

# ZEGATOS

## DINNER MENU

### STARTERS

#### OVEN BAKED CHEESY GARLIC BREAD

- 9.9 -

V

#### ZEGATOS CALAMARI - Z

Snap Fried Lemon Pepper Calamari,  
Fresh Lemon & Aioli

or

Pan Seared Calamari with Gremolata,  
Cherry Tomatoes & Salsa Verde

- 13.5 -

GFA Z

#### HALLOUMI CHIPS - Z

Served with Caramelised Balsamic,  
Schallots & Cherry Tomatoes

- 13.5 -

V GF Z

#### WAGYU MEATBALLS

Served with House Made Neapolitana  
Sauce & Fried Sage

- 13.5 -

GF

#### TASTE PLATE - Z

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

- 27 -

Z

### PASTA

#### LASAGNE

Oven Baked Beef or Vegetable  
Lasagne Served with House Salad or  
Cheesy Garlic Bread

- 18 -

V

#### BOLOGNESE

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

- 15 -

GFA

#### ZEGATOS CARBONARA

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

- 19 -

GFA

#### SAND CRAB RAVIOLI - Z

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

- 27 -

Z

#### SPAGHETTI CON POLPETTE

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

- 19 -

GFA

#### GNOCCHI BURRO E SALVIA

Handmade Gnocchi with Burnt Butter &  
Sage Topped with Parmesan

- 19 -

V - Vegetarian / GF - Gluten Free

GFA - Gluten Free Available on Request / Z - Zegatos Specialty

# ZEGATOS

## DINNER MENU

### COTTAGE PIE

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

- 25 -

GFA

### PORK CUTLET

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

- 34 -

GFA

### TASMANIAN SALMON

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

- 28 -

### CHICKEN BREAST

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

- 27 -

GFA

### PORK BELLY

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

- 32 -

GFA Z

### FISH OF THE DAY

Ask Your Waiter for Todays Creation

- Market Price -

### ZEGATOS FAMOUS CALAMARI

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

- 25.5 -

Z

### EYE FILLET

70 Day Grain Fed

Darling Downs

200g

- 38 -

### BLACK ONYX RUMP

Cape Grim

Tasmania

200g 300g 400g

- 25 - - 32 - - 38 -

### MSA RIB FILLET

John Dee

Darling Downs

300g

- 38 -

All steaks are served with a choice of Chips & Salad or Mash Potato & Steamed Greens

GFA

### SAUCES

GF

Red Wine Jus, Mushroom, Pepper, Diane, Chilli or Garlic Butter

### HEALTHY CHOICE OPTION

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

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GFA - Gluten Free Available on Request / Z - Zegatos Specialty