

STARTERS

CLASSIC GARLIC BREAD	7
GARLIC CHEESE PIZZA • v	10
SOUP OF THE DAY With crusty bread - please ask our staff for today's soup Extra bread	9 +2
CLASSIC BRUSCHETTA • v • n Tomato, feta cheese, red onion, balsamic vinegar, basil, pine nut pesto	12
POLENTA FRIES • v • d Crispy polenta fries, homemade tomato sauce	11
DUMPLINGS Pork & chive dumplings, chilli infused kecap manis	16
DIPS PLATE • v Two homemade dips & marinated olives - served with garlic flat bread	12
HOMEMADE VEG SPRING ROLLS • v • d Vermicelli noodles, carrots, shiitake mushrooms & cabbage, sweet & sour sauce	15
HOMEMADE MEATBALLS Homemade pork & beef meatballs, tomato sugo, parmesan, basil & chargrilled bread	16
SEARED SCALLOPS & CHORIZO Pan seared scallops with chorizo, pumpkin puree, pickled cabbage & parsnip chips	17
ZAGAME'S TASTING PLATE Two homemade dips, fresh market fish skewers, veg spring rolls, pork & chive dumplings, grilled chorizo, mushrooms & marinated olives- served with garlic flat bread & grissini	33

SALADS

SALT & PEPPER CALAMARI Calamari tossed in salt & pepper, fried & served with fresh asian slaw salad of capsicum, wombok, red onion, mint, coriander, our own sweet & sour dressing	19
MAPLE PUMPKIN SALAD • v • n Israeli cous cous, quinoa, roasted sunflower and pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	16
BEETROOT & WALNUT SALAD • v • n Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, croutons, candied walnuts, puffed black rice, mint leaves, balsamic, olive oil	16
TUNA NICOISE • d Grilled tuna slices with cos lettuce, roasted potatoes, green beans, semi-dried tomatoes, bbq onions, 7 minute egg, black olive oil	23
CHICKEN CAESAR Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	21
EXTRA OPTIONS Add chicken Add smoked salmon	+4 +5

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 OPTIONS Add onion rings Add ½ grilled chorizo Add prawn skewer	+3 +5 +6
HONEY SOY CHICKEN Honey & soy chicken maryland with jasmine rice & asian slaw	26
12 HOUR COOKED PORK RIBS Slow cooked bbq pork spare ribs rubbed with our secret spices, duck fat roasted kipfler potatoes, grilled apples, coleslaw	35
AUTHENTIC INDIAN LAMB CURRY 18 hour slow cooked lamb curry with traditional Indian spices, served with basmati rice, roti bread, fresh chillies & raita	29
HOMEMADE CHICKEN SCHNITZEL Parmesan cheese & herb crumbed chicken breast - served with fresh lemon, house salad & chips	25
HOMEMADE CHICKEN PARMIGIANA Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella - served with house salad & chips	26
CHILLI MUSSELS Fresh local steamed mussels, spicy tomato sugo, onion, fennel, parsley, with crusty bread and a wedge of lemon	24
FISH & CHIPS • d Beer battered hake - served with house salad, tartar sauce, fresh lemon & chips (available grilled)	26
CALAMARI • d Fried calamari, dusted with salt & pepper - served with house salad, tartar, fresh lemon & chips	25
KING ORA SALMON Pan-fried crispy skin salmon, honey glazed potatoes, chargrilled broccolini, blistered cherry tomatoes, anchovies & caper sauce, lemon	35
KANGAROO FILLET Garlic & rosemary marinated kangaroo fillet with fondant potatoes, pickled pear, bok-choy, fresh beetroot, pumpkin puree & mountainpepper gravy	32
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, chips, house salad	65

PASTA AND RISOTTO

PUMPKIN RISOTTO • v Chunky pumpkin, roasted pepitas, spinach, cream with sage butter & pecorino Add chicken	21 +4
HOMEMADE GNOCCHI • v • n Gnocchi tossed in creamy tomato sauce with chunky pumpkin, green peas, pine nuts, goat's cheese & fried sage Add chicken	22 +4
CHICKEN & PORK WOK Stir-fried chicken & pork with vegetables, singapore noodles & our sweet & spicy sauce Vegetarian option available • v	27 22
SPAGHETTI PASTA SERVED WITH YOUR CHOICE OF: Carbonara of bacon, egg, parsley & basil in a creamy garlic sauce or beef bolognese, slow cooked in rich napoli sauce	19

CHEFS SIDES

ZUCCHINI CHIPS WITH CHILLI MAYO • v	6
STEAMED SEASONAL VEGETABLES • v	6
TEMPURA ONION RINGS WITH AIOLI • v	6
MUSHY GREEN PEAS • v	6
CREAMY MASH POTATO • v	6
GARDEN SALAD • d • v Tomato, cucumber, red onion & lemon dressing	6
BOWL OF CHIPS • v	9
BOWL OF POTATO WEDGES • v Sweet chilli & sour cream	11

GOURMET PIZZA

MARGHERITA • v Pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil, grated parmesan cheese	13
CAPRICCIOSA Pizza sauce, mozzarella, smoked leg ham, mushrooms, kalamata olives, anchovies & oregano	17
HAWAIIAN Pizza sauce, mozzarella, smoked leg ham & pineapple	16
PORK LOVERS Pizza sauce, mozzarella, bacon, ham, chorizo, pork sausage, pulled pork, caramelised onion, bbq sauce	19
TANDOORI CHICKEN Pizza sauce, mozzarella, tandoori chicken, spinach, red onion, mint yoghurt	18
VEGO-RAMA • v Pizza sauce, mozzarella, pumpkin, eggplant, zucchini, green peas, roast red peppers, pecorino cheese	19
FIRECRACKER Pizza sauce, mozzarella, hot salami, chorizo, jalapeños, red onion, fresh tomato, garlic, chilli flakes	18
EXTRA TOPPINGS Add vegetables / cheese Add meat Add smoked salmon	+3 +4 +5

SENIORS MENU

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

SPAGHETTI PASTA WITH THE CHOICE OF CARBONARA OR BOLOGNESE SAUCE	9.9
PUMPKIN RISOTTO • v	9.9
CALAMARI WITH HOUSE SALAD & LEMON	9.9
VEGETABLE WOK • v • d	9.9
CHICKPEA & CAULIFLOWER CURRY • v • d • g	9.9
ANY GOURMET PIZZA - 8 INCH	9.9
QUARTER ROAST CHICKEN, CHIPS & MUSHROOM GRAVY	9.9
FISH & CHIPS Available grilled • d	9.9
BANGERS & MASH WITH GRAVY	9.9

ADD SOUP OF THE DAY FOR +2

HOMEMADE CHICKEN SCHNITZEL Parmesan cheese & herb crumbed chicken breast - served with fresh lemon, house salad & chips	13.9
HOMEMADE CHICKEN PARMIGIANA Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella	14.9
CHICKEN CAESAR SALAD Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	13.9
SALT & PEPPER CALAMARI • d Fried calamari marinated in salt & pepper - served with house salad, tartar, fresh lemon & chips	13.9
BBQ PORK RIBS Slow cooked bbq pork spare ribs with mashed potato, vegies & apple chutney	18.9
GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d Grass fed Served with house salad, chips and your choice of sauce: mushroom peppercorn creamy garlic gravy	20.9

ADD SOUP OF THE DAY FOR +2

UPGRADE YOUR MEAL • Garlic bread • 150ml glass of house wine • Pot of house beer • Vanilla ice cream	+4 +4 +4 +4
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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 CHEESE PIZZA • v	11
SOUP OF THE DAY	9
With gluten free bread - please ask our staff for today's soup	
Extra bread	+2
CLASSIC BRUSCHETTA • v • n	12
Tomato, feta cheese, red onion, balsamic vinegar, basil, pine nut pesto	
DIPS PLATE • v	14
Two homemade dips & marinated olives - served with garlic flat bread	
SEARED SCALLOPS & CHORIZO	17
Pan seared scallops with chorizo, pumpkin, pickled cabbage & parsnip chips	

CHEFS SIDES

STEAMED SEASONAL VEGETABLES • v	6
CREAMY MASH POTATO • v	6
GARDEN SALAD • d • v	6
With tomato, cucumber, red onion, lemon dressing	
BOWL OF CHIPS • v	9

SALADS

SALT & PEPPER CALAMARI • d	19
Calamari tossed in salt & pepper, fried & served with fresh asian slaw salad of capsicum, wombok, red onion, mint, coriander, lemon dressing	
BEETROOT & WALNUT SALAD • v • n	16
Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, candied walnuts, gf croutons, puffed black rice, mint leaves, balsamic, olive oil	
TUNA NICOISE	23
Grilled tuna slices with cos lettuce, roasted potatoes, green beans, semi-dried tomatoes, bbq onions, 7 minute egg, black olive oil	
CHICKEN CAESAR	21
Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
EXTRA OPTIONS	
Add chicken	+4
Add smoked salmon	+5

MAINS

CAPE GRIM PORTERHOUSE 300G • d	36
Tasmanian pure grass fed, marble score 2+	
RANGERS VALLEY WAGYU RUMP 300G	35
Grain fed wagyu, marble score 5+	
All steaks served with house salad, chips and your choice of sauce: mushroom peppercorn creamy garlic gravy	
EXTRA OPTIONS	
Add ½ grilled chorizo	+5
Add prawn skewers	+6
KANGAROO FILLET	32
Garlic & rosemary marinated kangaroo fillet with fondant potatoes, pickled pear, bok-choy, fresh beetroot, pumpkin puree & mountainpepper gravy	
12 HOUR COOKED PORK RIBS	35
Slow cooked bbq pork spare ribs rubbed with our secret spices, duck fat roasted kipfler potatoes, grilled apples, coleslaw	
CHILLI MUSSELS	24
Fresh local steamed mussels, spicy tomato sugo, onion, fennel, parsley, with crusty bread and a wedge of lemon	
CALAMARI • d	25
Fried calamari, dusted salt & pepper - served with house salad, tartar sauce, fresh lemon & chips	
GRILLED FISH & CHIPS • d	26
With house salad, tartar sauce & fresh lemon	
KING ORA SALMON	35
Pan-fried crispy skin salmon, honey glazed potatoes, chargrilled broccolini, blistered cherry tomatoes, anchovies & caper sauce, lemon	

PASTA AND RISOTTO

PUMPKIN RISOTTO • v	21
Chunky pumpkin, roasted pepitas, spinach, cream with sage butter & pecorino	
Add chicken	+4
CARBONARA PENNE	21
Carbonara of bacon, egg, parsley & basil in a creamy garlic sauce	
BOLOGNESE PENNE	21
Beef bolognese, slow cooked in rich napoli sauce	

GOURMET PIZZA

MARGHERITA • v	17
Pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil, grated parmesan cheese	
CAPRICCIOSA	21
Pizza sauce, mozzarella, smoked leg ham, mushrooms, kalamata olives, anchovies, oregano	
HAWAIIAN	20
Pizza sauce, mozzarella, smoked leg ham, pineapple	
VEGO-RAMA • v	23
Pizza sauce, mozzarella, pumpkin, eggplant, zucchini, green peas, roast red peppers, pecorino cheese	
EXTRA TOPPINGS	
Add vegetables / cheese	+3
Add meat	+4
Add smoked salmon	+5

VEGAN



STARTERS

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

MAINS

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	22
Seasonal mixed mushrooms, tarragon, mushroom puree, olive oil	
SPICY TOFU STEW WITH RICE	20
Spicy tom yum tofu stew, vegan mince, baby bok choy, spring onions, coriander, fragrant rice	
CHICKPEA & CAULIFLOWER CURRY	21
Served with aromatic basmati rice, crispy pappadum, coriander, mint, lime	

DESSERT

ORANGE & POPPY SEED CAKE	9
CHURROS & CHOCOLATE SAUCE	10

MON - FRI LUNCH | 11.30am - 2.30pm
MON - THURS DINNER | 5pm - 9pm
FRI DINNER | 5pm - 9.30pm
SAT | 11.30am - 9.30pm
SUN | 11.30am - 9pm

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