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** = Imported Seafood **M** = Mixed Origin 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
CHEESE AND BACON FOCACCIA (OP: V) House-made focaccia, smoked bacon, mozzarella, buttermilk ranch, sweet chilli, shallots	13.0	16.3
SYDNEY ROCK OYSTERS (6) (NG) (A) Mango, cucumber, finger lime, chilli, coriander salsa	26.0	32.5
ZUCCHINI FLOWERS Filled with La Boqueria chorizo crumbs & goat's cheese, smoked tomato fondue, pickled zucchini, basil oil	16.0	20.0
SOUTHERN FRIED CHICKEN GOUJONS Spiced crumbed chicken, charred corn and cabbage slaw, jalapeño, chipotle-lime mayo, coriander	16.0	20.0
CONFIT GARLIC & CHILLI PRAWNS (I) (OP: NG) White wine, confit garlic, lemon, chilli, cherry tomato, parsley, grilled St Malo sourdough	22.0	27.5
STICKY PORK BELLY BAO BUNS (3) Soy & ginger glazed pork belly, charcoal bao buns, lime-dressed slaw, pickled cucumber, Sriracha mayo, sesame, crispy shallots	19.0	23.8

SALADS

	M	NM
CAESAR SALAD (OP:NG) (I) Baby cos, shaved parmesan, bacon, egg, garlic croutons, Caesar dressing	19.0	23.8
THAI BEEF (NG) Beef tenderloin, crackers, Asian slaw, bean sprouts, cucumber, fresh mint & coriander, toasted cashews, nuoc cham dressing *Pair with 3 Tales Marlborough NZ Sauvignon Blanc*	22.0	27.5
SMOKED SALMON, PEACH & BUFFALO MOZZARELLA SALAD (NG) (A) (OP:V) Atlantic smoked salmon, chargrilled peach, buffalo mozzarella, heirloom tomato, basil, toasted almonds, spiced blood plum vinaigrette *Pair with Piper-Heidsieck Champagne*	26.0	32.5

ADD CHICKEN (NG)	8.0	10.0
ADD PRAWN (NG) (I)	9.0	11.3
ADD SQUID (NG) (I)	8.0	10.0
ADD HALLOUMI (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		23.0	28.8
CHICKEN PARMIGIANA House schnitzel topped with sugo sauce, ham, mozzarella		29.0	36.3
ROAST PORK (NG) Roasted pork with mixed vegetables, roast potato, pumpkin, gravy, apple sauce	Small: Large:	17.0 22.0	21.3 27.5
BARRAMUNDI (I) Grilled (NG) or battered barramundi with tartare		23.0	28.8
ATLANTIC SALMON (NG) (A) Grilled Atlantic salmon with hollandaise		32.0	40.0
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
450G GRAIN-FED BLACK ANGUS RIB EYE (NG)	48.0	60.0
300G TEYS CERTIFIED BLACK ANGUS RUMP (NG)	32.0	40.0
250G GRAIN-FED BEEF TENDERLOIN (NG)	39.0	48.8
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'S CHOICES

	M	NM
PAN-ROASTED KINGFISH (NG) (A) Crushed kipfler potato, avocado, cherry tomato & toasted coconut salad with lime dressing, salsa verde *Pair with The Estate Yarra Valley Chardonnay*	39.0	48.8
STRIPLOIN MEDALLION & GARLIC PRAWNS (NG) (I) Chargrilled beef medallion, garlic prawns, smoked sweet potato cream, sautéed mushrooms, broccolini, truffle butter, chervil, red wine jus *Pair with Hentley Farm Barossa Shiraz*	35.0	43.8
CHICKEN SKEWERS (OP: NG) Garlic, ginger & yoghurt-marinated chicken, tomato, kalamata olives, cucumber, onion, oregano and feta salad, roasted garlic tzatziki, chilli-lemon oil & garlic butter roti bread *Pair with The Estate Yarra Valley Pinot Noir*	28.0	35.0
CHEF'S SPECIAL Check our board	MARKET PRICE	MARKET PRICE

PANS

	M	NM
PUMPKIN & RICOTTA RAVIOLI (OP: V) Pumpkin and ricotta ravioli on a light tomato sauce, with lemon-basil butter, crispy pancetta, zucchini ribbons, blistered cherry tomatoes, toasted pine nuts and parmesan *Pair with The Estate Yarra Valley Chardonnay*	28.0	35.0
OCTOPUS SEAFOOD LINGUINIE (M) Linguine with prawns, octopus, mussels, salmon, sugo, garlic, chilli lime sugo, white wine, parsley, lime *Pair with Vivo Sauvignon Blanc*	32.0	40.0
NASI GORENG (NG) (I) Indonesian-style fried rice with chicken, prawns, capsicum, kecap manis, sambal, egg, crispy shallots & spring onion, served with cucumber, tomato, lime, prawn crackers *Pair with Vivo Moscato*	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, lettuce, pickles, smoked cheddar, chipotle mayo, hot honey	22.0	27.5
DOUBLE ZIVA WITH BACON 2 Wagyu beef patties, bacon, cheddar, lettuce, tomato, red onion, Ziva sauce	29.0	36.3
FIELD MUSHROOM & HALLOUMI BURGER (V) (OP: VG) Grilled field mushroom, halloumi, 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
MOROCCAN LAMB Strianese tomato, spiced roast lamb, mozzarella, harissa, roasted pumpkin, caramelised onion, toasted almonds, lemon, mint, spiced yoghurt, feta	28.0	35.0
MEDITERRANEAN VEGETABLE (V) Strianese tomato, roasted eggplant, zucchini, capsicum, cherry tomato, caramelised onion, mozzarella, pesto, whipped feta	22.0	27.5
HAM AND PINEAPPLE Strianese tomato, mozzarella, pineapple, ham	19.0	23.8
PEPPERONI Strianese tomato, mozzarella, aged salami casalingo, parmesan	22.0	27.5
SUPREME Strianese tomato, mozzarella, bacon, pepperoni, pineapple, mushroom, capsicum, olives, red onion	24.0	30.0
PRAWN & CHORIZO (I) Confit garlic, prawns, Spanish chorizo, mozzarella, cherry tomatoes, roasted capsicum, Sriracha-lime mayo, fresh parsley	29.0	36.3
BBQ MEAT LOVERS Strianese tomato, mozzarella, smoked chicken, smoked brisket, bacon, salami, house BBQ sauce	23.0	28.8
CAJUN CHICKEN Cajun chicken, mozzarella, crispy bacon, roasted capsicum, smoked paprika corn, Spanish onion, cherry tomatoes, avocado, smoky ranch	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) (V)	7.0	8.8
SEASONAL STEAMED VEGETABLES (NG) (VG)	7.0	8.8

DESSERT

	M	NM
CHOCOLATE & HAZELNUT MOUSSE Dark & white chocolate mousse, espresso mascarpone, hazelnut, strawberries, cocoa, dark chocolate feulletine	13.0	16.3
DULCE DE LECHE DONUTS Three caramel-filled mini donuts, vanilla ice cream, raspberry coulis, candied pistachios, Persian fairy floss	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