POTATO WEDGES • v</b>	11

## GOURMET PIZZA

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

## SENIORS

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

<b>GARLIC OR HERB PIZZA WITH CHEESE • v</b>	<b>10</b>
Add fresh sliced tomato & basil	+2
<b>CLASSIC BRUSCHETTA • v</b>	<b>13</b>
Gluten free toast with roma tomatoes, shaved red onion, basil, torn bocconcini, balsamic glaze & olive oil	
<b>DIPS PLATE • v</b>	<b>16</b>
Our homemade dips, marinated olives, feta & crispy gluten free bread	

## SALADS

<b>PULLED LAMB • n</b>	<b>21</b>
Warm braised pulled lamb, beetroot, persian feta, mixed leaf salad, red onion, labneh, dukkah, pomegranate molasses, fresh mint, olive oil	
<b>CHICKEN CAESAR</b>	<b>22</b>
Cos lettuce, chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
<b>BEETROOT AND WALNUT SALAD • n • d</b>	<b>16</b>
Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, gluten free croutons, candied walnuts, puffed black rice, mint leaves, balsamic, olive oil	
<b>EXTRA OPTIONS</b>	
Add grilled halloumi	+4
Add smoked salmon	+5
Add grilled chicken	+6
Add grilled prawns	+6

## MAINS

<b>CAPE GRIM PORTERHOUSE 300G • d</b>	<b>37</b>
Tasmanian pure grass fed, marble score 2+	
<b>RANGERS VALLEY WAGYU RUMP 300G • d</b>	<b>36</b>
Grain fed wagyu, marble score 5+	
All steaks served with house salad, chips and your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	
<b>EXTRA OPTION</b>	
Add grilled prawns	+6
<b>PERI PERI CHICKEN • d</b>	<b>27</b>
Marinated char-grilled chicken with a rocket, cherry tomato & red onion salad, peri peri mayonnaise, fresh lemon & rosemary potatoes	
<b>BRAISED FLINDERS ISLAND LAMB SHOULDER</b>	<b>33</b>
Tzatziki, cucumber greek salad, chips with persian feta, oregano	
<b>BUTTER CHICKEN • n</b>	<b>24</b>
Tandoori chicken tikka, cooked in rich creamy tomato gravy, saffron pilaf	
<b>GRILLED FISH &amp; CHIPS • d</b>	<b>27</b>
Grilled whiting with house salad, tartar sauce & fresh lemon	
<b>PASTA AND RISOTTO</b>	
<b>BUTTERNUT PUMPKIN RISOTTO • v</b>	<b>21</b>
Honey pumpkin, persian feta, crispy sage, roasted pumpkin seeds & sage butter	
Add chicken	+4
<b>MUSHROOM RISOTTO • v</b>	<b>22</b>
Seasonal mixed mushrooms, tarragon, mushroom puree, balsamic glaze, olive oil	
<b>GLUTEN FREE PENNE MARINARA • d</b>	<b>28</b>
With prawns, scallops, pipis, calamari, mussels, market fish, chilli, garlic, fresh herbs & olive oil	
<b>GLUTEN FREE PENNE SERVED WITH YOUR CHOICE OF:</b>	<b>21</b>
Creamy mushroom & bacon carbonara or beef bolognese with parmesan cheese	
<b>CHEFS SIDES</b>	
<b>BUTTERY BROCCOLINI • v • n</b>	<b>6</b>
With pine nuts, almonds & crushed pistachios	
<b>BOWL OF BUTTERY STEAMED VEGETABLES • v</b>	<b>6</b>
<b>ROSEMARY POTATOES WITH GARLIC AIOLI • v</b>	<b>6</b>
<b>BOWL OF CHIPS • v</b>	<b>9</b>

## GOURMET PIZZA

<b>MARGHERITA • v</b>	<b>17</b>
With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini & fresh basil	
<b>CAPRICCIOSA</b>	<b>21</b>
With pizza sauce, mozzarella, smoked leg ham, roasted mushrooms, kalamata olives & anchovies	
<b>VEGO-RAMA • v • n</b>	<b>23</b>
With pizza sauce, mozzarella, pumpkin, eggplant, zucchini, roast red peppers, onion jam, feta & pesto	
<b>HAWAIIAN</b>	<b>21</b>
With pizza sauce, smoked ham, pineapple & mozzarella	
<b>SMOKY BBQ CHICKEN</b>	<b>23</b>
With pizza sauce, roast red peppers, onion jam, smoked mozzarella & bbq sauce	
<b>EXTRA TOPPINGS</b>	
Add vegetables / cheese	+3
Add meat	+4
Add smoked salmon	+5

## SENIORS

Please present your seniors card when ordering	
<b>BUTTERNUT PUMPKIN RISOTTO • v</b>	<b>11</b>
Honey pumpkin, persian feta, crispy sage, roasted pumpkin seeds & sage butter	
Add chicken	+3
<b>GLUTEN FREE PENNE BOLOGNESE OR CARBONARA</b>	<b>12</b>
Creamy mushroom & bacon carbonara or beef bolognese with parmesan cheese	
<b>GRILLED FISH &amp; CHIPS • d</b>	<b>15</b>
Grilled whiting served with house salad, tartar sauce & fresh lemon	
<b>GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d</b>	<b>20</b>
Grass fed	
Served with house salad, chips and your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	
<b>UPGRADE YOUR MEAL</b>	
• Soup of the day with gluten free bread	+4
• Grilled prawns	+6
• 150ml glass of house wine	+4
• Vanilla ice cream	+4

# VEGAN



## STARTERS

<b>POLENTA FRIES • g</b>	<b>11</b>
Crispy polenta fries, homemade tomato sauce	
<b>DEEP FRIED VEGETABLE SPRING ROLLS</b>	<b>15</b>
Vermicelli noodles, carrots, shiitake mushrooms & cabbage, sweet & sour sauce	
<b>TOMATO BRUSCHETTA</b>	<b>12</b>
Crusty sourdough with roma tomatoes, shaved red onion, basil, olive oil	
<b>BEETROOT AND WALNUT SALAD • n</b>	<b>16</b>
Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, croutons, candied walnuts, puffed black rice, mint leaves, balsamic, olive oil	
<b>MAPLE PUMPKIN SALAD • n</b>	<b>19</b>
Pearl couscous, quinoa, roasted sunflower and pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	
<b>CORN FRITTERS</b>	<b>14</b>
Crispy corn & zucchini fritters, soya emulsion, guacamole,	

## MAINS

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

## DESSERT

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

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