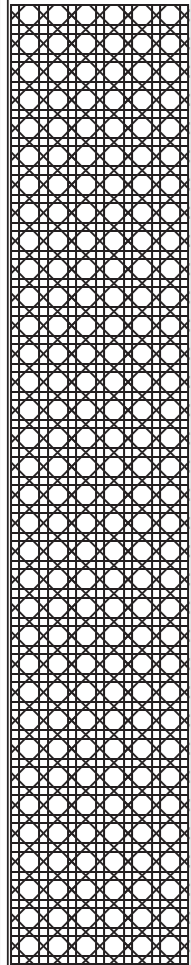


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SMALL MEZE

- Roast capsicum, goat's curd, chili oil, mint 15
- Zucchini flowers, kashkaval baba ganoush, pistachio, caper aioli 18
- 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
- Zucchini baba, pistachio, charcoal squash 15
- 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

WOOD FIRE & CHARCOAL

- Eggplant h'raime, yellow tomato gazpacho, tahini, spring bean salad 26
- Cauliflower shawarma, smoked labneh, pickled fennel, quince 25

DUMPLINGS

- Pumpkin dumplings, shish barak style, burnt chili butter 23
- Lentil & mushroom manti dumplings, black garlic, kashkaval jus 24
- Potato & semolina dumplings, summer mushrooms, baharat smoked yoghurt sauce, kipfler crisps 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
- ZZT ice cream sandwich, filo tuile, sorbet and gelato 16
- 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

LUNCH SET MENU

Two course lunch set menu, includes your choice of French Rose or Yallager Lager

42pp

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.

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HOUSE COCKTAILS

- HOTEL TEL AVIV 19
orange blossom gin, fair kumquat liqueur, fresh
lemon, aquafaba, house made macadamia
orgeat, peychaud bitters, dehydrated kumquats
- GARDENS OF BABYLON 18
sumac gin, fresh cucumber juice, fresh lime,
lemon soda, sumac, rosemary
- THE LAYLA 19
lemon verbena tea vodka, passionfruit
kombucha, vanilla, fresh mint, edible flower
- PERSIAN DAIQUIRI 19
rosewater pampero blanco, fresh lime,
sugar, lebanese cucumber, mint
- HAREM HIGHBALL 18
marjoram pampero anejo, house made
tumeric ginger beer, peach bitters, marjoram, candied
ginger, cardamom falernum
- MASADA SUNRISE 19
pineapple mezcal, fresh lemon, milk and honey
herbal roots liqueur, sage, pomegranate
- BAKLAVA MARTINI 19
house spiced honey bourbon, citrus, pistachio
clarified goat milk, walnut bitters, puff pastry

ZERO-PROOF

— 11 EACH —

WATERMELON LIMONANA
fresh lemon, watermelon, caster
sugar, fresh mint, sparkling water

**HIBISCUS ROSE
ICED TEA**
house made hibiscus rose tea, fresh
lemon, hibiscus flower

COOLCUMBER
fresh pressed cucumber juice, fresh
lemon, elderflower cordial, sparkling
water, dehydrated lemon,

VANILLA PASH
ROK passionfruit rap kombucha,
fresh lime, vanilla, passionfruit, fresh
mint, dehydrated lemon

ON TAP / 360ML

- | | |
|--------------------------|----|
| Yallager QLD | 9 |
| Peroni Nastro Azzurro IT | 10 |
| Green Beacon Wayfarer | 10 |
| Tropical Pale Ale QLD | |



BOTTLE BEERS

- | | |
|---|----|
| Mountain Goat Organic
Steam Ale VIC | 10 |
| Mountain Goat Organic
Hightail Ale VIC | 10 |
| Peroni Red IT | 9 |
| Peroni Leggera IT | 8 |
| Green Beacon Three Bolt
Pale Ale, BNE | 10 |
| Green Beacon Wind Jammer
IPA, BNE | 10 |

G & T MENU

14 EACH



- NO.1
roku, hibiscus tonic syrup, lemon soda, hibiscus flower
- NO.2
sipsmith london dry, strangelove dirty tonic, rosemary,
mediterranean olives
- NO.3
brookie's cape byron dry, house made rosewater cordial,
dehydrated lemon, fever tree elderflower tonic, rose
petals
- NO.4
whitley neil pink grapefruit, fever tree aromatic tonic,
pink grapefruit, kaffir lime
- NO.5
milk and honey levantine oaked, fever tree lemon tonic,
house made orange blossom cordial, lemon thyme,
orange twist

TO SHARE

SMOKED ZA'ATAR

- OLD FASHIONED 20/39
maple smoked blend of za'atar rye whiskey, demerara,
allspice bitters, orange twist, arak infused luxardo
cherries

SMOKED PERSIMMON NEGRONI ... 20/39

- cherry smoked blend of persimmon spiced bulldog gin,
campari, lemon thyme, cinzano 1757 rosso, dehydrated
persimmon

