

zuma menu

snacks

STONE BAKED COB GARLIC BREAD (NF)	\$12
Herb Garlic Butter	
HOT POTATO CHIPS (NF)	\$9
Gravy	
SWEET POTATO WEDGES (NF)	\$11
Roasted Garlic Aioli	
PORCINI & BLACK TRUFFLE ARANCINI (NF)	\$18
Parmesan Cream Snow Pea Shoots	
MOROCCAN SPICED CRISPY PUMPKIN FLOWERS (VG, NF)	\$24
Pineapple Chutney Lime	
PORTUGUESE SPICED CHICKEN WINGS (GF, NF)	\$18
Chipotle Mayonnaise	
SALT AND PEPPER CALAMARI (NF)	\$18
Wasabi Aioli Charred Lemon	
BEEF NACHOS (NF)	\$22
Pico de Gallo Guacamole Cheese Jalapeños Sour Cream	

salads

CLASSIC CHICKEN COBB SALAD (GF)	\$24
Grilled Chicken Cos Avocado Egg Bacon Blue Cheese Dressing	
SUPERFOOD SALAD (V, VG, GF, NF)	\$22
Quinoa Kale Edamame Vegan Feta Cranberries Grapes Lime Dressing	
Add Grilled Chicken Breast — \$8 Add Grilled Salmon — \$11	

pizza & pasta

PIZZA QUATTRO FORMAGGI (V, NF)	\$25
Mozzarella Blue Cheese Parmesan Fontina	
BBQ MEAT LOVERS PIZZA (NF)	\$28
Pepperoni Smoky Bacon Ham Pulled Pork Spicy Chorizo	
CHICKEN PENNE PASTA	\$28
Chicken Creamy Pesto Rocket Sun-Dried Tomatoes Parmesan	

from the grill

DARLING DOWNS GRAIN-FED STRIPLOIN STEAK (300g)	\$49
DIAMANTINA ANGUS RUMP STEAK (300g)	\$38
SLOW-ROAST LEMON-PEPPER CHICKEN (HALF)	\$29
Accompaniments – Creamy Mash Potato Charred Broccolini Peppercorn Jus	

burgers & sliders

WAGYU BEEF BURGER (NF)	\$28
Beechwood Smoked Bacon Cheddar Tomato Relish Aioli Chips	
KALE & CHICKPEA BURGER (V, VG, GFA, NF)	\$25
Spicy Mustard Cos Tomato Chutney Chips	

mains

CHICKEN SCHNITZEL (NF)	\$28
Chips House Salad Gravy	
HERB-CRUMBED LAMB CUTLETS (3 PIECES) (NF)	\$42
Chips House Salad Chimichurri	
LEMON MYRTLE SEMOLINA-CRUSTED FISH (NF, DF)	\$32
Creamy Mash Potato Charred Broccolini Coriander-Tamarind Sauce	
CHICKEN VINDALOO & BASMATI RICE (NF, DF, GF)	\$32
Spicy Sauce Papadum Pineapple Relish	

desserts

VEGAN TROPICAL SLICE (VG)	\$18
Passionfruit Mango Coconut Strawberries	
TIM TAM CHEESECAKE	\$16
Gianduja Chocolate Praline Mousse Mixed Berries Compote Mint	
AUSTRALIAN CHEESE SELECTION	\$25
Snowdonia Cheddar Willow Grove Creamy Blue Shale Point Brie Crackers Quince Fruits Nuts	

We kindly request that patrons with food allergies or other dietary requirements inform our service staff prior to ordering. We will do our utmost to accommodate your dietary needs; however, we cannot be held responsible for traces of allergens. Menu is subject to change based on ingredient availability.

Dietary Symbols: V – Vegetarian | VG – Vegan | VGA – Vegan Option Available | DF – Dairy-Free | NF – Nut-Free | GF – Gluten-Free | GFA – Gluten-Free Option Available

zuma kids menu

mains

DINO NUGGETS (NF, DF) Tender Crispy Chicken Nuggets Hot Chips Tomato Sauce	\$15
MAC & CHEESE PASTA (NF) Macaroni & Creamy Cheese Sauce Parmesan Cheese	\$15
FISH & CHIPS (NF) Lightly Battered Fish Fillet Hot Chips Aioli Sauce	\$15
CHEESY PIZZA (NF) Pizza Tomato Sauce Mozzarella Cheese Basil	\$15
JUNIOR CHEESEBURGER (NF) Beef Patty Melted Cheddar Cheese Tomato Sauce Hot Chips	\$15
GRILLED CHICKEN & STEAMED VEGGIES (NF, DF, GF) Chicken Breast Seasonal Vegetables	\$15
CHICKPEA CURRY & BASMATI RICE (VG, GF, NF) Mild Tomato, Onion & Coconut Gravy Crispy Papadum	\$15
KIDS BEEF NACHOS (NF) Creamy Avocado Cheese sour cream	\$15

drinks & desserts

SOFT DRINKS Sprite Fanta Coke Coke No Sugar	\$5
JUICE Orange Pineapple Apple	\$6
MINI CHOCOLATE BROWNIE Warm brownie with vanilla ice cream	\$10
FRESH FRUIT SALAD (VG, GF, NF) A refreshing mix of seasonal fruits	\$8
VANILLA ICE CREAM WITH CHOCOLATE TOPPING (NF) Vanilla ice cream topped with rich chocolate syrup and colourful sprinkles	\$10



Kids Under 12 eat free*

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happy hour at **zuma**

Daily from 4pm - 6pm
zuma bar & grill
Level 2

beer: \$8

Schooner Great Northern Super Crisp
Schooner Peroni
Pure Blonde
Byron Bay Lager
James Squire Orchard Crush Cider
Jug Great Northern Super Crisp \$20

wines: \$8

Chain of Fire Brut
Chain of Fire Chardonnay
Chain of Fire Sauvignon Blanc
Chain of Fire Shiraz Cabernet
Chain of Fire Pinot Noir

spirits \$8

Smirnoff Vodka
Johnnie Walker Red
Jim Beam
Gordons Gin
Bundaberg Rum

cocktails \$15

Espresso Martini
French Martini
Mojito
Old Fashion
Lychee Martini

