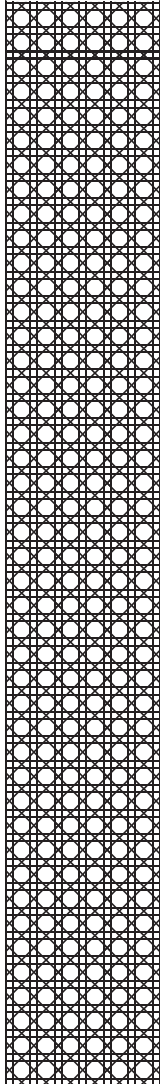


**ZA  
ZA  
TA**



**RAW & CURED**

- Yellow fin tuna, persimmon, salted yogurt, dill oil 18
- Ocean trout nayyeh, pickled okra, wild rice, yarra valley roe (2pc) 14

**NIBBLES & SNACKS**

- Fried goats cheese pretzel, house lamb bacon, yolk aioli (v\*) (2pc) 14
- Wagyu bits, pickled sugar loaf cabbage & challah toastie (2pc) 15
- Crispy mejadra prawns bites, fermented kolorhabi (3pc) 14

**SMALL TO START**

- Yemenite butter bread, goats curd, zhug chili for 2-3 16
- Beetroot pastrami, crispy smoked rye, horse radish (v) 17
- Whipped hummus, abalone mushroom shawarma, potato pita bread (v\*) 21  
Add: foie gras 8
- Charcoal rainbow trout, cucumber & chilli salsa, herring tahini 26
- 'Fremantle' octopus, camel nduja, eggplant, salted walnut 28
- Cuttlefish fasolia, roman beans, chilli oil (v\*) 23
- Beef cheek & silver beet dumplings, caramelised yogurt, turnip 22

**BIT LARGER**

- MB3+ Black Onyx tri tip steak, wood fire bone marrow 47
- Charcoal short rib, bullhorn & coriander jus 46
- 7 day dry aged spiced duck breast, black garlic, mom's cream 44
- Golden snapper, chraimeh freekeh, butter poached celeriac 36
- Lamb neck, merguez stuffing, mint & purslane salad 39

**VEGGIES & MORE**

- Wood fire cauliflower shawarma, pickled fennel, blood orange (v) 23
- Fermented heirloom radish, camel feta, pomegranate (v) 12
- Slow cooked saffron Maghrebi veg, green freekeh (v) 15
- Schmaltz potato, burnt crème fraîche, harissa oil 14
- Winter greens, labneh whey dressing (v) 12
- Falafel chips, tahini aioli (v) 11

FEAST 1	FEAST 2
<p><b>THE CLASSICS</b></p> <p>We'll serve up a selection of ZA ZA TA's favourite dishes</p> <p>65 PP (Min table 2 people)</p>	<p><b>CHEF'S BOOM PARTY</b></p> <p>The 'Best of the Best' from the ZA ZA TA Kitchen</p> <p>79 PP (Min table 2 people)</p>

**ZA ZA TA DIETARY**

(v) vegetarian (vg) vegan (gf) gluten free (\*) on-request

At ZA ZA TA 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 no traces.

**ZA ZA TA WATER**

In our continued commitment to sustainability, ZA ZA TA chooses to filter, chill and carbonate our water by a premium filtered tap system. Still water is served complimentary or enjoy "bottomless" sparkling for \$3 per person.

**ZA ZA TA PAYMENT**

Payment surcharges  
Real hard cash = None  
Eftpos & credit = 1.25%  
  
Public holiday:  
10% surcharge  
  
Groups (8+ people):  
10% surcharge

**COCKTAILS**



**ZZT OLD FASHIONED.....19**  
fig bulleit rye, pistachio demerara, house z'atar bitters, tasmanian sour cherry, orange twist

**JAFFA JUICE..... 18**  
lemon verbena plantation rum, strawberry sumac shrub, pomegranate, fresh lime, fresh mint

**VEGAN KUMQUAT FIZZ .....21**  
orange blossom bombay gin, kumquat, citrus, coconut cream, aquafaba, soda

**PINEAPPLE SAGE SWIZZLE.....19**  
plantation dark, plantation pineapple, sage, pineapple, mandarin, lime, house levinsky market falernum, cinnamon grilled pineapple, angostura bitters

**SAHARA SOUR.....18**  
sour cherry pisco, lime, egg whites, rosewater spritz, edible flower, peychaud bitters

**CAFÉ BABYLON.....18**  
turkish coffee, date syrup, carob chocolate vodka, all spice bitters, coffee liqueur, green cardamom

**SMOKED PERSIMMON NEGRONI..... 19 | 36**  
persimmon bulldog gin, campari, lemon thyme cinzano rosso 1757, cherry wood smoke, dehydrated persimmon

**NON-ALCOHOLIC**

— 10 EACH —

**LIMONANA**  
fresh lemon, sugar, mint, blended with ice, mint sprig, dehydrated lemon

**HIBISCUS ROSE ICED TEA**  
house made hibiscus rose tea, fresh lemon, hibiscus flower

**COLD PRESSED JUICE OF THE DAY**

ADD Fair Organic Quinoa Vodka 10  
ADD Blind Tiger Organic Gin 10

**ON TAP / 400ML**



Yallager QLD 9  
Peroni Nastro Azzurro ITA 10  
Newstead Pale Ale QLD 10

**BOTTLE BEERS**

Mountain Goat Organic VIC 9  
Steam Ale  
Peroni Red ITA 9  
Peroni Leggera ITA 8  
Goldstar Dark Lager ISR 12  
Shapiro Pale Ale ISR 18  
Shapiro Wheat Beer ISR 18

**SPARKLING**

glass

**NV PIERRE GIMONNET & FILS "Cuvée Cuis" 1<sup>er</sup> Cru** 28  
Blanc de Blanc (Chardonnay) | Cuis, Champagne, France (vg)

**NV BANDINI "Extra Dry" Prosecco** 13  
(Glera) | Veneto, Italy (vg)

**NV LINI 910 "Labrusca" Lambrusco Rosso IGT** 12  
(Salamino + Ancellotta) | Emilia Romagna, Italy (org + vg)

**2017 PIERO GATTI "Piedmonte Moscato"** 14  
(Moscato Sweet) | Piedmont, Italy (vg)

**WHITE**

glass | carafe

**2018 MOORILLA "Praxis"** 15 | 37  
(Sauvignon Blanc) | Tasmania (org + vg)

**2018 KRIS "Delle Venezie"** 12 | 30  
(Pinot Grigio) | Veneto, Italy

**2017 VASSE FELIX** 14 | 35  
(Chardonnay) | Margaret River, WA (vg)

**RED**

glass | carafe

**2018 LARK HILL "Regional"** 14 | 35  
(Pinot Noir) | Canberra District, NSW (bio + vg)

**2018 RICCA TERRA "Bullets Before Cannonballs"** 12 | 30  
(Langrein + Nero d'Avola++) | Riverlands, SA (vg)

**2017 PULSE "Syrah"** 15 | 37  
(Shiraz) | Limestone Coast, SA (vg)

**ROSÉ**

glass | carafe

**2018 HARKHAM ESTATE "Hark Angel" Rosé** 15 | 37  
(Shiraz Rosé) | Hunter Valley, NSW (org + n + vg + pf)

(pf) preservative free (n) naturally made (vg) vegan  
(org) organic practices (bio) biodynamic practices

PS. If you would like to peek at the extensive by the glass ZA ZA TA Wine & Cocktail Lists, feel free to ask our Team!

