

LUNCH MEZZE:

Dips

Hummus, roasted red pepper yogurt dip and olive tapenade served with warm pita \$26

Soup

Lentil Soup – Served with a burnt brown butter chili \$9

Salads

Mediterranean Garden Salad with Grilled Halloumi Cheese – Mixed greens tossed in a honey mustard vinaigrette \$16

Tabbouleh Salad – Mixed with parsley, mint, lemon and olive oil \$14

Caprese Salad with Garlic Prawn Arugula Pesto – Stacked prawns, tomatoes, mozzarella, fresh basil and olive oil \$18

MAINS: Served with choice of fries, mixed greens or soup

Lamb Blend Turkish Donaire – Shaved lamb blend, vegetables and tomato sauce served on warm pita \$23

Chicken Sandwich – Grilled and seasoned chicken thighs, lettuce, tomato, sriracha yogurt spread and caramelized onions on a toasted brioche bun \$21

Dry-Aged Wagyu Blend Beef Burger – Grilled Wagyu blend beef patty, lettuce, tomato, sriracha yogurt spread and caramelized onions on a toasted brioche bun \$23

Zucchini Cakes - Served with fresh mint and garlic yogurt \$19

Prawn Casserole – Prepared fresh to order and topped with halloumi cheese \$34

Stuffed Portabella Mushroom – Stuffed with sauteed vegetables and halloumi cheese \$23

Baked Zula Ahi Tuna Pie – Ahi tuna, potatoes, pickled tomatoes and fresh herbs baked and sliced to order \$24

AAA Flat Iron Steak 8oz – Served with grilled vegetables and grilled to perfection \$35

Feature Pasta – ask server for details MARKET PRICE

DESSERT

Baklava – Served with clouted pistachio cream, mulberry molasses, cocoa and honey \$14

Saffron Tiramisu – Infused with saffron mascarpone \$14

Zula