

STARTERS

GARLIC BREAD • v	7
Add cheese	+2
SOUP OF THE DAY	9
With a bread roll	
GARLIC OR HERB PIZZA WITH CHEESE • v	10
TOMATO BRUSCHETTA • v	15
Toasted sourdough with roma tomatoes, shaved red onion, basil, torn bocconcini, extra virgin olive oil & balsamic glaze	
CORN FRITTERS • v • d	14
Crispy corn & zucchini fritters, soya emulsion, guacamole, lime	
SEARED SCALLOPS	17
Pan seared scallops, shallot foam, beetroot, corn kernels, pickled radish, caper salt, tapioca crisp	
MAC AND CHEESE CROQUETTES • v	14
Panko crumbed macaroni & cheese croquettes, truffle mayo, pickled radish, watercress	
ZAGAME'S SHARING PLATE • v	14
Our homemade dips, marinated olives & feta, za'atar flatbread, grissini	
Add mac & cheese croquette	+5
Add house smoked salmon	+5
Add prosciutto	+5
Add salt & pepper calamari	+6
Add saganaki	+6

SALADS

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

Please alert us to any allergies.

d • dairy free | v • suitable for vegetarians | n • contains nuts
10% surcharge applies on public holidays.

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	
EXTRA OPTIONS	
Add onion rings	+4
Add panko crumbed prawns	+6
TWO WAY LAMB	36
Marinated lamb cutlets, 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	
BEEF CHEEKS	36
12 hours braised red wine beef cheeks, potato mash, baby veg, pickled onion, mountain pepper jus	
HOMEMADE CHICKEN PARMIGIANA	26
Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella, house salad & chips	
HOMEMADE CHICKEN SCHNITZEL	25
Parmesan cheese & herb crumbed chicken breast, house salad, chips & gravy	
PORTUGUESE CHICKEN • d	27
Grilled marinated chicken breast with potato wedges, rocket, preserved lemon, red onion & coriander salad – peri mayo & lemon wedge	
SALT & PEPPER CALAMARI • d	25
Crispy fried calamari, house salad, chips, tartar sauce & fresh lemon	
GRILLED SALMON	32
Grilled salmon, potato rosti, kohlrabi puree, grilled eggplant, orange braised fennel, kale, lemon	
FISH AND CHIPS	26
Beer battered fish with house salad, chips, tartar sauce & lemon Available grilled • d	
ZAGAME'S SEAFOOD PLATTER 37 FOR ONE / 65 FOR TWO	
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	

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

PASTA & RISOTTO

GOAT'S CHEESE + PESTO RAVIOLI • v • n	23
Homemade ravioli served in a creamy white wine & walnut sauce with asparagus, tomato, spinach, mushrooms & goat's cheese	
SEAFOOD MARINARA	28
Linguine pasta, sautéed prawns, calamari, fish, mussels, zucchini, chilli, capers, lemon	
PUMPKIN RISOTTO • v • n	22
Butternut pumpkin risotto, green peas, tarragon, goat's cheese, pine nuts, fried sage	
LINGUINE BOLOGNESE	21
Slow cooked veal and beef mince in a red wine and rich tomato sauce	
EXTRA OPTION	
Add house chicken	+4
Add house smoked salmon	+5

CHEFS SIDES

PAPRIKA EGG SALAD	8
7min egg coated in sweet paprika, avocado, cucumber, rocket leaves, cranberries & smoked almonds	
SEASONAL VEGGIES • v	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 & persian feta	
BROCCOLI SALAD	9
Fresh broccoli, currants & cashew nuts • v • n	
BIG BOWL OF CHIPS • v • d	9
BOWL OF ONION RINGS • v	9
GOLDEN POTATO WEDGES • v	11
With sweet chilli & sour cream	
CREAMY MASHED POTATO	6

GOURMET PIZZA

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

SENIORS

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

PENNE OR LINGUINE WITH YOUR CHOICE OF CARBONARA OR NAPOLI SAUCE	9.9
PENNE OR LINGUINE BOLOGNESE	9.9
PUMPKIN, PEA RISOTTO • v • g • n	9.9
SAGANAKI GREEK SALAD • v • g	9.9
CALAMARI SALAD	9.9
CHICKPEA AND CAULIFLOWER CURRY • v • d • g	9.9
ANY GOURMET PIZZA – 8 INCH	9.9
PORTUGUESE CHICKEN, CHIPS AND SALAD	9.9
FISH AND CHIPS Available grilled • d	9.9
BANGERS AND MASH	9.9

ADD SOUP OF THE DAY FOR +2

CHICKEN SCHNITZEL	13.9
Parmesan cheese & herb crumbed chicken breast, house salad, chips & gravy	
CHICKEN PARMA	14.9
Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella, house salad & chips	
CHICKEN CAESAR	14.9
Cos lettuce, chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
SALT AND PEPPER CALAMARI • d	14.9
Crispy fried calamari, house salad, chips, tartar sauce & fresh lemon	
GOAT'S CHEESE AND PESTO RAVIOLI • v • n	14.9
Homemade ravioli served in a creamy white wine & walnut sauce with asparagus, tomato, spinach, mushrooms & goat's cheese	
GRILLED BARRAMUNDI • d	17
Grilled barramundi, house salad, chips, tartar sauce & fresh lemon	
PORCHETTA	17.9
Slow cooked pork belly stuffed with minced pork, chives & tarragon, maple glazed pumpkin, apple relish, crispy pork skin, bordelaise sauce	
GREAT SOUTHERN (MSA) PORTERHOUSE 180G • D	20.9
House salad, chips & your choice of sauce: mushroom peppercorn garlic red wine jus	

ADD SOUP OF THE DAY FOR +2

UPGRADE YOUR MEAL

• Pot of house beer	+4
• 150ml glass of house wine	+4
• Garlic bread	+4
• Vanilla ice cream	+4

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

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 & 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	
AUTUMN VEGETABLE SALAD • v	19
Shawarma spiced cauliflower, chickpeas, baby carrots, beetroot, rocket, pickled radish, cucumber, kale & hummus	
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 cutlets, 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	
BEEF CHEEKS	36
12 hours braised red wine beef cheeks, potato mash, baby veg, pickled onion, mountain pepper jus	
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 rosti, kohlrabi puree, grilled eggplant, orange braised fennel, kale, lemon	
PASTA & RISOTTO	
PUMPKIN RISOTTO • v • n	22
Butternut pumpkin risotto, green peas, tarragon, goat's cheese, pine nuts, fried sage	
SEAFOOD MARINARA	28
Penne pasta, sautéed prawns, calamari, fish, mussels, zucchini, chilli, capers & lemon	
EXTRA OPTIONS	
Add chicken	+4
Add house smoked salmon	+5

CHEFS SIDES

PAPRIKA EGG SALAD	37
7min egg coated in sweet paprika, avocado, cucumber, rocket leaves, cranberries & smoked almonds	
SEASONAL VEGGIES • v • d	36
SAGANAKI • v • n	36
Crispy saganaki, maple syrup, dried fig & walnuts, rocket leaves	
GREEK SALAD • v	32
With tomato, cucumber, cos lettuce, olives, red onion & feta	
BROCCOLI SALAD	32
Fresh broccoli, currants & cashew nuts • v • n	
BIG BOWL OF CHIPS • v	36
CREAMY MASHED POTATO • v	36

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, caramelized 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 meat	+4
Add house smoked salmon	+5

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 AND CAPONATA	22
Potato rosti, eggplant, red capsicum, capers, red onion, olives, tomato, oregano, basil leaves, sautéed kale	
PUMPKIN RISOTTO • n	22
Butternut pumpkin risotto, green peas, tarragon, pine nuts, fried sage	
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 pappadum, coriander, lime, mint	

DESSERT

PIÑA COLADA CAKE	9.5
Pineapple & coconut cake	
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



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