





TO ZIVA FATS & 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 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

	M	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) (2) Sourdough, red onion, tomato, danish feta, basil, balsamic	15.0	18.8
BANG BANG PORK BELLY (GF) Buttermilk crumbed, spicy kewpie mayo, green shallot, finger lime, sichuan peppercorn	19.5	24.4
ZUCCHINI FLOWERS (3) Tempura, stuffed with king prawn, Pedro Ximenes jus, romesco sauce, snow pea tendrils	19.0	23.8
HARISSA MEATBALLS Beef, speck bacon, smoked eggplant hummus, tomato, sourdough	16.0	20.0
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

		M	NM
	CAESAR TRADITIONAL (OP: GF)	18.0	22.5
	ADD CHICKEN	8.0	10.0
	ADD PRAWN	9.0	11.2
	ADD SQUID	8.0	10.0
	HALOUMI & CHORIZO (GF, OP:V)	23.0	28.8
P	Olives, grilled roma tomato, kipfler potato, shalott, asparagus, cashew dressing Pair with DB Winemakers Chardonnay		
	ADD CHICKEN	8.0	10.0
	ADD PRAWN	9.0	11.2
	ROCKET & PEAR (V, GF, OP:VG)	17.0	21.7
		17.0	21.3
	Port wine poached pear, parmesan, hazelnut crumb,		

pomegranate dressing.

Pair with 3 Tales Sauvignon Blanc

CLASSICS

SERVED WITH CHIPS AND SALAD OR MASH AND VEG

	M	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) Sm	all: 17.0	21.3
Mixed vegetables, roast potato, pumpkin gravy, apple sauce, crackle	ge: 22.0	27.5
GRILLED (GF) OR BATTERED BARRAMUND Tartare	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
BEEF CHEEK POT PIE (OP:GF) Carrots, parsnip, eschalot, puff pastry, mash potato Pair with One Line Sangiovese	29.0	36.3

CHAR GRILL

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

	M	NM
300G CHICKEN BREAST (GF) La lonica	24.0	30.0
300G SCOTCH MB2+ (GF) Macka's black angus	39.0	48.8
500G T-BONE MB2+ (GF) Nolan Private Selection	46.0	57.5
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 GARLIC PRAWNS (GF)	9.0	11.2

CHEF CHOICES

		M	NM
	LAMB RUMP (GF)	36.0	45.0
9	Parsnip puree, dutch carrots wrapped with prosciutto, pistachio and snow pea pesto, jus Pair with DB Winemakers Cabernet Sauvignon		
	CHICKEN CORDON BLEU	28.0	35.0
Y	Crumbed, filled with gruyere cheese and leg ham, mashed potato, asparagus, truffle sauce Pair with The Estate Yarra Valley Estate Pinot Noir		
	DOUBLE SMOKED BRISKET (GF)	36.0	45.0
7	Charred cos lettuce, hasselback potato, ranch sauce, bacon, parmesan Pair with DB Winemakers Merlot		
	CHEF SPECIAL Check our board	MARKET PRICE	MARKET PRICE

PANS

	M	NM
CHICKEN BOSCAIOLA (OP:V) Fettuccini, trio of mushroom, pancetta, garlic, parsley, parmesan Pair with The Estate Yarra Valley Pinot Gris	28.0	35.0
KING PRAWN FARFALLE (OP:V) Fermented chilli paste, cream, zucchini, cherry tomato, rocker Pair with Wild Oats Pinot Grigio	28.0 et	35.0
PASTA OF THE DAY Check our board	28.0	33.8
GLUTEN FREE PASTA AVAILABLE	6.0	7.5

BURGERS

SERVED WITH CHIPS

	M	NM
KOREAN FRIED CHICKEN Gochujang, black sesame, slaw, cucumber ribbons, aioli	22.0	27.5
ZIVA Angus Beef pattie, cheddar, lettuce, tomato, spanish onion, Ziva sauce	22.0	27.5
STRIP STEAK PANINI Sirloin steak, swiss cheese, mustard, mayonnaise, rocket, tomato, streaky bacon	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
GARLIC PIZZA (V)	16.0	20.0
Parmesan, oregano, lemon		
MARGHERITA (V)	18.0	22.5
Strainesse tomato, mozzarella, basil		
NORMANDIE (OP:V)	23.0	28.8
Strainesse tomato, mozzarella, streaky bacon, pumpkin, chilli honey, camembert, spinach, hollandaise		
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		
SURF 'N' TURF Smoked brisket, king prawns, garlic butter, mozzarella, cherry tomato, béarnaise, parsley, lemon pepper	30.0	37.5
BBQ MEAT LOVERS Strainesse tomato, mozzarella, smoked chicken, smoked brisket, bacon, salami, BBQ sauce	23.0	28.8
BUTTER CHICKEN Butter chicken sauce, mozzarella, capsicum, Spanish onion, paneer cheese	22.0	27.5
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 MINUTE STEAK AND CHIPS (GF)	13.0	13.0
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

SIDES

	M	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

	M	NM
FIG AND WALNUT PUDDING (GF) Brandy butterscotch sauce, raspberry mascarpone, meringue	13.0	16.3
BELGIUM WAFFLE	14.0	17.5
Vanilla ice cream, chantilly, hazelnut, chocolate ganache, strawberry, banana		
DESSERT SPECIAL	13.0	16.3
Check our board		

GELATO

Check at Poppies Cafe for today's flavours

	M	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

	M	NM
CRUMBED LAMB CUTLET Chips and salad OR mash and veg	13.0	16.0
MINUTE STEAK (GF) Chips and salad OR mash and veg	14.5	17.5
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
SALT 'N' PEPPER SQUID (GF) Chips and salad OR mash and veg	13.0	16.0