



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 VG = 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

	Μ	NM
HOUSE FOCACCIA (V) (4) Herb and garlic butter	8.0	10.0
SMALL GARLIC PIZZA (V) Parmesan, oregano, lemon	12.5	15.7
BRUSCHETTA (V) Focaccia, red onion, tomato, danish feta, basil, balsamic	15.0	18.8
PRAWN BRUSCHETTA Focaccia, king prawns, celery & apple slaw, walnut, rocket	18.0	22.5
FISH CAKES (GF) (4) Salmon and barramundi Thai fish cakes with wombok salad, house sweet chilli sauce	18.0	22.5
HALOUMI SLIDERS (V) (2) Crumbed haloumi, tomato chilli jam, baby rocket	17.0	21.3
ROAST KING PRAWNS (OP:GF) Split with garlic and lemon butter, St Marlos sourdough	19.5	24.5
SOUTHERN FRIED CHICKEN WINGS BBQ sauce and house made ranch	18.0	22.5
SMALL SALT'N'PEPPER SQUID (GF) (DF) Rocket, lemon, aioli	14.0	17.5

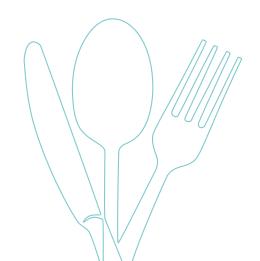


SALADS

		Μ	NM
	CAESAR TRADITIONAL (OP : GF)	18.0	22.5
	ADD CHICKEN	8.0	10.0
	ADD PRAWN	8.0	10.0
	ADD SQUID	8.0	10.0
	BURRATA (V) (OP:GF)	19.0	23.8
	French mozzarella, heirloom peppers, eggplant, tomato and caper caponata, aged balsamic, basil, sourdough croutons		
	Pair with 3 Tales Sauvignon Blanc		
	HERBED LAMB STRIPLOIN (GF)	24.0	30.0
	Cherry tomato, smoked Sicilian olives, red onion, cucumber, whipped fetta		
į.	Dair with The Estate Direct Nair		

Pair with The Estate Pinot Noir

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CLASSICS

SERVED WITH CHIPS AND SALAD OR MASH AND VEG

		Μ	NM
CHICKEN SCHNITZEL Buttermilk and hand crumbed		22.0	27.5
CHICKEN PARMIGIANA Schnitzel, napoli sauce, ham, mozzarella		28.0	35.0
ROAST PORK (GF)	Small:	17.0	21.3
Mixed vegetables, roast potato, pumpkin gravy, apple sauce, crackle	Large:	22.0	27.5
GRILLED (GF) OR BATTERED BARRAN	MUNDI	23.0	28.8
ATLANTIC SALMON (GF) Hollandaise sauce		31.0	38.8
SALT 'N' PEPPER SQUID (GF) (DF) Aioli		23.0	28.8
SEAFOOD FOR ONE (GF) Grilled barramundi, squid, prawns, tartare		33.0	41.3
TEXAN SMOKED BRISKET NACHOS 36 hours slow cooked, avocado salsa, corn abina, sour aragm American abaasa	(GF)	23.0	28.8

chips, sour cream, American cheese



CHAR GRILL

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

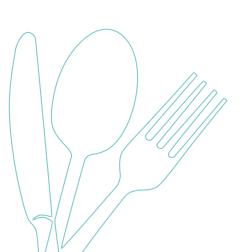
	Μ	NM
400G RIB EYE (GF) Teys Certified Angus	44.0	55.0
300G CHICKEN BREAST (GF) La Ionica	24.0	30.0
300G SCOTCH MB2+ (GF) Macka's black angus	38.0	47.5
300G RUMP (GF) Teys certified angus	32.0	40.0
300G PORK CUTLET (GF) Bruemar	28.0	35.0
SAUCES (GF)		
Gravy, mushroom, garlic cream, dianne, pepper bacon, hollandaise, bearnaise Extra Sauce	2.0	2.5
ADD CREAMY GARLIC PRAWNS (GF)	8.0	10.0
ADD BALMAIN BAY BUG (GF)	9.0	11.3

CHEF CHOICES

	Μ	NM
RACK OF LAMB (GF) Cauliflower puree, bacon and garlic green beans, red wine jus <i>Pair with Rymill Coonawarra Cabernet Sauvignon</i>	39.0	48.8
TUSCAN CHICKEN BREAST (GF) Stuffed with pumpkin, spinach and fetta, paris mash, snowpeas Pair with Hentley Farm Vixen Rose	28.0	35.0
VIENNESE CRUMBED VEAL With truffled parmesan sauce, charred broccolini, truss cherry tomato, Pair with Woodfired Shiraz	32.0	40.0
CHEF SPECIAL	MARKET PRIC	CE

Check our board

MARKEI PRICE





	Μ	NM
KING PRAWN LINGUINE Fresh chilli, garlic, cherry tomato, pangrattato crumbs Pair with DB Winemaker Sauvignon Blanc	28.0	35.0
GNOCCHI (V) (OP:VG) Burnt butter, pumpkin, sage, pine nuts, parmesan Pair with De Bortoli Blue Gris	24.0	30.0
PASTA OF THE DAY Check our board	28.0	35.0
GLUTEN FREE PASTA AVAILABLE	6.0	7.5

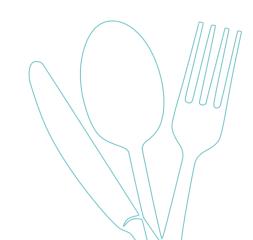


BURGERS

	Μ	NM
SOUTHERN FRIED CHICKEN Buttermilk tempura breast, aioli, butter lettuce and tomato	22.0	27.5
ZIVA Angus Beef pattie, cheddar, lettuce, tomato, spanish onion, Ziva sauce	22.0	27.5
STRIP STEAK PANINI Sirloin steak, sauerkraut, swiss cheese, english hot mustard, mayonnaise, rocket	23.0	28.8
ADD PATTY	6.0	7.5
ADD BACON	6.0	7.5
ADD CHEESE	2.0	2.5
GLUTEN FREE BUNS AVAILABLE	4.0	5.0

****VEGETARIAN OPTION**

Substitue any protein on any burger with fried cauliflower



PIZZA M NM			
	16.0	20.0	
Parmesan, oregano, lemon			
MARGHERITA (V)	18.0	22.5	
Strainesse tomato, mozzarella, basil			
CHICKEN	22.0	27.5	
Strainesse tomato, mozzarella, bacon, spanish onion dressed with ranch sauce			
DIAVOLA	23.0	28.8	
Strainesse tomato, mozzarella, hot soppressa, nduja salami, buffalo mozzarella			
VEGETARIAN (V) (OP:VG)	20.0	25.0	
Strainesse tomato, mozzarella, olives, grilled zucchini, capsicum, eggplant, mushroom, fetta			
HAM & PINEAPPLE	19.0	23.8	
Strainesse tomato, mozzarella, pineapple, ham			
PEPPERONI	20.0	25.0	
Strainesse tomato, mozzarella, salami casalingo, parmesan			
SUPREME	24.0	30.0	
Strainesse tomato, mozzarella, bacon, pepperoni, pineapple, mushroom, capsicum, olives, shallots			
PRAWNS	26.0	32.5	
Garlic butter, mozzarella, chilli, chorizo, shallot, tomato			
BBQ MEAT LOVERS Strainesse tomato, mozzarella, smoked chicken, smoked brisket,	23.0	28.8	
bacon, salami, BBQ sauce			
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

	Μ	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
HAWAIIAN PIZZA (OP: GF)	11.0	11.0
Gluten Free base available	6.0	6.0

SIDES

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

DESSERT

	Μ	NM
STRAWBERRY CHEESECAKE (GF) Blueberries, raspberry coulis, lemon balm	13.0	16.3
NUTELLA PIZZA Cookies, marshmallow, maraschino cherry	13.0	16.3
DESSERT SPECIAL Check our board	13.0	16.3

GELATO

Check at Poppies Cafe for today's flavours

	Μ	NM
SINGLE SCOOP CUP OR CONE	5.0	6.3
DOUBLE SCOOP CUP OR CONE	7.0	8.8

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



SENIORS MEALS

AVAILABLE LUNCHTIME MONDAY TO FRIDAY

	Μ	NM
CRUMBED LAMB CUTLET Chips and salad OR mash and veg	13.0	16.0
SALT 'N' PEPPER SQUID (GF) Chips and salad OR mash and veg	13.0	16.0
GRILLED CHICKEN BREAST (GF) Chips and salad OR mash and veg	13.0	16.0
BATTERED BARRAMUNDI Chips and salad OR mash and veg	13.0	16.0
ROAST PORK (GF) Potato, pumpkin, steamed vegetables	14.5	17.5
MINUTE STEAK (GF) Chips and salad OR mash and veg	14.5	17.5

