

STARTERS

GARLIC BREAD • v	7
Add cheese	+2
CLASSIC BRUSCHETTA • v • n	12
Toasted sourdough bread, tomato, feta cheese, red onion, balsamic vinegar, basil, pine nut pesto	
LAMB CROQUETTES • d	14
Beetroot and sriracha mayo	
VEGETABLE SPRING ROLLS • d • v	15
Deep fried vegetable spring rolls, vermicelli noodles, carrot, shiitake mushrooms, cabbage, sweet & sour sauce	
FRIED CHICKEN BITES • d	14
Deep fried chicken, korean chilli sauce, cabbage slaw, sesame mayo	
HALLOUMI FRIES	15
Deep fried halloumi cheese sticks, smoky mayo	
PORK DUMPLINGS • d	15
Homemade pork and shiitake dumplings, coriander & mint relish	
ANTIPASTO PLATTER	19
Marinated olives, dips, chargrilled bread, pork belly, salami, halloumi, sundried tomatoes, rocket salad, grissini	
SALADS	
CALAMARI SALAD	18
Lemon pepper fried calamari, cabbage, capsicum, red onion, fennel, carrot, coriander, lemon, sweet & sour dressing	
TOMATO & WATERMELON SALAD • v • n	16
Fresh tomato, diced watermelon, rocket leaves, croutons, quinoa, puffed wild black rice, pine nuts, goat's cheese, balsamic dressing	
CHICKEN CAESAR	21
Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
MEXICAN SUPERFOOD SALAD • v • d	18
Kale, rocket, black beans, pumpkin, sweet potato, corn, chickpeas, fried tortilla strips & guacamole	
BETROOT & WALNUT SALAD • v • n	16
Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, croutons, candied walnuts, puffed wild black rice, mint leaves, balsamic, olive oil	
MAPLE PUMPKIN SALAD • v • n	16
Pearl couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	
VIETNAMESE PORK • d • n	22
Pulled pork, asian slaw, sweet soy sauce, toasted peanuts, mixed sesame seeds, ginger & lime dressing topped with crispy rice noodles	
EXTRA OPTIONS	
Add grilled chicken	+4
Add smoked salmon	+5
Add saganaki	+5
Add panko prawns	+6

MAINS

CAPE GRIM PORTERHOUSE 300G • d	37
Tasmanian pure grass fed, marble score 2+	
RANGERS VALLEY WAGYU RUMP 300G • d	39
Marble score 5+	
RIB EYE 350G • d	38
Pasture fed	
All steaks served with house salad, chips & your choice of sauce: mushroom peppercorn creamy garlic gravy	
EXTRA OPTIONS	
Add fried egg	+2
Add onion rings	+3
Add saganaki	+5
Add panko prawns	+6
PORK BELLY	28
Slow cooked pork belly with sticky soy sauce, asian slaw, bok choy, mother in law egg, sesame seeds, edamame bean puree	
HARISSA CHICKEN	27
Herb couscous, grilled eggplant, chickpea purée, fresh baby beetroot, mint salsa, harissa jus	
RATATOUILLE VEGETABLE STACK • v	21
Crumbled feta, black olives, salsa verde, onion rings	
SRI LANKAN DEVILLED CHICKEN • n	27
Spicy chilli chicken stir fry, vegetable fried rice, fried egg, spring onion salad	
DUCK A L'ORANGE	30
Slow cooked duck leg, brussel sprouts, chat potatoes, beans, capsicum, crispy prosciutto, pomegranate molasses, orange sauce	
COCONUT CRUMBED BARRAMUNDI • d	32
Black rice, grilled zucchini, bok choy, soy ginger sauce, grilled lime	
CHICKEN PARMIGIANA	26
Parmesan cheese & herb crumb chicken breast, smoked leg ham, napoli sauce, mozzarella, served with house salad & chips	
CHICKEN SCHNITZEL	24
Parmesan cheese & herb crumb chicken breast, with a lemon wedge, house salad & chips	
FISH AND CHIPS	25
Beer battered fish served with tartar sauce, lemon wedge, house salad & chips	
CRUMBED CALAMARI	24
Panko crumbed calamari served with tartar sauce, lemon wedge, house salad & chips	
SEAFOOD PIE	25
Baked seafood pie in a creamy garlic sauce, carrots, onions, celery, covered with puff pastry, served with mashed potato & house salad	
SEAFOOD PLATTER • d	36
Smoked salmon, chilli mussels, marinated octopus, fried fish, crumbed calamari, panko prawns, tartar sauce, chips & house salad	

PASTA & RISOTTO

MUSHROOM RISOTTO • v	20
Seasonal mixed mushrooms, tarragon, mushroom puree, truffle oil, parmesan cheese	
BACON & LEEK RISOTTO	21
Bacon, leek, peas, parmesan cheese, fried leek	
GNOCCHI WITH PUMPKIN • v	20
Homemade gnocchi, diced pumpkin, sage butter, parmesan crust, salsa verde, pumpkin seeds, fried sage	
PAD THAI • n	25
Rice noodles, chicken, shrimps, tofu, peanuts, egg, beanshoot, spring onion, pad thai sauce	
YAKI-UDON • d	26
Mussels, prawns, squid, scallops, mixed asian vegetables, spicy soy sauce, fresh garlic flakes, bonito	
SPAGHETTI OR PENNE WITH YOUR CHOICE OF:	19
Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	
CHEFS SIDES	
STEAMED SEASONAL VEGETABLES • v	6
BOWL OF CHIPS • d • v	9
BOWL OF WEDGES • d • v	11
ONION RINGS • d • v	7
MIXED GARDEN LEAF SALAD • d • v	6
GOURMET PIZZA	
MARGHERITA • v	14
Pizza sauce, mozzarella, fresh sliced tomato, bocconcini, fresh basil, parmesan cheese	
HAWAIIAN	16
Pizza sauce, mozzarella, smoked leg ham & pineapple	
AUSSIE	17
Pizza sauce, mozzarella, smoked leg ham, egg	
PUMPKIN & FETA • v	15
Pizza sauce, mozzarella, roasted pumpkin, caramelized onion, pumpkin seeds, feta cheese, pesto dressing	
MEAT LOVERS	20
Pizza sauce, mozzarella, smoked ham, bacon, chicken, salami, chorizo, onion jam, bbq sauce	
SMOKY BBQ CHICKEN	19
Pizza sauce, mozzarella, bbq marinated chicken, red capsicum, scamorza, onion jam	
FIRECRACKER	18
Pizza sauce, mozzarella, hot salami, roasted red peppers, jalapeños, red onion, chilli	
EXTRA TOPPINGS	
Add vegetables / cheese	+3
Add meat	+4
Add smoked salmon	+5

SENIORS

Please present your seniors card when ordering

SPAGHETTI OR PENNE WITH YOUR CHOICE OF:	11
Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	
MUSHROOM RISOTTO • v	12
Seasonal mixed mushrooms, tarragon, mushroom puree, olive oil, parmesan cheese	
BACON AND LEEK RISOTTO • n	13
Bacon, leek, peas, parmesan cheese, fried leeks	
ALL PIZZAS FROM MAIN MENU AVAILABLE IN SENIOR SIZE	13
FISH AND CHIPS • d	15
Beer battered fish, tartar sauce, lemon wedge, house salad & chips	
BANGERS & MASH	14
Lamb sausages, mashed potato, green peas, onion & bacon gravy	
CHICKEN PARMIGIANA	15
Parmesan cheese & herb crumb chicken breast, smoked leg ham, napoli sauce, mozzarella, served with house salad & chips	
CALAMARI SALAD	14
Lemon pepper fried calamari, cabbage, capsicum, red onion, fennel, carrots, coriander, lemon, sweet & sour dressing	
YAKI-UDON • d	13
Mixed Asian vegetables, spicy soy sauce, fresh garlic flakes	
CHICKEN SCHNITZEL	13
Parmesan cheese & herb crumb chicken breast, served with a lemon wedge, house salad & chips	
CHICKEN CAESAR SALAD	14
Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d	19
Served with house salad, chips & your choice of sauce: mushroom peppercorn creamy garlic gravy	
EXTRA OPTIONS	
Add fried egg	+2
Add onion rings	+3
Add panko prawns	+6
UPGRADE YOUR MEAL	
• 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 | 11.30AM - 2.30PM
 MON - FRI DINNER | 5.30PM - 9PM
 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 CHEESE PIZZA • v	11
CLASSIC BRUSCHETTA • v Toasted gluten free bread, tomato, feta cheese, red onion, balsamic vinegar, basil, pine nut pesto	12
HALLOUMI FRIES • v Deep fried halloumi cheese sticks, smoky mayo	15
FRIED CHICKEN BITES • d Deep fried chicken, korean chilli sauce, cabbage slaw, sesame mayo	15
ANTIPASTO PLATTER Marinated olives, dips, chargrilled gluten free bread, pork belly, salami, halloumi, sundried tomato & rocket salad	19

SALADS

TOMATO & WATERMELON SALAD • v • n Fresh tomato, diced watermelon, rocket leaves, gluten free croutons, quinoa, puffed wild black rice, pine nuts, goat's cheese, balsamic dressing	16
CHICKEN CAESAR Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	21
MEXICAN SUPERFOOD SALAD • v • d Kale, rocket, black beans, pumpkin, sweet potato, corn, chickpeas & guacamole	18

BEETROOT & WALNUT SALAD • v • n Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, candied walnuts, gluten free croutons, puffed black rice, mint leaves, balsamic, olive oil	16
Add grilled chicken • d	+4
Add smoked salmon • d	+5

CHEFS SIDES

STEAMED SEASONAL VEGETABLES • v	6
BOWL OF CHIPS • d • v	9
MIXED GARDEN LEAF SALAD • v	6
CREAMY MASHED POTATO • v	6

MAINS

CAPE GRIM PORTERHOUSE 300G • d Tasmanian pure grass fed, marble score 2+	37
RANGERS VALLEY WAGYU RUMP 300G • d Marble score 5+	39
RIB EYE 350G • d Pasture fed	38
All steaks served with house salad, chips & your choice of sauce: mushroom peppercorn creamy garlic gravy	15
PORK BELLY Slow cooked pork belly with sticky soy sauce, asian slaw, bok choy, mother in law egg, sesame seeds, edamame bean puree	28
HARISSA CHICKEN Grilled eggplant, chickpea puree, baby beetroot, mint salsa, harissa jus	27
COCONUT CRUMBED BARRAMUNDI Black rice, grilled zucchini, bok choy, soy ginger sauce, grilled lime	32
RATATOUILLE VEGETABLE STACK • v Crumbled feta, black olives, salsa verde	20
DUCK A L'ORANGE Slow cooked duck leg, brussel sprouts, chat potatoes, beans, capsicum, crispy prosciutto, pomegranate molasses, orange sauce	30
GRILLED FISH & CHIPS Served with tartar sauce, lemon wedge, house salad & chips	25

PASTA & RISOTTO

MUSHROOM RISOTTO • v Seasonal mixed mushrooms, tarragon, mushroom puree, truffle oil, parmesan cheese	20
BACON & LEEK RISOTTO Bacon, leek, peas, parmesan cheese, fried leek	21
PAD THAI • n Rice noodles, chicken, shrimps, tofu, peanuts, egg, bean shoots, spring onion, pad thai sauce	25
GLUTEN FREE PENNE SERVED WITH YOUR CHOICE OF: 21 Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	

GOURMET PIZZA

MARGHERITA • v Pizza sauce, mozzarella, fresh sliced tomato, bocconcini, fresh basil, parmesan cheese	17
HAWAIIAN Pizza sauce, mozzarella, smoked leg ham, pineapple	19
PUMPKIN & FETA • v Pizza sauce, mozzarella, roasted pumpkin, caramelized onion, pumpkin seeds, feta cheese, pesto dressing	18
SMOKY BBQ CHICKEN Pizza sauce, mozzarella, bbq marinated chicken, red capsicum, scamorza, onion jam	21
EXTRA TOPPINGS Add vegetables / cheese +3 Add meat +4 Add smoked salmon +5	

SENIORS

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BACON & LEEK RISOTTO Bacon, leek, peas, parmesan cheese, fried leek	13
GLUTEN FREE PENNE SERVED WITH YOUR CHOICE OF: 12 Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	
BANGERS & MASH Lamb sausages, mashed potato, green peas, onion & bacon gravy	14
CALAMARI SALAD • n Lemon pepper fried calamari, cabbage, capsicum, red onion, fennel, carrot, coriander, lemon, sweet & sour dressing	14
CHICKEN CAESAR SALAD Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	14
GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d Served with house salad, chips & your choice of sauce: mushroom peppercorn creamy garlic gravy	19
UPGRADE YOUR MEAL • Soup of the day +4 • 150ml glass of house wine +4 • Vanilla ice cream +4	

VEGAN



STARTERS

POLENTA FRIES Crispy polenta fries, homemade tomato sauce	11
DEEP FRIED VEGETABLE SPRING ROLLS Vermicelli noodles, carrot, shiitake mushrooms, cabbage, sweet & sour sauce	15
TOMATO BRUSCHETTA Crusty sourdough with roma tomatoes, shaved red onion, basil, olive oil	12

ENTRÉES

BEETROOT & WALNUT SALAD • n Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, croutons, candied walnuts, puffed wild black rice, mint leaves, balsamic, olive oil	16
MAPLE PUMPKIN SALAD • n Pearl couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	16
CORN FRITTERS Crispy corn & zucchini fritters, soya emulsion, guacamole, lime	14

MAINS

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

DESSERT

PIÑA COLADA CAKE Pineapple & coconut cake	9
CHURROS & CHOCOLATE SAUCE	10

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