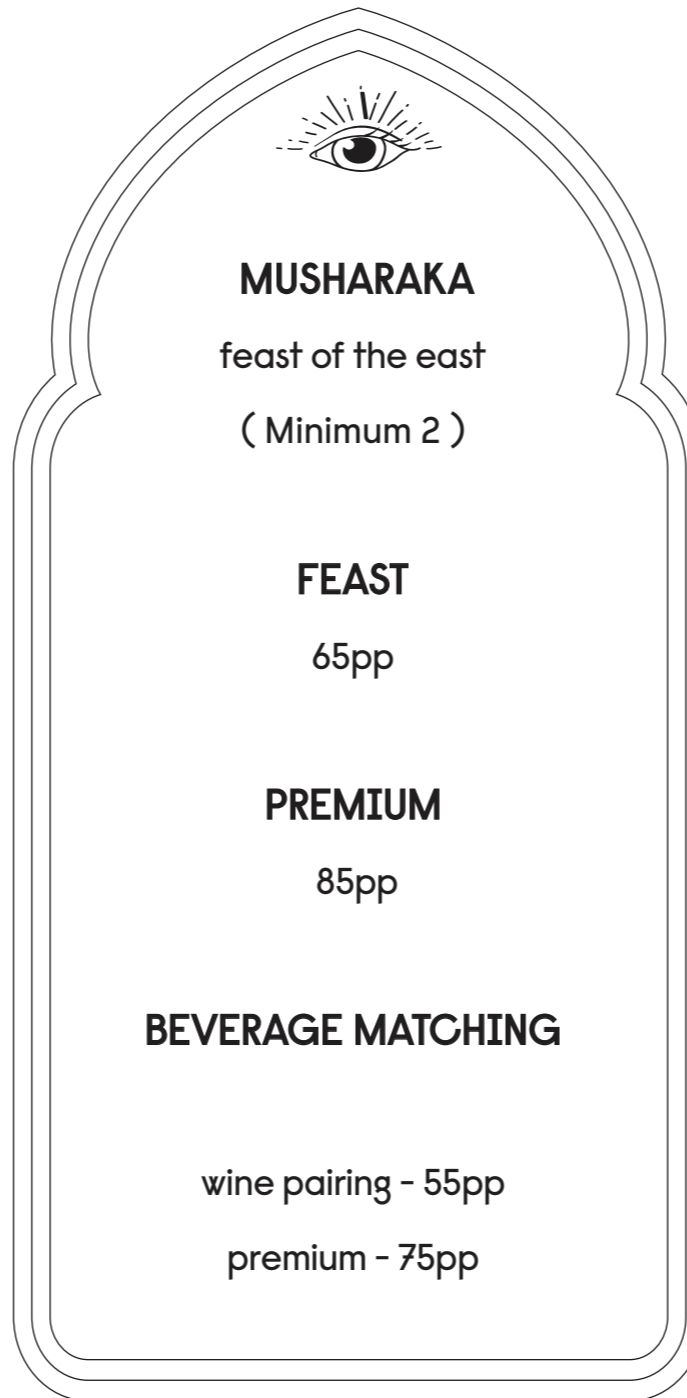


## FLOUR & SOUL

stone baked Za'atar flat bread	6
haloumi doughnuts, pomegranate, chili jam	16
yemenite butter bread, goat's curd, zhug	18
sliver beet & feta börek fingers, tomato salsa, soft egg	22

## SMALL MEZE

warm olives in orange and anise	9
sesame falafel, whipped tahini, fresh horseradish	14
apple cucumber, green tomato, carambola	18
burnt capsicum, rose harrisa, lemon thyme	18
beetroot top to tail, smoked labneh, mulberry	18
spring carrot mahummara, walnut dukkah, mandarin oil	18
old school hummus, braised chickpeas, jackfruit	18



## MIDDLE EASTERN DUMPLINGS

shish barak style pumpkin dumpling, burnt chili butter	24
lentil & mushroom manti, black garlic, kashkaval	24

## BIG MEZE

field mushroom and goats cheese manoush	24
cauliflower shawarma, pickled fennel, apple	25
smoked eggplant h'raime, spiced tomato tagine	26

## SIDES

South Australian black barley tabbouleh	14
charred sweet corn, tahini butter, Aleppo pepper	14
Persian potato salad, almonds and spring peas	16

## SOMETHING SWEET

blood orange sorbet and borage granita	8
milkyway mahalabi, halva mousse, cocoa soil, malted ice cream	14
chocolate & orange blossom baklava, candied citrus, pistachio praline ice cream	14
brandy burnt meringue, quince & almond parfait, sour cherry gelato	16
honey & fig baked brie, poached pear, spiced nuts, lavosh	25

### OUR PROMISE

For us, it's all about the promise of farm-to-table practices. ZAZATA 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 ZAZATA 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, ZAZATA 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.

**ZAZATA**

FEAST

65PP

warm olives in orange and anise

stone baked Zaatar flat bread

spring carrot mahummara, walnut dukkah, mandarin oil

apple cucumber, green tomato, carambola

*2019 Lark Hill "Mr V" (Gruner Veltliner) Canberra District, NSW*

shish barak style pumpkin dumpling, burnt chili butter

charred sweet corn, tahini butter, Aleppo pepper

*2020 Vasse Felix "Filus" (Chardonnay) Margaret River, WA*

cauliflower shawarma, pickled fennel, apple

Persian potato salad, almonds and spring peas

*2019 Altos Iberico (Tempranillo) Rioja, Spain*

blood orange sorbet and borage granita

milkyway mahalabi, halva mousse, cacao soil,  
malted ice cream

*2019 Lark Hill "Ley Line" (Reisling) Canberra District, NSW*



MUSHARAKA

feast of the east

( Minimum 2 )

FEAST

65pp

PREMIUM

85pp

BEVERAGE MATCHING

wine pairing - 55pp

premium - 75pp

PRTEMIUM

85PP

yemenite butter bread, goat's curd, zhug

haloumi doughnuts, pomegranate, chili jam

*Za Za Ta House Spritz*

stone baked Zaatar flat bread

spring carrot mahummara, walnut dukkah, mandarin oil

apple cucumber, green tomato, carambola

*2019 Lark Hill "Mr V" (Gruner Veltliner) Canberra Distric NSW*

shish barak style pumpkin dumpling, burnt chili butter

fresh black W. A truffle

Persian potato salad, almonds and spring peas

*2020 Vasse Felix "Filus" (Chardonnay) Margaret River, WA*

South Australian black barley tabbouleh

smoked eggplant h'raime, spiced tomato tagine

*2013 Couvent Rouge (Carbenet, Tempranillo, Syrah)*

*Bekka Valley, Lebanon*

blood orange sorbet and borage granita

brandy burnt meringue, quince & almond parfait,  
sour cherry gelato

*Turkish Coffee Martini*

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