

G A R D E N M E N U

VEGAN MENU

MEZZE

Mediterranean marinated olives (GF)	9
Smoked za'atar almonds (GF)	8
Roast capsicum, tahini, chili oil, mint (GF)	15
Old school hummus, braised chickpeas (GF)	18
Sesame falafel, tahini, amba pickles (GF)	14
Whipped peppercorn brie, spiced beetroot, dill (GF)	15
Zucchini baba, pistachio, charcoal squash (GF)	16
Sliverbeet & vegan cheese börek fingers, heirloom tomato	18
Heirloom tomato, pickled eggplant, tahini (GF)	17
Cos lettuce, zā'atar almonds, house dressing (GF)	16
Wood fire zā'atar flat bread	6

BIT LARGER

Eggplant h'raime, yellow tomato gazpacho, tahini, spring bean salad (GF)	26
Cauliflower shawarma, tahini, pickled fennel, quince (GF)	25

(GF) Gluten Free

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.

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