


**BREAD**

- stone baked Za'atar flat bread 12
- yemenite butter bread lemon scented  
coconut curd thyme, zhug 22
- hand stretched silverbeet & almond feta börek 28
- tomato, sesame and nigella seed salsa 30
- field mushroom manoush 30
- roasted garlic, fine cultures peppercorn brie, parsley 30

**MEZE**

- warm olives in orange and anise 9
- sesame falafel, apple, fresh horseradish 15
- coal cooked sweet corn, koji butter, aleppo pepper 18
- marinated eggplant, pickled chilli, preserved lemon 20
- zucchini baba, pistachio, green olive 22
- old school hummus, braised chickpeas, jackfruit 24



**VEGAN  
MUSHARAKA**  
feast of the east  
( Minimum 2 )

**FEAST**  
70pp

**PREMIUM**  
90pp

**BEVERAGE PAIRING**  
wine - 60pp  
premium - 75pp

**MAINS**

- cauliflower shawarma 30
- amba laban, green mango, curry leaf 30
- black lentil and mushroom turkish dumplings 34
- fable merguez, celeriac, cavalo nero, xo sauce 34
- rose harissa stuffed peppers 36
- Isralian cous cous, eggplant, sheese 36

**SIDES**

- ZA ZA TA cracked wheat tabbouleh 16
- charred broccolini, smoked oil, fried shallots 18
- batata harra crispy potatoes, shatta, toum 18

**SOMETHING SWEET**

- rhubarb and rose mahalabi pudding 16
- toffee spiced almond, arak berries 16
- pistachio and orange blossom baklava 18
- bergamot soaked currants, nana 18

<p style="text-align: center; font-weight: bold; margin: 0;">OUR PROMISE</p> <p style="font-size: small; margin: 5px 0;">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.</p>	<p style="text-align: center; font-weight: bold; margin: 0;">DIETARIES</p> <p style="font-size: small; margin: 5px 0;">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.</p>	<p style="text-align: center; font-weight: bold; margin: 0;">THIRSTY?</p> <p style="font-size: small; margin: 5px 0;">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 \$4.5 per person.</p>
--	---	--



A 10% surcharge applies on all public holidays

FEAST

70PP

warm olives in orange and anise

stone baked Za'atar flat bread

zucchini baba, pistachio, green olive

sesame falafel, apple, fresh horseradish

*2020 Domain Vico (Niellucio & Sciacarello) Corsica France*

coal cooked sweet corn, koji butter, aleppo pepper

black lentil and mushroom turkish dumplings

fable merguez, celeriac, cavalo nero, xo sauce

*2019 Paulo Scovino "sorriso" (Chardonnay, Sauvignon blanc, Vioner) Italy*

ZA ZA TA cracked wheat tabbouleh

batata harra crispy potatoes, shatta, toum

cauliflower shawarma amba laban, green mango, curry leaf

*2020 Mersel skin contact (Merwah) Bekaa Valley, Lebanon*

rhubarb and rose mahalabi pudding

toffee spiced almond, arak berries

*2017 Blue Bird (Botrytis Viognier) Rylestone, VIC*



VEGAN

MUSHARAKA

feast of the east

( Minimum 2 )

FEAST

70pp

PREMIUM

90pp

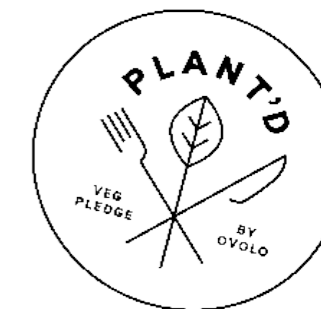
BEVERAGE PAIRING

wine - 60pp

premium - 75pp

PREMIUM

90PP



*Za Za Ta Seasonal House Spritz*

sesame falafel, apple, fresh horseradish

yemenite butter bread lemon scented goats curd, thyme, zhug

stone baked Za'atar flat bread

zucchini baba, pistachio, green olive

old school hummus, braised chickpeas, jackfruit

*2021 Back to basis (Semillon, Riesling) Barrosa Valley SA*

hand stretched silverbeet & almond feta börek

tomato, sesame, nigella seed salsa

black lentil and mushroom turkish dumplings

fable merguez, celeriac, cavalo nero, xo sauce

*2018 Chateau Musar "Jeune" (Viognier, Vermentino, Chardonnay)*

*Ghazir, Lebanon*

marinated eggplant, pickled chilli, preserved lemon

batata harra crispy potatoes, shatta, toum

rose harissa stuffed peppers Isralian cous cous, eggplant, sheese

*2019 Chateau Musar "Jeune" (Cinsault, Syrah, Cabernet Sauvignon)*

*Ghazir, Lebanon*

rhubarb and rose mahalabi pudding

toffee spiced almond, arak berries

pistachio and orange blossom baklava

bergamot soaked currants, nana

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

**ZA  
ZA  
TA**

A 10% surcharge applies on all public holidays