

BREAKFAST (UNTIL 12.00PM)

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

SAFFRON OAT PORRIDGE 19.0
Rolled Oat & Milk Porridge, Spanish Saffron, Rose Water Poached Pear, Roasted Rhubarb, Sultanas, Lotus Crumble, Crème Fresh, Honey (VG, VO)
Add Single Malt Scotch Pour Over 7.0

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 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

MUSHROOM MEDLEY 26.0
Medley of Pan Tossed Forest Fungi & Portobello Mushrooms, Cavolo Nero, Spinach served with Mushroom Arancini, Whipped Meredith Goat Fetta, Pickled Lemon, Porcini Dust (VG)
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 Schnitzel Burger, Cheese, Spinach, Fries	13.0
Kid's Juice - Orange or Apple	6.0
Kid's Shake – Vanilla, Choc, Caramel, Strawberry	6.0



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BUT PLEASE LET US KNOW NOW
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LUNCH (FROM 12.00PM)

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

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 on Stone Baked Pita (VG, GFO)

MUSHROOM MEDLEY 26.0
Medley of Pan Tossed Forest Fungi & Portobello Mushrooms, Cavolo Nero, Spinach served with Mushroom Arancini, Whipped Meredith Goat Fetta, Pickled Lemon, Porcini Dust (VG)
Add Bacon | Chorizo | Sujuk 5.5
Add Smoked Salmon 7.0

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

ZEPELIN PARMA 28.0
Crispy Crumb Chicken topped with Matbucha and Melted Mozzarella, served with Eggplant Zaalouk, Pickled Lemon, Israeli Salad and Crunchy Fries

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, Tahini, Barley & Parsley Salad, Pomegranate Arils, Shaved Cucumber, Pickled Lemon, Amba, served with Sweet Potato Fries

LUNCH PLATTER (FOR 2)
A base of Hummus, Burnt Eggplant, Matbucha, Olives, House Pickles together with Home Made Falafel, Mushroom Arancini and Stone Baked Pita, served with your choice of:
- **Tasting Board** - Sweet Potato, Zucchini & Quinoa Fritters, House Potato Rosti, and Fish & Dill Kofta with Tahini (VGO) 65.0
- **Smokey Platter** - House Smoked Wagyu Brisket & Chicken Shawarma, Israeli Salad and Sweet Potato Fries 70.0

SNACKS

MEDITERRANEAN BRUSCHETTA 15.0
Marinated Tomatoes, Buffalo Mozzarella, Matbucha, Basil, Zaatar on Warm Pita (VG)

SNACK BOWL 15.0
Hummus, House Pickles, Crispy Chickpeas, Stone Baked Pita (V)

TRIO OF DIPS 15.0
Hummus, Burnt Eggplant, Matbucha, Stone Baked Pita (V)

OLIVE BOWL 10.0
Kalamata & Mammoth Green Olives, Fennel Seeds (V)

BOWL OF FRIES 10.0
Crunchy Fries, Ketchup (V)

KIDS (UNDER 12 ONLY)

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



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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.

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
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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	

