

*"Breakfast the most important meal of the day,
made for you the Zookeepers way"*

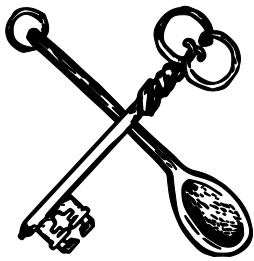
Breakfast (Available until Midday)

Breakfast board – poached eggs, smoked salmon, prosciutto, buffalo mozzarella, avocado smash, basil pesto, marinated cherry tomatoes & toasted ciabatta GFO*	26.0	Mushrooms on toast - garlic & thyme roasted mushrooms, spinach, feta, poached eggs, pinenuts & toasted ciabatta GFO*	18.0
Venetian board - cured meats, cheese, croissant with jam & butter	15.0	Keepers cakes - salted caramel, grilled banana, candied walnuts & vanilla mascarpone on our fluffy pancakes	18.5
Keepers benedict – house ciabatta, poached eggs, avocado smash, pancetta, spinach & hollandaise GFO*	19.5	Crunchy zoo granola – lime panna cotta, seasonal fresh fruits & mango coulis GF/V	15.0
Add mushroom	+4.0	Bircher muesli – soaked oats, Greek yoghurt, dried fruits, fresh berries & toasted pistachio nuts GF/V	15.5
Keepers florentine – house ciabatta, poached eggs, avocado smash, mushrooms, spinach & hollandaise GFO*/V	19.5	Red Fruit medley – seasonal fresh fruits, Greek yoghurt & Tasmanian honey GF/V	14.5
Add smoked salmon	+6.0		
Zucchini fritters – smoked salmon, scrambled eggs & hazelnut dukkah	19.0	Ancient grain salad – quinoa, rocket, beetroot & goat's cheese puree, poached egg, toasted almonds & pomegranate dressing GF/V	19.0
Smashed avo – house ciabatta, poached eggs, feta, marinated cherry tomatoes & black sea salt GFO*	18.0	Pastry & Bakery	
Add pancetta	+6.0	Decadent doughnuts– Check for today's flavours	6.5
Tomato & chorizo sugo – spiced tomato sauce, fried eggs, parmigiana, flaked almonds & toasted ciabatta GFO*	18.5	Lin's cake – Check what's been baked today	7.0
Extras		Muffin – Check for today's flavour	4.5
		Croissant – Served with jam & butter	7.5
		Chocolate Croissant	5.0
Smashed avo, pancetta, chorizo, salmon	6.0	Raisin Swirl	5.5
Eggs, mushroom, tomato	4.0		

[*GF Gluten Free *V Vegetarian *GFO House made gluten free bread available on request +2.0]

Please note on Public holidays a 10% surcharge is applied.

THE
ZOOKEEPERS
STORE



"Relax here with a wine or a beer or
eat at the beach where the sea and sun meet."

Lunch (Available from Midday)

Light bites

Ancient grain salad – quinoa, rocket, beetroot & goat's cheese puree, toasted almonds & pomegranate dressing GF/V	17.5
Chicken panzanella salad – warm chicken breast, torn ciabatta, tomato, olives & lemon caper dressing	18.5
Prosciutto & watermelon Salad – rocket, feta, toasted pinenuts & aged balsamic vinaigrette GF	18.0
BLT Baguette – avocado smash, pancetta, tomato, rocket & aioli	13.5
Provincial Baguette – prosciutto, semi dried figs, rocket, Meredith goat's cheese & Tasmanian honey	13.5
Roast vegetable wrap – grilled & marinated vegetables, spinach & basil pesto	12.5
Rueben melt – Sauerkraut, pastrami, provolone cheese & Russian dressing	12.0
Spicy italian melt – honey leg ham, salami, provolone, fire roasted peppers & spicy mayo	12.0
Shoestring fries –served with aioli	9.0
Fresh leafy side salad	7.0

Feed for one or fair to share....

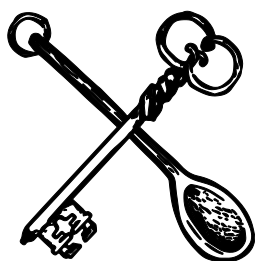
Bread board – house bread, balsamic EVOO & dukkah GFO*	9.0
Herbivore board – chargrilled, sliced & marinated vegetables, zucchini fritters, buffalo mozzarella, provolone, olives, balsamic EVOO & house bread GFO*	32.0
Carnivore board – prosciutto, wagyu bresaola & sopressa served with buffalo mozzarella, olives, pickles & house bread GFO*	35.0
Omnivore board – Wagyu bresaola, provolone, devils horseback, buffalo mozzarella, fire roasted peppers, grilled eggplant, olives, pickles, house bread & balsamic EVOO GFO*	35.0
Piscivore board – smoked salmon, harissa prawns, herb marinated cephalopod, feta stuffed bell peppers, caper berries, aioli & house bread GFO*	37.0

Please check the display fridge for other delicious homemade options.

[*GF Gluten Free *V Vegetarian *GFO House made
gluten free bread available on request +2.0]

Please note on Public holidays a 10% surcharge is applied.

THE
ZOOKEEPERS
STORE



*"We all enjoy delicious food, makes us happy and fixes our mood.
Here we have many dishes for you to try, heaps of variety,
don't be shy. A little of this and some of that,
so enjoy, be our guest and keep coming back"*

Dinner (Available 16:30 - 21:00)

Small plate

Marinated mixed olives GF/V	8.0
Bread board – House bread, EVOO, balsamic, dukkha & salsa verde V GFO	10.0
Caprese salad – sliced Buffalo mozzarella, tomato & basil EVOO, GF V	12.0
Wagyu Bresaola – rocket, parmigiana & EVOO GF	16.0
Italian Prosciutto – served with tomato salsa and house baked ciabatta EVOO GFO	14.0
Char-grilled harissa prawns – mango & avocado salad GF	18.0
Peppered wild figs & grilled haloumi V GF	14.0
Seafood sharer – prawn to be wild cocktail, pan fried calamari, smoked salmon, locally harvested pearl meat ceviche and toasted ciabatta GFO	26.0
Keepers board – selection of Italian style cured meats, cheeses, preserved vegetables, olives and house made ciabatta GFO	35.0

On The Side

Rocket & parmigiana salad dressed with EVOO & balsamic GF V	7.0
Shoestring fries & aioli GF	9.0
Green beans, garlic & candied walnuts GF V	7.0
Sweet potato puree & sour cream GF V	7.0
Glossy glazed baby carrots with orange & fennel seeds GF V	7.0

[*V Vegetarian *GF Gluten Free *GFO House made Gluten free bread available on request +2.0]

Please note on Public holidays a 10% surcharge is applied

Large plate.

Asian style slow cooked Australian Yorkshire pork with sour cream, five spice, soy, caramel chicory & peanuts GF	34.0
The Broome Experience – Our mixed grill featuring crocodile, Kimberly beef fillet and barramundi GFO	38.0
Fish of the day, with sweet and sour crunchy pickled vegetable, fresh spinach and a white creamy fenugreek sauce GF	36.0
Lamb rack seasoned with rosemary & thyme, served with raw, pureed and baked cauliflower and fresh green leaves GF	32.0
Watermelon tartare served with toasted pine nuts, parmigiano, capers, roasted red pepper mayonnaise and avocado quinoa GF V	22.0
Pasta alla Zookeeper's – find out what our chefs have created...!	20.0

Dessert

Lime & mango panna cotta – pistachio praline crumb, meringue shard, coconut and mango puree GF	14.0
Tea cake plate – Indian milk tea cake served with a lemon custard	14.0
Tiramisu cheesecake - coffee beans, espresso crumb and mascarpone	14.0
Light and refreshing lavender crème brûlée	14.0
Artisan cheese board - local and imported cheeses, crisp bread, fig paste, dried fruit & candied walnuts V GFO	26.0

THE
ZOOKEEPERS
STORE