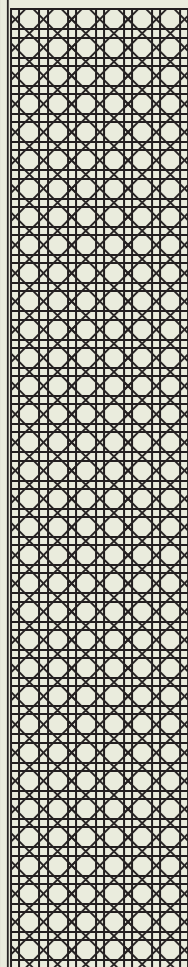


D I N N E R



**ZA
ZA
TA**

SMALL MEZE

Roast capsicum, goat's curd, chili oil, mint	15
Charcoal jap eggplants, bullhorn, pickled walnuts	14
Zucchini baba, pistachio, charcoal squash	15
Old school hummus, braised chickpeas, organic egg	17
Sesame falafel, tahini, amba pickles	14
Whipped feta, spiced beetroot, dill	15
Halloumi, pomegranate, nuts, honey	17
Sliverbeet & feta börek fingers, heirloom tomato, organic egg	18
Heirloom tomato, pickled eggplant, labneh	17
Cos lettuce, zā'atar almonds, goats cheese dressings	16
Add wood fire zā'atar flat bread	6

DUMPLINGS

Pumpkin dumplings, shish barak style, burnt chili butter	23
Lentil & mushroom manti dumplings, black garlic, kashkaval jus	24

WOOD FIRE & CHARCOAL

Oyster mushroom charcoal shish, minted yogurt, chilli	24
Eggplant h'raime, spiced slow braised tomato, herb salad	23
Cauliflower shawarma, smoked labneh, pickled fennel, quince	25

FLOUR & WILD YEAST

Yemenite butter bread, goat's curd, zhug chili for 2	16
Murtabak bread, fable shawarma, traditional pickles	24

SWEET

Date pudding & caramelised milk ice cream	9
Classic mahalabi, traditional condiments	9

CHEF'S CHOICE

Let us look after you with a selection of our most popular dishes, and a feast for the table.

59pp
minimum of 2 guests

OUR PROMISE

For us, it's all about the promise of farm-to-table practices. ZA ZA TA prides itself on sourcing locally-made produce in an effort to ensure our menu is of utmost freshness and seasonality. We love to celebrate our partnership with local Australia farmers in every dish we create.

DIETARIES

At ZA ZA TA we take food allergies seriously! We will do our BEST to meet all dietary requirements upon request! The kitchen does contain allergens and we cannot guarantee zero traces.

THIRSTY?

In our continued commitment to sustainability, ZA ZA TA chooses to filter, chill and carbonate our water by a premium filtered tap system. Still water is served complimentary or enjoy "bottomless" sparkling for \$3 per person.