

SMALL MEZE

Charred capsicum, rose harisa, goats curd, blackend chili	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

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.

MUSHARAKA

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

NO. 1

8 Dishes 59pp

(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

Eggplant h'raime, tomato gazpacho, tahini, autumn greens	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

Chocolate and Orange blossom baklava, pistachio icecream	14
Rakia burnt meringue, quince & almond parfait, blackcurrent sorbet	14
Classic mahalabi, traditional condiments	14

**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

