

MENU by ZIVA eats & pizza

LUNCH 7 DAYS 11.30am-2.00pm | DINNER 7 DAYS Sunday - Thursday 5.30pm-8.00pm, Friday & Saturday 5.30pm-8.30pm

starters

GARLIC BREAD	M 8.0	NM 10.0
BRUSCHETTA Garlic bread, tomato salsa, basil, balsamic	M 15.0	NM 18.8
SWEET POTATO WEDGES ^{GF} Sweet chilli & sour cream	M 16.5	NM 20.7
DOUBLE SMOKED CHICKEN WINGS (10) ^{GF DF} Sriracha mayo OR house BBQ	M 15.0	NM 18.8
CRISPY SALT & PEPPER SQUID ^{GF DF} Aioli	M 15.0	NM 18.8
HAM HOCK & MANCHEGO ARANCINI Wild rocket, mustard mayo	M 16.0	NM 20.0
PRAWN CROQUETTES Lemon myrtle crumb, aioli	M 16.0	NM 20.0
SPICY TERIYAKI CHICKEN SKEWERS Sriracha mayo, togarashi	M 15.0	NM 18.8

classics

BEER BATTERED OR GRILLED BARRAMUNDI Chips and salad OR mash and veg, tartare, lemon	M 21.0	NM 26.3
CHICKEN SCHNITZEL Hand crumbed, chips and salad OR mash and veg, gravy <i>Make it a Parma with fresh ham, house Napoli and mozzarella</i>	M 20.0 M 6.0	NM 25.0 NM 7.5
ROAST PORK LOIN ^{GF DF} Crackling, roast potato, pumpkin, mixed vegetables, gravy, apple sauce	Small M 15.0 Large M 20.0	NM 18.8 NM 25.0
SALT & PEPPER SQUID ^{GF DF} Chips and salad OR mash and veg, lemon	M 20.0	NM 25.0
EGGPLANT SCHNITZEL ^{VE GF} Hand crumbed eggplant, kale slaw, potato aioli, zuni pickle	M 19.0	NM 23.8

char grill

All served with chips and salad OR mash and veg and choice of sauce

250G PREMIUM SIRLOIN - GRAIN FED	M 34.0	NM 42.5
300G PREMIUM RUMP - GRAIN FED	M 32.0	NM 40.0
GRILLED CHICKEN BREAST	M 24.0	NM 30.0
CRISPY SKIN SALMON	M 29.5	NM 36.9
<i>Add a Garlic Prawn topper</i>	M 8.0	NM 10.0
Sauce Selection		
Gravy ^{GF}	Mushroom Sauce ^{GF}	Chimmichurri ^{GF}
Ziva Butter ^{GF}	Garlic Cream ^{GF}	Dianne ^{GF}
<i>Extra Sauce</i>	M 2.0	NM 2.5

Chef choices

CRISPY SKIN PORK BELLY ^{GF} Roasted fennel, spinach, potato fondant, burnt onion puree, jus <i>Recommended with Villages Yarra Valley Pinot Noir</i>	M 34.0	NM 42.5
FRESH MARKET FISH Borlotti bean, chorizo and tomato ragout, charred broccolini <i>Recommended with DB Winemakers Chardonnay</i>	M 32.0	NM 40.0
PRESSED LAMB SHOULDER ^{GF} Roasted celeriac, beetroot puree, medley beets, wild rocket, jus <i>Recommended with Lorimer Cabernet Merlot</i>	M 34.0	NM 42.5
CRISPY SKIN CHICKEN ^{GF} Braised chicory, avocado sauce, panisse <i>Recommended with DB Winemakers Pinot Grigio</i>	M 29.0	NM 36.3
SLOW COOKED BEEF RIB Oyster sauce, hoisin, asian greens and sesame	M 38.0	NM 47.5

burgers

All served with chips (GF)

ZIVA BURGER Angus patty, cheese, pickles, onion, lettuce, tomato, smoked tomato relish, aioli	M 19.5	NM 24.4
DOUBLE BACON Angus patty, cheese, double bacon, bacon jam, shack sauce	M 23.0	NM 28.8
JAPANESE FRIED CHICKEN Miso mayo, kimchi slaw, cheese	M 20.0	NM 25.0
VEGAN BURGER SUB Vegan patty, cheese, bun to replace any burger above	M 4.0	NM 5.0
<i>Add patty</i>	M 5.0	NM 6.3
<i>Add bacon</i>	M 3.0	NM 3.8
<i>Add cheese</i>	M 2.0	NM 2.5

Lettuce cups available - Gluten Free option

pasta

SPAGHETTI PRAWN Garlic cream sauce, fresh herbs <i>Recommended with Villages Chardonnay</i>	M 27.0	NM 33.8
PAPPARDELLE BEEF CHEEK RAGOUT Bacon, parmesan, broccolini <i>Recommended with Woodfire Heathcoate Shiraz</i>	M 27.0	NM 33.8
BOUILLABAISSE RISOTTO Prawns, scallop and bug, fish and saffron rouille, fresh herbs <i>Recommended with 3 Tales Marlborough Sauvignon Blanc</i>	M 32.0	NM 40.0

pizza

GARLIC	M 15.0	NM 18.8
Garlic butter, herbs, parmesan		
MARGHERITA	M 16.5	NM 20.7
Fior di latte, pizza sauce, basil, parmesan		
PUMPKIN	M 18.0	NM 22.5
Fior di latte, garlic butter, pesto, basil, nuts and seeds		
HAM & PINEAPPLE	M 18.0	NM 22.5
Fior di latte, pizza sauce, ham, pineapple		
PEPPERONI	M 18.0	NM 22.5
Fior di latte, pizza sauce, pepperoni		
SUPREME	M 21.0	NM 26.3
Fior di latte, pizza sauce, bacon, salami, mushroom, olives, capsicum, pineapple, shallots		
PRAWN & CHORIZO	M 25.0	NM 31.3
Fior di latte, garlic butter, herbs, lemon		
BBQ MEATLOVERS	M 22.0	NM 27.5
Fior di latte, pizza sauce, house BBQ, smoked chicken, BBQ beef, bacon, salami		
<i>Gluten Free base</i>	M 5.0	NM 6.0

salads

CAESAR SALAD	M 17.0	NM 21.3
Crisp cos, bacon, egg, house dressing, parmesan, croutons		
<i>Add grilled chicken OR chicken schnitzel</i>	M 8.0	NM 10.0
<i>Add prawns</i>	M 8.0	NM 10.0
ROASTED PUMPKIN AND HALOUMI ^{GF}	M 19.0	NM 23.8
Beetroot hummus, lentil, spinach, pickles, herbs		
<i>Add grilled chicken or chicken schnitzel</i>	M 8.0	NM 10.0
WARM HOUSE SMOKED SALMON	M 24.0	NM 30.8
Bulgur, rocket, tahini yoghurt, jalapeno salsa verde		
<i>Add prawns</i>	M 8.0	NM 10.0

kids

All meals include Busy Nippers Activity Bag, juice or water pop top and choice of either chocolate, strawberry or vanilla ice cream cup

CHEESEBURGER & CHIPS	M 9.9	NM 9.9
FISH & CHIPS	M 9.9	NM 9.9
SQUID & CHIPS ^{GF}	M 9.9	NM 9.9
SPAGHETTI BOLOGNAISE ^{VGP}	M 9.9	NM 9.9
CHICKEN NUGGETS & CHIPS	M 9.9	NM 9.9
CHICKEN SCHNITZEL & CHIPS	M 9.9	NM 9.9
MARGHERITA PIZZA	M 9.9	NM 9.9
HAM & PINEAPPLE PIZZA	M 9.9	NM 9.9
BUSY NIPPERS BAG	M 2.5	NM 2.5

sides

CHIPS ^{GF}	M 8.0	NM 10.0
SALAD ^{GF DF}	M 7.0	NM 8.8
MASH ^{GF}	M 7.0	NM 8.8
MAC & CHEESE	M 7.0	NM 8.8

dessert

APPLE & RHUBARB CRUMBLE	M 12.0	NM 15.0
Vanilla ice cream		
WHITE CHOCOLATE BRULEE ^{GFA}	M 12.0	NM 15.0
Raspberry compote, pistachio biscotti		
CHURROS	M 9.0	NM 11.3
Cinnamon sugar and caramel sauce		



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Super specials

Available for lunch and dinner

sunday	\$15 Large Roast Served with roast vegetables and gravy
monday	\$18 Rump Steak + a drink 200 gram rump served with choice of chips and salad or mash and vegetables and your choice of sauce + a drink (Schooner Tooheys Beer, VIVO Wine or Soft Drink)
tuesday	\$15 Curry Check the Specials Board for the weekly dish
wednesday	\$15 Chicken Schnitty Served with choice of chips and salad or mash and vegetables and your choice of sauce. Make it a Parma additional \$3.00
thursday	\$15 Barramundi Grilled or Battered Barramundi served with choice of chips and salad or mash and vegetables.
tuesday + thursday	Kids Eat FREE! One free Kids Meal with every full priced adult meal. Offer excludes specials, entrees and sides.

All available for dine in or take away. Member only offers.

GLUTEN FREE CHOICES

Special consideration has been given to incorporate an array of Gluten Free dining options. Whilst all care is taken to provide a Gluten Free product, we cannot guarantee zero cross contamination. A selection of Gluten Free beers are also available at the bar.

The following symbols will assist you with your menu selection:

- V** Vegetarian
- VE** Vegan
- GF** Gluten Free
- DF** Dairy Free
- VGP** Vegan Possible
- GFA** Gluten Free Option Available

ALLERGENS

Sauces may contain traces of fish and nuts. Please speak to the Restaurant Supervisor if you have any concerns.

M Members **NM** Non Members