

**TO START**

Halloumi doughnut, chilli jam, pomegranate	6ea
Warm olives in orange and anise	10
Salt and Aleppo pepper crispy tofu, toum	14
Beetroot kibbeh nayyeh, molasses labneh, wattleseed lavosh	18

**BREADS AND SPREADS**

Stone oven pita bread, "Aish Baladi"	6
Yemenite butter bread, lemon scented goats curd, red zhoug	24
Burnt eggplant baba ghanouse, squash, pomegranate, dried olives	25
Old school hummus, braised fable, tatbila, smoked tomato oil	25

**SMALL MEZZE**

Coal roasted kofta, 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, goats milk feta, walnut, parsley	20

**MAIN, SHARE**

BBQ cauliflower shawarma, labneh momay, kohlrabi, curry leaf	32
Silverbeet & feta borek, grated tomato salsa, soft egg and tahini sauce	34
Black lentil and shitake dumplings, yoghurt sauce, buttered pine nuts, mint dressing	36
Hawaj battered okra, market greens, Israeli couscous, chopped egg and olive gribiche salad	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, smoked feta, 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
Coffee and custard layered sponge cake, "Tatami"	19
Chocolate halva mousse, banana and date jam, kataifi	19



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*

