



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 taste buds.

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 & pizza.

Non Gluten Choices

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

The following symbols will assist you with your menu selection:

V = Vegetarian **VG** = Vegan **NG** = Non Gluten

NGA = Non Gluten Available **OP** = Optional **M** = Members **NM** = Non Members

A = Australian Sourced Seafood **I** = Internationally Sourced Seafood

Ordering

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

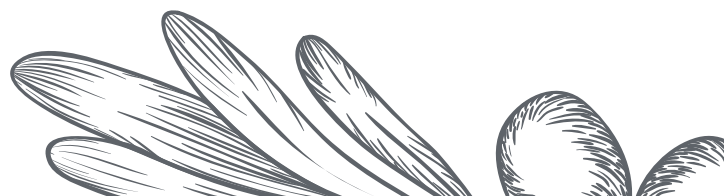
OR

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) Warm house-made focaccia with herb, garlic butter	8.0	10.0
SMALL GARLIC PIZZA (V) Garlic butter, mozzarella, parmesan, oregano, lemon wedge	12.5	15.7
SAMBUCA OLIVES (VG) Warm Sicilian green olives with rosemary, garlic, citrus zest, Sambuca	11.0	13.8
SMOKY BACON & MOZZARELLA FOCACCIA (OP V) House-made focaccia, smoked bacon, mozzarella, buttermilk ranch, chilli caramel, eschalot salsa	12.0	15.0
LAMB ARANCINI (4) Slow-braised Riverina lamb, tomato sugo, basil oil, rosemary, pecorino snow	17.0	21.3
GRILLED KING PRAWNS (NG) (A) 'Spicy Nduja butter, burrata, parmesan polenta, charred lemon, cherry tomato concasse	19.0	21.5
LA BOQUERIA (NG) Patatas bravas, Spanish chorizo, whipped manchego cream, sherry onions, smoked paprika oil, coriander	18.0	22.5
HARISSA CHICKEN WINGS (NG) Crispy wings, labneh, preserved lemon herb salsa, red onion, smoked paprika oil	18.0	22.5
BANG BANG PORK BELLY (NG) Crispy pork belly, pickled cucumber, bang bang kewpie, peanut crunch, coriander, lime	18.0	22.5





SALADS

	M	NM
CAESAR SALAD (OP: NG) Baby cos, shaved parmesan, bacon, soft egg, garlic croutons, caesar dressing	18.0	22.5
PUMPKIN & BEETROOT SALAD (V) (OP: VG) Butternut pumpkin, balsamic-braised baby beetroot, whipped feta, toasted pine nuts, baby spinach, burnt honey sherry vinaigrette  <i>Pair with The Estate Yarra Valley Pinot Gris</i>	18.0	22.5
WARM GADO GADO (V) (OP: VG) Asian greens, crispy potatoes, poached egg, cucumber, bean sprouts, peanut sambal dressing, fried shallots  <i>Pair with Wild Oats Rosé</i>	16.0	20.0
ADD CHICKEN	8.0	10.0
ADD PRAWN (NG) (I)	9.0	11.3
ADD SQUID (NG) (I)	8.0	10.0
ADD HALOUMI (V)	8.0	10.0





CLASSICS

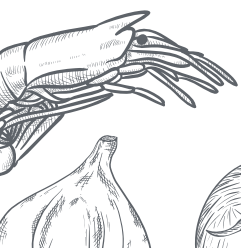
SERVED WITH CHIPS AND SALAD
OR MASH AND VEG

	M	NM
CHICKEN SCHNITZEL Buttermilk-marinated, hand-crumbed chicken schnitzel	22.0	27.5
CHICKEN PARMIGIANA House schnitzel topped with sugo sauce, ham, mozzarella	28.0	35.0
ROAST PORK (NG) Roasted pork with mixed vegetables, roast potato, pumpkin, gravy, apple sauce	Small: 17.0 Large: 22.0	21.3 27.5
GRILLED (NG) OR BATTERED BARRAMUNDI (I) Grilled (NG) or battered barramundi with tartare	23.0	28.8
ATLANTIC SALMON (A) Grilled Atlantic salmon with hollandaise	31.0	38.8
SALT & PEPPER SQUID (NG) (I) Flash-fried salt & pepper squid with aioli	23.0	28.8
SEAFOOD FOR ONE (NG) (I) Grilled barramundi, salt & pepper squid, garlic prawns, tartare	33.0	41.3

CHAR GRILL

SERVED WITH CHIPS AND SALAD
OR MASH AND VEG (**ALL NG**)
AND CHOICE OF ONE SAUCE

	M	NM
300G CHARGRILLED CHICKEN BREAST (NG)	24.0	30.0
300G GRAIN-FED SCOTCH FILLET (NG)	44.0	55.0
250G GRAIN-FED EYE FILLET (NG)	39.0	48.8
300G TEYS CERTIFIED BLACK ANGUS RUMP (NG)	32.0	40.0
300G BARKER'S CREEK PORK CUTLET (NG)	28.0	35.0
SAUCES (NG) Gravy, mushroom, garlic cream, diane, peppercorn and bacon, hollandaise, béarnaise Extra Sauce	2.0	2.5
ADD GARLIC PRAWNS (NG) (I)	8.0	10.0



CHEF CHOICES

M


NM

PRESSED BEEF SHORT RIB (NG)

39.0

48.8

Slow-braised rib, smoked sweet potato cream, roasted cauliflower, cavolo nero, horseradish crème fraîche, shiraz jus

 Pair with Yarra Valley Medhurst YRB 2022 (Shiraz/Pinot Noir)

CHICKEN SALTIMBOCCA (NG)

32.0

40.0

Prosciutto-wrapped chicken supreme with parmesan & sage, truffled pomme purée, glazed Dutch carrots, charred broccolini, prosecco beurre blanc

 Pair with The Estate Yarra Valley Chardonnay

OCEAN TROUT EN CROÛTE (A)

39.0

48.8

Ocean trout and braised leek wrapped in crisp filo pastry, fennel velouté, asparagus, blistered cherry tomatoes, dill & lemon oil, capers

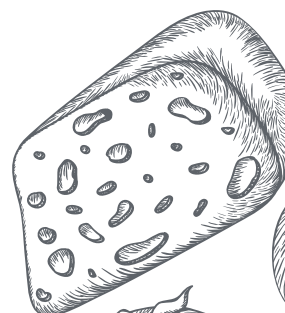
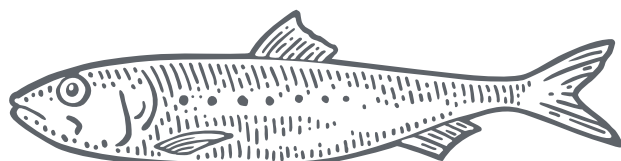
 Pair with Blue Pinot Gris

CHEF SPECIAL

Check our board

MARKET
PRICE

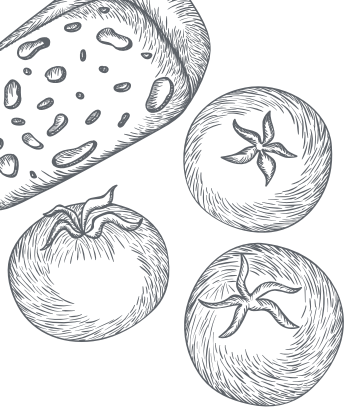
MARKET
PRICE



PANS

	M	NM
SAFFRON RISOTTO MILANESE (NG) Red wine-braised beef cheek, parmesan, gremolata, roasted hazlenut, charred broccoli, shallot gremolata, jus  <i>Pair with Woodfired Heathcote Shiraz</i>	29.0	36.3
KERALAN KING PRAWN CURRY (OP: NG)(A) King prawns in fragrant coconut curry, charred pineapple salsa, crispy shallots, basmati rice, poppadom  <i>Pair with Yarra Valley Medhurst Rose 2025</i>	32.0	40.0
CHICKEN CARBONARA (OP: NG)(OP: V) Tagliatelle with chicken, crispy pancetta, pecorino cream, parsley, cracked black pepper  <i>Pair with DB Winemakers Chardonnay</i>	29.0	36.3
PASTA OF THE DAY Check our board	28.0	35.0
NON GLUTEN PASTA AVAILABLE	6.0	7.5





BURGERS

SERVED WITH CHIPS




	M	NM
ZIVA Wagyu beef patty, cheddar, lettuce, tomato, red onion, ZIVA sauce	22.0	27.5
HOT HONEY CHICKEN BURGER Crispy buttermilk chicken, slaw, pickles, smoked cheddar, chipotle mayo, hot honey, lettuce	22.0	27.5
SHORT RIB BURGER Pulled bourbon BBQ beef ribs, cheddar, slaw, crispy onions, pickles	23.0	28.8
FIELD MUSHROOM & HALOUMI BURGER (V)(OP: VG) Grilled field mushroom, haloumi, lettuce, tomato, pickles, aioli	22.0	27.5
ADD BACON	6.0	7.5
ADD CHEESE	2.0	2.5
ADD BEEF PATTY	6.0	7.5
NON GLUTEN BUNS AVAILABLE	4.0	5.0



PIZZA



	M	NM
GARLIC (V) Garlic oil, mozzarella, parmesan, oregano, lemon zest	16.0	20.0
MARGHERITA (V) Strianese tomato, mozzarella, basil	18.0	22.5
GREEK LAMB Strianese tomato, mozzarella, slow-cooked lamb shoulder, feta, roasted capsicum, red onion, kalamata olives, tzatziki	23.0	28.8
WILD MUSHROOM PIZZA (V) Burnt butter mushrooms, taleggio cheese, thyme, mozzarella, truffle pecorino	21.0	26.3
HAM AND PINEAPPLE (OP: V) Strianese tomato, mozzarella, pineapple, ham	19.0	23.8
PEPPERONI Strianese tomato, mozzarella, aged salami casalingo, parmesan	20.0	25.0
SUPREME Strianese tomato, mozzarella, bacon, pepperoni, pineapple, mushroom, capsicum, olives, red onion	24.0	30.0
KING PRAWN PIZZA (A) Garlic butter prawns, 'nduja spicy salami, blistered cherry tomatoes, basil, stracciatella	29.0	36.3
BBQ MEAT LOVERS Strianese tomato, mozzarella, smoked chicken, smoked brisket, bacon, salami, house BBQ sauce	23.0	28.8
CHICKEN PESTO PIZZA Pesto base, mozzarella, chicken, roasted red peppers, Spanish onion, rocket, parmesan	25.0	31.3
NON GLUTEN 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 STEAK AND CHIPS (NG)	15.0	15.0
GRILLED CHICKEN AND CHIPS (NG)	11.0	11.0
CHEESEBURGER AND CHIPS	11.0	11.0
FISH AND CHIPS (I)	11.0	11.0
CHICKEN NUGGETS AND CHIPS	11.0	11.0
MARGHERITA PIZZA (OP: NG, V)	11.0	11.0
NON GLUTEN BASE AVAILABLE	6.0	6.0

SIDES

	M	NM
SEASONED CHIPS WITH AIOLI (NG)(OP:VG)	8.0	10.0
HOUSE GARDEN SALAD (NG)(VG)	7.0	8.8
CREAMY POTATO MASH (NG)	7.0	8.8
SEASONAL STEAMED VEGETABLES (NG)(VG)	7.0	8.8





DESSERT

	M	NM
SALTED CARAMEL & ESPRESSO CRÈME BRÛLÉE (OP: NG) Espresso vanilla custard with salted caramel, burnt sugar crust, dark cocoa shortbread	13.0	16.3
WHITE CHOCOLATE & BERRY CRUMBLE (NG) Mixed berry compote, vanilla and almond sablé crumble, whipped white chocolate ganache	13.0	16.3
DESSERT SPECIAL Check our board	13.0	16.3



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
KIDS GELATO	3.5	3.5

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



SENIORS MEALS

AVAILABLE LUNCHTIME
MONDAY TO FRIDAY

	M	NM
ROSEMARY AND GARLIC ROAST LAMB (NG) Roast potato, pumpkin, steamed vegetables, gravy, mint sauce	14.5	17.5
GRILLED MINUTE STEAK (NG) Chips and salad OR mash and veg	14.5	17.5
GRILLED CHICKEN BREAST (NG) Chips and salad OR mash and veg	13.0	16.0
BATTERED BARRAMUNDI (I) Served with chips, salad, tartare	13.0	16.0
ROAST PORK (NG) Roast potato, pumpkin, steamed vegetables, gravy, apple sauce	14.5	17.5
SALT 'N' PEPPER SQUID (NG) (I) Served with chips, salad, aioli	13.0	16.0

