

TO START

GARLIC BREAD (6)	8
TRADITIONAL BRUSCHETTA (2)	14
ARANCINI BALLS (6)	19
SAGANAKI (2) Grilled Haloumi cheese with side salad and lemon wedges.	18
OYSTERS NATURALE : (6) 18 (12) 33	
OYSTERS KILPATRICK : (6) 20 (12) 35	
TRIP OF DIPS Chefs selection, served with house made herb encrusted focaccia.	19
CALAMARI Pine cut calamari, served with roquette salad and house made tartare.	20
ENTREE TASTING BOARD (FROM 21 PER HEAD) Arancini, calamari, antipasti, herbed encrusted house made focaccia, along with Head Chef's "Taste of the week". Enquire with your wait staff or choose to be pleasantly surprised.	

LASAGNAS

BEEF LASAGNE Layers of pasta topped with a layer of bolognese sauce, followed by white bechamel sauce, then milky mozzarella.	21
VEGETARIAN LASAGNE Layers of pasta with sliced pumpkin, baby spinach and ricotta, with layers of napoli and white bechamel sauce.	21

RISOTTO

ROASTED PUMPKIN RISOTTO Roasted pumpkin pieces, with spring onions, garlic and parley, cooked with baby spinach and shaved parmesan in a homemade veggie stock.	20
CURRY RISOTTO Sautéed mushrooms, broccoli, spring onions, garlic and parsley cooked with shaved parmesan in a mild yellow curry sauce.	20
CHICKEN RISOTTO Chicken breast, sautéed mushrooms, sundried tomatoes, baby spinach, parsley garlic and spring onions cooked with shaved parmesan in a homemade chicken stock.	21
PESCATORE RISOTTO Pan cooked Tiger Prawns, calamari, scallops and mussels, cooked with garlic in a rich Napoli sauce.	26

SALADS

CAESAR SALAD Baby cos lettuce, crispy bacon, housemade croutons, with anchovies, shaved Parmesan and a poached egg, with a traditional Caesar dressing. Add grilled chicken tenders +8	18
CALAMARI SALAD Pine-cut Calamari served with lettuce, fresh chilli, cucumber, cherry tomatoes and a roasted garlic aioli.	25
WARM CHICKEN SALAD Marinated chicken tenders with lettuce, cherry tomatoes, avocado, roasted cashews and sliced fresh pear with a zesty lemon & olive oil dressing.	25



MAIN COURSES

GARLIC PRAWNS Pan tossed King Prawns cooked in a rich creamy garlic sauce. Served with steamed rice, crispy chips and side salad.	37
SWEET CHILLI PRAWNS Pan tossed King Prawns cooked in our special sweet chilli and napoli sauce. Served with steamed rice, crispy chips and side salad.	37
FRIED CALAMARI Lightly floured calamari. Served with chips, side salad & tartare sauce.	30
CHICKEN SCHNITZEL Golden crumbed chicken breast. Served with chips and salad.	25
CHICKEN PARMA Golden crumbed chicken breast, topped with napoli sauce and mozzarella. Served with chips and side salad	27
VEAL SCHNITZEL Golden crumbed veal fillet. Served with chips and side salad.	26
VEAL PARMA Golden crumbed veal fillet topped with napoli sauce and mozzarella. Served with chips and side salad.	28
EGGPLANT PARMIGIANA With house made Napoli, mozzarella accompanied by a roquette, beetroot and feta salad with a balsamic glaze.	27
CHICKEN FUNGHI Grilled chicken breast fillet topped with sautéed mushrooms in a creamy sauce. Served with roasted sweet potato and sautéed green beans.	30
VEAL SCALLOPPINI FUNGHI Tender veal cooked with a creamy mushroom sauce. Served with pumpkin and steamed broccoli.	30
VEAL SCALLOPINI ZINGARA Tender veal cooked with tiger prawns, bacon & mushrooms, in a creamy sauce with a dash of napoli. Served with a warm cabbage salad and chat potatoes.	34
RIB EYE STEAK (ON THE BONE) Cooked to your liking, with a red wine jus. Served with crispy chat potatoes and sautéed green beans. Add creamy mushroom sauce +3.5 Add gravy +3.5	39

KIDS MENU

All kids meals come with a FREE kids size soft drink!!	
SPAG BOL	12
PENNE CARBONARA	13
LASAGNE & CHIPS	13
FISH & CHIPS	14
HOUSEMADE NUGGETS & CHIPS	14

PASTA

Gluten free pasta available with all sauces +3.5 All Sauces can be served with; Fettuccini, Spaghetti, Penne, Tortellini or Gnocchi	
NAPOLETANA Traditional rich tomato style sauce.	18
BOLOGNESE Traditional lean beef Italian sauce.	19
AL FUNGHI Pan tossed mushroom, parsley, spring onions, parmesan in a creamy sauce.	19
PESTO Basil, pine nuts, olive oil, garlic in a creamy sauce.	19
CARBONARA Bacon, cream, parmesan, spring onions, parsley.	20
MATRICIANA Bacon, roasted capsicum, Spring onions, mild chilli in a napoli sauce.	20
CALABRESE Hot salami, mushrooms, capsicum, olives in a Napoli sauce with extra chilli.	20
DI POLLO Pan tossed chicken breast with mushroom, parsley, spring onions in a creamy sauce. Add avocado +2.5	20
PRIMAVERA Seasonal veggies, pan cooked in a rich napoli sauce with a hint of pesto.	20
PESCATORE Pan cooked Tiger prawns, calamari, scallops, mussels, garlic, spring onions and parsley in a rich napoli sauce.	26
MARINARA Pan cooked Tiger prawns, calamari, scallops, mussels, garlic, spring onions, parsley in a olive oil and white wine sauce.	26
CURRY & COCONUT Chicken breast pieces, with bacon, shrimp, sliced carrot and mushroom in a mild yellow curry and coconut sauce.	24
DI CASA Gourmet sun dried tomatoes, baby spinach, sautéed mushrooms in a creamy garlic infused sauce.	24

DESSERT

STICKY DATE PUDDING , butterscotch sauce, vanilla ice cream	12
CHOCOLATE MOUSSE	10
BANANA WALNUT AND BUTTERSCOTCH CREPE	14

PIZZA

Gluten free available in medium size only +5.0 1/2 & 1/2 available in Large size only	Med.	Lrg.
MARGHERITA Tomato base, cheese, oregano	13.5	15.5
NAPOLETANA Tomato base, cheese, olives, anchovies and oregano.	13.5	15.5
CAPRICCIOSA Tomato base, cheese, ham, mushrooms, olives and anchovies.	15.5	18.5
AUSSIE Tomato base, cheese ham. Egg on request.	15.5	18.5
HAWAIIAN Tomato base, cheese, ham & pineapple.	15.5	18.5
MEXICANA Tomato base, cheese, hot salami, mushrooms & capsicum.	15.5	18.5
VEGETARIAN Tomato sauce, cheese, mushrooms, onions, capsicum & olives.	15.5	18.5
CHICKEN Tomato base, cheese, chicken, pineapple, topped with BBQ sauce.	16.5	19,5
MEAT LOVERS Tomato base, ham, hot salami, bacon topped with BBQ sauce.	16.5	19,5
LA ZANYA'S SPECIAL Tomato base, cheese, ham, hot salami, bacon, capsicum and prawns.	17.5	20.5
THE LOT Tomato base, cheese, ham, hot salami, mushrooms, olives, onions, capsicum, pineapple and anchovies.	17.5	20.5
MEDITERRANEAN Tomato base, cheese, grilled eggplant, sundried tomatoes, roasted peppers, Kalamata olives, Spanish onions & garlic .	17.5	20.5
FETTA & SPINACH Tomato base, fetta cheese, steamed baby spinach, peeled Roma tomatoes, diced spanish onions, sea salt & cracked pepper with a sprinkle of mozzarella.	17.5	20.5
SMOKED SALMON Tomato Base, cheese, smoked salmon, spanish onions & capers.	18.5	21.5
ZESTO (HOT) Tomato base, calabrese salami, roasted capsicum, kalamata olives, fetta cheese & mozzarella with chilli and garlic.	18.5	21.5
SEAFOOD Tomato base, cheese, smoked mussels, prawns, calamari, scallops & anchovies.	19.5	22.5

SIDE DISHES

POLENTA CHIPS WITH GARLIC AIOLI	8.9
STEAMED GREEN BEANS WITH ROASTED ALMONDS, FETTA AND PARSLEY	9.9
ROCKET AND PARMESAN SALAD	8.9
GARDEN SALAD WITH CHERRY TOMATOES, OLIVES AND SPANISH ONIONS	8.9
WEDGES WITH SOUR CREAM & SWEET CHILLI SAUCE	12.9
STEAMED BROCCOLI WITH GARLIC & CHILLI	8.9
HOT POTATO CHIPS WITH TOMATO SAUCE	7.9
ROCKET BEETROOT AND FETTA SALAD	9.9

DIETARIES: Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Public holiday surcharge applies 15%.

WINE

SPARKLING

	100ml	250ml	Bottle
MRS Q PROSECCO King Valley, VIC	9		40
VEUVE CLICQUOT YELLOW LABEL NV Reims, FRANCE			94

WHITE WINES

	100ml	250ml	Bottle
BABICH BLACK LABEL SAUVIGNON BLANC Marlborough, NZ	10	17	48
IRVINE SPRINGHILL RIESLING Eden Valley, SA	10.5	17	50
JOHNNY Q CHARDONNAY Adelaide Hills, SA	8	12	34
BABICH CLASSIC PINOT GRIS Marlborough, NZ	10	16	45
GROWERS GATE MOSCATO Riverland, SA	8	12	34
CANTINA TOLLO PINOT GRIGIO Chieti, ITALY	9	14	40
FRASER GALLOP ESTATE CHARDONNAY Margaret River, WA	10.5	17	50
JUNIPER THREE FIELDS CHARDONNAY Margaret River, WA			58

ROSE WINES

	100ml	250ml	Bottle
HAHNDORF HILL ROSE Adelaide Hills, SA	10.5	18	52
DOMAINE SAINTE MARIE ROSE Provence, FRANCE			56

RED WINES

	100ml	250ml	Bottle
MAXWELL SILVER HAMMER SHIRAZ McLaren Vale, SA	10	17	50
SEVILLE ESTATE YARRA PINOT NOIR Yarra Valley, VIC	13	20	55
INDIGO SANGIOVESE Beechworth, VIC	9	14	38
WOODSTOCK ESTATE CABERNET SAUVIGNON McLaren Vale, SA	12	18	52
JOHNNY Q CABERNET SAUVIGNON Coonawara, SA	8	12	34
BUCKSHOT SHIRAZ Heathcote, VIC	14	19	56
PENLEY ARGUS SHIRAZ CABERNET MERLOT CAB FRANC Coonawarra, SA	9	14	40
MAXWELL EOCENE ANCIENT EARTH SHIRAZ McLaren Vale, SA			90
JOHNNY Q SHIRAZ McLaren Vale, SA	8	12	34

La Zanya's

CLASSIC 9

J. WALKER RED	CANADIAN CLUB WHISKEY	PIMMS
BUNDEBURG RUM	OUZO	HOUSE VODKA OR GIN
CAPTAIN MORGAN RUM	BLACK SAMBUCA	MIDORI
BACARDI WHITE RUM	CINZANO	MALIBU
JIM BEAM BOURBON	VSOP BRANDY	BAILEYS
JACK DANIELS WHISKEY	CAMPARI	KAHLUA

PREMIUM 10

FRANGELICO	GRAPPA BIANCA	JAMESONS IRISH WHISKEY
COINTREAU	GRAND MARNIER	JOSE CUERVO TEQUILA
	DRAMBUIE	JOHNNY WALKER BLACK

TOP SHELVES

HENNESSY CONGAC 13	HENDRICKS GIN 14	CHIVAS REGAL 18 Y.O 16
GREY GOOSE VODKA 14	GLENFIDDICH 12 Y.O 14	

SPIRITS

COCKTAILS

17

CLASSIC MOJITO Bacardi Rum, fresh lime, sugar and soda water. Served over ice.

COSMOPOLITAN Vodka, Cointreau, cranberry juice and fresh lime.

MARGARITA Tequila, Cointreau, lime juice, shaken over ice and strained into a salt rimmed glass.

TRADITIONAL VODKA MARTINI Vodka, Dry Vermouth, lemon garnish.

ESPRESSO MARTINI Vodka, Kahlua, shot of espresso coffee, shaken over ice until chilled and then strained.

GLASS SLIPPER Watermelon Liqueur, Gin, fresh lemon juice and a dash of lemonade. Served over ice.

CHOCOLATINI Chocolat Royal Liqueur, Vodka, Baileys and garnished with chocolate shavings

PINA COLADA Malibu, pineapple juice and fresh cream.

THE FRUIT SALAD Watermelon Liqueur, Midori topped with apple cider over ice.

GINGER PIMM Gin, Pimm's, dry ginger ale, fresh cucumber and garnished with mint.

BEERS

CASCADE LIGHT	8	PURE BLONDE	8
VICTORIA BITTER	8	ASAHI MID STRENGTH	9
CARLTON DRAUGHT	8	GREAT NORTHERN SUPER CRISP	9
CORONA	8	CRUISER VARIETIES	9
PERONI	8	STRONGBOW CLEAR APPLE CIDER	9

NON ALCOHOLIC

BEER

CARLTON ZERO DRAUGHT BEER	7
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COCKTAILS

VIRGIN COSMO Flaschengeist non Alcoholic Vodka, cranberry juice, fresh lime.	15
VIRGIN MOJITO Lyre's non Alcoholic white rum, mint leaves, sugar syrup, fresh lime.	15
VIRGIN ESPRESSO MARTINI Flaschengeist non Alcoholic Vodka, espresso shot (decaf available for Mumma's to-be), hint of vanilla.	15

WINE

POLKA DE-ALC SPARKLING 0% - SA	34
GEISEN 0 % ROSÈ	30
EDENVALE 0% SHIRAZ	25

SOFT DRINKS

COKE COKE ZERO LEMONADE FANTA LEMON SQUASH LEMON LIME & BITTERS LIME & SODA SODA WATER SPARKLING MINERAL WATER	4.5
SAN PELLIGRINO (500ML)	8.9

MILKSHAKES

CHOCOLATE STRAWBERRY BANANA VANILLA CARAMEL	7
ICED COFFEE	7
ICED CHOCOLATE	7

COFFEE

LATTE CAPPUCCINO FLAT WHITE ESPRESSO SHORT MACCHIATO	3.8
LONG BLACK LONG MACCHIATO	4.3
SOY MILK 0.7 DOUBLE SHOT 0.5 DECAF 0.5	
NON-ALCOHOLIC AFFOGATO Coffee shots with vanilla bean ice cream	5.4

LIQUOR COFFEE

All served with fresh cream and coffee shots. 12.9

ROMAN - Amaretto	GRECIAN - Sambuca
IRISH - Jamiesons Whisky	FRENCH - Cointreau
CECELIAN - Grappa	CALYPSO - Kahlua