

STARTERS

GARLIC BREAD Add cheese mix	7 +2
GARLIC OR HERB PIZZA WITH CHEESE • v Add fresh sliced tomato & basil	8 +2
CLASSIC BRUSCHETTA • v Crusty sourdough with roma tomatoes, shaved red onion, basil, torn bocconcini, balsamic glaze & olive oil	13
DIPS PLATE • v Our homemade dips, marinated olives & feta, grissini & homemade focaccia	14
FAMILY SHARING PLATE Our homemade dips, marinated olives & feta, pickled vegetables, cornichons, mix of salumi, little lamb sausages, smoked salmon, 7 minute egg, brie cheese, grissini & homemade focaccia	30
SAGANAKI • v • n Grilled kefalograviera cheese with wild fig & walnut chutney - toasted sourdough	16
CORN FRITTERS • v • d Crispy corn & zucchini fritters, soya emulsion, guacamole, lime	14
BUFFALO WINGS 8 crispy fried chicken pieces tossed in a mild spicy homemade bbq sauce - served with blue cheese sauce, carrot & celery sticks	14

SALADS

TUSCAN VEGETABLE SALAD • n • d Grilled eggplant, zucchini, roasted mushrooms, peppers, onions, white bean puree, toasted almonds, spinach & kale	20
PULLED LAMB • n Warm braised pulled lamb, beetroot, persian feta, mixed leaf salad, red onion, labneh, dukkah, pomegranate molasses, fresh mint & olive oil	21
LEBANESE CHICKEN • n Grilled shawarma spiced chicken, radish, tomato, cucumber, red peppers, red onion & za'atar flatbread - mint yoghurt	20
CHICKEN CAESAR Cos lettuce, chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	22
MAPLE PUMPKIN SALAD • n • d Pearl couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	19
EXTRA TOPPINGS Add grilled halloumi	+4
Add smoked salmon	+5
Add grilled chicken	+6
Add grilled prawns	+6

MAINS

CAPE GRIM PORTERHOUSE 300G • d Tasmanian pure grass fed, marble score 2+	37
RANGERS VALLEY WAGYU RUMP 300G • d Grain fed wagyu, marble score 5+	36
All steaks served with house salad, chips & your choice of sauce: mushroom peppercorn creamy garlic gravy	
EXTRA OPTION Add grilled prawns	+6
GARLIC PRAWNS Creamy garlic sauce, jasmine rice, house salad	32
CONFIT DUCK LEGS Potato mash, eggplant, zucchini, pickled cabbage, roasted mushroom, bacon crumbs & jus	32
BRAISED LAMB SHOULDER Tzatziki, pita bread, cucumber greek salad, chips, persian feta, oregano	33
FISH & CHIPS • d '150 lashes pale ale' battered fish fillets with house salad, chips, tartar & fresh lemon	25
GRILLED WHITING AVAILABLE	27
BUTTER CHICKEN • n Tandoori chicken tikka, cooked in rich creamy tomato gravy, naan bread, saffron pilaf	24
SALT AND PEPPER CALAMARI • d Salt & pepper calamari with house salad, chips, tartar & fresh lemon	25
ORA KING SALMON Rosti potato, white bean puree, pickled mushrooms, broccolini, baby carrots, lemon	34
PERI PERI CHICKEN • d Marinated char-grilled chicken with a rocket, cherry tomato & red onion salad, peri peri mayonnaise, fresh lemon & potato wedges	27
HOMEMADE CHICKEN PARMIGIANA Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella - served with house salad & chips	26
HOMEMADE CHICKEN SCHNITZEL Parmesan cheese & herb crumbed chicken breast - served with lemon, house salad & chips	25
ZAGAME'S SEAFOOD PLATTER FOR ONE Freshly shucked oyster, grilled whiting, salt & pepper calamari, white wine mussels, scallop in caper butter, prawn skewer, octopus & smoked ora king salmon salad, fries	36
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, fries, house salad	65

PASTA & RISOTTO

LINGUINE MARINARA • d With prawns, scallops, pipis, calamari, mussels, market fish, chilli, garlic, fresh herbs & olive oil	27
GNOCCHI FUNGI • v Roasted mushrooms, spinach, porcini cream, parmesan cheese, truffle oil & homemade focaccia	25
CORN RISOTTO Arborio rice, corn puree, corn kernels, maple glazed bacon, parmesan cheese & lemon	21
BUTTERNUT PUMPKIN RISOTTO • v Pumpkin puree, crispy sage, roasted pumpkin seeds, butter, parmesan cheese	21
Add chicken	+4
SPAGHETTI PASTA SERVED WITH YOUR CHOICE OF: Creamy mushroom & bacon carbonara or beef bolognese with parmesan cheese	19
BEEF & CASHEW WOK • n Stir-fried beef with vegetables, noodles & our own char sui sauce finished off with cashew nuts	27
VEGETARIAN OPTION AVAILABLE • v	21
CHEFS SIDES	
MAPLE SPICED ROASTED PUMPKIN Labneh, dukkah, puffed rice	6
BUTTERY BROCCOLINI • v • n Bacon, almond pesto	7
BOWL OF BUTTERY STEAMED VEGETABLES • v	6
MASHED POTATO • v	6
BOWL OF CHIPS • v	9
BOWL OF POTATO WEDGES • v	11
GOURMET PIZZA	
MARGHERITA • v With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini & fresh basil	13
CAPRICCIOSA With pizza sauce, mozzarella, smoked leg ham, mushrooms, kalamata olives & anchovies	17
MEATLOVERS With pizza sauce, mozzarella, smoked ham, bacon, chicken, salami, sujuk sausage, onion jam & bbq sauce	20
VEGO-RAMA • v • n With pizza sauce, mozzarella, pumpkin, eggplant, zucchini, roast red peppers, onion jam, feta & pesto	19
SOPRESSA SALAMI AND PESTO • n With pizza sauce, mozzarella, onion confit, fresh tomato, roast red peppers, olives & bocconcini	19
SMOKY BBQ CHICKEN With pizza sauce, roast red peppers, onion jam & bbq sauce	19
HAWAIIAN With pizza sauce, smoked ham, pineapple & mozzarella	17
PROSCIUTTO With pizza sauce, mozzarella, semi dried tomato, bocconcini, olives, fresh basil & prosciutto	19
EXTRA TOPPINGS Add vegetables / cheese	+3
Add smoked salmon	+5
Add meat	+4

SENIORS

Please present your seniors card when ordering

SPAGHETTI BOLOGNESE	9.9
SPAGHETTI CARBONARA	9.9
VEGETABLE WOK • v	9.9
PIZZA 8 INCH	9.9
CORN RISOTTO	9.9
CALAMARI, HOUSE SALAD, LEMON	9.9

SALT & PEPPER CALAMARI • d Salt & pepper calamari with house salad, chips, tartar & fresh lemon	14
FISH & CHIPS • d '150 lashes pale ale' battered fish fillets with house salad, chips, tartar & fresh lemon	14
HOMEMADE CHICKEN SCHNITZEL OR PARMA Parmesan cheese & herb crumbed chicken breast with lemon or smoked leg ham, tomato & mozzarella, both served with house salad & chips	15
GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d Served with house salad, chips & your choice of sauce: mushroom peppercorn creamy garlic gravy	20
CONFIT DUCK LEG Mashed potato, broccolini, roasted mushroom, jus	17.9

UPGRADE YOUR MEAL	
• Soup of the day with crusty bread	+4
• Garlic bread	+4
• Grilled prawns	+6
• 150ml glass of house wine	+4
• Pot of house beer	+4
• Vanilla ice cream or chocolate mousse	+4

MON – FRI LUNCH | 11.30AM – 2.30PM
 MON – THURS DINNER | 5.30PM – 9PM
 FRI DINNER | 5.30PM – 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.

GLUTEN FREE

STARTERS

GARLIC OR HERB PIZZA WITH CHEESE • v	10
Add fresh sliced tomato & basil	+2
CLASSIC BRUSCHETTA • v	13
Gluten free toast with roma tomatoes, shaved red onion, basil, torn bocconcini, balsamic glaze & olive oil	
DIPS PLATE • v	16
Our homemade dips, marinated olives, feta & crispy gluten free bread	

SALADS

PULLED LAMB • n	21
Warm braised pulled lamb, beetroot, persian feta, mixed leaf salad, red onion, labneh, dukkah, pomegranate molasses, fresh mint, olive oil	
CHICKEN CAESAR	22
Cos lettuce, chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
TUSCAN VEGETABLE SALAD • n • d	16
Grilled eggplant, zucchini, roasted mushrooms, peppers, onions, white bean puree, toasted almonds, spinach & kale	
EXTRA OPTIONS	
Add grilled halloumi	+4
Add smoked salmon	+5
Add grilled chicken	+6
Add grilled prawns	+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 served with house salad, chips & your choice of sauce: mushroom peppercorn creamy garlic gravy	
EXTRA OPTION	
Add grilled prawns	+6
PERI PERI CHICKEN • d	27
Marinated char-grilled chicken with a rocket, cherry tomato & red onion salad, peri peri mayonnaise, fresh lemon & rosemary potatoes	
BRAISED LAMB SHOULDER	33
Tzatziki, pita bread, cucumber greek salad, chips, persian feta, oregano	
BUTTER CHICKEN • n	24
Tandoori chicken tikka, cooked in rich creamy tomato gravy, saffron pilaf	
GRILLED FISH & CHIPS • d	27
Grilled whiting with house salad, tartar sauce & fresh lemon	
GARLIC PRAWNS	32
Creamy garlic sauce, jasmine rice, house salad	
PASTA & RISOTTO	
BUTTERNUT PUMPKIN RISOTTO • v	21
Pumpkin puree, crispy sage, roasted pumpkin seeds, butter, parmesan cheese	
Add chicken	+4
GLUTEN FREE PENNE MARINARA • d	28
With prawns, scallops, pipis, calamari, mussels, market fish, chilli, garlic, fresh herbs & olive oil	
GLUTEN FREE PENNE SERVED WITH YOUR CHOICE OF:	21
Creamy mushroom & bacon carbonara or beef bolognese with parmesan cheese	
CHEFS SIDES	
MAPLE SPICED ROASTED PUMPKIN	6
Labneh, dukkah, puffed rice	
BUTTERY BROCCOLINI • v • n	7
Bacon, almond pesto	
BOWL OF BUTTERY STEAMED VEGETABLES • v	6
MASHED POTATO • v	6
BOWL OF CHIPS • v	9

GOURMET PIZZA

MARGHERITA • v	37
With pizza sauce, mozzarella, fresh sliced tomato, baby bocconcini & fresh basil	
CAPRICCIOSA	36
With pizza sauce, mozzarella, smoked leg ham, roasted mushrooms, kalamata olives & anchovies	
VEGO-RAMA • v • n	27
With pizza sauce, mozzarella, pumpkin, eggplant, zucchini, roast red peppers, onion jam, feta & pesto	+6
HAWAIIAN	27
With pizza sauce, smoked ham, pineapple & mozzarella	
SMOKY BBQ CHICKEN	33
With pizza sauce, roast red peppers, onion jam, smoked mozzarella & bbq sauce	
EXTRA TOPPINGS	
Add vegetables / cheese	
Add meat	
Add smoked salmon	

SENIORS

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BUTTERNUT PUMPKIN RISOTTO • v	21
Pumpkin puree, crispy sage, roasted pumpkin seeds, butter, parmesan cheese	
Add chicken	+4
GLUTEN FREE PENNE BOLOGNESE OR CARBONARA	12
Creamy mushroom & bacon carbonara or beef bolognese with parmesan cheese	
GRILLED FISH & CHIPS • d	28
Grilled whiting served with house salad, tartar sauce & fresh lemon	
GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d	20
Served with house salad, chips & your choice of sauce: mushroom peppercorn creamy garlic gravy	
UPGRADE YOUR MEAL	
• Soup of the day with gluten free bread	+4
• Grilled prawns	+6
• 150ml glass of house wine	+4
• Vanilla ice cream	+4

VEGAN



STARTERS

POLENTA FRIES • g	11
Crispy polenta fries, homemade tomato sauce	
DEEP FRIED VEGETABLE SPRING ROLLS	15
Vermicelli noodles, carrot, shiitake mushrooms & cabbage, sweet & sour sauce	
TOMATO BRUSCHETTA	12
Crusty sourdough with roma tomatoes, shaved red onion, basil, olive oil	
TUSCAN VEGETABLE SALAD • n	20
Grilled eggplant, zucchini, roasted mushrooms, peppers, onions, white bean puree, toasted almonds, spinach & kale	
MAPLE PUMPKIN SALAD • n	19
Pearl couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	
CORN FRITTERS	14
Crispy corn & zucchini fritters, soya emulsion, guacamole	+3
	+4
	+5

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	
BUTTERNUT PUMPKIN RISOTTO • v	21
Pumpkin puree, crispy sage, roasted pumpkin seeds	+3
SPICY TOFU STEW WITH RICE	20
Spicy tom yum tofu stew, vegan mince, bean sprouts, baby bok choy, spring onions, coriander, fragrant rice	
CHICKPEA AND CAULIFLOWER CURRY	21
Served with aromatic basmati	

DESSERT

PIÑA COLADA CAKE	9.5
Pineapple & coconut cake	
CHURROS & CHOCOLATE SAUCE	10

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