

zuma menu

snacks, soups & starters

SOUP OF THE DAY (V, GFA) Served with toasted garlic bread	\$16
STONE-BAKED COB GARLIC BREAD (NF) Herb garlic butter, mozzarella	\$12
HOT POTATO CHIPS (V, NF) Gravy	\$9
WINTER MEZZE PLATE (V) Hummus, muhammara, olives, falafel and grilled pita bread	\$21
STEAMED VEGETABLE DUMPLINGS (VG, NF) Chilli garlic soy sauce	\$19
LEMON MYRTLE CALAMARI (NF) Dill aioli, fresh lemon	\$19
KOREAN BBQ CHICKEN LOLLIPOPS (NF) (5 pieces) Coriander sauce	\$22

salads

WINTER HARVEST SALAD (V, GF) Roasted pumpkin, baby beetroot, whipped feta, quinoa and candied pecans	\$22
CLASSIC CAESAR SALAD (NF) Cos lettuce, crispy bacon, Parmesan, boiled egg, croutons and Caesar dressing	\$22
Add Grilled Chicken Breast — \$9 Add Grilled Salmon — \$11	

pizza & pasta

PIZZA ORTOLANO (V, NF) Grilled zucchini, mushrooms, olives, roasted capsicum, herb garlic oil and fior di latte	\$26
PIZZA DI CARNE (NF) Ground beef, fennel sausage and pepperoni	\$29
RIGATONI CHICKEN CARBONARA (NF) Bacon, egg yolk, Parmesan cream and cracked black pepper	\$28

burgers & sliders

WAGYU BEEF BURGER (NF) Wagyu beef patty, smoked bacon, cheddar cheese, caramelised onion, tomato relish, aioli and chips	\$28
CHICKEN PARMIGIANA BURGER (NF) Crispy chicken schnitzel, shaved ham, mozzarella, pickles, tomato relish, aioli and chips	\$20

from the grill

FRESH TASMANIAN SALMON FILLET (200G) (A)	\$32
DIAMANTINA ANGUS RUMP STEAK (300G)	\$38
BUSH-SPICED CHICKEN SUPREME (250G)	\$28

All grill selections are served with creamy mashed potato and steamed broccolini. Meat and poultry are accompanied by red wine jus, while fish is served with miso butter sauce.

mains

BEER-BATTERED FISH & CHIPS (NF) Tartare sauce, lemon, chips and house salad	\$25
CHICKEN SCHNITZEL (NF) Panko-crumbed chicken breast, chips, house salad and gravy	\$89
SLOW-BRAISED LAMB SHANK (NF) Creamy mashed potato, broccolini and red wine jus	\$38

indian specialties

Featuring a selection of authentic Indian dishes created by Chef Bala, showcasing traditional recipes and aromatic spices from across India.

ENTRÉE ONION & SPINACH PAKORA (V, GF, NF) Crispy onion and spinach fritters served with mint chutney	\$18
CURRIES (MEDIUM SPICY) CHICKEN KORMA (GF) Tender chicken thigh in a rich cashew and onion gravy	\$32
LAMB ROGAN JOSH (NF, GF) Slow-cooked lamb with fragrant Kashmiri spices	\$32
MADRAS PRAWN CURRY (NF, GF) South Indian-style coconut curry	\$30
TOFU & CAULIFLOWER CURRY (VG, GF, NF) Tofu and cauliflower in a fragrant yellow coconut curry	\$30
All curries are served with steamed basmati rice, papadum and mint chutney.	
SIDES STEAMED BASMATI RICE (NF, DF, GF) GARLIC BUTTER NAAN (NF)	\$5 \$5

desserts

STICKY DATE PUDDING Warm butterscotch sauce and vanilla ice cream	\$18
CHOCOLATE RASPBERRY PEBBLE (VG) Chocolate mousse, raspberry gel, coconut crumble and seasonal berries	\$18
ICE CREAM SUNDAE – 3 SCOOPS (V, GFA) Choice of vanilla, chocolate or mango, with assorted garnishes	\$16

We kindly request that guests with food allergies or dietary requirements inform our service staff prior to ordering. While we will do our utmost to accommodate dietary needs, we cannot guarantee that dishes are completely free from traces of allergens.

Menu items are subject to change based on seasonal availability and supplier sourcing.

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