

## STARTERS

<b>CLASSIC GARLIC BREAD • v</b>	7
<b>GARLIC OR HERB PIZZA WITH CHEESE • v</b>	9
<b>SOUP OF THE DAY</b> With crusty bread - please ask our staff for today's soup	9
Extra bread	+2
<b>CLASSIC BRUSCHETTA • v</b> Toasted turkish bread, tomato, parmesan cheese, red onion, balsamic vinegar, fresh basil, olive oil	15
<b>STICKY SPICY CHICKEN WINGS • d</b> With asian slaw salad	16
<b>DEEP FRIED VEGETABLE SPRING ROLLS • v</b> Homemade spring rolls, vermicelli noodles, carrot, shiitake mushrooms, cabbage, sweet & sour sauce	15
<b>SALMON ARANCINI</b> Ora king salmon, green peas, lemon zest, capers, arborio rice, lime aioli	16
<b>HALLOUMI FRIES • v</b> Deep fried halloumi cheese sticks, smoky mayo	15
<b>PAN SEARED SCALLOPS • d</b> Cauliflower puree, chorizo, charred cauliflower & bacon crumbs	16
<b>ZAGAME'S DIPS PLATE</b> Marinated olives & feta, lebanese herb bread, toasted ciabatta with homemade dips	16
<b>ADD ONS</b>	
Arancini	+4
Salt & pepper calamari (120g)	+6
Smoked salmon	+5
Halloumi fries (4 pieces)	+5

## SALADS

<b>MEXICAN SALAD • v • d</b> Mixed lettuce, quinoa, fresh avocado, orange segments, corn kernels, tomato salsa, fresh coriander, corn chips, jalapeños, orange lime dressing	16
<b>MEDITERRANEAN LAMB SALAD • n</b> Sweet potato roulade with mediterranean vegetables, rocket leaves, feta cheese, tomatoes, pine nuts, balsamic vinegar, olive oil	23
<b>CHICKEN CAESAR</b> Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	23
<b>MAPLE PUMPKIN SALAD • d • v • n</b> Pearl couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	16
<b>EXTRA OPTIONS</b>	
Add grilled chicken	+4
Add smoked salmon	+5
Add grilled lamb	+6
Add prawns	+8
Add calamari (120g)	+6

## MAINS

<b>CAPE GRIM PORTERHOUSE 300G • d</b> Tasmanian pure grass fed, marble score 2+	37
<b>RANGERS VALLEY WAGYU RUMP 300G • d</b> Grain fed wagyu, marble score 5+	36
All steaks served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	
<b>EXTRA OPTIONS</b>	
Add fried egg	+2
Add onion rings	+3
Add prawns	+8
<b>300G SCOTCH FILLET • n</b> Bacon & cheese hassle back potato, brocolini, almond bacon pesto, red wine jus	42
<b>PORCHETTA • g • d</b> Slow cooked pork belly stuffed with mince pork, chives & tarragon, maple glazed pumpkin, apple relish, red wine jus & pork crackling	33
<b>KANGAROO • n</b> Smoky sweet potato puree, potato rosti, dutch carrots, shimeji mushrooms, pistachio nuts, red wine jus	34
<b>SATAY CHICKEN • n</b> Chicken thigh, satay sauce, steamed rice, baby bok choy, fried shallots & fresh lime	28
<b>HOMEMADE CHICKEN PARMIGIANA</b> Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella, served with house salad & chips	26
<b>HOMEMADE CHICKEN SCHNITZEL</b> Parmesan cheese & herb crumbed chicken breast, served with fresh lemon, house salad & chips	25
<b>FISH AND CHIPS</b> Beer battered fish, tartar sauce, lemon, house salad, chips	27
<b>SALT AND PEPPER CALAMARI</b> Salt & pepper calamari, tartar sauce, lemon, house salad, chips	28
<b>GREEK LAMB STIFADO</b> 12 Hour braised lamb shoulder, charred zucchini, bechamel sauce, fried shallots, feta cheese, lemon wedge & herb bread	30
<b>ORA KING SALMON</b> Crispy skin salmon, grilled mediterranean vegetables of capsicum, zucchini, eggplant, red onion, roasted tomatoes, chat potatoes, salsa verde	34
<b>ZAGAME'S SEAFOOD PLATTER FOR TWO</b> Freshly shucked oysters, smoked salmon, salmon arancini charcoal sliders, chargrilled octopus, prawn cocktail on lettuce, white wine steamed mussels, scallops in caper butter, beer battered fish, salt & pepper calamari, lemon, tartar sauce, beer battered fries, house salad	65

## PASTA & RISOTTO

<b>CHICKEN WOK</b> Stir-fried vegetables, singapore noodles & our homemade sweet soy sauce	26
<b>SEAFOOD PAELLA</b> With prawns, mussels, barramundi, scallops, calamari, saffron, peppers, olives, chilli flakes, green peas, chicken, chorizo & sofrito sauce	29
<b>WILD MUSHROOM RISOTTO • v</b> Field mushrooms, shimeji mushrooms, porcini mushrooms, mascarpone cheese, parmesan cheese, fried rocket	27
<b>GARLIC PRAWNS</b> Tiger prawns, garlic sauce, saffron rice & house salad	31
<b>PESTO CHICKEN PASTA • n</b> Spaghetti, zucchini, creamy basil pesto sauce, parmesan cheese, buttered bread crumbs	26
<b>SPAGHETTI OR PENNE WITH YOUR CHOICE OF:</b> Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	19
<b>NASI GORENG</b> Malaysian fried rice, stir-fried vegetables, chicken, prawns, fried egg, chilli	28
<b>GOURMET PIZZA</b>	
<b>MARGHERITA • v</b> With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & grated parmesan cheese	13
<b>SMOKED HAM &amp; CARAMELIZED PINEAPPLE</b> With pizza sauce, mozzarella, onion confit & bocconcini	17
<b>THE MEATLOVER</b> With pizza sauce, mozzarella, beef mince, chorizo, sopressa salami, chicken, onion, garlic & bbq sauce	19
<b>FIRECRACKER</b> With pizza sauce, mozzarella, hot sopressa salami, jalapeños, red capsicum & onion jam	19
<b>THE AUSSIE</b> With pizza sauce, mozzarella, leg ham, bacon & egg	17
<b>VEGO-RAMA • v</b> With pizza sauce, mozzarella, pumpkin, eggplant, zucchini, green peas, roasted red peppers & pesto	19
<b>SMOKY BBQ CHICKEN</b> With pizza sauce, roasted red peppers, onion jam, spinach, smoked mozzarella & bbq sauce	19
<b>PHILLY STEAK PIZZA</b> Capsicum, caramelized onion, mustard, bacon, shredded beef, tasty cheese, mozzarella cheese	20
<b>EXTRA TOPPINGS</b>	
Add vegetables / cheese	+3
Add meat	+4
Add smoked salmon	+5
<b>CHEFS SIDES</b>	
<b>DUCK FAT POTATO WEDGES • d</b> with rosemary salt	7
<b>VEGETABLES OF THE SEASON • v</b> With basil pesto	6
<b>CREAMY MASHED POTATO • v</b>	6
<b>ONION RINGS • v</b>	6
<b>BOWL OF SEASONED CHIPS • v • d</b>	9
<b>BOWL OF POTATO WEDGES • v</b> Served with sour cream & sweet chilli	11

## SENIORS

Please present your seniors card when ordering

<b>WILD MUSHROOM RISOTTO • v</b> Field mushrooms, shimeji mushrooms, porcini mushrooms, mascarpone cheese, parmesan cheese, fried rocket	9.9
<b>SPAGHETTI OR PENNE WITH YOUR CHOICE OF:</b> Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	9.9
<b>CRISPY CHICKEN SALAD</b> Chicken schnitzel, cos lettuce, tomato, cucumber, onion, garlic aioli	9.9
<b>VEGAN FRIED RICE • v • d</b> Steamed rice, shredded vegetables, vegan mince, tofu, coriander, homemade soy sauce	9.9
<b>CHICK PEA &amp; CAULIFLOWER CURRY</b> Served with aromatic jasmine rice, crispy pappadum, coriander, lime, mint	9.9
<b>ALL PIZZAS FROM MAIN MENU AVAILABLE IN SENIOR SIZE</b>	9.9



<b>FISH AND CHIPS</b> Beer battered fish with tartar sauce, fresh lemon, house salad & chips	11.9
<b>CHICKEN CAESAR SALAD</b> Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	14.9
<b>PORCHETTA</b> Slow cooked pork belly stuffed with mince pork, chives & tarragon, maple glazed pumpkin, apple relish, red wine jus & pork crackling	14.9
<b>HOMEMADE CHICKEN SCHNITZEL OR PARMA</b> Parmesan cheese & herb crumbed chicken breast with lemon or smoked leg ham, tomato & mozzarella, both served with house salad & chips	14.9
<b>GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d</b> Served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	20.9



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

# GLUTEN FREE

## STARTERS

<b>GARLIC OR HERB PIZZA WITH CHEESE • v</b>	<b>10</b>
<b>SOUP OF THE DAY</b> With toasted bread - please ask our staff for today's soup	<b>9</b>
<b>EXTRA BREAD</b>	<b>+2</b>
<b>CLASSIC BRUSCHETTA</b> Gluten free bread, tomato, red onion, balsamic vinegar, fresh basil, olive oil & parmesan cheese	<b>15</b>
<b>POLENTA FRIES</b> Crispy polenta fries, homemade tomato sauce	<b>11</b>
<b>PAN SEARED SCALLOPS • d</b> Cauliflower puree, chorizo, charred cauliflower & bacon crumbs	<b>16</b>
<b>ZAGAME'S DIPS PLATE</b> Marinated olives & feta, lebanese herb bread with homemade dips	<b>16</b>
<b>ADD ONS</b>	
Salt & pepper calamari	<b>+6</b>
Smoked salmon (120g)	<b>+5</b>
Polenta fries	<b>+5</b>

## SALADS

<b>ASIAN SLAW • v</b> Red cabbage, wombok, carrot, red onion, spring onion, vietnamese mint, coriander, lime & chilli dressing & crispy shallots	<b>16</b>
<b>MEXICAN QUINOA SALAD • v • d</b> Mixed lettuce, quinoa, fresh avocado, orange segments, corn kernels, tomato salsa, fresh coriander, corn chips, jalapeños, orange lime dressing	<b>16</b>
<b>MEDITERRANEAN LAMB SALAD • n</b> Sweet potato roulade with mediterranean vegetables, rocket leaves, feta cheese, sun dried tomatoes, pine nuts, balsamic vinegar, olive oil	<b>23</b>
<b>CHICKEN CAESAR</b> Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	<b>23</b>
<b>EXTRA OPTIONS</b>	
Add grilled chicken	<b>+4</b>
Add smoked salmon	<b>+5</b>
Add grilled lamb	<b>+6</b>

## 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 served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	
<b>EXTRA OPTION</b> Add fried egg	<b>+2</b>
<b>300G SCOTCH FILLET • n</b> Bacon & cheese hassle back potato, brocolini, almond bacon pesto, red wine jus	<b>42</b>
<b>PORCHETTA • d</b> Slow cooked pork belly stuffed with mince pork, chives & tarragon, maple glazed pumpkin, apple relish, red wine jus & pork crackling	<b>33</b>
<b>ORA KING SALMON</b> Crispy skin salmon, grilled mediterranean vegetables of capsicum, zucchini, eggplant, red onion, roasted tomatoes, chat potatoes, salsa verde	<b>34</b>
<b>GRILLED FISH AND CHIPS • d</b> With house salad, tartar sauce, fresh lemon & chips	<b>28</b>
<b>SALT &amp; PEPPER CALAMARI</b> Fried calamari with tartar sauce, fresh lemon, house salad & chips	<b>26</b>
<b>SATAY CHICKEN • n</b> Chicken thigh, satay sauce, steamed rice, baby bok choy, fried shallots & fresh lime	<b>28</b>
<b>KANGAROO • n</b> Smoky sweet potato puree, potato rosti, dutch carrots, shimeji mushrooms, pistachio nuts, red wine jus	<b>34</b>

## PASTA & RISOTTO

<b>SEAFOOD PAELLA</b> With prawns, mussels, barramundi, scallops, calamari, saffron, peppers, olives, green peas, chicken, chorizo & sofrito sauce	<b>29</b>
<b>WILD MUSHROOM RISOTTO • v</b> Field mushrooms, shimeji mushrooms, porcini mushrooms, mascarpone cheese, parmesan cheese, fried rocket	<b>27</b>
<b>CHICKEN WOK</b> Stir-fried vegetables, jasmine rice & our homemade sweet soy sauce	<b>25</b>
<b>GLUTEN FREE PENNE SERVED WITH YOUR CHOICE OF:</b> Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	<b>21</b>

## CHEFS SIDES

<b>DUCK FAT POTATO WEDGES</b> with rosemary salt	<b>7</b>
<b>VEGETABLES OF THE SEASON • v</b> With basil pesto	<b>6</b>
<b>CREAMY MASHED POTATO • v</b>	<b>6</b>
<b>BOWL OF CHIPS • v</b>	<b>9</b>

## GOURMET PIZZA

<b>MARGHERITA • v</b> With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini, fresh basil & grated parmesan	<b>17</b>
<b>SMOKED HAM &amp; CARAMELIZED PINEAPPLE</b> With pizza sauce, mozzarella, onion confit & bocconcini	<b>21</b>
<b>SMOKY BBQ CHICKEN</b> With pizza sauce, roasted red peppers, onion jam, spinach, smoked mozzarella & bbq sauce	<b>19</b>
<b>VEGO-RAMA • v</b> With pizza sauce, mozzarella, pumpkin, eggplant, zucchini, green peas, roasted red peppers & pesto	<b>23</b>
<b>EXTRA TOPPINGS</b>	
Add vegetables / cheese	<b>+3</b>
Add meat	<b>+4</b>
Add smoked salmon	<b>+5</b>

## SENIORS

Please present your seniors card when ordering	
<b>WILD MUSHROOM RISOTTO • v</b> Field mushrooms, shimeji mushrooms, porcini mushrooms, mascarpone cheese, parmesan cheese, fried rocket	<b>9.9</b>
<b>GLUTEN FREE PENNE SERVED WITH YOUR CHOICE OF:</b> Bolognese of beef & veal, slow cooked in napoli sauce or carbonara of bacon & mushrooms in a creamy garlic sauce	<b>9.9</b>
<b>PORCHETTA</b> Slow cooked pork belly stuffed with mince pork, chives & tarragon, maple glazed pumpkin, apple relish, red wine jus & pork crackling	<b>14.9</b>
<b>GRILLED FISH &amp; CHIPS • d</b> Served with house salad, tartar sauce & fresh lemon	<b>14</b>
<b>GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d</b> Served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	<b>20.9</b>
Add fried egg	<b>+2</b>
<b>UPGRADE YOUR MEAL</b>	
• Soup of the day	<b>+4</b>
• 150ml glass of house wine	<b>+4</b>
• Vanilla ice cream	<b>+4</b>

# VEGAN



## STARTERS

<b>POLENTA FRIES • g</b> Crispy polenta fries, homemade tomato sauce	<b>11</b>
<b>DEEP FRIED VEGETABLE SPRING ROLLS</b> Vermicelli noodles, carrot, shiitake mushrooms, cabbage, sweet & sour sauce	<b>15</b>
<b>TOMATO BRUSCHETTA</b> Crusty sourdough with tomato, shaved red onion, balsamic, fresh basil, olive oil	<b>15</b>
<b>MEXICAN SALAD</b> Mixed lettuce, quinoa, fresh avocado, orange segments, corn kernels, tomato salsa, fresh coriander, corn chips, jalapeños, orange lime dressing	<b>16</b>
<b>MAPLE PUMPKIN SALAD • n</b> Pearl couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	<b>16</b>

## MAINS

<b>VEGAN BEETROOT BURGER • n</b> Beetroot patty, cashew nut cheese, onion jam, lettuce, tomato, red onion, beetroot bun with chips	<b>16</b>
<b>HOMEMADE POTATO ROSTI &amp; CAPONATA</b> Potato rosti, eggplant, red capsicum, capers, red onion, olives, tomato, oregano, basil leaves, sautéed kale	<b>22</b>
<b>WILD MUSHROOM RISOTTO</b> Field mushrooms, shimeji mushrooms, porcini mushrooms, fried rocket	<b>27</b>
<b>VEGAN FRIED RICE</b> Steamed rice, shredded vegetables, vegan mince, tofu, coriander, homemade soy sauce	<b>20</b>
<b>CHICK PEA &amp; CAULIFLOWER CURRY</b> Served with aromatic jasmine rice, crispy pappadum, coriander, lime, mint	<b>21</b>

## DESSERT

<b>PIÑA COLADA CAKE</b> Pineapple & coconut cake	<b>9.5</b>
<b>CHURROS &amp; CHOCOLATE SAUCE</b>	<b>10</b>

MON - FRI LUNCH | 11AM - 2.30PM  
 MON - THURS DINNER | 5PM - 9PM  
 FRI DINNER | 5PM - 9.30PM  
 SAT | 11AM - 9.30PM  
 SUN | 11AM - 9PM



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