

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	\$32
TOFU & CAULIFLOWER CURRY (VG, GF, NF) Tofu and cauliflower in a fragrant yellow coconut curry	\$30
All curries are served with steamed basmati rice, papadam 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.

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ZUMA

daily specials

monday

20% OFF TOTAL BILL

tuesday

CHICKEN PARMIGIANA
BURGER
\$20

wednesday

RIGATONI CHICKEN
CARBONARA
\$22

thursday

CURRY OF THE DAY
\$30
add garlic naan for \$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

Not valid with any other offer

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

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*

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.

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ZUMA

zuma

2 Course Set Menu - \$55pp
3 Course Set Menu - \$65pp
(choose one from each course)

entree

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

LEMON MYRTLE CALAMARI (I, NF)
Dill aioli, fresh lemon

KOREAN BBQ CHICKEN LOLLIPOPS (NF)
Coriander sauce

mains

FRESH TASMANIAN SALMON FILLET (200G) (A) (NF, GF)
Creamy mashed potato, steamed broccolini, miso butter sauce

BUSH-SPICED CHICKEN SUPREME (250G) (NF, GF)
Creamy mashed potato, steamed broccolini, red wine jus

TOFU & CAULIFLOWER CURRY (VG, GF, NF)
Steamed basmati rice, yellow coconut curry

desserts

STICKY DATE PUDDING
Warm butterscotch sauce and vanilla ice cream

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

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happy hour at zuma

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

beer: \$9

Schooner Great Northern Super Crisp
Schooner Peroni
Pure Blonde
Cascade light
Byron Bay Lager
James Squire Orchard Crush Cider
4 Pines Pacific Ale
Jug Great Northern Super Crisp \$20

wines: \$9

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

spirits: \$9

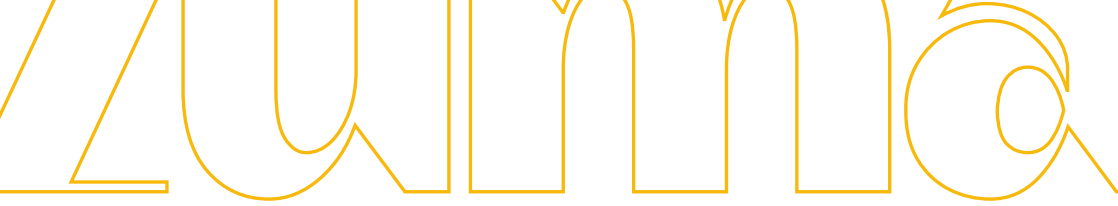
Smirnoff Vodka
Johnnie Walker Red
Jim Beam
Gordons Gin
Bundaberg Rum

cocktails: \$16

Espresso Martini
French Martini
Old Fashion
Lychee Martini
Mojito

sip for a cause

50c from every Happy Hour Cocktail will be donated to RISE, helping students from diverse and disadvantaged backgrounds access scholarships and careers in hospitality and tourism, proudly supported by Pro-invest Group.



zuma

Room Package 3 Course Set Menu



entree - to share

Black Truffle Arancini (V, NF)
Parmesan Cream | Porcini | Snow Pea Shoots

main

Choice Of One Meal Per Person

Stuffed Chicken Breast (NF, GF)

Grilled Pork Cutlet (NF, GF)

Grilled Tasmanian Salmon Fillet, Lemon Butter Sauce (NF, GF)

Main Served With Creamy Mashed Potato, Glazed Carrot,
Asparagus & Herb Garlic Jus

dessert

Tim Tam Cheesecake (V)

Gianduja Chocolate | Praline Mousse | Berries Compote | Mint

zuma breakfast a la carte menu

Avo & Halloumi – \$22 (V, NF, GFA)

Smashed Avocado, Cherry Tomato Relish, Basil Oil & Grilled Sourdough

Eggs Benedict – \$22 (NF, GFA)

Poached Eggs, Ham, Hollandaise, on a English Muffin with Grilled Roma Tomato & Hash Brown

voco Brekkie Burger – \$18 (NF)

Double Fried Egg, Cheddar, Tomato Relish, Avocado, Bacon on a Sesame Bun

Belgian Waffle – \$21 (NF)

House-Made Berry Compote, Seasonal Fruits, Vanilla Ice Cream & Chocolate Sauce

Tropical Morning Granola – \$20 (V, GF, VGA)

Granola, Fresh Berries, Passionfruit Coulis, Greek Yoghurt, Mint & QLD Honey

Bircher Muesli – \$18 (V)

Steel-Cut Oats, Granny Smith Apple, Yoghurt, Fruit, Toasted Nuts & Seeds

Asian-Style Chicken Congee – \$22 (GF, DF, NF)

Slow-Cooked Rice Porridge, Soy Egg, Ginger, Sesame Oil, Shallots & Pickled Daikon

voco Green Breakfast Bowl – \$21 (VG, GF, DF, NF)

Kale, Spinach, Broccolini, Avocado, Edamame, Puy Lentils & Vegan Pesto

Eggs Your Way – \$21 (NF, GFA)

Poached, Fried or Scrambled Eggs, Grilled Tomato, Hash Brown & Toasted Sourdough

Extra Sides

Bacon – \$4 (DF, GF, NF)

Poached Egg (Each) – \$3 (DF, GF, NF)

Grilled Tomato – \$4 (VG, DF, GF, NF)

Grilled Mushrooms – \$6 (VG, DF, GF, NF)

Grilled Pork Sausage – \$6 (DF, NF)

Hash Brown – \$4 (VG, DF, NF)

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