zuma

menu

welcome to zuma

snacks, soups & starters

SOUP OF THE DAY (V, GFA) — $16
Served with toasted garlic bread

STONE-BAKED COB GARLIC BREAD (NF) — $12
Herb garlic butter, mozzarella

HOT POTATO CHIPS (V, NF) — $9
Gravy

WINTER MEZZE PLATE (V) — $21
Hummus, muhammara, olives, falafel and grilled pita bread

STEAMED VEGETABLE DUMPLINGS (VG, NF) — $19
Chilli garlic soy sauce

LEMON MYRTLE CALAMARI (NF) — $19
Dill aioli, fresh lemon

KOREAN BBQ CHICKEN LOLLIPOPS (NF) — $22
(5 pieces) Coriander sauce

salads

WINTER HARVEST SALAD (V, GF) — $22
Roasted pumpkin, baby beetroot, whipped feta, quinoa and candied pecans

CLASSIC CAESAR SALAD (NF) — $22
Cos lettuce, crispy bacon, Parmesan, boiled egg, croutons and Caesar dressing

Add Grilled Chicken Breast — $9
Add Grilled Salmon — $11

pizza & pasta

PIZZA ORTOLANO (V, NF) — $26
Grilled zucchini, mushrooms, olives, roasted capsicum, herb garlic oil and fior di latte

PIZZA DI CARNE (NF) — $29
Ground beef, fennel sausage and pepperoni

RIGATONI CHICKEN CARBONARA (NF) — $28
Bacon, egg yolk, Parmesan cream and cracked black pepper

burgers & sliders

WAGYU BEEF BURGER (NF) — $28
Wagyu beef patty, smoked bacon, cheddar cheese, caramelised onion, tomato relish, aioli and chips

CHICKEN PARMIGIANA BURGER (NF) — $28
Crispy chicken schnitzel, shaved ham, mozzarella, pickles, tomato relish, aioli and chips

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) — **$25**
Tartare sauce, lemon, chips and house salad

CHICKEN SCHNITZEL (NF) — **$28**
Panko-crumbed chicken breast, chips, house salad and gravy

SLOW-BRAISED LAMB SHANK (NF) — **$38**
Creamy mashed potato, broccolini and red wine jus

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) — **$18**
Crispy onion and spinach fritters served with mint chutney

CURRIES (MEDIUM SPICY)

CHICKEN KORMA (GF) — **$32**
Tender chicken thigh in a rich cashew and onion gravy

LAMB ROGAN JOSH (NF, GF) — **$32**
Slow-cooked lamb with fragrant Kashmiri spices

MADRAS PRAWN CURRY (NF, GF) — **$32**
South Indian-style coconut curry

TOFU & CAULIFLOWER CURRY (VG, GF, NF) — **$30**
Tofu and cauliflower in a fragrant yellow coconut curry

All curries are served with steamed basmati rice, papadum and mint chutney.

SIDES

STEAMED BASMATI RICE (NF, DF, GF) — **$5**
GARLIC BUTTER NAAN (NF) — **$5**

desserts

STICKY DATE PUDDING — **$18**
Warm butterscotch sauce and vanilla ice cream

CHOCOLATE RASPBERRY PEBBLE (VG) — **$18**
Chocolate mousse, raspberry gel, coconut crumble and seasonal berries

ICE CREAM SUNDAE – 3 SCOOPS (V, GFA) — **$16**
Choice of vanilla, chocolate or mango, with assorted garnishes

daily specials

monday

20% OFF TOTAL BILL



tuesday

CHICKEN PARMIGIANA
BURGER
$20

wednesday



RIGATONI CHICKEN
CARBONARA
$22

thursday

CURRY OFF THE DAY
$30
ADD GARLIC BUTTER NAAN $5

friday



FISH & CHIPS FRIDAY
$20

saturday

MULLED WINE SPECIAL
$12
ADD A WINTER MEZZE PLATE FOR $15

sunday

WINTER COMFORT SPECIAL
SLOW-BRAISED LAMB SHANK
$35

Specials not valid in conjunction with any other offer.

kids menu

All Kids Meals come with a soft drink/juice & a cup of vanilla ice cream.

mains

DINO NUGGETS (NF, DF) — $15
Tender Crispy Chicken Nuggets | Hot Chips | Tomato Sauce

MAC & CHEESE PASTA (NF) — $15
Macaroni & Creamy Cheese Sauce | Parmesan Cheese

FISH & CHIPS (NF) — $15
Lightly Battered Fish Fillet | Hot Chips | Aioli Sauce

CHEESY PIZZA (NF) — $15
Pizza | Tomato Sauce | Mozzarella Cheese | Basil

JUNIOR CHEESEBURGER (NF) — $15
Beef Patty | Melted Cheddar Cheese | Tomato Sauce | Hot Chips

GRILLED CHICKEN & STEAMED VEGGIES (NF, DF, GF) — $15
Chicken Breast | Seasonal Vegetables

CHICKPEA CURRY & BASMATI RICE (VG, GF, NF) — $15
Mild Tomato, Onion & Coconut Gravy | Crispy Papadum

drinks & desserts

SOFT DRINKS — $5
Sprite | Fanta | Coke | Coke No Sugar

JUICE — $6
Orange | Pineapple | Apple

MINI CHOCOLATE BROWNIE — $10
Warm brownie with vanilla ice cream

FRESH FRUIT SALAD (VG, GF, NF) — $8
A refreshing mix of seasonal fruits

VANILLA ICE CREAM WITH CHOCOLATE TOPPING (NF) — $10
Vanilla ice cream topped with rich chocolate syrup
and colourful sprinkles



kids under 12 eat free*

One free kid's meal is available for each adult main meal purchased when Kids Eat FREE package is booked, available for hotel guests only. 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

drinks menu

beer & cider

PERONI 0%	**$8**
CORONA	**$12**
YOUNG HENRYS - NEWTOWNER PALE ALE	**$12**
ASAHI	**$12**
BROWN SNAKE GINGER BEER (CAN)	**$15**
CASCADE LIGHT	**$11**
4 PINES PACIFIC ALE	**$11**
4 PINES NITRO STOUT	**$12**
GREAT NORTHERN SUPER CRISP	**$11**
JAMES SQUIRE ORCHARD CRUSH CIDER	**$12**
BYRON BAY LARGER	**$12**

draught beer

	schooner	pint
GREAT NORTHERN SUPER CRISP	**$10**	**$14**
PERONI NASTRO AZZURRO	**$12**	**$17**

cocktails

PEANUT BUTTER OLD FASHION **$20**
Peanut Butter Whiskey | Maple Syrup | Bitters | Orange

CHILI MARGARITA **$20**
Chili Infused Tequila | Triple Sec | Lime

ROSEMARY PALOMA (MOCKTAIL VERSION $12) **$20**
Tequila | Grapefruit | Lime | Rosemary| Soda

HONEY BREEZE (MOCKTAIL VERSION $12) **$20**
White Rum | Honey syrup | Citrus | Mint | Cucumber | Soda

LEMONGRASS MOJITO (MOCKTAIL VERSION $12) **$20**
White Rum | Lemongrass Syrup | Citrus | Ginger Beer

RASPBERRY FIZZ **$20**
Berry gin | Chambord | Citrus | Gingerale

APEROL SPRITZ **$18**
Aperol | Prosecco | Citrus | Soda

ELDERFLOWER SPRITZ **$18**
Elderflower Liqueur | Mint | Prosecco | Soda

NEGRONI **$20**
Campari | Gin | Sweet Vermouth | Orange

FRENCH MARTINI **$20**
Vodka | Chambord | Pineapple Juice

CLASSIC MARGARITA **$20**
Tequila | Triple Sec | Lime | Simple Syrup

ESPRESSO MARTINI **$20**
Coffee | Tia Maria | Vodka | Simple Syrup

sparkling wine

	glass	bottle
VEUVE TAILHAN BLANC DE BLANC	$13	$62
WILD FLOWER PROSECCO	$12	$58
CRAIGMOOR CUVEE		$58
POL ROGER		$180
COUNTERPOINT BRUT	$10	$55
GRANDIN METHOD TRADITONNELLE BRUT		$80

rose

	150ml	250ml	bottle
LA VIELLE FERME	$14	$23	$68

white

	150ml	250ml	bottle
QUILTY & GRANSDEN SAUVIGNON BLANC	$10	$17	$50
QUILTY & GRANSDEN CHARDONNAY	$10	$17	$50
OPAWA PINOT GRIS	$13	$22	$65
CAPE MENTELLE MARMADUKE CHARDONNAY	$14	$23	$68
PIKORUA SAUVIGNON BLANC	$13	$21	$62
ARA 0% SAUVIGNON BLANC	$11	$18	$52
BREMERTON SPECIAL RELEASE VERMENTINO			$80
CANTINA DI GAMBELLARA MONOPOLI PINOT GRIGIO			$69
ALCATRAZ WATERVALE RIESLING	$12	$19	$56
OXFORDS LANDING MOSCATO	$10	$17	$50
OX HARDY FIANO			$85

red

	150ml	250ml	bottle
QUILTY & GRANSDEN MERLOT	$10	$17	$50
SISTER'S RUN OLD TESTAMENT CABERNET SAUVIGNON	$12	$17	$50
ALAMOS MALBEC			$65
WICKS PINOT NOIR	$14	$24	$71
PENCARROW PINOT NOIR			$80
BEL COLLE LANGHE NEBBIOLO			$85
HINTON'S HUNDRED COONAWARRA SHIRAZ	$12	$18	$53
HANCOCK AND HANCOCK TEMPERNELLO			$78
MITCHELL MCNICOL SHIRAZ			$150
PIKES "THE ASSEMBLAGE" GRENACHE SHIRAZ MOURVEDRE	$13	$22	$65

spirits

Range of Spirits and Liqueurs avaialble from $10.
Please see full list behind the bar or via the QR code

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BY IHG

Brisbane City Centre