

# BREAKFAST (UNTIL 12.00PM)

**DATE & APRICOT TOAST** 13.5  
Date & Apricot Loaf, Strawberries, Leatherwood Honey, Vanilla Bean & Honey Mascarpone, Butter (VG, N)

**BERRY BIRCHER** 19.0  
Rolled Oats soaked in Fresh Apple & Orange Juice, Chia, Grated Apple, Mixed Berry Compote, Goji Berries, Apricot, Pomegranate Arils, Coconut Yoghurt topped with Candied Pecans & Toasted Coconut (V, N)

**RICOTTA HOTCAKES** 22.0  
Ricotta and Currant Hotcakes, Poached Berries, Vanilla Labne, Passionfruit, Candied Pecans, Manuka Honey (VG, N)

**SEPHARDI SMASHED AVO** 24.0  
Smashed Avocado, Buffalo Mozzarella, Marinated Cherry Tomatoes, Basil Oil, Pomegranate Arils, Mixed Seeds, served with a Poached Egg on a bed of Matbucha and Seeded Sourdough (VG, GFO)  
Add Bacon | Chorizo | Sujuk 5.5  
Add Smoked Salmon 7.0

**ISRAELI FARMERS' PLATE** 24.0  
Stone Baked Zaatar Pita on a Bed of Hummus, Eggplant Zaalouk, Preserved Lemon, Zhug, Fried Garlic, Radish, Pomegranate Arils, Pistachio Dukkah, Sumac, topped with Three Soft Fried Eggs (VG, N)  
Add Bacon | Chorizo | Sujuk 5.5

**MOROCCAN SHAKSHUKA** 24.0  
Baked Free Range Eggs in a Spicy Tomato & Capsicum Sugo, Eggplant Zaalouk, Crispy Chickpeas, White Tahini, Goat Fetta, Palestinian Zaatar, Sumac, Cold Pressed Olive Oil, served with Stone Baked Pita (VG, GFO, N)  
Add Bacon | Chorizo | Sujuk 5.5  
Add Haloumi 5.0

**MAGHREB HARISSA EGGS** 24.0  
Scrambled Eggs, Homemade Red Harissa, Chilli Oil, Shallots, Fresh Chilli, Spring Onion, Goat Fetta, served with Israeli Salad and Sujuk (Beef Sausage) on Stone Baked Pita (GFO)  
Add Haloumi 5.0

**SWEET POTATO & ZUCCHINI FRITTERS** 24.0  
Sweet Potato, Zucchini & Quinoa Fritters, Pico de Gallo, Matbucha, Chimichurri, served with Smashed Avocado, Grilled Haloumi and a Poached Egg (VG)  
Add Bacon | Chorizo | Sujuk 5.5  
Add Smoked Salmon 7.0

**MAGIC MUSHROOMS** 24.0  
Medley of Pan Tossed Forest Fungi, Portobello & Enoki Mushrooms, Cavolo Nero, Broccolini, Crispy Truffled Polenta, Whipped Meredith Goat Fetta, Porcini Dust, served with a Poached Egg (VG, GF)  
Add Bacon | Chorizo | Sujuk 5.5  
Add Smoked Salmon 7.0

**LATKE FLORENTINE** 27.0  
Crispy Potato Latkes, Tasmanian Smoked Salmon, Citrus Labneh, served with an Orange, Fennel & Pomegranate Salad and Poached Eggs topped with Chive Hollandaise (GF)  
Add Smashed Avocado 5.5

**WAGYU BRISKET BENEDICT** 28.0  
MS9 House Smoked Wagyu Brisket, Pickled Cabbage & Apple Slaw, Bacon Espresso Jam, Poached Eggs, Mustard Hollandaise, Chimichurri, served on Thick Cut Rye (GFO)

**MEGA BREAKFAST** 29.0  
Hungry Medley of Roasted Mushrooms, Bacon, Chorizo, Potato Rosti, Smashed Avocado, Roast Tomato, Tomato Relish, served with Two Poached Eggs and Sourdough (VGO, GFO)  
Add Haloumi 5.0

**EGGS YOUR WAY** 13.5  
Free Range Eggs Poached, Scrambled or Fried on White or Seeded Sourdough – Add Sides

**ADD SOMETHING MORE**

Gluten Free Bread	2.0
Tomato Relish   Aioli   Hollandaise	3.0
Zhug (Green Chilli Salsa)	3.0
Poached Egg	3.0
Spinach   Roast Tomatoes	5.0
Roasted Mushrooms	5.0
Goat Fetta   Haloumi	5.0
Bacon   Chorizo   Potato Rosti	5.5
Sujuk (Lebanese Beef Sausage)	5.5
Smashed Avocado	5.5
Maple Bacon	6.5
Smoked Salmon	7.0
Pan Tossed Greens	8.0
Crunchy Fries Big Bowl & Ketchup	10.0

## KIDS (UNDER 12 ONLY)

Scrambled Egg, Bacon, Toast	11.0
Smashed Avo, Vegemite, Toast	11.0
Waffles, Berries, Maple, Crème	12.0
Chicken Burger, Cheese, Spinach, Fries	13.0
Kid's Juice - Orange or Apple	6.0
Kid's Shake – Vanilla, Choc, Caramel, Strawberry	6.0



# LUNCH (FROM 12.00PM)

**SWEET POTATO & ZUCCHINI FRITTERS** 24.0  
Sweet Potato, Zucchini & Quinoa Fritters, Pico de Gallo, Matbucha, Chimichurri, served with Smashed Avocado, Grilled Haloumi and a Hard Boiled Egg (VG)  
Add Smoked Salmon 7.0

**ISRAELI FARMERS' PLATE** 24.0  
Stone Baked Zaatar Pita on a Bed of Hummus, Eggplant Zaalouk, Preserved Lemon, Zhug, Fried Garlic, Radish, Pomegranate Arils, Pistachio Dukkah, Sumac, topped with Soft Fried Eggs (VG, N)  
Add Bacon | Chorizo | Sujuk 5.5

**YEMENI SABICH** 24.0  
Crispy Eggplant, Hard Boiled Egg, Israeli Salad, Pickled Red Cabbage, House Pickles, House Hummus, White Tahini, Crispy Chickpeas, Spicy Amba, Zhug served with Stone Baked Pita (VG, GFO)

**KIBBUTZNIK LUNCH BOWL**  
Israeli Salad, Pickled Red Cabbage, House Hummus, House Pickles, Palestinian Zaatar, Zhug, White Tahini, Stone Baked Pita, Sweet Potato Fries, served with your choice of:  
Home Made Falafel (V, GFO) 26.0  
House Smoked Chicken Shawarma (GFO) 28.0  
House Smoked Wagyu Brisket (GFO) 30.0

**SUMMER SALAD**  
Barley, Roasted Cauliflower, Roasted Sweet Potato, Baby Spinach, Cherry Tomatoes, Pomegranate Arils, Sunflower Seeds, Currants, Preserved Lemon, Dill, Parsley, Pomegranate Molasses served on a base of Hummus with your choice of:  
Zaatar Hard Boiled Egg (VG, GFO) 26.0  
Smoked Salmon (GFO) 32.0  
House Smoked Chicken Shawarma (GFO) 32.0

**PORK BELLY BURGER** 28.0  
Crispy Pork Belly, Mixed Cabbage & Apple Slaw, Classic American Cheddar, Chipotle Mayo on a Toasted Sesame Seed Bun served with Crunchy Fries and Pickles

**LAMB KOFTA** 28.0  
Lamb & Pine Nut Kofta, Israeli Salad, Beetroot Labneh, Burnt Eggplant Yoghurt, Pickled Lemon, served with Stone Baked Pita (GFO, N)

**CRISPY FISH KOFTA** 30.0  
Crispy Crumb Fish & Dill Kofta, Burnt Eggplant, Parsley, Barley & Preserved Lemon Salad, Pomegranate Arils, Shaved Cucumber, Amba, served with Sweet Potato Fries

**SHARE BOARD (FOR 2)**  
Coming soon.

**TASTING BOARD (FOR 2)**  
Coming soon.

## SNACKS

**MEDITERRANEAN BRUSCHETTA** 15.0  
Marinated Tomatoes, Buffalo Mozzarella, Matbucha, Basil, Zaatar on Warm Pita

**SNACK BOWL** 15.0  
Hummus, House Pickles, Crispy Chickpeas, Stone Baked Pita

**TRIO OF DIPS** 15.0  
Hummus, Burnt Eggplant, Matbucha, Stone Baked Pita

**OLIVE BOWL** 10.0  
Warm Kalamata & Mammoth Green Olives, Fennel Seeds

**BOWL OF FRIES** 10.0  
Crunchy Fries, Ketchup

## KIDS (UNDER 12 ONLY)

Scrambled Egg, Bacon, Toast 11.0  
Smashed Avo, Vegemite, Toast 11.0  
Waffles, Berries, Maple, Crème 12.0  
Chicken Burger, Cheese, Spinach, Fries 13.0  
Kid's Juice - Orange or Apple 6.0  
Kid's Shake - Vanilla, Choc, Caramel, Strawberry 6.0

## ALCOHOLIC BEVERAGES

### SPARKLING

NV Ca'di Alte Prosecco DOC Extra Dry (Italy) 12 / 42  
Ripe Pear | Lemon Sorbet | Pop

### WHITE

2020 Mesta Verdejo (Spain) 10 / 42  
Green Apple | Garden Blossom | Fresh  
2022 The Pass Sauvignon Blanc (New Zealand) 42  
Citrus | Passionfruit | Zesty  
2022 Kumeu River 'Village' Pinot Gris (New Zealand) 42  
Stone Fruit | Pear Spice | Complex

### ROSE

2022 Spring Vale Rose 13 / 55  
Wild Berry | Savoury | Refined

### RED

2021 Mesta Tempranillo (Spain) 10 / 42  
Dark Berry | Spice | Delicious  
2022 Martingale Estate Pinot Noir (Yarra Valley) 52  
Ripe Cherry | Plum Spice | Velvety  
2021 Golden Child 'Unknown Road' Grenache (McLaren) 60  
Wild Strawberry | Rosemary | Long Finish

### BEER

Peroni Nastro Azzuro (5.0%) 9  
Little Creature Pale Ale (5.2%) 10  
Balter XPA (5.0%) 11

### CIDER

Monteith's Crushed Apple Cider (4.5%) 10

### COCKTAILS

Gin & Tonic 15  
Four Pillars Gin, Tonic, Lime  
Mimosa 18  
Prosecco, Orange Juice, Passionfruit  
Aperol Spritz 18  
Prosecco, Aperol, Soda Water, Orange  
Espresso Martini 20  
Absolut Vodka, Kahlua, Espresso



# DRINKS

## COFFEE BY STRADA COFFEE

Short	4.5
Piccolo	4.7
Black	4.8
White	5.0
Cold Brew	5.5
Magic	5.5
Hot Chocolate	5.5
Mocha	6.0
Turmeric Latte	6.0
Iced Latte (served tall)	6.5
Affogato	7.0
Iced Coffee, Choc, Mocha *	8.0

\* all served with Ice Cream

## ADD

Extra Shot	0.5
Large	0.8
Soy Milk   Oat Milk   Lactose Free	0.8
Almond Milk	1.0
Decaf	0.7
Syrups - Vanilla   Caramel   Hazelnut	1.0
Ice Cream	1.0

## TEA POT BY CHAMELLIA ORGANIC

English Breakfast   Earl Grey   Green Peppermint   Lemongrass & Ginger	5.5
Chai Latte (wet chai)	6.0
Chai Tea (wet chai)	6.5
Iced Chai (served tall)	7.0

## KOMBUCHA

Ginger Tonic   Lemon, Lime & Bitters	7.0
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## CAPI SPARKLING

Blood Orange   Lemonade	5.5
Ginger Beer   Cola	

## MINERAL WATER (500ML)

	6.5
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## PURE STILL SPRING WATER (600ML)

	4.0
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## FRESH EXTRACTED JUICES

	9.0
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## DETOX

Cucumber, Celery, Apple, Spinach, Lemon, Ginger

## IMMUNITY

Orange, Carrot, Celery, Lemon, Ginger

## ORANGE JUICE | APPLE JUICE

## SMOOTHIES

	9.5
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## GREEN MACHINE

Spinach, Banana, Pineapple, Spirulina, Coconut Water

## YELLOW SUBMARINE

Banana, Mango, Passionfruit, Greek Yoghurt, Coconut Water

## MILKSHAKES

	9.0
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All natural syrups or coulis

Chocolate | Strawberry | Vanilla | Caramel Hazelnut | Espresso

## FRAPPÉ

	9.0
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Double Espresso, Ice Cream, Coffee Syrup & Ice Blitzed and served Tall and Cold

(VG) Vegetarian	(VGO) Vegetarian Option
(V) Vegan	(VO) Vegan Option
(GF) Gluten Free	(GFO) Gluten Free Option
(N) Contains Nuts	

**ALL FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER KNOWN ALLERGENS MAY BE PRESENT. OUR TEAM AND OUR SUPPLIERS TAKE CAUTION TO PREVENT CROSS-CONTAMINATION, HOWEVER, ANY PRODUCT MAY CONTAIN TRACES.**

**IF YOU HAVE A FOOD ALLERGY, PLEASE MAKE THIS KNOWN AT THE TIME OF ORDERING.**

**NO SPLIT BILLS ON WEEKENDS OR DURING BUSY PERIODS**

**PLEASE NOTE THAT A PROVIDER SURCHARGE OF 1.5% APPLIES TO ALL CREDIT TRANSACTIONS 15% SURCHARGE ON PUBLIC HOLIDAYS**

**THANKS TO OUR FABULOUS SUPPLIERS**

**STRADA COFFEE  
KEANS FREE RANGE EGGS  
CASA FRESCA FRESH PRODUCE  
SUNGOLD MILK**

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**AND POST A GOOGLE REVIEW IF YOU LOVE WHAT WE DO BUT PLEASE LET US KNOW NOW HOW WE CAN IMPROVE YOUR VISIT!**

