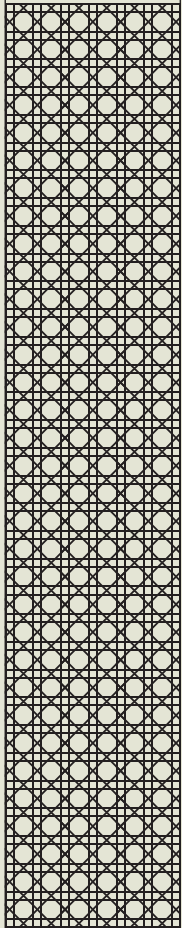


B R U N C H



**ZA
ZA
TA**

GRAZING TABLE BRUNCH SPREAD

Reminiscent of the famous Tel Aviv spice markets, relish in a selection of fresh salads, pickled vegetables and traditionally inspired, housemade Israeli breads ready for the dipping with hummus and labneh. Savour the woodfired shakshuka, slow cooked meat carving station and signature ZA ZA TA dishes. A lavish selection of fresh local fruits and house made Middle Eastern inspired sweets awaits.



\$69pp

2.5 hour sitting

Grazing Table Brunch Spread and a glass of Dal Zotto Prosecco on arrival

\$99pp

2.5 hour sitting

Grazing Table Brunch Spread with free-flowing:

Dal Zotto Prosecco

Reverie French Rose

Mimosas

Aperol Spritz

ZZT House Brew Yallager

Somersby Low Carb Apple Cider

Good Happy Kombucha



Encounter the exotic, on Instagram!
@za.za.ta #ZZTBrunch

ZA ZA TA BRUNCH SUNDAY SESSION STARTERS

Ghost of Mary	15
<i>Jalapeno and Lamb Bacon infused vodka, Tomato Consommé, Celery Bitters, Lamb Bacon Salt, House Pickle</i>	
Café Babylon	15
<i>Carob Chocolate infused Absolut Elyx, Turkish Coffee, Kahlua, Cardamom Bitters, Cinnamon</i>	
One flew over the Cuckoo's Nest	16
<i>Lemon Verbena infused Absolut Elyx, Fresh Lime, Strawberry Sumac Shrub, Fresh Pomegranate, Fresh Mint</i>	
Whitley Neil Infused G&T's	12
<i>Choose from Pink Grapefruit, Rhubarb and Ginger or Quince Gin served with Mediterranean tonic or PS40 Lemon Myrtle Soda.</i>	
Veuve Clicquot	80 16
Dal Zotto Prosecco	35 9
Reverie Rose Magnums	70 9
Aperol Spritz	12
Yallagers	6
Somersby Low Carb Apple Cider	5