



MEDIA RELEASE
11 NOVEMBER 2019

VINTAGE CHAMPAGNE DINNER AT ZA ZA TA

Middle Eastern and Mediterranean cuisine and champagne collide with a decadent vintage champagne dinner this month at ZA ZA TA Bar & Kitchen.

On Thursday, 21st November at 6pm, encounter the exotic and soulful vibe of Tel Aviv with a special six course menu designed by Executive Chef Roy Ner and head chef Dario Manca. Market-fresh local ingredients; a blend of heritage and experience combined with carefully matched glasses of vintage champagne from some of the world's finest champagne houses. These showcase champagnes are considered amongst champagne connoisseurs to be the best vintages for Veuve, Moët and Dom Perignon, currently available in Australia. A celebration of food, wine and flavours to keep the palate dancing all evening; all for only \$149pp.

For the first course, fire up the taste buds with smoked challah, poached oysters, camel hump lard and caviar followed by mid-course taste of Yemenite roll up with lamb bacon cultured butter. Moving to the second course delve into a dish of charcoal spiced calamari with spring spinach and buttermilk and a third course of spanner crab manti with chickpea ragout, broad bean and mint. The flavour punches roll on with distinctly delicious Murray cod with clams & tahini bisque with tabbouleh and wood fired lamb rump with eggplant and pomegranate jus. Guests will move to a palate cleanser of apple, cucumber & champagne sorbet, with a grand finale dessert of whipped honey labneh, black sesame, blood plums.

Hosted by National Moët Champagne brand ambassador Dean O'Reilly, lovers of bubbles, guests will be taken back to an exclusive line-up of thoughtful and exciting pairings including Moët Imperial Brut (celebrating 150 years of the world's most loved/iconic Champagne), Moët Grand Vintage 2012 Brut, Moët Grand Vintage 2012 Rose, Veuve Clicquot Vintage 2008 Brut and Veuve Clicquot Vintage 2008 Rose. The line-up also features a glass of 2008 Dom Perignon Lenny Kravitz Limited Edition; the aroma of which is wonderfully complex with scents of white flowers, citrus and stone fruit inspired by the freshness of aniseed and crushed mint – not one to be missed!

"This is our first ever event at ZA ZA TA and Brisbane for a Vintage champagne dinner and we are really excited to be working so closely with the team to create something unique and indulgent that brings together a menu of exotic and homely flavours with a range of exclusive showcase champagne – an album of some of our favourite hits to date", says Dean O'Reilly.

Taste these champagnes and this special menu at ZA ZA TA Bar & Kitchen this month – a place where wonders never cease.

THE DETAILS

Date:

6pm, Thursday 21 November

Location:

ZA ZA TA BAR & KITCHEN, 1000 Ann Street, Fortitude Valley Q 4006

ZA ZA TA

Price:

\$149, six-courses matched with champagne

THE MENU

First Course:

Smoked challah, poached oysters, camel hump lard, caviar
with Moët Imperial 150th Anniversary

Mid-Course:

Yemenite roll up, lamb bacon cultured butter

Second Course:

Charcoal spiced calamari, spring spinach, butter milk
with Moët Grand Vintage 2012 Brut

Third Course:

Spanner crab manti, chickpeas ragout, broad bean, mint
with Moët Grand Vintage 2012 Rose

Fourth Course:

Murray cod, clams & tahini bisque, tabbouleh
with Veuve Clicquot Vintage 2008 Brut

Fifth Course:

Wood fire lamb rump, eggplant, pomegranate jus
with Veuve Clicquot Vintage 2008 Rose

Palate Cleanser:

Apple, cucumber & champagne sorbet

Sixth Course:

Whipped honey labneh, black sesame, blood plums
with 2008 Dom Perignon Lenny Kravitz Limited Edition

Tickets available for purchase [here](#).

Imagery available below.

Hero Image – Wood Fire Lamb Rump with Veuve [\[IMAGE HERE\]](#)

Image – Wood Fire Lamb Rump [\[IMAGE HERE\]](#)

2008 Dom Perignon Vintage 2008 [\[IMAGE HERE\]](#)

Moët Grand Vintage 2012 Brut [\[IMAGE HERE\]](#)

Veuve Clicquot Vintage 2008 Brut [\[IMAGE HERE\]](#)

Moët Champagne Tower [\[IMAGE HERE\]](#)

ZA ZA TA Dining Room [\[IMAGE HERE\]](#)

ZA ZA TA Table Setting [\[IMAGE HERE\]](#)

Head Chef Dario Manca & Executive Chef Roy Ner [\[IMAGE HERE\]](#)

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ZAZATA

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DEAN O'REILLY BIO

With over 20 years' experience in the champagne and wine industry, Dean has been working with Moët Hennessy in a multi-faceted role for the past 12 years.

Dean has a winemaking background founded in the Canberra district region of NSW and since becoming a 'Len Evans Tutorial Scholar' in 2009, has also held multiple judging roles in regional and capital wine shows. In addition, Dean is the National WSET educator for Moët Hennessy, conducting courses for internal staff and valued business partners.

Dean's true passion for the wine industry, lies in all things Champagne. From detailing the stories of the unique landscape of the region, to the diverse wine styles and the exceptional teams behind them, Deans breadth of knowledge has leant itself to his current role of National Moët Champagne brand ambassador.