

VEGAN

TO START

Salt and aleppo pepper crispy tofu, toum	9
Silverbeet & feta borek, whipped tahini, green tomato	9
Warm olives in orange and anise	9

SMALL MEZZE

Slow fermented zaatar potato bread	12
Yemenite butter bread, tomato salsa	22
Sesame falafel, tahini sauce	14
Kofta in spiced tomato, sumac onions	14
Smoked zucchini baba ghanoush, green olives, pomegranate	16
Old school hummus, braised chickpeas, jackfruit shawarma	16
Green wheat tabbouli, eschalot, cucumber, parsley, celery	16
Beetroot kibbeh nayyeh, coconut labneh, charcoal cracker	18

MAIN, SHARE

BBQ cauliflower shawarma, labneh mornay, green mango, curry leaf oil	34
Black lentil and mushroom manti, fable ragu, celery root, cavolo nero	36
Bloom providore mince stuffed squash, chraime, warrigal greens, pilaf rice	40

SIDES

Burnt cabbage salad, beetroot, blistered grapes, nigella seeds	18
Carrots cooked in date molasses, smoked chilli, puffed sorghum	18
Triple cooked crispy spiced potatoes, batata harra	18

SWEET

Rosewater Turkish delight	12
White chocolate malabi, autumn fruit, pistachio halva	18
cashew cheesecake, rhubarb jam, pine nut sable	18



SUITE DESSERT

FEELING SPONTANEOUS? TAKE THE NIGHT UPSTAIRS AND INDULGE IN THE PRIVACY OF YOUR VERY OWN SUITE

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TASTE OF ZA ZA TA

85 pp

Beverage Pairing 65pp

Salt and aleppo pepper crispy tofu, toum

Kofta in spiced tomato, sumac onions

Beetroot kibbeh nayyeh, coconut labneh, charcoal cracker

Loimer 'Lenz' Riesling, Kamptal AUSTRIA

Slow fermented zaatar potato bread

Old school hummus, braised chickpeas, jackfruit shawarma

Sesame falafel, tahini sauce

Swinging Bridge 'Mrs Payten' Chardonnay, Orange, NSW

Bloom providore mince stuffed squash, chraime, warrigal greens, pilaf rice

Burnt cabbage salad, beetroot, blistered grapes, nigella seeds

The Pawn Sangiovese, Adelaide Hills, SA

dessert of the day

Rieslingfreak No.7 Fortified Riesling, Clare Valley, SA

