# ZEGATOS DINNER



Oven Baked Cheesy Garlic Bread	11.00
<b>Taste Plate for 2</b> Cheesy garlic bread, Peking Duck Spring rolls(2), Snap Fried Calamari	29.00
<b>Peking Duck Spring Rolls</b> Hand-crafted spring rolls with Hoisin dipping sauce	16.00
<b>Zegatos Famous Calamari Z GFA</b> Snap Fried Lemon Pepper Calamari, Fresh Lemon & Aioli or	14.90
Pan Seared Calamari with Gremolata	

NEW

14.90

11.00

### MAINS

Yellow Beef Curry	27.50
Slow braised beef cheeks, with a mild	
yellow curry sauce, steamed jasmine rice	
Oven Baked Chicken Breast GFA	29.00
	29.00
Proscuitto wrapped chicken breast on	
mushroom spinach risotto, burnt sage	
butter	
Pork Belly Z GFA	35.00
Twice Cooked Pork Belly with a medley of	
roast vegetables, red wine jus & onion jam	
Zegatos Famous Calamari	28.00
Span Fried Lomon Poppor Calamari, china	

Cherry Tomatoes & Salsa Verde

Roast Vegetable Frittata

Served with crumbled fetta and salsa verde

#### Hand Cut Chips

Salted, Cajun dusted or Truffle & Parmesan dusted

### SALADS

Tasmanian salmon nicoise	28.00
Poached salmon, green beans, buttered	
potatoes, egg, cos lettuce with a basil aioli	
Pork Belly Salad	26.00
Pork belly, fresh apple, parmesan, roast	
capsicum with a seeded mustard dressing	

salad, fresh lemon & aioli

Tasmanian Salmon Fillet GFANEWOn a bed of slow roasted egg plan, whitebean and tomato ragout	28.00
Black Onyx MSA Rump	200g \$30
served with choice of chips & salad or	300g \$38
mash potato & steamed greens	400g \$45
<b>450g OP Rib on the bone</b> served with choice of chips & salad or sash potato & steamed greens	49.90
Sauces: red wine Jus, mushroom, pepper, diane, haba butter or garlic butter	nero chilli
Healthy Choice Option: Any Protein Served on Ginger I sweet potato mash	nfused
V- Vegetarian / GFA- Gluten Free Available on Request Z- Zegatos Specialty	t /

# ZEGATOS DINNER

## PIZZAS - Italian Woodfired Pizza Base

<b>Chargrilled Chicken Pizza</b> Chargrilled chicken, spinach, fetta, finished with semi-dried tomato pesto	24.00
Smoked Salmon Pizza NEW Smoked salmon, purple onion, caper berry, finished with sour cream gremolata	24.00
<b>Truffled Mushroom Pizza V</b> Buttered field mushroom and porcini mushroom, finished with parmesan cheese and truffle oil splash	24.00
<b>Pork Belly Pizza</b> Pork belly and onion jam, finished with	24.00

### PASTAS

Sand Crab Lasagne NEW served with Zegatos signature creamy bisque sauce	Entrée \$30 Main \$45
<mark>Lasagne</mark> Oven Baked Beef Lasagne	22.00
<b>Vegetarian Lasagne V</b> Homemade with chargrilled vegetables cooked to perfection	22.00
<mark>Zegatos Carbonara</mark> Spaghetti with Bacon, Mushroom, Onion & Garlic Cream Sauce Topped with Parmesan	24.00

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caramelised balsamic		Sand Crab Ravioli Z	30.00
		Soft Pillows of Sand Crab in Zegatos Style	
Bacon, Chorizo, & Salami	22.00	Creamy Bisque with Cracked Pepper &	
Mozarella cheese, cracked pepper, &		Baby Spinach	
smoked extra virgin olive oil			
		Creamy Garlic Prawn Pasta	32.00
Classic Marguerita V	19.80	Sauteed tiger prawns, in a rich garlic	
Blistered cherry tomatoes, onion,		cream sauce	
mozzarella & basil oil			
		Vegetarian Gnocchi Aglio e Olio V NEW	24.90
		Caramelised hand-made Gnocchi tossed	
		through fresh garlic, chilli, baby spinach,	
		extra virgin olive oil & shaved parmesan	
		Spaghetti Matriciana	27.90
		Pan seared Bacon, Onion, Chill & House	
		made Tomato Sauce	