

## SMALL MEZE

Charred capsicum, rose harrisa, goats curd, mint	18
Braised carrots & leaves, mahummara, orange oil	18
Old school hummus, braised chickpeas, jackfruit	18
Sesame falafel, tahini, amba pickles	14
Chili haloumi savoury doughnuts, pomegranate, chili jam	16
Last seasons crunchy fermented, nana, cultured cream dip	14
Zucchini baba, pistachio, charcoal squash	16
Winter beetroots, sumac labneh, sweet & sour berry conserve	18
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, potato crem, charred corn	24

## MUSHARAKA

Taste your way through Tel Aviv  
and let our chefs curate a feast for  
the table

### NO. 1

8 Dishes 59pp

(Min 2)

### NO. 2

8 Dishes + Desser 65pp

(Min 2)

### MATCHED WINE

Wines Matched by Lark Hill

55pp

## 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

## WOOD FIRE & CHARCOAL

Smoked eggplant h'raime, spiced braised tomato	23
Cauliflower shawarma, labneh, pickled fennel, pear	25
Spiced antipasti, grilled halloumi, wild rocket	19

## ON THE SIDE

Charred Broccolini, smoky feta, crispy shallot	14
Charred cos heart, basil tarator, dukkah	16
'Batta harra' crispy chili potatoes, coriander, toum	14
Heirloom tomato, pickled eggplant, labneh	17

## SOMETHING SWEET 14EA

Chocolate and Orange blossom baklava, pistachio ice cream
Rakia burnt meringue, quince & almond parfait, blackcurrant sorbet
Classic mahalabi, traditional condiments

### 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.

**ZA  
ZA  
TA**

**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 / CANNED BEERS**

Peroni Red IT	9
Peroni Leggera IT	8
Green Beacon Three Bolt	10
Pale Ale, BNE	
Green Beacon Wind Jammer	10
IPA, BNE	
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

