

Food & Beverage - Private Dining

# ZA ZATA Private Dining Dinner/Lunch

Minimum 10 pax

Lunch:

2 Course \$65 / 3 Course \$75

Dinner:

2 Course \$75 / 3 Course \$85

Inclusion:

Alternate drop for each  
course

Tea & Coffee

Seating Plan

## Meze

*Comes with wood fire bread to share*

Roast capsicum, chili oil, mint

Charcoal eggplant, bullhorn, walnuts

Old school hummus, braised chickpeas, organic egg

Whipped feta, Spiced beetroot, dill

Sliver beet & feta Börek fingers, heirloom tomato, organic egg

Halloumi, pomegranate, nuts, honey

## Main

Chicken breast, bullhorn & coriander jus

Eggplant h'raime, spiced slow braised tomato, herb salad

Cauliflower shawarma, smoked labneh, pickled fennel, quince

Lentil & mushroom manti dumplings, jersey milk & kashkaval jus

Beef fillet, mash, spiced roast onion

Pumpkin dumplings, shish barak style, chili burnt chili

Snapper, zucchini baba, blistered trussed tomato

Fable mushroom ragu, Malawach, yogurt dressing

## Side to Share

*(\$5 per person, per side)*

Shoe string chips, sea salt

Broccolini, fetta, crispy shallot

Cos lettuce, zāatar almonds, goat's cheese dressing

## Desserts

Date pudding & caramelised milk ice cream

Classic mahalabi, tradition condiments

Changes subject to seasonal availability