

## STARTERS

<b>CLASSIC GARLIC BREAD</b>	7
<b>GARLIC CHEESE PIZZA • v</b>	10
<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 • n</b> Tomato, feta cheese, red onion, balsamic vinegar, basil, pine nut pesto	12
<b>POLENTA FRIES • v • d</b> Crispy polenta fries, homemade tomato sauce	11
<b>DUMPLINGS</b> Pork & chive dumplings, chilli infused kecap manis	16
<b>DIPS PLATE • v</b> Two homemade dips & marinated olives - served with garlic flat bread	12
<b>HOMEMADE VEG SPRING ROLLS • v • d</b> Vermicelli noodles, carrot, shiitake mushrooms, cabbage, sweet & sour sauce	15
<b>LAMB SHASHLIK</b> Char-grilled chunky lamb, onion & capsicum skewer rubbed in aromatic spices - served with tortilla bread & tzatziki sauce	17
<b>SEARED SCALLOPS &amp; CHORIZO</b> Pan seared scallops with chorizo, pumpkin puree, pickled cabbage & parsnip chips	17
<b>ZAGAME'S TASTING PLATE</b> 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

<b>LEMON PEPPER CALAMARI</b> Calamari tossed in lemon pepper, fried & served with fresh asian slaw salad of capsicum, wombok, red onion, mint, coriander, our own sweet & sour dressing	19
<b>MAPLE PUMPKIN SALAD • v • n</b> Israeli couscous, quinoa, roasted sunflower & pumpkin seeds, sautéed kale, dried cranberries, cashew nuts, citrus dressing	16
<b>BEETROOT &amp; WALNUT SALAD • v • n</b> Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, croutons, candied walnuts, puffed black rice, mint leaves, balsamic, olive oil	16
<b>SMOKED SALMON SALAD • d</b> Lettuce, potato, chives, bbq onions, semi-dried tomato, capers, fresh mandarin & 7 minute egg	23
<b>CHICKEN CAESAR</b> Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	21
<b>EXTRA OPTIONS</b> Add chicken	+4
Add smoked salmon	+5

## MAINS

<b>CAPE GRIM PORTERHOUSE 300G • d</b> Tasmanian pure grass fed, marble score 2+	36
<b>RANGERS VALLEY WAGYU RUMP 300G</b> Grain fed wagyu, marble score 5+	35
All steaks served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	
<b>EXTRA OPTIONS</b> Add onion rings	+3
Add ½ grilled chorizo	+5
Add prawn skewer	+6
<b>THAI CHICKEN CURRY</b> Homemade chicken green curry served with steamed jasmine rice, prawn crackers, bok choy, chilli & grilled lime	27
<b>LAMB RIBS</b> Slow cooked lamb ribs served with coleslaw, chat potatoes & bbq sauce	35
<b>VEAL SHANK POT PIE</b> Slow braised veal shank cooked with root vegetables & herbs, topped with puff pastry - served with a side salad & bread dumpling	31
<b>HOMEMADE CHICKEN SCHNITZEL</b> Parmesan cheese & herb crumbed chicken breast - served with fresh lemon, house salad & chips	25
<b>HOMEMADE CHICKEN PARMIGIANA</b> Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella - served with house salad & chips	26
<b>SCOTCH FILLET 300GM</b> Char-grilled, served with colcannon potatoes - cabbage, smoked ham hock & spring onions, sweet corn, kale, gravy	40
<b>FISH &amp; CHIPS • d</b> Beer battered basa - served with house salad, tartar sauce, fresh lemon & chips (available grilled)	26
<b>CALAMARI • d</b> Fried calamari dusted with lemon pepper - served with house salad, tartar, fresh lemon & chips	25
<b>KING ORA SALMON</b> Pan-fried crispy skin salmon, honey glazed potatoes, char-grilled broccolini, blistered cherry tomatoes, anchovy & caper sauce, lemon	35
<b>KANGAROO FILLET</b> Garlic & rosemary marinated kangaroo fillet, brussel sprouts, jerusalem artichokes, pickled pear, mushrooms & mountain pepper gravy	32
<b>ZAGAME'S SEAFOOD PLATTER FOR TWO</b> Freshly shucked oysters, smoked ora king salmon, tuna tartare on lettuce, char-grilled octopus, prawn cocktail in cucumber cups, white wine steamed mussels, scallops in caper butter, beer battered fish, lemon pepper calamari, lemon, tartar sauce, chips, house salad	65

## PASTA & RISOTTO

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

## CHEFS SIDES

<b>ZUCCHINI CHIPS WITH CHILLI MAYO • v</b>	6
<b>STEAMED SEASONAL VEGETABLES • v</b>	6
<b>TEMPURA ONION RINGS WITH AIOLI • v</b>	6
<b>SWEET POTATO CHIPS WITH AIOLI • v</b>	6
<b>CREAMY MASHED POTATO • v</b>	6
<b>GARDEN SALAD • d • v</b> Tomato, cucumber, red onion & lemon dressing	6
<b>BOWL OF CHIPS • v</b>	9
<b>BOWL OF POTATO WEDGES • v</b> Sweet chilli & sour cream	11

## GOURMET PIZZA

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

## SENIORS

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

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

ADD SOUP OF THE DAY FOR +2



<b>HOMEMADE CHICKEN SCHNITZEL</b> Parmesan cheese & herb crumbed chicken breast - served with fresh lemon, house salad & chips	13.9
<b>HOMEMADE CHICKEN PARMIGIANA</b> Parmesan cheese & herb crumbed chicken breast with smoked leg ham, tomato & mozzarella	14.9

<b>CHICKEN CAESAR SALAD</b> Cos lettuce, poached chicken, bacon, croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	13.9
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<b>LEMON PEPPER CALAMARI • d</b> Fried calamari marinated in lemon pepper - served with house salad, tartar, fresh lemon & chips	13.9
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<b>LAMB RIBS</b> Slow cooked lamb ribs with mashed potato, veggies & bbq sauce	18.9
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<b>GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d</b> Served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	20.9
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ADD SOUP OF THE DAY FOR +2



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

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

<b>GARLIC CHEESE PIZZA • v</b>	11
<b>SOUP OF THE DAY</b>	9
With gluten free bread - please ask our staff for today's soup	
Extra bread	+2
<b>CLASSIC BRUSCHETTA • v • n</b>	12
Tomato, feta cheese, red onion, balsamic vinegar, basil, pine nut pesto	
<b>DIPS PLATE • v</b>	14
Two homemade dips & marinated olives - served with garlic flat bread	
<b>SEARED SCALLOPS &amp; CHORIZO</b>	17
Pan seared scallops with chorizo, pumpkin puree, pickled cabbage & parsnip chips	

## CHEFS SIDES

<b>STEAMED SEASONAL VEGETABLES • v</b>	6
<b>CREAMY MASHED POTATO • v</b>	6
<b>GARDEN SALAD • d • v</b>	6
With tomato, cucumber, red onion, lemon dressing	
<b>BOWL OF CHIPS • v</b>	9

## SALADS

<b>LEMON PEPPER CALAMARI • d</b>	19
Calamari tossed in lemon pepper, fried & served with fresh asian slaw salad of capsicum, wombok, red onion, mint, coriander, lemon dressing	
<b>BEETROOT &amp; WALNUT SALAD • v • n</b>	16
Roasted beetroot, baby cos lettuce, pear, crispy chickpeas, candied walnuts, gf croutons, puffed black rice, mint leaves, balsamic, olive oil	
<b>SMOKED SALMON SALAD • d</b>	23
Lettuce, potato, chives, bbq onions, semi-dried tomato, fried capers, fresh mandarin & 7 minute egg	
<b>CHICKEN CAESAR</b>	21
Cos lettuce, poached chicken, bacon, gluten free croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
<b>EXTRA OPTIONS</b>	
Add chicken	+4
Add smoked salmon	+5

## PASTA AND RISOTTO

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

## MAINS

<b>CAPE GRIM PORTERHOUSE 300G • d</b>	36
Tasmanian pure grass fed, marble score 2+	
<b>RANGERS VALLEY WAGYU RUMP 300G</b>	35
Grain fed wagyu, marble score 5+	
All steaks served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	
<b>EXTRA OPTIONS</b>	
Add ½ grilled chorizo	+5
Add prawn skewers	+6
<b>KANGAROO FILLET</b>	32
Garlic & rosemary marinated kangaroo fillet, brussel sprouts, jerusalem artichokes, pickled pear, mushrooms & mountain pepper gravy	
<b>LAMB RIBS</b>	35
Slow cooked lamb ribs served with coleslaw, chat potatoes & bbq sauce	
<b>SCOTCH FILLET 300GM</b>	40
Char-grilled, served with colcannon potatoes - cabbage, smoked ham hock & spring onions, sweet corn, kale, gravy	
<b>CALAMARI • d</b>	25
Fried calamari dusted with lemon pepper - served with house salad, tartar sauce, fresh lemon & chips	
<b>GRILLED FISH &amp; CHIPS • d</b>	26
With house salad, tartar sauce & fresh lemon	
<b>KING ORA SALMON</b>	35
Pan-fried crispy skin salmon, honey glazed potatoes, char-grilled broccolini, blistered cherry tomatoes, anchovy & caper sauce, lemon	

## GOURMET PIZZA

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

## SENIORS

<b>CARBONARA PENNE</b>	9.9
Carbonara of bacon, egg, parsley & basil in a creamy garlic sauce	
<b>BOLOGNESE PENNE</b>	9.9
Beef bolognese, slow cooked in rich napoli sauce	
<b>GRILLED FISH &amp; CHIPS • d</b>	9.9
<b>PUMPKIN RISOTTO • v</b>	9.9
Chunky pumpkin, spinach, cream, sage butter & pecorino cheese	
<b>CHICKEN CAESAR SALAD</b>	13.9
Cos lettuce, poached chicken, bacon, gf croutons, 7 minute egg, shaved parmesan cheese, anchovies, caesar dressing	
<b>GREAT SOUTHERN (MSA) PORTERHOUSE 180G • d</b>	20.9
Served with house salad, chips & your choice of sauce: mushroom   peppercorn   creamy garlic   gravy	

# VEGAN



## STARTERS

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

## MAINS

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

## DESSERT

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

ZFK

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 10% surcharge applies on public holidays.