



68 69



שלום
- TAKE A SEAT -



KAZ
BA





Come for a quick drink,
stay for an all-night adventure.
Inspired by the vibrant Tel Aviv
bar scene, amidst a soulful
setting rich in eclectic character,
Middle-Eastern edge meets
a modern-colonial vibe.
Influenced by the flavours and
aromas of ancient Arabian spice
routes, settle in and enjoy our
Mediterranean inspired cocktail list.
Welcome to a place where
wonders never cease.

VELY LITT

gine

SABBATICAL NIGHTS
TRAIL 69

ASK OUR TEAM ABOUT THIS MONTHS'
TRAIL WHICH OFFERS A JOURNEY
THROUGH OUR MENU WITH A COCKTAIL
FROM EACH SECTION!



ELY LITT

gine

IPS



SEASONAL SIGNATURE

FORBIDDEN FRUIT 20

bitter orange sipsmith london dry,
rosemary lillet blanc, suze, blood orange
bitters, rosemary smoke

SEVEN SPECIES 18

olive oil and date gin, pomegranate juice,
fig liqueur, 'yallager' house lager, fresh
muscat grapes

AMARDEEN SOUR 19

dried apricot bourbon, fresh lemon,
house made middle eastern amaro,
honey, peychaud bitters,
apricot fruit leather

TURKISH COFFEE MARTINI 21

house spiced rum, elite arak, grand
marnier, caramelised yoghurt, turkish
coffee, cardamom chocolate bitters

THE JAFAR 20

sour cherry pampero anejo, fresh lime,
saffron dry vermouth, luxardo
maraschino liqueur, fresh mint,
sour cherries

LEVINSKY MARKET JULEP 18

prickly pear sherry, pampero blanco,
strawberry sumac shrub, fresh mint,
strawberries, nutmeg, star anise

FIZZY BUBBLY 17

NO.1

orange blossom gin, persimmon cordial,
fresh lemon, dehydrated persimmon,
mint, carbonation

NO.2

lemon thyme vodka, nectarine cordial,
fresh lime, dehydrated nectarine,
carbonation

NO.3

lemon verbena tequila, pink grapefruit
cordial, fresh lime, grapefruit twist,
lemon balm, carbonation

NO.4

pomegranate pampero blanco,
blood orange cordial, fresh lemon,
pomegranate seeds, carbonation

NO.5

rosewater pampero blanco,
watermelon cordial, fresh lime,
watermelon balls, mint, carbonation



SHARING IS CARING

THE SUN ALSO RISES 34

pampero blanco, luxardo maraschino,
clarified grapefruit juice, citric acid,
hopped grapefruit bitters
(for 2)

PRINCE ALI 45

blackberry gin, rose tea, hibiscus rose
extract, fresh mint, fresh lemon,
hibiscus flower (for 3)

'ROCK THE KAZBA' DISCO PUNCH 120

pampero anejo, hennessy vs, massenez
apricot, veuve clicquot yellow label,
lemon verbena tea, fresh mint,
dehydrated lemons (for 4)



UP IN SMOKE

PERSIMMON NEGRONI 20/39

cherry smoke, persimmon gin, campari,
lemon thyme cinzano 1757 vermouth
di torino rosso, dehydrated persimmon

TEL AVIV SAZERAC 21/41

applewood smoke, arack musar,
za'atar rye, peychaud bitters, demerara,
lemon zest

FIG RUM OLD FASHIONED 25/50

maple smoke blend of ron zacapa 23yr,
e'sprit de figues, demerara, toasted
almond bitters, dehydrated fig



OLD SCHOOL MEETS NEW SCHOOL

OLD SCHOOL

OLD PAL 18

rye whisky, dry vermouth, campari, orange

*Created by Harry MacElhone,
Harry's New York Bar, Paris, 1920*

CLOVER CLUB 20

Roku Gin, fresh lemon, raspberries, egg white

*Created by Tom Bullock,
Ideal Bartender, Philadelphia, 1917*

FOGCUTTER 24

pampero blanco, hennsey vs, tanqueray
IO, fresh lemon, cream sherry, orange,
orgeat, mint

*Created by Victor Bergeron,
Trader Vic's Bartender's Guide, Los Angeles, 1947*

EL FLORIDITA 18

pampero blanco, luxardo maraschino,
fresh lime

*Created by Constantino Ribalaigua Vert,
El Floridita, Havana, 1918*

BRANDY CRUSTA 22

hennsey vs, fresh lemon, luxardo maraschino,
orange curacao, sugar rim, lemon peel

*Created by Joseph Santini,
City Exchange, New Orleans, 1855*

NEW SCHOOL

21ST CENTURY 22

espolon blanco, white crème de cacao,
absinthe, fresh lemon, orange zest

*Created by Jim Meehan, PDT,
New York, 2011*

EAST 8 HOLD UP 19

kettle one vodka, aperol, fresh lime,
passionfruit, pineapple

*Created by Kevin Armstrong,
Milk & Honey, London, 2010*

PAPER PLANE 24

amaro nonino, aperol, makers mark,
fresh lemon, paperplane

*Created by Sam Ross,
The Violet Hour, Chicago, 2007*

OLD CUBAN 18

pampero anejo, fresh lime, sugar,
fresh mint, bitters, prosecco

*Created by Audrey Sanders,
The Violet Hour, New York, 2004*

NUCLEAR DAIQUIRI 25

wrey n nephew op rum, green chartreuse,
fresh lime, house made falernum

*Created by Gregor de Gruyther,
Lab Bar, London, 2005*

WINE BY THE GLASS

BUBBLES

NV VEUVE CLICQUOT

'YELLOW LABEL' 25

chardonnay + pinot noir + pinot meunier

Reims, FRA

NV DAL ZOTTO PROSECCO 13

glera

King Valley, VIC

NV DEVIATION ROAD 'ALTAIR'

BRUT ROSE 15

pinot noir + chardonnay

Adelaide Hills, SA

ROSÉ

'17 DEBUSSY 'REVERIE' 11

grenache

Pays d'Oc, FRA

'18 POGGIO ANIMA ROSATO 14

shiraz + nebbiolo

Sicily, ITA

WHITE

'18 DAL ZOTTO 13

pinot grigio

King Valley, VIC

'19 THE PAWN 'EL DESPERADO' 15

sauvignon blanc

Adelaide Hills, SA

'18 CHAFFEY BROS

'TRIPEL PUNKT' 16

gewurtztraminer

Eden Valley, SA

'18 VASSE FELIX 15

chardonnay

Margaret River, WA

'18 LARK HILL 18

gruner veltliner

Canberra District, NSW

RED

'18 PENGARROW 16

pinot noir

Martinborough, NZ

'19 LA VIELLE FERME 13

carignan + cinsault + grenache + syrah

COTES DU VENTOUX, RHONE, FRA

'17 PENNY HILLS 'CRACKING
BLACK' 14

shiraz

McLaren Vale, SA

'16 ALTOS IBERICOS 'GRIANZA' 16

tempranillo

Rioja, ESP

'20 YANGARA 'ESTATE' 17

shiraz

McLaren Vale, SA

BEER

ON TAP / 360ML

YALLAGER 'LAGER', QLD 9

GREEN BEACON 'WAYFARER'
TROPICAL PALE ALE, QLD 10

PERONI 'NASTRO AZZURRO'
LAGER, ITA 10

BOTTLE / CAN

PERONI 'RED', ITA 9

PERONI 'LEGGERA', ITA 8

GREEN BEACON '3 BOLT'
PALE ALE, QLD 10

GREEN BEACON 'WIND JAMMER'
IPA, QLD 10

COLONIAL 'DRAUGHT' KOLSCH
VIC 10

COLONIAL 'PALE ALE'
VIC 10

COLONIAL 'THE BERTIE'
APPLE CIDER 10

FOOD

SMALL MEZZE TIL LATE

Jeusalem spiced bar nuts	6
Warm olives in orange and anise	9
Stone baked Za tar flat bread	6
Sesame falafel, whipped tahini, fresh horseradish	14
Haloumi doughnuts, pomegranate, chili jam	16
Spring carrot mahummara, walnut d dukkah, mandarin oil	18
Old school hummus, braised chickpeas, jackfruit	18
Silverbeet & feta borek fingers, tomato salsa, soft egg	22
Field mushroom and goats cheese manoush	24
Honey & fig baked brie, poached pear, spiced nuts, lavosh	25

