

Dinner Menu

Starters

Oven Baked Cheesy Garlic Bread (V)

— 9.90 —

Zegatos Calamari (Z, GFA)

Snap Fried Lemon Pepper
Calamari Fresh Lemon & Aioli

Or

Pan Seared Calamari With
Gremolata, Cherry Tomatoes &
Salsa Verde

— 13.50 —

Halloumi Chips (V, GF)

Served With Caramelised Balsamic
Shallots & Cherry Tomatoes

— 13.50 —

Wagyu Meatballs (GF)

Served with House Made Neapolitan
Sauce & Fried Sage

— 13.50 —

Smoked Salmon

With a Green Peppercorn & Caper
Crème Fraiche on Grilled Sourdough

— 16.50 —

Taste Plate (Z)

Lemon Pepper Calamari, Wagyu
Meatballs, Halloumi Chips, Grilled
Sourdough, Extra Virgin Olive Oil &
Balsamic Vinegar

— 27.00 —

Pasta

Lasagne

Oven Baked Beef Lasagne

Or

Vegetable Lasagne (V)

Served With The House Salad

Or

Cheesy Garlic Bread

— 18.00 —

Bolognese (GFA)

Spaghetti Tossed Through a Rich
Tomato & Beef Sauce Served with
Cheesy Garlic Bread

— 15.00 —

Zegatos Carbonara (GFA)

Spaghetti with Bacon, Porcini
Mushroom, Onion & Garlic Cream
Sauce Topped with Parmesan

— 20.00 —

Sand Crab Ravioli (Z)

Soft Pillows of Sand Crab in Zegatos
Style Creamy Bisque with Cracked
Pepper & Micro Herbs

— 27.00 —

Spaghetti Con Polpette (GFA)

Spaghetti with House Made Wagyu
Meatballs in a Roast Tomato &
Artichoke Sauce

— 24.00 —

Gnocchi Burro E Salvia

Handmade Gnocchi with Burnt Butter
& Sage Topped with Parmesan

— 19.00 —



Dinner Menu

Cottage Pie (GFA)

Open Beef Bourguignon Pie with Steamed Beans, Perfect Mash & a Pastry Shard

— 25.00 —

Pork Cutlet (Z, GFA)

Barkers Creek King Pork Cutlet with Potato Roesti, Greens and Apple & Fig Compote

— 34.00 —

Tasmanian Salmon

Served with Pumpkin & Spinach Gnocchi, Blistered Cherry Tomatoes, Wilted Greens & a Citrus Salsa Verde

— 28.00 —

Chicken Breast (GFA)

Pork & Fennel Stuffed Chicken Breast with Roast Potatoes & Steamed Greens

— 27.00 —

Pork Belly (GFA)

Twice Cooked Pork Belly with Potato Gratin, Green Beans & Red Wine Jus

— 32.00 —

Fish of the Day

Ask Your Waiter for Todays Creation

— Market Price —

Zegatos Famous Calamari (Z)

Snap Fried Lemon Pepper Calamari Served with Chips, Salad, Fresh Lemon & Aioli

— 25.50 —

Eye Fillet (GFA)

70 Day Grain Fed Darling Downs 200g

— 38.00 —

MSA Rump (GFA)

Cape Grim Tasmania

200G — 25.00 —

300G — 32.00 —

400G — 38.00 —

MSA Rib Fillet (GFA)

John Dee Darling Downs 300g

— 38.00 —

All Steaks Are Served With A Choice Of Chips & Salad

Or

Mash Potato & Steamed Greens

Sauces (GF)

Red Wine Jus

Mushroom

Pepper

Diane

Chilli

Garlic Butter

Healthy Choice Option

Any Protein Served on Ginger Infused Sweet Potato Mash with Steamed Greens

