

ZIVA

eats & pizza

MENU

WELCOME

TO ZIVA EATS & PIZZA

At ZIVA fresh flavours, quality ingredients and warm service come together to create a truly memorable dining experience.

Our chefs have carefully considered every part of your meal preparation from the paddock to the plate and have created a menu guaranteed to delight your tastebuds.

Great pride is taken in making our own pizza dough, focaccia, sauces, marinades, butters and dressings to deliver a unique ZIVA flavour.

Our aim is to ensure that every customer leaves ZIVA feeling not only satisfied, but wanting to come back time after time.

If for any reason any part of your ZIVA dining experience does not meet your expectations then please bring your concerns to the attention of a team member.

If you loved dining at ZIVA then we would appreciate you sharing your experience with family and friends or by placing a review on Tripadvisor or Google.

Thank you for dining at ZIVA eats and pizza.

Gluten Free Choices

Special consideration has been made to incorporate a selection of Gluten Free Meals. Whilst all care is taken to provide a gluten free product, we cannot guarantee zero cross contamination.

The following symbols will assist you with your menu selection:

V = Vegetarian **VE** = Vegan **GF** = Gluten Free **DF** = Dairy Free **MB2+** = Marble Grade 2 +
GFA = Gluten Free Available **OP** = Optional **M** = Members **NM** = Non Members

Ordering

When you have made your menu selections, please take note of your table number and proceed to the ZIVA cashier.

OR

Scan the QR Code on your ClevaQ table disc and place your order online. Your meal will then be delivered to your table.

STARTERS

	M	NM
HOUSE FOCACCIA (V) (4) Herb and garlic butter	7.5	9.4
SMALL GARLIC PIZZA (V) Parmesan, oregano, lemon	12.0	15.0
BRUSCHETTA (V) Focaccia, red onion, tomato, danish feta, basil, balsamic	15.0	18.8
SOUTHERN FRIED CHICKEN WINGS BBQ sauce and house made ranch	17.0	21.3
MACARRONI & CHEESE BALLS (OP:V) With American cheese sauce & bacon crumb	16.0	20.0
SOFT SHELLED CRAB (GF) Fried with five spiced, asian salad, chilli glazed peanut, lime and sesame dressing	19.0	23.8
PRAWN FRITTERS Zucchini, carrots, cos lettuce cup, ketjap manis, sriracha mayonnaise	18.0	22.5
TANDOORI LAMB SKEWERS (OP:GF) Grilled flatbread, spanish onion, rocket, coriander and raita	19.0	23.8
BAKED AVOCADO (GF) (VE) (V) Chickpea, corn, cherry tomato, za'atar and vegan mayo	11.0	13.8
SALT AND PEPPER SQUID (GF) Rocket, aioli	12.0	15.0

SALADS

	M	NM
CAESAR TRADITIONAL (OP : GF)	17.0	21.3
ADD CHICKEN	8.0	10.0
ADD PRAWN	8.0	10.0
ADD SQUID	8.0	10.0
ANGUS BEEF SALAD (GF)	23.0	28.8
Beef tenderloin, roast pear, beetroot pure, rocket, pecan and Danish fetta		
ROAST ROOT VEGETABLES (V) (GF) (VE)	18.0	22.5
Celeriac, heirloom carrots, parsnip, eschalot, toasted pepitas, yuzu and sesame dressing		

CLASSICS

SERVED WITH CHIPS AND SALAD
OR MASH AND VEG

	M	NM
CHICKEN SCHNITZEL Buttermilk and hand crumbed	21.0	26.3
PARMIGIANA Schnitzel, napoli sauce, ham, mozzarella	27.0	33.8
ROAST PORK (GF) Mixed vegetables, roast potato, pumpkin gravy, apple sauce	Small: 15.0 Large: 20.0	18.8 25.0
GRILLED (GF) OR BATTERED BARRAMUNDI Tartare	21.0	26.3
ATLANTIC SALMON (GF) Hollandaise sauce	29.5	36.9
SALT 'N' PEPPER SQUID (GF) Aioli	21.0	26.3
SEAFOOD FOR ONE (GF) Grilled barramundi, squid, prawns, tartare	32.0	40.0

CHAR GRILL

SERVED WITH CHIPS AND SALAD
OR MASH AND VEG
AND CHOICE OF ONE SAUCE

	M	NM
250G LAMB BACKSTRAP (GF) Crestwick	30.0	37.5
250G CHICKEN BREAST (GF) La Ionica	24.0	30.0
250G SCOTCH MB2+ (GF) Teys certified angus	34.0	42.5
300G RUMP MB2+ (GF) Teys certified angus	32.0	40.0
300G PORK CUTLET (GF) Bruemar	27.0	33.8
SAUCES (GF) Gravy, mushroom, garlic cream, dienne, pepper, hollandaise		
Extra Sauce	2.0	2.5
ADD GARLIC PRAWNS (GF)	8.0	10.0

CHEF CHOICES

	M	NM
PRESSED BLACK ANGUS BEEF SHANK (OP:GF)	29.5	36.9
Paris mash, pea pure, roast capsicum, parmesan pastry, port jus <i>Pair with Heathcote Woodfired Shiraz</i>		
FULL RACK WHISKEY GLAZED PORK RIBS (GF)	40.0	50.0
Sweet potato chips, grilled corn, rocket <i>Pair with The Estate Vineyard Pinot Noir</i>		
CHICKEN SUPREME (GF)	25.0	31.3
Avocado cream, bacon crumb, tiny toms, smashed chat potato <i>Pair with Blue Pinot Gris</i>		
CHEF SPECIAL	MARKET PRICE	
Check our board		

PANS

M

NM

MORETON BAY BUG

30.0

37.5

With house made spaghetti and Alfredo sauce
Pair with King Valley Prosecco

KING PRAWNS FLAMBE (GF)

29.0

36.3

Cognac, mushroom, cream, crispy prosciutto served with
jasmine rice
Pair with Wild Oats Pinot Grigio

PAPPARDELLE WITH SLOW BRAISED LAMB SHOULDER

28.0

35.0

Tomato ragout, fetta and parsley
Pair with DB Winemaker Cabernet Sauvignon

PASTA OF THE DAY

27.0

33.8

Check our board

BURGERS

SERVED WITH CHIPS

	M	NM
MUSHROOM (V) (VE)	22.0	27.5
Roast portobello mushroom, caramelized onion, tomato, lettuce, miso mayonnaise		
Vegan Bun (OPT)	0.0	0.0
Gluten Free Bun (OPT)	2.0	2.5
CHICKEN PANINI	22.0	27.5
Chicken schnitzel, slaw, cheddar cheese, lime aioli		
ZIVA	20.0	25.0
Black Angus Beef pattie, cheddar, lettuce, tomato, spanish onion, Ziva sauce		
PHILLY CHEESE STEAK BAGUETTE	26.0	32.5
Mac Beef sirloin MB2+, spanish onion, roasted green capsicum, provolone and american cheese		
MIX GRILLED	29.0	36.3
Black Angus beef patties, grilled chorizo, chicken breast, fried egg, double cheddar, lettuce, tomato, house BBQ sauce		
ADD BACON	6.0	7.5
ADD BEEF PATTY	6.0	7.5
ADD CHEESE	2.0	2.5

PIZZA

	M	NM
GARLIC PIZZA (V) Parmesan, oregano, lemon	16.0	20.0
MARGHERITA (V) Strainesse tomato, mozzarella, basil	17.0	21.3
QUATTRO CHEESE (V) Mozzarella, buffalo mozzarella, provolone and gorgonzola dolce	21.0	26.3
CACCIATORI Strainesse tomato, mozzarella, cacciatori cured sausage and goats cheese	23.0	28.8
VEGETARIAN (V) (OP:VG) Spinach, mozzarella, bell peppers, cherry tomato, artichoke, spanish onion, olives and almonds	19.0	23.8
HAM & PINEAPPLE Strainesse tomato, mozzarella, pineapple, ham	18.0	22.5
PEPPERONI Strainesse tomato, mozzarella, salami casalingo, parmesan	19.0	23.8
SUPREME Strainesse tomato, mozzarella, bacon, pepperoni, pineapple, mushroom, capsicum, olives, shallots	23.0	28.8
PRAWNS Garlic butter, mozzarella, chilli, chorizo, shallot, tomato	25.0	31.3
BBQ MEAT LOVERS Strainesse tomato, mozzarella, smoked chicken, smoked brisket, bacon, salami, BBQ sauce	22.0	27.5
CHICKEN Strainesse tomato, mozzarella, bacon, spanish onion dressed with ranch sauce	21.0	26.3
GLUTEN FREE BASES AVAILABLE	6.0	7.5
ADDITIONAL TOPPING	3.0	3.8

KIDS

12 YEARS AND UNDER. ALL MEALS INCLUDE A BUSY NIPPERS ACTIVITY BAG, JUICE OR WATER POP TOP AND CHOICE OF EITHER CHOCOLATE, VANILLA OR STRAWBERRY ICE CREAM CUP

	M	NM
GRILLED CHICKEN AND CHIPS (GF)	11.0	11.0
CHEESEBURGER AND CHIPS	11.0	11.0
FISH AND CHIPS	11.0	11.0
CHICKEN NUGGETS AND CHIPS	11.0	11.0
MARGHERITA PIZZA (OP: GF) (V)	11.0	11.0
Gluten Free base available	6.0	6.0
GRILLED MINUTE STEAK AND CHIPS (GF)	12.0	12.0
HAM AND PINEAPPLE PIZZA (OP: GF)	11.0	11.0
Gluten Free base available	6.0	6.0
SPAGHETTI BOLOGNAISE	11.0	11.0

SIDES

	M	NM
CHIPS (GF) (V)	8.0	10.0
HOUSE SALAD (GF) (V)	7.0	8.8
BOWL OF MASH (GF) (V)	7.0	8.8
STEAMED VEGETABLES (GF) (V)	7.0	8.8

DESSERT

	M	NM
PROFITEROLES	14.0	17.5
Vanilla ice cream, warm Belgium chocolate ganache, macadamia, honeycomb and baileys cream		
CRUMBLE (GF)	12.0	15.0
Rhubarb and strawberry compote, vanilla bean ice cream		
BELGIUM CHOCOLATE FONDANT	12.0	15.0
Creme anglaise, vanilla ice cream, swirl of rose water and vanilla fairy floss		

GELATO

Check at Poppies Cafe for today's flavours

	M	NM
SINGLE SCOOP CUP OR CONE	4.7	5.2
DOUBLE SCOOP CUP OR CONE	6.5	7.0

Poppies Cafe is also stocked with a selection of cakes, slices and other sweet treats.

SENIORS MEALS

AVAILABLE LUNCHTIME
MONDAY TO FRIDAY

	M	NM
SPAGHETTI BOLOGNAISE With parmesan	12.9	16.0
SALT 'N' PEPPER SQUID (GF) Chips and salad OR mash and veg	12.9	16.0
GRILLED CHICKEN BREAST (GF) Chips and salad OR mash and veg	12.9	16.0
BATTERED BARRAMUNDI Chips and salad OR mash and veg	12.9	16.0
MINUTE STEAK (GF) Chips, gravy and salad	14.0	17.5
ROAST PORK (GF) Potato, pumpkin, steamed vegetables	12.9	16.0