

## 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, sesame tarator, strawberry	22
carrot muhammara, walnut dukkah, mandarin oil	22
old school hummus, braised chickpeas, jackfruit	22

## BIG MEZE

field mushroom and macadamia brie manoush	26
cauliflower shawarma, curry leaf, green mango	28
fire roasted eggplant, tahini, spiced red lentil tagine	30



## FLOUR, SOUL & HANDMADE

48 hr fermented stone baked Za'atar flat bread	9
yemenite butter bread, whipped tahini, zhug	20
sliver beet & feta börek fingers, tomato salsa	26

## SIDES

black barley, cucumber and lime tabbouleh	14
persian potato salad, almond feta, toasted & 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

### 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 menus of utmost freshness and seasonality. We love to celebrate our partnership with local Australia 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*

sliver beet & feta börek finger

coal cooked sweet corn, koji butter, aleppo pepper

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

persian potato salad, almond feta, toasted & peas

cauliflower shawarma, curry leaf, green mango

*2019 La Boca (Malbec) Mendoza Argentina*

blood orange sorbet and borage granita

frozen tahini, agave-comb, pomelo, citrus taratore,  
roasted peach curd

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



VEGAN  
MUSHARAKA

feast of the east

FEAST

7Opp

PREMIUM

9Opp

BEVERAGE PAIRING

wine - 55pp

premium - 75pp

PREMIUM

9OPP

yemenite butter bread, whipped tahini, zhug

sesame falafel, apple, fresh horseradish

*Za Za Ta House Spritz*

stone baked Zaatar flat bread

old school hummus, braised chickpeas, jackfruit

beetroot top to tail, sesame tarator, strawberry

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

sliver beet & feta börek finger

coal cooked sweet corn, koji butter, aleppo popcorn

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

summer watermelon with blueberry, mint & pistachio

fire roasted eggplant, tahini, spiced red lentil tagine

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

*Rylstone NSW*

blood orange sorbet and borage granita

frozen tahini, agave-comb, pomelo, citrus taratore,  
roasted peach curd

*Turkish Coffee Martini*

**Z  
A  
Z  
A  
T  
A**

A 10% surcharge applies on all public holidays