

ZAZATA

**Seasonal Set Menu
Beverage Pairing 65pp**

Soufra \$79

Halloumi doughnut, chilli jam, pomegranate

Salt and Aleppo pepper crispy tofu, toum

In Dreams Chardonnay, Yarray Valley, Victoria

Stone oven pita bread, "Aish Baladi"

Old school hummus, braised fable, tatbila, smoked tomato oil

Sesame falafel, vegetable and tahini salad

La Vielle Ferme, Ventoux, France

Chraime eggplant, roasted chestnut, green chilli, Lebanese cucumber, aromatic leaves

Triple cooked crispy spiced potatoes, "bata harra"

The Pawn Sangiovese, Adelaide Hills, South Australia

Coffee and custard layered sponge cake, "Tatami"

Riesling Freak No 7, Clare Valley, South Australia

Taste of ZAZATA \$95

Halloumi doughnut, chilli jam, pomegranate

Beetroot kibbeh nayyeh, molasses labneh, wattleseed lavosh

In Dreams Chardonnay, Yarray Valley, Victoria

Stone oven pita bread, "Aish Baladi"

Marinated peppers, muhammara, goats milk feta, walnut, parsley

Coal roasted Kofta, labneh, pickled onion, green olive and pistachio

Black lentil and shiitake dumplings, yoghurt sauce, buttered pine nuts, mint dressing

La Vielle Ferme, Ventoux, France

Coal roasted oyster mushroom shish, umami jus, young walnut tabbouli

Char-grilled sweet corn, miso chickpea butter, popcorn dukkha

The Pawn Sangiovese, Adelaide Hills, South Australia

Medjool date stuffed with almond and orange

Handmade rosewater Turkish delight

Pistachio baklava ice cream sandwich, sumac jam

Riesling Freak No 7, Clare Valley, South Australia

