MENU FOR JULY & AUGUST 2026

Zack's Grill

Entrées

Garlic Bread Slice
Golden garlic bread infused with roasted garlic butter and fresh parsley. (V)

18

Sourdough
Fresh sourdough loaf accompanied by premium extra virgin olive oil and balsamic reduction. (V)

18

Beef Carpaccio
Thinly sliced beef carpaccio with cured egg yolk, black garlic aioli, shaved Grana Padano, fried capers and fresh herbs. (GF)

28

Heirloom Tomato Salad
Colourful heirloom tomatoes with white anchovies, creamy goat's cheese and mustard seeds, dressed with a light lemon vinaigrette. (V)

28

Mushroom Arancini
Golden risotto balls infused with button and forest mushrooms, filled with mozzarella and fried until crisp and golden. (V)

28

Smoked Salmon Pate
Smoked salmon pâté with crisp crostini, fresh dill crème fraîche and bursts of salmon pearls.

28

Harissa Lamb Ribs
Harissa-glazed lamb ribs served with creamy tarragon yoghurt and scattered pomegranate seeds for a balance of spice and sweetness. (GF)

32

Sicillian Olives Warmed
A selection of warmed Sicilian olives served with roasted capsicum and tangy Guindilla peppers. (GF/DF/VG)

22

Mains

Asahi Battered White Fish
Light, crisp Asahi beer-battered flathead served with golden fries and a fresh mixed leaf salad.

52

Confit Duck Maryland
Crispy confit duck Maryland atop burnt Jerusalem artichoke purée, accompanied by fresh asparagus and finished with a cherry caramel reduction. (GF)

46

Braised Beef Cheek
Tender beef cheek, slow-braised overnight in a robust tomato and red wine reduction, accompanied by fried Kipfler potatoes and fresh spinach. (GF)

46

Lamb Rack
Perfectly roasted lamb rack with a crisp herb crust, garden peas and a rich house-made jus. (DF)

59

Fish of The Day
Today's fresh fish selection, prepared by our chefs using the finest seasonal ingredients. Please ask our waitstaff for details. (GF)

60

MB4 Wagyu Eye Fillet 150gm / 250gm
Premium MB4 Wagyu eye fillet, expertly grilled and served with golden-fried kipfler potatoes, seasonal vegetables, and a slow-reduced red wine jus. (GF)

59 / 69

Cattleman's Steak 400gm
A premium 400g veal cutlet, char-grilled and recommended medium to medium-rare for optimal flavour and tenderness. Accompanied by golden-fried kipfler potatoes, seasonal vegetables, and red wine jus. (GF)

90

MENU FOR JULY & AUGUST 2026

Zack's Grill

Sides

Mash Potato with Confit Garlic
Creamy mashed potato blended with tender confit garlic, creating a rich and comforting side dish. (GF)

18

Fresh Mixed Vegetable
Fresh seasonal vegetables glazed with butter and finished with a touch of sea salt. (GF/DF/VG)

18

Romain Wedge
Fresh romaine wedge layered with savoury garlic herb crumb, Grana Padano, crisp pancetta and a delicately poached egg. (DF)

18

Cauli Florettas
Delicate cauliflower florets in a light tempura batter, accompanied by smooth ranch dressing. (V)

18

Beer Battered Fries
Golden beer-battered fries with creamy garlic aioli for dipping. (DF/V)

16

Pastas

Lamb Ragu Orecchiette
Slow-braised lamb in a rich tomato ragu, tossed with orecchiette pasta and finished with Grana Padano and fresh herbs.

45

Seafood Linguini
Linguini with prawns, market fish and squid, enveloped in a silky saffron cream sauce and finished with fresh baby spinach.

48

Ricotta Spinach Tortellini
Handcrafted ricotta and spinach tortellini finished in brown butter, with semi-dried tomatoes and fresh baby spinach. (V)

42

Butternut Squash Risotto
Slow-cooked butternut squash risotto complemented by roasted pine nuts, dill crème fraîche and a silky roasted pumpkin velouté. (V)

42

Casarecce Carbonara
Casarecce carbonara featuring crispy bacon, creamy egg and aged Parmesan for a rich and satisfying classic.

44

Desserts

Sticky Date Pudding
Moist sticky date pudding finished with a luscious butterscotch sauce and a scoop of premium vanilla ice cream.

18

Creme Brulee
Smooth vanilla bean crème brûlée finished with a crackling caramel crust and served with a house-made cookie.

18

Vanilla Bean Panna Cotta
A smooth vanilla bean panna cotta complemented by rich saffron crème anglaise and delicate raspberry pearls. (GF)

18

Chocolate Brownie
A rich blend of dark and milk chocolate brownie, served with premium vanilla bean ice cream and silky warm chocolate sauce. (V)

18

Orange Cake with Coconut Foam
Lightly syrup-soaked orange cake with a soft crumb, complemented by airy coconut foam. (DF/V/GF)

18

Zack's Grill

Wines by the Glass

Tumbleweed Windwitch Riesling Gewurztraminer
$55 Bottle / $15 Glass

Tumbarumba Sauvignon Blanc
$55 Bottle / $15 Glass

White Deer Pingit Gris
$55 Bottle / $15 Glass

Fur Elise Rose
$55 Bottle / $15 Glass

Rose Thief Shiraz
$55 Bottle / $15 Glass

Y Series Chardonnay 2025
$55 Bottle / $15 Glass

Y Series Merlot 2022
$55 Bottle / $15 Glass

Haha Pinot Gris 2025
$60 Bottle / $16 Glass

Brokenwood Rosato 2024
$69 Bottle / $18 Glass

Alamos Malbec
$59 Bottle / $17 Glass

Cover Drive Jim Barry Cab Sav 2021
$59 Bottle / $17 Glass

Collector Rose Red Sangiovese 2021
$79 Bottle / $18 Glass

Sparkling & Moscato

Dunes & Greene Split Pick Moscato
$12

De Bortoli Prosecco
$15

White Wines

Haha Sauvignon Blanc 2025
$55

Y Series Chardonnay 2025
$55

Yalumba Eden Valley Chardonnay 2024
$55

Haha Pinot Gris 2025
$60

Wirra Wirra Hiding Champion Sauvignon Blanc 2025
$60

Heggies Riesling 2020
$79

Yealands Estate Gewurztraminer 2011
$109

Ata Rangi Pinot Gris 2018
$139

Yalumba The Virgilius 2017
$150

Rose

Brokenwood Rosato 2024
$69

Zack's Grill

Red Wines

Tilia Malbec 2024
$45

Chianti 2022
$50

Y Series Merlot 2022
$55

Villa Campa del Marques Tempranillo
$59

Atrium Merlot 2018
$59

Smith & Hooper Merlot 2020
$59

Hay Shed Hill Cabernet Merlot 2018
$59

Haha Pinot Noir
$69

West Cape Howe Pinot Noir 2025
$80

Saint Clair Pinot Noir 2021
$95

Lark Hill Sangiovese 2018
$109

Majella Merlot 2017
$109

Bill Pinot Noir 2011
$109

Teusner Mourvedre 2017
$109

Joshua's Faulty
Cabernet Sauvignon 2017
$109

Lark Hill Scuro 2015
$135

Tim Smith Cabernet Sauvignon 2021
$139

Jim Barry McRae Wood Shiraz 2019
$149

Pimpernel Grenache Shiraz 2017
$169

Hay Shed Hill Block 2
Cabernet Sauvignon 2022
$179

PB Cabern0et Sauvignon
$199

Parham Geoff Merrill
Cabernet Sauvignon 2015
$210

Yalumba The Menzies
Cabernet Sauvignon
$219

The Dead Arm Shiraz 2017
$229

Ata Rangi Pinot Noir 2019
$239

Nautilus Pinot Noir 2015
$239

Collector Reserve Shiraz
$259

Yalumba The Steeple
Shiraz 2016
$299

Clo Cantenac Saint-Emilion
Merlot 2014
$349

Vieux Telegraphe
Chateauneuf-du-Pape 2017
$389

Mt Difficulty Bannockburn
Pinot Noir 2015
$399

Henley Shiraz 2005
$399

Howard Park Abercrombie
Shiraz 2013
$399

Yalumba The Octavius
Shiraz 2016
$399

Mount Pleasant Maurice O'Shea
Shiraz 2013
$699