

## STARTERS

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

## SALADS

<b>SMOKED SALMON SALAD</b> Hickory smoked ora king salmon, baby cos lettuce, potatoes, 7 minute egg, pickled shallots, caper berries, horseradish crème fraiche, honey mustard dressing	<b>26</b>
<b>MAPLE PUMPKIN SALAD • v • n • d</b> Pearl couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	<b>19</b>
<b>CHICKEN CAESAR</b> Cos lettuce, chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	<b>23</b>
<b>EXTRA TOPPINGS</b> Add grilled chicken Add house smoked salmon Add saganaki	+4 +5 +6

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

## MAINS

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

<b>EXTRA PROTEIN</b> Add teriyaki chicken Add salmon Add tuna Add tofu	+5 +5 +5 +4
<b>EXTRA SAUCE</b> Add ponzu sauce Add sriracha mayo Add teriyaki sauce	+2 +2 +2

## PASTA AND RISOTTO

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

## CHEFS SIDES

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

## GOURMET PIZZA

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

ZFK

Please alert us to any allergies.  
g • gluten free | d • dairy free  
v • suitable for vegetarians | n • contains nuts  
10% surcharge applies on public holidays.

## SENIORS MENU

Includes \$3 venue voucher.  
Please present your seniors card when ordering

<b>PENNE OR LINGUINE WITH YOUR CHOICE OF CARBONARA OR NAPOLI SAUCE</b>	<b>9.9</b>
<b>MUSHROOM RISOTTO • v • g</b>	<b>9.9</b>
<b>NASI GORENG • v • g</b>	<b>9.9</b>
<b>VEGETABLE WOK • d</b>	<b>9.9</b>
<b>SAGANAKI GREEK SALAD • v • g</b>	<b>9.9</b>
<b>CALAMARI SALAD</b>	<b>9.9</b>
<b>CHICKPEA AND CAULIFLOWER CURRY • v • d • g</b>	<b>9.9</b>
<b>ANY GOURMET PIZZA – 8 INCH</b>	<b>9.9</b>
<b>PORTUGUESE CHICKEN, CHIPS AND SALAD</b>	<b>9.9</b>
<b>FISH &amp; CHIPS</b> Available grilled • d	<b>9.9</b>
<b>BANGERS AND MASH</b>	<b>9.9</b>

ADD SOUP OF THE DAY FOR +2

<b>CHICKEN SCHNITZEL</b> Parmesan cheese & herb crumbed chicken breast, house salad, chips & gravy	<b>13.9</b>
<b>CHICKEN PARMA</b> Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella, house salad & chips	<b>14.9</b>
<b>CHICKEN CAESAR</b> Cos lettuce, chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	<b>14.9</b>
<b>SALT AND PEPPER CALAMARI • d</b> Crispy fried calamari, house salad, chips, tartar sauce & fresh lemon	<b>14.9</b>
<b>GOAT'S CHEESE AND PESTO RAVIOLI • v • n</b> Homemade ravioli served in a creamy white wine & walnut sauce with asparagus, tomato, spinach, mushrooms & goat's cheese	<b>14.9</b>
<b>PORCHETTA</b> Slow cooked pork belly stuffed with minced pork, chives & tarragon, maple glazed pumpkin, apple relish, crispy pork skin, bordelaise sauce	<b>17.9</b>
<b>GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d</b> House salad, chips & your choice of sauce: mushroom   peppercorn   garlic   red wine jus	<b>20.9</b>

ADD SOUP OF THE DAY FOR +2

<b>UPGRADE YOUR MEAL</b> • Pot of house beer • 150ml glass of house wine • Garlic bread • Vanilla ice cream	+4 +4 +4 +4
---	----------------------

# 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 +6

**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** 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 +6

## 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** 32

Slow cooked pork belly stuffed with minced pork, chives & tarragon, maple glazed pumpkin, apple relish, crispy pork skin, bordelaise sauce

**PORTUGUESE CHICKEN • d** 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 fish 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** 22

Seasonal mixed mushrooms, tarragon, mushroom puree, balsamic glaze, truffle oil

**SEAFOOD MARINARA** 28

Penne pasta, sautéed calamari, fish, 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** 9

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 MASHED POTATO • v** 6

## GOURMET PIZZA

**MARGHERITA • v** 20

With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & parmesan cheese

**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

# 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 pappadam, coriander, lime, mint

## DESSERT

**ORANGE & POPPY SEED CAKE** 9.5

**CHURROS & CHOCOLATE SAUCE** 10

**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

**EXTRA PROTEIN**

Add teriyaki chicken +5

Add salmon +5

Add tuna +5

Add tofu +4

**EXTRA SAUCE**

Add ponzu sauce +2

Add sriracha mayo +2

Add teriyaki sauce +2

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.