



SHARING

Zumum's Tabouleh 13

Silky hummos 8 Smokey Baba ganoush 8.50

House pickled olives, feta & vegetables 7

Baby beetroot & goat cheese fattoush 16

Crispy whitebait with cumin sea salt & garlic aioli 15

S'feeha- filo meat cigars and herbed feta triangles 14

ZumZum's felafel, with whipped tahina sauce 15

Selak - Silverbeet rolls with broad beans, chick peas and sticky rice (4pc) 16

Parmesan crumbed haloumy with house made fig & date jam 16

Ma'aneq grilled Lebanese sweet spiced sausages with carrot labneh 15

Chicken wings-grilled with za'tar, garlic and lemon 12

MAINS

Turkish style eggplant, zucchini & feta moussaka 26

Slow cooked chicken and date tagine with herbed couscous 28

Lamb shoulder on the bone with mushroom freekeh 29

Today's whole or filleted fish with sauteed coriander potatoes (market price)

Chermoula grilled calamari with chickpea & almond couscous 26

Your choice of grilled lamb loin or chicken skewers with saffron rice 27

SIDES

Fried potato, Za'atar & grated provolone cheese 8

White cabbage salad with mint & garlic 7

Double cooked green beans with chermoula 12

BANQUET MENUS

Sultan Banquet \$52 (9 dishes & dessert)

Vegetarian Banquet \$40
(9 dishes & dessert)

SWEETS

Assorted Baklava 8

Turkish delight 6

Pistachio and orange blossom yoghurt pannacotta 13

Selection of house made icecream with Damascus biscuit 14



Chambers Rutherglenn (Tokay)

Pedro Ximenez 10

Arabic Coffee with Cardamom 4

Caffe Latte, Espresso, Long Black, Decafe 4

Moroccan Mint Tea 4

Syrian Wild Flower Tea 4

Earl Grey Tea, English Breakfast Tea 4.

TUESDAY, WEDNESDAY AND THURSDAY

\$ 30.00

**BANQUET
INC. DESSERT**



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