



Zanders

Scarborough Beach, Western Australia

Gourmet Bites

GRILLED CHORIZO WITH ROQUETTE	10.0
TRUFFLE OIL GUACAMOLE AND CROSTINI (V)	10.0
GRILLED SQUID, PESTO, GARLIC AND AIOLI	10.0
ARRANCINI BALLS WITH PESTO AND PARMESAN	10.0
CRISPY LEMON PEPPER WHITE BAIT	10.0
MALAY CURRIED MUSHROOMS (V)	10.0
SALT AND PEPPER SQUID WITH AIOLI	10.0
OYSTERS SHUCKED WITH LIME VINAIGRETTE (EA)	3.5
SPICY LAMB MEATBALLS WITH RIATA	10.0
SEARED SALMON WITH MINI GAZPACHO	10.0
HOMEMADE KUSUNDRI BEANS AND CIABATTIA (V)	10.0
CHICKEN, LEEK AND CHEDDAR CROQUETTES	10.0
PICKLED FREMANTLE SARDINES	10.0
POTATO FRITAS, CUMIN, SEA SALT, AIOLI (V)	10.0

Entrees

GARLIC BREAD	6.5
ZANDERS TASTING PLATE (FOR TWO)	32.0
please ask your waiter for today's delicacies	
NORWEST SQUID GRILLED	16.0
CRISPY DUCK SPRING ROLLS	17.0
served with a mirin soy dipping sauce and wakame	
PATE MAISON	15.0
homemade duck parait served with crispy toast	
SPINACH AND RICOTTA GNOCCHI (V)	16.0
served with a napoli sauce, basil and parmesan	
CHILLI MUSSELS	23.0
with garlic, basil, a spicy napolitana and fresh bread	
SOUP OF THE DAY (V)	11.0
served with a warm crusty baguette	
(V) = VEGETARIAN OPTION AVAILABLE FOR THIS DISH	

Salads

CAESAR SALAD / CHICKEN CAESAR	21.0 / 24.0
bacon, parmesan, anchovy dressing, poached egg	
CHAR GRILLED PUMPKIN SALAD	19.0
with feta cheese, spinach and cherry tomato	

Sides

GARDEN SALAD	11.0
GREEK SALAD	14.0
CREAMY MASH WITH SHAVED PARMESAN	8.0
STEAMED SEASONAL VEGETABLES	8.0
SPICY WEDGES OR CHIPS WITH SOUR CREAM	8.0

MONTHLY SPECIAL

MOGUL LAMB CURRY
mild lamb curry with braised lamb dumplings,
pilaf rice and condiments 34.0

ZANDERS SEAFOOD PLATTER (FOR TWO)

bbq grilled and tempura seafood platter for two, fish of the day, prawns, scallops, squid, oysters, mussels and salmon served with salsa, tartare sauce and chips 110.0

Desserts by Adamo

ZANDERS DESSERT TASTING PLATE	15.0
TASTING PLATE WITH HALF BOTTLE OF INNOCENT BYSTANDER MOSCATO	
CREME BRULEE WITH SEASONAL FRUITS	12.0
BELGIAN WHITE AND DARK CHOCOLATE MOUSSE	12.0
CREPES WITH FIG AND CREME PATISSERIE	12.0
CHURROS WITH CHOCOLATE FONDUE	12.0
PUDDING OF THE DAY	12.0
CHEESE CAKE OR CHOCOLATE MUD CAKE	8.0
LEMON TART	8.0

Les Fromages

SELECTION OF BRIE, STILTON AND CHEDDAR served with lavosh, dried fruits and quince paste	15.0
CHEESE PLATE WITH TWO GLASSES OF BROWN BROTHERS VERY OLD PORT	25.0

Main Meals

MARKET FISH	M.P.
please ask your waiter for today's creation	
BEEF STROGANOFF RISOTTO (V)	28.0
wild mushrooms, braised beef and horseradish sour cream	
SEAFOOD LINGUINE	25.0
tossed with basil, garlic, white wine and a napoli sauce	
SIRLOIN SURF AND TURF	39.5
served with tiger prawns and a béarnaise sauce	
CHICKEN PARMIGIANA	28.0
chicken breast, smoked ham, napoli sauce and parmesan	
SEAFOOD RISOTTO	30.0
fresh seafood with arborio rice finished with a rosé sauce	
FISH AND CHIPS	24.0
beer battered fish of the day with chips and greek salad	
BRAISED PORK BELLY	28.0
with potato galette, leek compote, crackle and jus lie	
CHICKEN BREAST WITH GOAT CHEESE	28.0
served with asparagus, creamy mash and veloute	
SLOW ROAST BEEF	29.0
served with roast potatoes, shallots and a mustard sauce	
CHAR GRILLED LAMB RUMP	34.0
with sweet potato mash and a spicy tomato chutney	
CHICKEN LINGUINE	23.5
with mushrooms, sundried tomato, spinach, cream, garlic	

Lunch Specials

CLUB SANDWICH SERVED WITH CHIPS	19.0
CHICKEN, AVOCADO AND CHEESE PANINI served with chips	14.5
SCARBOROUGH BEACH BURGER WITH CHIPS	20.0

ZANDERS APERITIF

ice cold ricard served with a 500ml bottle of fiji water dilute the ricard according to your personal preference a perfect palate cleanser for any occasion 8.0

White Wine by Glass

HIGHTIDE DUNES 200ML PICCOLO (SA)	9.0
ZANDERS SPARKLING NV BRUT CUIVEE (SA)	6.8
REDBANK EMILY NV (VIC)	7.5
MONKEY BAY SAUVIGNON BLANC (NZ)	7.0
GROWERS UNWOODED CHARDONNAY (WA)	7.8
WILLS DOMAIN SEMILLON SAUVIGNON (WA)	7.8
WATERSHED 'SHADES' SAUV SEMILLON (WA)	8.3
JARVIS ESTATE CHARDONNAY (WA)	8.7
HOWLING WOLVES SMALL BATCH CHARDONNAY (WA) - LIMITED RELEASE	11.0

Breakfast

FRESH MUFFINS / DANISH PASTRIES	5.0
TOASTED BREAD	4.9
fresh italian bread with conserves	
SPICED FRUIT BREAD	7.3
a rich fruit bread recipe lightly toasted	
OPEN TOASTED SANDWICH	8.9
vintage cheddar cheese and tomato relish on grilled sourdough	
FRESH FRUIT SALAD	16.0
with bush honey, yoghurt and a brazil and pistachio nut granola	
CREPES	12.0
lightly cooked crepes with maple syrup and strawberries	
HOMEMADE MUESLI	8.3
topped with bush honey and vanilla yoghurt	
EGGS AND SAUSAGES	13.5
choice of poached, fried or scrambled eggs with italian toast	
EGGS ON TOAST	10.5
choice of poached, fried or scrambled with italian toast	
BACON AND EGGS	13.5
poached, fried or scrambled with italian toast	
ZANDERS EGGS	15.0
poached eggs served with english muffins and hollandaise served with grilled virginia ham, smoked salmon or wilted spinach	
THE BIG BREAKFAST	19.0
eggs with bacon, sausage, beans, tomato and mushroom	
HOMEMADE BEANS (V)	16.5
home cooked beans served with goat cheese and grilled chorizo	
SMOKED SALMON PIKELETS	15.0
smoked salmon, leek, chive, dill and creme fraiche pikelets	
VEGETARIAN BIG BREAKFAST	19.0
eggs, asparagus, beans, tomato, mushroom, avocado, spinach	
BREAKFAST EXTRAS	3.5
bacon, mushroom, avocado, hash browns asparagus, beans or tomato	
FRESHLY SQUEEZED JUICES	6.5
orange, apple, carrot, celery, pineapple, watermelon rockmelon, ginger, passionfruit	
BREAKFAST AVAILABLE UNTIL 11:30AM	

Red Wine by Glass

ZANDERS SHIRAZ (SA)	6.5
REDBANK LONG PADDOCK SHIRAZ (VIC)	7.3
GROWERS REWARD CABERNET FRANC (WA)	7.5
WEST CAPE HOWE CABERNET MERLOT (WA)	8.0
WATERSHED 'SHADES' CAB MERLOT SHIRAZ (WA)	8.3
JARVIS ESTATE SHIRAZ (WA)	8.7
HOWLING WOLVES SMALL BATCH CAB MERLOT CAB FRANC (WA) - LIMITED RELEASE	11.0