



## **A CHANGE OF SEASON BRINGS A WORLD OF NEW FLAVOURS AND NEW TALENT TO ZA ZA TA THIS WINTER**

**MEDIA RELEASE / 22<sup>nd</sup> JUNE 2021**

This Winter, the creative heads at the helm of ZA ZA TA will be offering diners a new menu packed with comfort and flavour, as they take advantage of the fresh, trans-seasonal vegetarian and vegan produce that the cooler months bring to the kitchen.

Indulge and feast this Winter on yet another meat-free menu that embraces cooking techniques and recipes true to Israeli history, encompassing vegetarian garden delights, beckoning the senses of diners seeking out comforting flavours during Winter.

At the helm, Chef Michael Douglas Jackson (previously NuNu Restaurant, Palm Cove, Cairns) joins ZA ZA TA as the new head chef. Specialising in the farm to table movement, Chef Jackson says he is eager to bring diners the soulful vibe of Tel Aviv alive through a modern-twist to centuries old flavours that ZA ZA TA is so well known for.

*"The menu at ZA ZA TA is like nothing I've experienced before. The crafted blend of Middle Eastern and Mediterranean cuisine of locally sourced produce, supporting farmers and suppliers and I'm looking forward to putting my own stamp on it",* says Jackson.

ZA ZA TA's commitment continues with vibrant vegetarian creations unique to Brisbane's dining scene, through dishes made for sharing and convivial dining amongst friends.

For the new season, escape to ZA ZA TA for their updated a la carte Winter menu featuring standout exotic newcomers such as Chili Haloumi Savoury Doughnuts with Pomegranate and Chilli Jam as well as 'Batta Harra' Crispy Chili Potatoes with Coriander and Tourn. Also try the Crunchy Fermented Seasonal Veg with Nana and Cultured Cream Dip and the Spiced Antipasti with Grilled Halloumi and Wild Rocket.

Gracing the menu for what will be a quick favourite are the Jackfruit, Leek & Thyme Dumplings with Whipped Spiced Potato Cream and Chard Corn and also Braised Carrots & Leaves with Mahumara and Orange Oil.

Previous a la carte dishes like the Old School Hummus with Braised Chickpeas and Jackfruit and Eggplant H'raime with Tomato Gazpacho and Tahini have received a delicious update for the new season.

ZA ZA TA's gourmandic vegetarian journey includes a choice of highlight must try dishes from the A La Carte Menu – the perfect option for those who want to try a few dishes and big groups. The new Winter menu release will also see a new Premium Chef's Selection Menu (Musharaka) added where you can taste your way through Tel Aviv. Enjoy the Chef's Selection #1 including eight courses for \$59pp or the new Chef's Selection #2 including eight courses and dessert for only \$65pp.

Finish on a sweet note with new desserts; Chocolate and Orange Blossom Baklava with Pistachio Ice Cream and Rakia Burnt Meringue with Quince & Almond Parfait and Blackcurrant Sorbet.

For lunch on Fridays and Saturdays, sit down to ZA ZA TA's Two Course Set Lunch menu for only \$42pp. The set menu features a selection of a la carte favourites for entrée and main, served with a glass of French Rose or Yallager Lager. Make it an even better lunch time and add to your Set Lunch menu with a \$29 beverage package upgrade, offering 90 minutes of free flowing Rose or Yallager lager.

Vegan diners haven't been left out in the cold this Winter. ZA ZA TA's recently launched 'Garden Menu' is full of plant-based delights bringing the same ethos of ethical eating and conscious cuisine, celebrating the very best of

vibrant vegetarian and cutting-edge veg with a completely animal free, plants only focus. Dishes like ZA ZA TA's favourite Sliverbeet & Cheese Börek Fingers and Heirloom Tomato is served with vegan cheese.

Encounter the exotic at Za Za Ta Bar & Kitchen this Winter from 1<sup>st</sup> June. A place where wonders never cease.

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#### **NOTES TO THE EDITOR /**

For those looking to host a Meeting or Event at ZA ZA TA, the menu with carnivorous options will remain available.

#### **DETAILS /**

##### **ZA ZA TA BAR & KITCHEN**

[www.zazata.com.au](http://www.zazata.com.au) | FB [zazatabrisbane](#) | IG [za.za.ta](#)

Address: 1000 Ann St, Fortitude Valley, QLD 4006

Phone: (07) 3253 6999

##### **Opening Hours:**

**Kitchen**, Dinner: 5:30pm to late Wednesday to Saturday, Lunch: 12pm Friday & Saturday

**Bar Kazba**, 5pm to late Wednesday to Saturday

#### **TWO COURSE LUNCH SET MENU \$42**

Choice of Meze:

- Zucchini Baba with pistachio, pomegranate; or
- Old School Hummus with Braised Chickpeas and Jackfruit

Choice of Main:

- Cauliflower Shawarma, Smoked Labneh, Pickled Fennel, Quince or
- Eggplant h'raime, Tomato Gazpacho, Tahini

Choice of Beverage:

- A glass of French Rose or Yallager lager

Upgrade choice of:

- Bottomless Rose or Yallager Lager (\$29/head for 90 min)

#### **PRESS MATERIAL /**

View Menu [HERE](#)

View Winter Menu Images [HERE](#)

View Chef Photos – Michael Douglas Jackson [HERE](#)

View Restaurant / Internal Images [HERE](#)

#### **ABOUT ZA ZA TA /**

Encounter the exotic at ZA ZA TA (Bar & Kitchen). A place where worlds and cultures collide amongst a sprawling, colonial backdrop and buzzing open kitchen focused on ethical eating and conscious cuisine. Experience the soulful vibe of Tel Aviv with a forward thinking 100% vegetarian menu that brings a distinctly modern twist to centuries-old flavours, designed to be shared and savoured amongst friends. Delight in plantation rum and artisanal cocktails, inspired by the vibrant Tel Aviv bar scene, amidst a warm setting rich in eclectic character. ZA ZA TA- A place where wonders never cease.

#### **PRESS ENQUIRIES /**

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