

VEGAN / DAIRY FREE

TO START

Warm olives in orange and anise	10
Salt and Aleppo pepper crispy tofu, toum	14
Beetroot kibbeh nayyeh, coconut labneh, wattleseed lavosh	18

BREADS AND SPREADS

Stone oven pita bread, "Aish Baladi"	6
Burnt eggplant baba ghanouse, squash, pomegranate, dried olives	25
Old school hummus, braised fable, tatbila, smoked tomato oil	25

SMALL MEZZE

Coal roasted kofta, coconut labneh, pickled onion, green olive and pistachio	12ea
Chargrilled sweet corn, chickpea miso, popcorn dukkha	14
Sesame falafel, vegetable and tahini salad	15
Marinated peppers, muhammara, macadamia curd, walnut, parsley	20

MAIN, SHARE

BBQ cauliflower shawarma, labneh momay, kohlrabi, curry leaf	32
Black lentil and shitake dumplings, yoghurt sauce, buttered pine nuts, mint dressing	36
Hawaj battered okra, market greens, fermented chilli	36
Chraime eggplant, roasted chestnut, green chilli, Lebanese cucumber, aromatic leaves	38
Coal roasted oyster mushroom shish, umami jus, young walnut tabbouli	42

SIDES

Malouf salad, sweet cabbage, apple, cucumber, za'atar almonds	18
Charred broccolini, crispy shallots	18
Triple cooked crispy spiced potatoes, "bata harra"	18

SWEET

Medjool date stuffed with almond and orange	6ea
Handmade rosewater Turkish delight	12
Pistachio baklava ice cream sandwich, sumac jam	14
Malabi pudding, lemon basbousa, cherry sorbet	19
Chocolate halva mousse, banana and date jam, kataifi	19



ZAZATA

**Seasonal Set Menu
Beverage Pairing 65pp**

Soufra \$79

Warm olives in orange and anise

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

Malabi pudding, lemon basbousa, cherry sorbet

Riesling Freak No 7, Clare Valley, South Australia

Taste of ZAZATA \$95

Warm olives in orange and anise

Beet root kibbeh nayyeh, coconut labneh, wattleseed lavosh

In Dreams Chardonnay, Yarray Valley, Victoria

Stone oven pita bread, "Aish Baladi"

Marinated peppers, muhammara, macadamia curd, walnut, parsley

Coal roasted Kofta, coconut 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

