

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 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 **OP** = Optional **M** = Members **NM** = Non Members

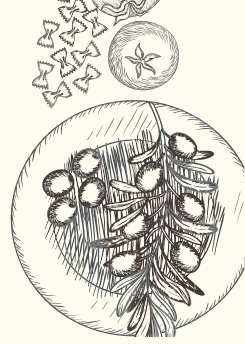
Ordering

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	7.0	8.8
SMALL GARLIC PIZZA (V) Parmesan, oregano, lemon	12.0	15.0
BRUSCHETTA (V) Focaccia, red onion, tomato, danish feta, basil, balsamic	15.0	18.8
CHEESE & BACON FOCACCIA Sweet chilli, shallots, ranch dressing	12.0	15.0
DEEP FRIED MOZZARELLA (V) Herb crumbed buffalo mozzarella with balsamic glazed heirloom cherry tomato, rocket, baby cress	18.0	22.5
KOREAN BBQ WINGS (GF) Sesame and shallot, pickled daikon	15.0	18.8
PRAWN FRITTERS Zucchini, carrots, cos lettuce cup, ketjap manis, sriracha mayonnaise	18.0	22.5
TACOS (OP: GF) Squid, purple cabbage, tomato, cucumber, avocado, coriander, shallots, tamarind sauce, lime, tabasco	19.0	23.8
CHICKEN DUMPLINGS Steamed with spanish onion, cabbage, masala, herbs, romesco red pepper sauce	17.0	21.3
PAELLA ARANCINI Salmon, prawns, calamari, chicken, chorizo, aioli	16.0	20.0

SALADS

	M	NM
CAESAR TRADITIONAL (OP : GF)	17.0	21.3
ADD CHICKEN	8.0	10.0
ADD PRAWN	8.0	10.0
ADD SQUID	8.0	10.0
LAMB, HALLOUMI AND BELL PEPPER SKEWERS (GF)	25.0	31.3
Brushed with mustard and thyme with chunky tomato, cucumber and avocado, EVOO dressing		
WARM THAI BEEF SALAD (GF)	25.0	31.3
Beef tenderloin, vermicelli, cucumber, mint, mix leaves, crispy onion, roast peanuts, cherry tomato, coriander, chilli, garlic, lime		





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
ATLANTIC SALMON (GF) Hollandaise sauce	29.0	36.3
SALT 'N' PEPPER SQUID (GF) Aioli	20.0	25.0
SEAFOOD FOR ONE (GF) Grilled barramundi, squid, prawns, tartare	32.0	40.0

CHAR GRILL

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

	M	NM
250G LAMB BACKSTRAP (GF) Crestwick	29.0	36.3
250G CHICKEN BREAST (GF) La Ionica	24.0	30.0
250G SCOTCH (GF) Arlo	34.0	42.5
300G RUMP (GF) Teys certified angus	32.0	40.0
300G PORK CUTLET (GF) Bruemar	26.0	32.5
SAUCES (GF) Ziva butter, gravy, mushroom, garlic cream, dianne, pepper & bacon, hollandaise		
Extra Sauce	2.0	2.5
ADD GARLIC PRAWNS (GF)	8.0	10.0



CHEF CHOICES

BEEF CHEEK (GF)

Braised with truffled cauliflower puree, wilted spinach, dutch carrots, parsley, lemon oil

Pair with DB Winemakers Cabernet Sauvignon

M

32.0

NM

40.0

NOLAN GYMPIE TBONE 700G (GF)

Grilled bell peppers, shallots, kipfler potatoes and eshallot jus

Pair with Woodfire Heathcote Shiraz

49.0

61.3

DUCK (GF)

Confit with braised red cabbage, walnut, carrot puree, saffron potato, merlot jus

Pair with The Estate Yarra Valley Pinot Noir

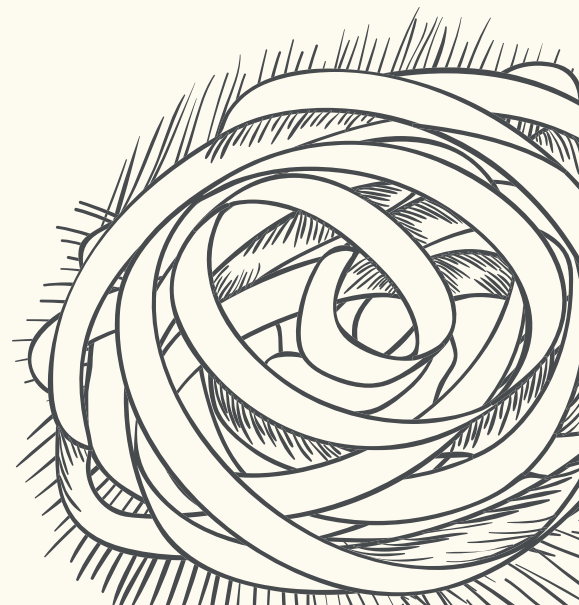
29.0

36.3

CHEF SPECIAL

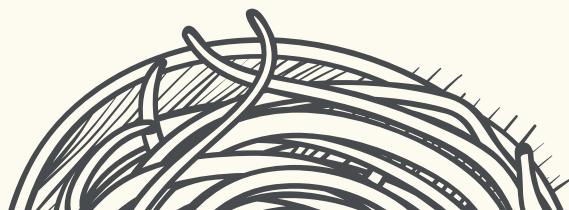
Check our board

MARKET PRICE



PANS

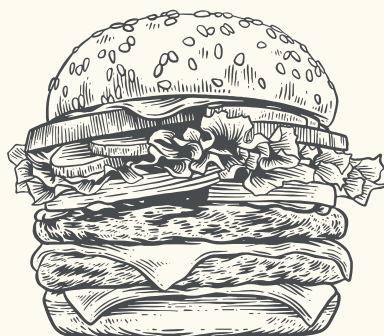
	M	NM
GNOCCHI Smoked paprika spiced chicken, bacon, sundried tomato, spinach, cream, sage <i>Pair with 3 Tales Marlborough Sauvignon Blanc</i>	25.0	31.3
KING PRAWNS FLAMBE (GF) Cognac, mushroom, cream, crispy prosciutto served with jasmine rice <i>Pair with Wild Oats Pinot Grigio</i>	29.0	36.3
SALMON RISOTTO (GF) Pink peppercorn sous vide Atlantic salmon with horseradish creamy risotto and radicchio <i>Pair with The Estate Yarra Valley Chardonnay</i>	26.0	32.5
PASTA OF THE DAY Check our board	25.0	32.0

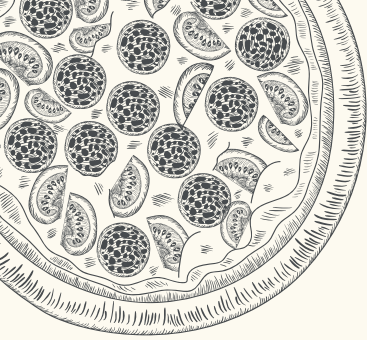


BURGERS

SERVED WITH CHIPS

	M	NM
MUSHROOM (V) Roast portobello mushroom, caramelized onion, tomato, lettuce, miso mayonnaise Vegan Bun (OPT) Gluten Free Bun (OPT)	22.0	27.5
CHICKEN Grilled chicken with lemongrass, garlic, chilli, tomato, cheese, butter lettuce, Peri Peri Sauce	21.0	26.3
ZIVA Beef, cheddar, lettuce, tomato, spanish onion, Ziva sauce	20.0	25.0
STEAK SIRLOIN Char Grilled sirloin, mustard, watercress, tomato, spanish onion, buffalo mozzarella	26.0	32.5
THE LOT Whiskey BBQ glazed double patties, bacon, cheese, beetroot, pineapple, lettuce, tomato, pickle sauce, onion rings	27.0	33.6
ADD BACON	6.0	7.5
ADD CHEESE	2.0	2.5





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 (V) (OP:VG) Spinach, mozzarella, bell peppers, cherry tomato, artichoke, spanish onion, olives, almonds	19.0	23.8
HAM & PINEAPPLE Strainesse tomato, mozzarella, pineapple, ham	18.0	22.5
PEPPERONI Strainesse tomato, mozzarella, salami casalingo, parmesan	18.0	22.5
SUPREME Strainesse tomato, mozzarella, bacon, pepperoni, pineapple, mushroom, capsicum, olives, shallots	23.0	28.8
PRAWNS Garlic butter, mozzarella, chilli, chorizo, shallot, cherry tomato	25.0	31.3
BBQ MEAT LOVERS Strainesse tomato, mozzarella, smoked chicken, smoked brisket, bacon, salami, BBQ sauce	22.0	27.5
CHICKEN Strainesse tomato, mozzarella, bacon, spanish onion dressed with ranch sauce	20.0	25.0
GLUTEN FREE BASES AVAILABLE	6.0	7.5

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)	10.9	10.9
CHEESEBURGER AND CHIPS	10.9	10.9
FISH AND CHIPS	10.9	10.9
CHICKEN NUGGETS AND CHIPS	10.9	10.9
MARGHERITA PIZZA (OP: GF)	10.9	10.9
MINUTE STEAK AND CHIPS (GF)	12.0	12.0
HAM AND PINEAPPLE PIZZA (OP: GF)	10.9	10.9
SPAGHETTI BOLOGNAISE	10.9	10.9

SIDES

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



DESSERT

	M	NM
BELGIUM CHOCOLATE FONDANT Creme anglaise, vanilla ice cream, swirl of rose water and vanilla fairy floss	12.0	15.0
BANANA SPLIT (GF) Vanilla ice cream, banana, chantilly, cherry maraschino, cashew, chocolate and strawberry sauce	11.0	13.8
CHURROS (3) Dark chocolate ganache, white chocolate ganache, dulce de leche caramel	12.0	15.0



SENIORS MEALS

AVAILABLE LUNCHTIME
MONDAY TO FRIDAY

	M	NM
SPAGHETTI BOLOGNAISE With parmesan	12.9	16.0
SALT 'N' PEPPER SQUID Chips and salad OR mash and veg	12.9	16.0
GRILLED CHICKEN BREAST Chips and salad OR mash and veg	12.9	16.0
BATTERED BARRAMUNDI Chips and salad OR mash and veg	12.9	16.0
MINUTE STEAK (GF) Chips, gravy and salad	14.0	17.5
ROAST PORK (GF) Crackling, roast potato, roast pumpkin, mixed vegies, gravy, apple sauce	12.9	16.0

