

ZIVA
eats & pizza



menu

modern | inviting | unique | exciting

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 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 **VE** = Vegan **GF** = Gluten Free **DF** = Dairy Free

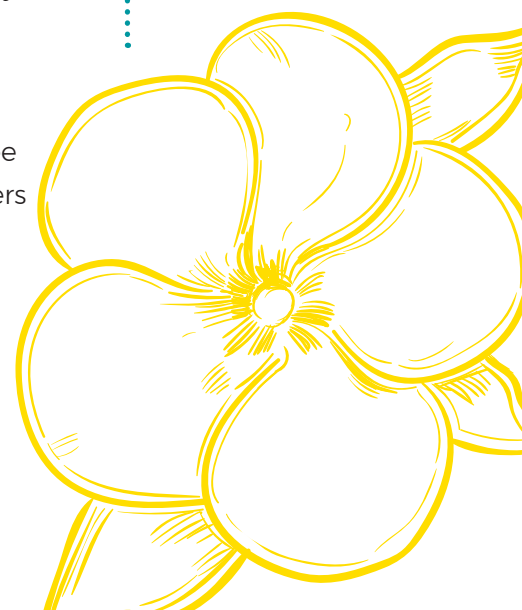
GFA = Gluten Free Available **M** = Members **NM** = Non Members

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.





seafood platter to share

King Prawns, coconut prawns, crumbed scallops,
fresh blue swimmer crab, natural oysters,
battered barramundi, salt and pepper squid, chips,
greek salad, tartare and seafood sauce.

Pair with King Valley Prosecco or Blue Pinot Gris

110.0 m | 130.0 nm

starters



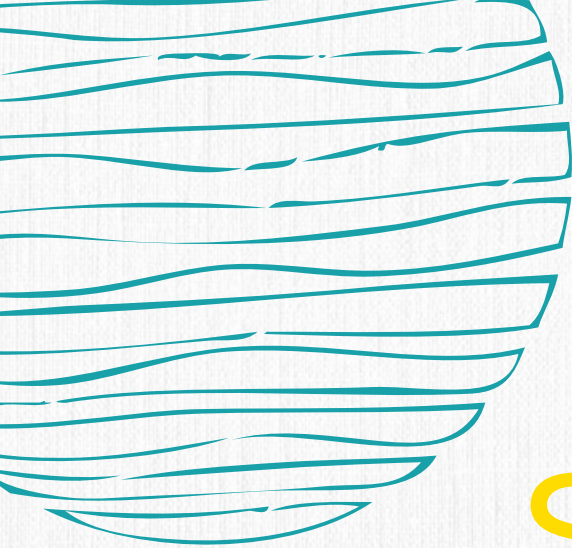
	M	NM
HOUSE FOCACCIA (V) (4) Herb and garlic butter	7.0	8.8
SYDNEY ROCK OYSTERS (GF) (6) Eschallot mignonette	18.0	22.5
BRUSCHETTA (V) Focaccia, tomato, fresh buffalo mozzarella, basil, balsamic	15.0	18.8
CHEESE & BACON FOCACCIA Sweet chilli, shallots, ranch dressing	12.0	15.0
PAELLA ARANCINI Salmon, prawns, calamari, chicken, chorizo and aioli	16.0	20.0
PULLED PORK SLIDERS (2) Wombat Valley American melt cheese, gherkins, slaw	17.0	21.3
WINGS HOT OR NOT Buffalo or BBQ, gorgonzola aioli	15.0	18.8
COCONUT PRAWNS (GF) Calypso mango, coriander & chilli salsa, rocket	18.0	22.5
FISH BITES (GF) Lemon myrtle tempura orange roughy, black garlic aioli	16.0	20.0
SMALL GARLIC PIZZA (V)	12.0	15.0

classics

Served with chips and salad
or mash and veg

	M	NM
HOUSE SCHNITZEL Buttermilk and hand crumbed	20.0	25.0
PARMIGIANA Schnitzel, napoli sauce, ham, mozzarella	26.0	32.5
ROAST PORK (GF) Mixed vegetables, roast potato & pumpkin gravy, apple sauce	Small: 15.0 Large: 20.0	18.8 25.0
GRILLED (GF) OR BATTERED BARRAMUNDI Tartare	21.0	26.3
SALT & PEPPER SQUID (GF) Aioli	20.0	25.0
ATLANTIC SALMON (GF) Ziva butter	29.0	36.3
SEAFOOD FOR ONE (GF) Grilled barramundi, squid, prawns, tartare	32.0	40.0





salads

	M	NM
CHILLI SQUID (GF) Rocket, spinach, onion, cherry tomato, cucumber, lime vinaigrette <i>Pair with 3 Tales Sauvignon Blanc</i>	19.0	23.8
CAESAR TRADITIONAL (GFA) Cos lettuce, bacon, egg, parmesan, house made dressing – ADD chicken – ADD prawn – ADD squid <i>Pair with DB Chardonnay</i>	17.0 8.0 8.0 8.0	21.3 10.0 10.0 10.0
LAMB SKEWERS GREEK SALAD (GF) Marinated with garlic, rosemary and lemon, truss tomato, red onion, cucumber, olives and tzatziki <i>Pair with Estate Vinyard Pinot Noir</i>	23.0	28.8
SESAME SMOKED SALMON (GF) Avocado, mix baby leaves, carrots, sprouts, snow peas, jasmine rice, ginger dressing <i>Pair with Wild Oats Chardonnay</i>	20.0	25.0

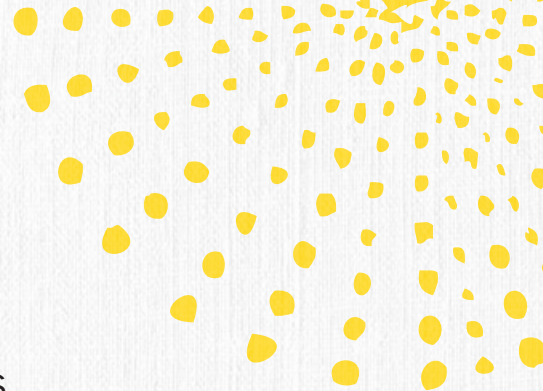
chef choices



	M	NM
BYRON BAY PORK CUTLET (GF) Fennel citrus salad, spanish onion, julienne tomatoes, pear gel <i>Pair with Estate Vinyard Pinot Noir</i>	29.0	36.3
WHISKY GLAZED BLACK ANGUS RIB EYE 350G (GF) Potato wedges, chimichurri slaw, grilled mexican street corn <i>Pair with 17 Trees Shiraz</i>	39.0	48.8
DUCK (GF) Chestnut, watercress, blood orange, kipfler potatoes <i>Pair with Wild Oats Cabernet Sauvignon</i>	29.0	36.3
CHEF SPECIAL Check our board	Market price	

burgers

Served with chips



	M	NM
HALOUMI (V) Grilled zucchini, eggplant, spinach, chickpea sauce, smoked tomato relish	22.0	27.5
STEAK PANINI Chargrilled scotch, lettuce, tomato, provolone cheese, caramelized onion	26.0	32.5
CHICKEN PANINI Crispy fried southern chicken, slaw, cheddar, aioli	21.0	26.3
ZIVA Beef, cheddar, lettuce, tomato, spanish onion, Ziva sauce	20.0	25.0
- ADD bacon	3.0	3.5
- ADD cheese	2.0	2.5

char grill

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

250G LAMB BACKSTRAP (GF) – Crestwick (cooked medium)	29.5	36.9
250G CHICKEN BREAST (GF) – La Ionica	24.0	30.0
250G SCOTCH (GF) – Teys certified Angus	34.0	42.5
300G RUMP (GF) – Teys certified Angus	32.0	40.0
SAUCE SELECTION (All sauces are Gluten Free) Ziva butter, gravy, mushroom, garlic cream, dianne, pepper		
- Extra sauce	2.0	2.5
- ADD GARLIC PRAWNS (GF)	8.0	10.0



pans

	M	NM
LINGUINE PRAWNS Cherry tomato sugo, parsley leaves, chilli and garlic <i>Pair with 17 Trees Pinot Grigio</i>	26.0	32.5
POMEGRANATE CHICKEN (GF) Quinoa, fresh mint, ricotta, toasted almonds <i>Pair with Estate Vinyard Pinot Noir</i>	25.0	31.3
BEEF TENDERLOIN STIR FRY (GF) Chinese broccoli, snow pea sprouts, banana chillies, capsicum, noodles, lemongrass, coriander, sesame and soy <i>Pair with Lorimer Cabernet Merlot</i>	28.0	35.0
PASTA OF THE DAY Check our board	25.0	32.0

sides

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

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 CHICKEN AND CHIPS (GF)

9.9

9.9

CHEESEBURGER AND CHIPS

9.9

9.9

FISH AND CHIPS

9.9

9.9

CHICKEN NUGGETS AND CHIPS

9.9

9.9

SPAGHETTI BOLOGNAISE

9.9

9.9

MARGHERITA PIZZA

9.9

9.9

HAM AND PINEAPPLE PIZZA

9.9

9.9

GLUTEN FREE BASES FOR PIZZAS

4.0

4.0

LAYERED GELATO STACK (GFA)

Roasted coconut, passionfruit coulis,
spa wafer, meringue

10.0

12.5

WHITE CHOCOLATE CHEESECAKE (GF)

Raspberry, lemon balm and dark chocolate

11.0

13.8

ROCKY ROAD SUNDAE (GF)

Vanilla ice cream, peanut crunch
and strawberry coulis

12.0

15.0

desserts

pizza



	M	NM
GARLIC PIZZA (V) Parmesan, oregano, lemon	16.0	20.0
MARGHERITA (V) Strainesse tomato, mozzarella, basil	17.0	21.3
PROSCIUTTO Strainesse tomato, buffalo mozzarella, rocket. prosciutto & parmesan	25.0	31.3
VEGETARIAN (VE) Chickpea pure, roast pumpkin, spinach, caramelized onion	19.0	23.8
HAM & PINEAPPLE Strainesse tomato, mozzarella, pineapple, ham	18.0	22.5
PEPPERONI Strainesse tomato, mozzarella, pepperoni, parmesan	18.0	22.5
SUPREME Strainesse tomato, mozzarella, bacon, pepperoni, pineapple, mushroom, capsicum, olives, shallots	23.0	28.8
PRAWN & NDUJA Garlic butter, mozzarella, spicy salami, cherry tomato, parsley	25.0	31.3
BBQ LOVERS Strainesse tomato, mozzarella, smoked chicken, smoked brisket, bacon, salami, BBQ sauce	22.0	27.5
CHICKEN BBQ sauce, mozzarella, smoked chicken, bacon, shallots	20.0	25.0
OPTION - Gluten free bases available	6.0	7.5

seniors meals

Available Lunchtime Monday to Friday



	M	NM
SALT & PEPPER SQUID Chips and salad OR mash and veg	12.9	16.2
GRILLED CHICKEN BREAST Chips and salad OR mash and veg	12.9	16.2
BATTERED BARRAMUNDI Chips and salad OR mash and veg	12.9	16.2
ROAST PORK Crackling, roast potato, roast pumpkin, mixed vegies, gravy, apple sauce	12.9	16.2