

CHECK OUT OUR ALL-DAY BAR SNACK MENU

AVAILABLE FROM

11.30am — 9pm THURSDAY TO SATURDAY

WEDNESDAY NIGHT, STEAK NIGHT!

300g Porterhouse steak cooked to your liking with your choice of sauce, chips & salad for only \$15
available Wednesday's from 5.30pm—9pm

THURSDAY PARMIGIANO NIGHT!

Why not join in for musical bingo & grab yourself a Parmigiano for only \$18

Available 5.30pm—9pm every Thursday

HAWAIIAN smoked ham, Napoli, pineapple & cheese

TRADITIONAL smoked ham, Napoli & cheese

JOHNNY CASH hot salami, jalapenõs, sriracha sauce, cheese & chilli flakes

2 FOR 1 FRIDAY!

Select any item from our \$13 lunch menu & receive another item from the same menu free! Available 11.30am—2.30pm

ZED BAR - THE PLACE TO BE!

\$6 BIG 6! TUESDAY TO THURSDAY

6pm — 8pm

\$6 SCHOONERS

Carlton Dry
Carlton Draught
Great Northern
Bulmer's Cider

\$6 WINES

Stony Peak Sparkling
Stony Peak Semillon
Sauvignon Blanc
Stony Peak Chardonnay
Stony Peak Shiraz Cabernet

\$6 SPIRITS

Finlandia vodka, Gordon's gin, Jim Beam. Jack Daniels,
Johnny Walker Red, Bundy Rum

FRIDAY HAPPY HOUR!

DRINK SPECIALS 6pm—8pm

\$3 MIDDY'S

\$4.50 SCHOONERS

Carlton Dry, Carlton Draught,
Great Northern, Bulmer's
Cider

\$10 COCKTAILS

\$12 ESPRESSO MARTINI'S

Apple Redskin, Red Corvette,
Berry Caprioska, Cosmopolitan,
Tokyo Sour, Mojito

\$4.75 SPIRITS

Finlandia vodka, Gordon's gin,
Jim Beam. Jack Daniels,
Johnny Walker Red,
Bundy Rum

\$4.50 WINE

Stony Peak Sparkling, Stony
Peak Semillon Sauvignon
Blanc, Stony Peak Chardonnay
Stony Peak Shiraz Cabernet

ZED BAR - THE PLACE TO BE!

Starters

- Garlic & Chive Bread (V)** 6.5
Suggested Wine: Brown Brothers Sparkling Pinot Chardonnay
- Smoked Salmon** with fetta, roquette bruschetta with an orange vinaigrette 14.9
Suggested Wine: Matua Sauvignon Blanc
- Wild Mushroom & Mozzarella Arancini Balls** with a tomato, roquette & parmesan salad (V) 14.9
Suggested Wine: Foster E Rocco Rose'
- Salt & Chilli Squid** with julienne pineapple, roast chorizo, served with a herb salad & kaffir lime dressing 16
Suggested Wine: Buller Wines Pinot Grigio
- Corn Chips** with house-made chilli jam & guacamole (G F) (V) 9
Suggested Wine: Brown Brothers Moscato
- Share Plate:** Chef's selection of meats, olives, house-marinated vegetables, grilled haloumi, chilli squid served with crusty bread 35
Suggested Wine: Buller Wines Prosecco

Salads

- Salt & Lemon Pepper Squid Salad** with cherry tomatoes, cashews, roast chorizo, spanish onion, cucumber with a lime & chilli dressing 23
Suggested Wine: Buller Wines Pinot Grigio
- Smoked Salmon** with avocado, bacon, tomato & grilled haloumi salad with an orange vinaigrette dressing (Gf) 24
Suggested Wine: Matua Sauvignon Blanc
- Thai Beef Salad** marinated beef, egg noodles, fresh cucumber, tomato, onion, bean shoots & cashews In a kaffir lime dressing 23
Suggested Wine: Tobacco Road Merlot

Mains

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- Wagyu Cheeseburger** lettuce, tomato, pickled onion, 18
bbq chipotle, american mustard & pickle
served on a sesame seed milk bun with chips
Suggested Beer: James Squire One Fifty Lashes Pale Ale
- Peppered Salmon** on a tomato, olive & feta salad 26
with beetroot tzatziki (Gf)
Suggested Wine: Stony Peak Chardonnay
- Chicken Saltimbocca** on a mediterranean cous cous 26
salad topped with a roasted capsicum & yoghurt sauce
Suggested Wine: T'gallant Pinot Noir
- Fettuccine** with cherry tomato, baby spinach, basil 21
pesto & shaved parmesan (V)
- Add salmon 4
Suggested Wine: Tobacco Road Merlot
- Szechuan Lamb** ribs slow cooked with fresh slaw, 24
ranch dressing, served with chips
Suggested Wine: Mitolo 'Jester' Cabernet Sauvignon
- Battered Barramundi** served with chips & salad & 17
house made tartare
Suggested wine: Matua Sauvignon Blanc

Parmigiana's

HAWAIIAN smoked ham, Napoli, pineapple & cheese 26

Suggested beer: Wild Yak Pacific Ale

TRADITIONAL smoked ham, Napoli & cheese 24

Suggested beer: Furphy Refreshing Ale

JOHNNY CASH hot salami, jalapenõs, sriracha sauce,
cheese & chilli flakes 26

Suggested beer: Lazy Yak Pale Ale

From the Grill

300g Grain fed scotch fillet 32

300g grain fed porterhouse steak 30

500g rib eye scotch on the bone 44

Sauces: gravy, mushroom, pepper, Dianne, casino

butter or Béarnaise 1.5

Creamy garlic seafood topping 7

*All steaks are served with your choice of chips & salad or
mashed potato & seasonal vegetables*

Sides

Bowl of wedges with sweet chilli sauce & sour cream 11

Bowl of chips 7

Side salad 6

Mashed potato or seasonal vegetables 6

\$13 Lunches

(11.30am - 2.30pm only)

120g Schnitzel or Parmigiana served with chips & salad

Mushroom arancini balls (4) served with chips, salad & chive aioli (V)

Zed Wrap crispy chicken tenders, lettuce, tomato, onion, shredded cheese & honey mustard served with chips

Salt And Chilli Squid served with chips, salad & chive aioli

Open Steak Sandwich lettuce, tomato, beetroot, onion, cheese & egg. Served on Vienna bread with a side of chips

Zed Rueben Sandwich salami, ham, pulled pork, pickled onion, Egmont cheese & dijonaise in a vienna toastie, served with chips

Bar Snacks

(Available 11.30am - 9pm Thursday-Saturday)

Garlic & Chive Bread 6.5

Bowl of wedges served with sweet chilli sauce & sour cream 11

PIZZA: 12

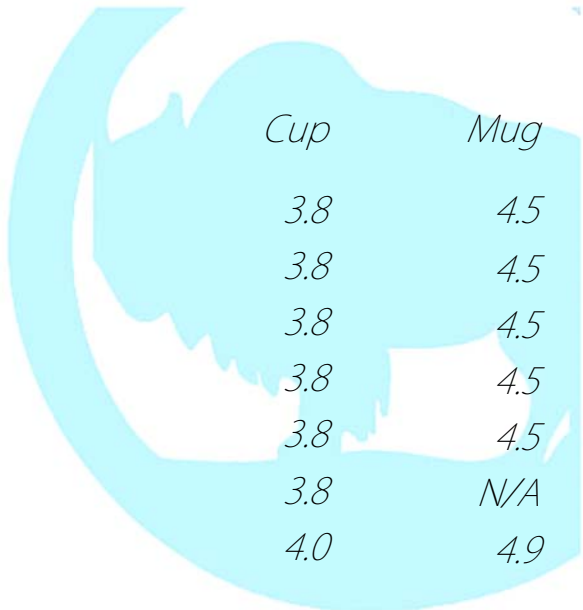
VEGETARIAN tomato base, pickled onion, olives, roquette, feta, mozzarella & balsamic

TROPICAL Napoli Base, Ham, Pineapple & Mozzarella

PULLED PORK BBQ Chipotle Base, Spanish

Onion, Roquette & Mozzarella

Hot Drinks



	<i>Cup</i>	<i>Mug</i>
Flat white	3.8	4.5
Latte	3.8	4.5
Cappuccino	3.8	4.5
Macchiato	3.8	4.5
Long black	3.8	4.5
Espresso	3.8	N/A
Hot chocolate	4.0	4.9
Extra shot	70c	
Soy milk	1	
POT OF TEA	4	
English Breakfast		
Earl Grey		
Peppermint		
Lemon & ginger		

Something a little stronger?

IRISH COFFEE \$13

Jameson's Irish whiskey, espresso coffee & cream

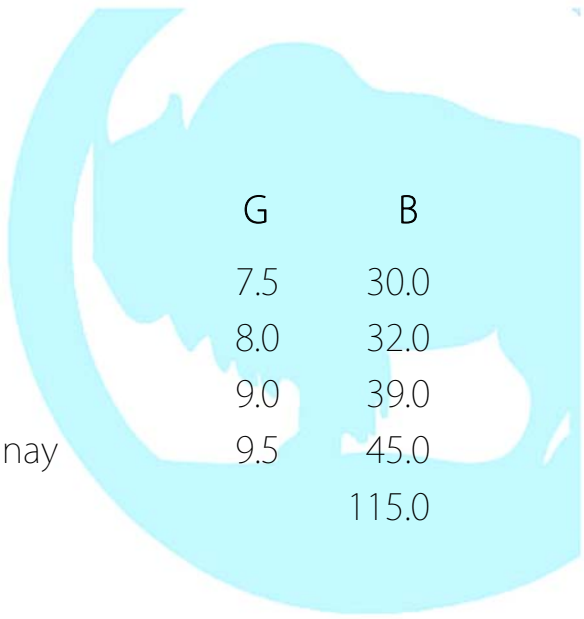
ACAPULCO COFFEE \$14

Frangelico & Bailey's, espresso coffee & cream

AFFOGATO \$15

Ice-cream, espresso coffee & your choice of liqueur

Wine List



Sparkling

	G	B
Stony Peak Brut Reserve	7.5	30.0
Morgan's Bay Cuvee	8.0	32.0
Buller Wines Prosecco	9.0	39.0
Brown Brothers Pinot Chardonnay	9.5	45.0
Veuve Clicquot		115.0

White Wine

	150ml	250ml	B
Brown Brothers Moscato	8.5	12.5	38.0
Stony Peak Semillon Sauvignon Blanc	8.0	12.5	34.0
Matua Sauvignon Blanc	9.0	14.5	38.0
Squealing Pig Sauvignon Blanc	10.0	16.5	47.0
Stony Peak Chardonnay	8.0	12.5	34.0
Buller Wines Pinot Grigio	8.5	14.5	38.0

Rosé

Foster E Rocco Rosé	9.0	13.5	40.0
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Red Wine

Stony Peak Shiraz Cabernet	8.0	12.5	34.0
Brown Brothers Shiraz	8.5	13.0	38.0
Pepperjack Shiraz			60.0
Tobacco Road Merlot	8.5	13.5	38.0
Mitolo 'Jester' Cabernet Sauvignon	9.5	15.0	45.0
T'Gallant Pinot Noir	9.0	14.0	42.0