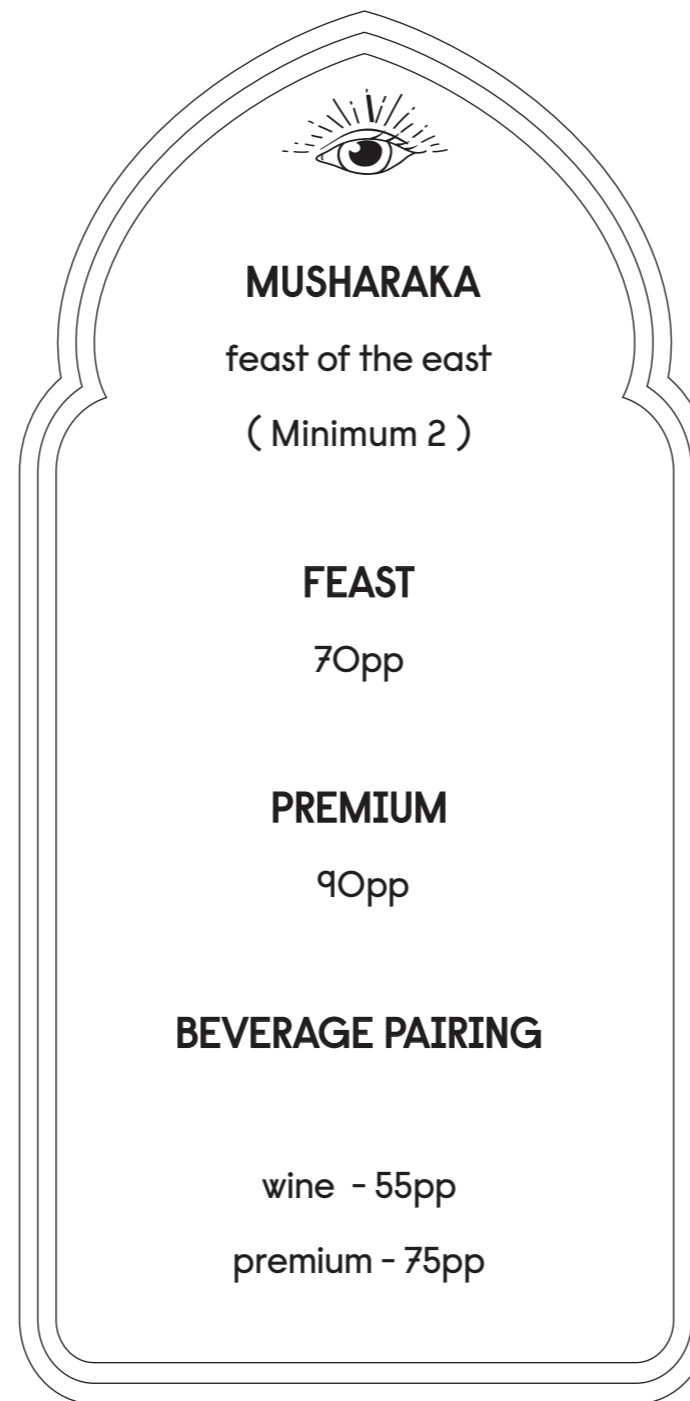


## FLOUR, SOUL & HANDMADE

48 hr fermented stone baked Za'atar flat bread	9
haloumi doughnuts, pomegranate, chili jam	18
yemenite butter bread, goat's curd, zhug	20
sliver beet & feta börek fingers, tomato salsa, soft egg	26

## SMALL MEZE

warm olives in orange and anise	9
sesame falafel, apple, fresh horseradish	15
coal cooked sweet corn, koji butter, aleppo pepper	18
burnt floral capsicum, rose harrisa, lemon thyme	21
beetroot top to tail, smoked yoghurt, strawberry	22
carrot muhammara, walnut dukkah, mandarin oil	22
old school hummus, braised chickpeas, jackfruit	22



## MIDDLE EASTERN DUMPLINGS

lentil & mushroom manti, black garlic, blood plum	24
buffalo milk dumpling shish barak style in burnt chili butter	28

## BIG MEZE

field mushroom, garlic and goats cheese manoush	26
cauliflower shawarma, curry leaf, green mango	28
fire roasted eggplant, sesame labneh, spiced red lentil tagine	30

## SIDES

black barley, cucumber and lime tabbouleh	14
persian potato salad, smoked feta, almonds & peas	18
summer watermelon with blueberry, mint & pistachio	18

## SOMETHING SWEET

blood orange sorbet and borage granita	9
frozen tahini, agave-comb, pomelo, citrus taratore, roasted peach curd	15
milkyway mahalabi, halva mousse, chocolate soil, malted ice cream	15
aged rum burnt meringue, kensington pride mango gelato, fresh passionfruit	18
honey & fig baked chleston jersey brie, poached pear, spiced nuts, lavosh & bread	30

### OUR PROMISE

For us, it's all about the promise of farm-to-table practices. ZAZATA prides itself on sourcing locally-made produce in an effort to ensure our menu is of the utmost freshness and seasonality. We love to celebrate our partnership with local Australian farmers in every dish we create.

### DIETARIES

At ZAZATA we take food allergies seriously! We will do our BEST to meet all dietary requirements upon request! The kitchen does contain allergens and we cannot guarantee zero traces.

### THIRSTY?

In our continued commitment to sustainability, ZAZATA chooses to filter, chill and carbonate our water by a premium filtered tap system. Still water is served complimentary or enjoy "bottomless" sparkling for \$4.5 per person.

# ZAZATA

A 10% surcharge applies on all public holidays

**FEAST**

7OPP

warm olives in orange and anise

stone baked Zaatar flat bread

carrot muhammara, walnut dukkah, mandarin oil

burnt floral capsicum, rose harrisa, lemon thyme

*2019 Lark Hill (Gruner Veltliner) Canberra District, NSW*

lentil & mushroom manti, black garlic, blood plum

coal cooked sweet corn, koji butter, aleppo pepper

*2020 Vasse Felix "Filus" (Chardonnay) Margaret River, WA*

persian potato salad, smoked feta, almonds & peas

cauliflower shawarma, curry leaf, green mango

*2019 La Boca (Malbec) Mendoza Argentina*

blood orange sorbet and borage granita

milkyway mahalabi, halva mousse, chocolate soil,  
malted ice cream

*2019 Lark Hill "Ley Line" (Reisling) Canberra District, NSW*



**MUSHARAKA**

feast of the east

( Minimum 2 )

**FEAST**

7Opp

**PREMIUM**

9Opp

**BEVERAGE PAIRING**

wine - 55pp

premium - 75pp

**PREMIUM**

9OPP

yemenite butter bread, goat's curd, zhug

haloumi doughnuts, pomegranate, chili jam

*Za Za Ta House Spritz*

stone baked Zaatar flat bread

old school hummus, braised chickpeas, jackfruit

beetroot top to tail, smoked yoghurt, strawberry

*2019 Lark Hill (Gruner Veltliner) Canberra District NSW*

buffalo milk dumpling shish barak style in burnt chili butter

coal cooked sweet corn, koji butter, aleppo pepper

*2020 Vasse Felix "Filus" (Chardonnay) Margaret River, WA*

summer watermelon with blueberry, mint & pistachio

fire roasted eggplant, sesame labneh, spiced red lentil tagine

*2016 De Beaupaire "Le Chevalier" (Merlot, Carbenet, Petit Verdot )*

*Rylstone NSW*

blood orange sorbet and borage granita

aged rum burnt meringue, kensington pride mango gelato,  
fresh passionfruit

*Turkish Coffee Martini*

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