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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, jackfruit	18
Sesame falafel, tahini, amba pickles	14
Chili haloumi savoury doughnuts, pomegranate, chili jam	16
Crunchy fermented seasonal veg, nana, cultured cream dip	14
Zucchini baba, pistachio, charcoal squash	16
Whipped feta, spiced beetroot, dill	15
Halloumi, pomegranate, nuts, honey	17

MIDDLE EASTERN DUMPLINGS

Pumpkin dumplings, shish barak style, burnt chili butter	23
Lentil & mushroom manti dumplings, black garlic, kashkaval jus	24
Jackfruit, leek & thyme dumplings, whipped potato crem, charred corn	24

WOOD FIRE & CHARCOAL

Eggplant h'raime, tomato gazpacho, tahini, autumn greens	23
Cauliflower shawarma, labneh, pickled fennel, pear	25
Spiced antipasti, grilled halloumi, wild rocket	19

FLOUR & WILD YEAST

Yemenite butter bread, goat's curd, zhug chili for 2	16
Sliverbeet & feta börek fingers, heirloom tomato, organic egg	18
Wood fired Zaatar flat bread	6

ON THE SIDE

Charred Broccolini, smoky feta, crispy shallot	14
Cos lettuce, zā'atar almonds, goats cheese dressings	16
'Batta harra' crispy chili potatoes, coriander, toum	14
Heirloom tomato, pickled eggplant, labneh	17

FEED ME

let us look after you	59pp
Add matched wines by Chaffey Bros'	45pp

QLD GOVERNMENT
COVID-19 TRACKING

Please Scan the QR code and fill
in all information in accordance
with the QLD Government
Covid-19 Tracing policy



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

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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' QLD	10



BOTTLE BEERS

Peroni Red IT	9
Peroni Leggera IT	8
Green Beacon Three Bolt Pale Ale, BNE	10
Green Beacon Wind Jammer IPA, BNE	10
Stone & Wood Green Coast Lager, NSW	10
Stone & Wood Gatherer	10
Watermelon, Cucumber, Mint, NSW	

G & T MENU

14 EACH



NO.1
brookie's cape byron dry, brookie's sloe, fever tree
mediterranean tonic, fresh pomegranates, edible flower

NO.2
sipsmith london dry, strangelove dirty tonic, rosemary,
mediterranean olives

NO.3
roku gin, 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

