

BREAKFAST (ALL DAY)

DATE & APRICOT TOAST 14.0
Date & Apricot Loaf, Strawberries, Leatherwood Honey, Vanilla Bean & Honey Mascarpone, Butter (VEG, N)

SAFFRON OAT PORRIDGE 23.0
Rolled Oats, Milk Porridge, Spanish Saffron, Rose Water Poached Pear, Roasted Rhubarb, Strawberry Cinnamon Crumble Mixed Nuts, Creme Fresh, Honey (VEG, N) Add Single Malt Scotch 7.0

CINNAMON CROISSANT FRENCH TOAST 25.0
Cinnamon & Vanilla Bean Croissant French Toast, Caramelised Banana, Poached Berries, Brownie Crumble, Salted Caramel, Vanilla Bean & Honey Mascarpone, Lotus Crumble, Fresh Strawberry (VEG, N) Add Maple Bacon 6.5

FREE RANGE EGGS YOUR WAY 15.0
Poached, Scrambled or Fried on White or Seeded

EXTRAS
Gluten Free Bread 2.0
Tomato Relish | Aioli | Hollandaise | Zhug (Green Chilli Salsa) 3.0
Spinach | Roast Tomatoes | Roasted Mushrooms | Fetta 5.5
Haloumi | House Potato Rosti | Smashed Avo 6.0
Bacon | Chorizo | Sujuk (Lebanese Beef Sausage) 6.0
Maple Bacon 6.5
Smoked Salmon | Torched Prawns 7.0
Pan Tossed Greens 8.0

SEPHARDI SMASHED AVO 26.0
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 (VEG, GFO) Add Bacon | Chorizo | Sujuk 6.0
Add Smoked Salmon 7.0

GREEN EGGS & GRATIN 26.0
Spinach & Almond Pesto over Poached Eggs atop a Crusty Potato & Parmesan Gratin with Sauteed Broccolini & Kale, Beetroot Hummus, Citrus Labneh, Pomegranate Arils, Toasted Almonds, Mixed Seeds, Herb Oil (VEG, GF, N) Add Bacon | Chorizo | Sujuk 6.0
Add Smoked Salmon 7.0

MOROCCAN SHAKSHUKA 26.0
Baked Free Range Eggs in a Spicy Tomato & Capsicum Sugo, Eggplant Zaalouk, Crispy Chickpeas, White Tahini, Fetta, Palestinian Zaatar, Sumac, Cold Pressed Olive Oil, served with Stone Baked Pita (VEG, GFO) Add Haloumi | Bacon | Chorizo | Sujuk 6.0

ZEPPELIN OMELETTE 26.0
Mixed Mushrooms, Roasted Capsicum, Spinach, Mozzarella, Caramelised Onion, Whipped Meredith Goat Fetta, Crispy Shallots, Chimichurri, Palestinian Zaatar, Sumac on Seeded Sourdough (VEG, GFO) Add Bacon | Chorizo | Sujuk 6.0
Add Smoked Salmon 7.0

SWEET POTATO & ZUCCHINI FRITTERS
Sweet Potato, Zucchini & Quinoa Fritters, Pico de Gallo, Matbucha, Chimichurri, served with Smashed Avocado, Grilled Haloumi and a Poached Egg (VEG) Add Bacon | Chorizo | Sujuk 6.0
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 6.0

SZECHUAN CHILLI EGGS
Chilli Egg Fleur with Chilli Oil, Szechuan Chilli & Peanut Sauce, Fresh Chilli, Crispy Shallots, Spring Onion, Bean Shoots, Coriander, served with Ssamjang Sauce on Seeded Sourdough with your choice of: Sesame Mushrooms (VEG, GFO, N) 27.0
Bacon (GFO, N) 27.0
Torched Prawns (GFO, N) 28.0

ZEPPELIN BENNIE
Home-made Crispy Potato Rosti, Poached Eggs, Wilted Spinach, Seeded Mustard Hollandaise, Apple and Pickle Cabbage Slaw with: Ham | Bacon | Grilled Haloumi 25.0
Slow Cooked Pork | Slow Cooked Pulled Lamb 26.0

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 (GFO) Add Haloumi 6.0

LUNCH (FROM 11.30AM)

MAGIC MUSHROOMS 26.0
Mushroom Arancini, Pan Tossed Mixed Mushrooms & Kale, Whipped Fetta, Mini Croutons, Herb Oil, Lemon Zest, Topped with a Quenelle of Homemade Mushroom Pâté and Toasted Sesame (VEG) Add Smoked Salmon OR House Smoked Chicken 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 (VGN, GFO) 27.0
House Smoked Chicken Shawarma (GFO) 28.0
House Smoked Wagyu Brisket (GFO) 30.0

TOASTED CHICKEN SANDWICH 25.0
Spiced Roasted Chicken, Basil Pesto, Kewpie Mayo, Rocket, Sliced Tomato, Spring Onion on Turkish Bread, Crunchy Fries, Pickle Gherkins

KOREAN CRISPY CHICKEN BURGER 26.0
Crispy Fried Chicken, Jack Cheese, Fresh Slaw, Coriander, Ssamjang Sauce, Kewpie Mayo, on a Toasted Sesame Bun served with Crunchy Fries and Napa Cabbage Kimchi (GFO) Add Bacon 6.0

WARM LAMB BOWL 30.0
Slowed Cooked Lamb, Roasted Pumpkin, Seasoned Broccolini, Soaked Currents, Sumac Spiced Yogurt, Herbs, Aus Grown Brown Rice

SALMON FRITTERS 30.0
Salmon & Herb Fritters, Fennel & Horseradish Rémoulade, Cherry Tomatoes, Toasted Pine Nuts, Pomegranate Arils, Pea Tendrils, Preserved Lemon, Dill, Parsley, served with Stone Baked Pita (N)

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



@zeppelin_kitchen



Zeppelin Kitchen

查看中文菜单



INFO

(VEG) Vegetarian
(VGN) Vegan
(GF) Gluten Friendly*
(N) Contains Nuts

(VEGO) Vegetarian Option
(VGNO) Vegan Option
(GFO) Gluten Friendly Option*



DRINKS

ALCOHOLIC	
SPARKLING	
NV Ca'di Alte Prosecco DOC Extra Dry (Italy)	12 / 42
Ripe Pear Lemon Sorbet Pop	
WHITE	
2020 Mesta Verdejo (Spain)	42
Green Apple Garden Blossom Fresh	
2022 The Pass Sauvignon Blanc (New Zealand)	11 / 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)	42
Dark Berry Spice Delicious	
2022 Martingale Estate Pinot Noir (Yarra Valley)	13 / 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, Orange	
Bloody Mary	18
Absolut Vodka, Tomato Juice, Tabasco,	
Worcestershire Lemon, Seasoning	20
Espresso Martini	
Absolut Vodka, Kahlua, Espresso, Coffee Beans	

NON-ALCOHOLIC	
COFFEE BY STRADA COFFEE	
Short	4.5
Piccolo Black	5.0
White	5.5
Cold Brew Magic	6.0
Mocha	6.5
Iced Latte (served tall)	7.0
Affogato / with Kahlua	7.0 / 13.0
Iced Coffee, Choc, Mocha *	8.0
* all served with Ice Cream	
ADD	
Extra Shot	0.5
Large	0.8
Soy Milk Lactose Free Oat Milk	0.8
Almond Milk	1.0
Decaf	0.7
Syrups - Vanilla Caramel Hazelnut	
SOMETHING ELSE	
Hot Chocolate (VGN)	6.0
Chai Latte (Loose Leaf or Powder)	6.5
Chai Tea (Loose Leaf)	6.5
TEA POT BY CHAMELLIA ORGANIC	
English Breakfast Earl Grey Green Peppermint	
Lemongrass & Ginger	
KOMBUCHA	
Ginger & Lemon Blueberry & Strawberry	
Cranberry & Pomegranate	
SPARKLING	
Lemonade Ginger Beer Cola	
HOUSE LEMON, LIME & BITTERS	
MINERAL WATER (CAPI - 500ML)	
SPARKLING COLD BREW	
House Cold Brew served with Soda, Lemon, Sugar Syrup over Ice	
MILKSHAKES	
Chocolate Strawberry Vanilla Caramel Hazelnut Espresso	
All natural syrups or house coulis	
FRAPPÉ	
Double Espresso, Ice Cream, Coffee Syrup & Ice Blitzed and	
served Tall and Cold	

FRESH EXTRACTED JUICES		9.5
DETOX - Cucumber, Celery, Apple, Spinach, Lemon, Ginger		
IMMUNITY - Orange, Carrot, Celery, Lemon, Ginger		
ORANGE JUICE APPLE JUICE		
SMOOTHIES		9.5
GREEN MACHINE - Spinach, Banana, Pineapple, Spirulina, Coconut Water		
YELLOW SUBMARINE - Banana, Mango, Passionfruit, Greek Yoghurt, Coconut Water		
SNACKS (FROM 11.30AM)		
SNACK BOWL		17.0
Hummus, House Pickles, Crispy Chickpeas, Stone Baked Pita (VGN)		
TRIO OF DIPS		15.0
Hummus, Burnt Eggplant, Matbucha, Stone Baked Pita (VGN)		
BOWL OF FRIES / SWEET POTATO FRIES		10.0 / 12.0
KIDS (UNDER 12 ONLY)		
Smashed Avo, Vegemite, Toast		11.0
Scrambled Eggs, Bacon, Toast		12.0
French Toast, Poached Berries, Salted Caramel, Crème		13.0
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

* 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.