

LUNCH MEZZE

APPETIZERS

- Dip Trio** - Hummus, roasted red pepper yogurt dip and olive tapenade served with warm pita **\$26**
- Wagyu Meatballs** - Grilled wagyu blended with breadcrumbs and fresh herbs. Served with eggplant puree **\$26**
- Grilled Tiger Prawns** - Feta stuffed cremini mushrooms topped with grilled tiger prawns and a tomato basil sauce **\$26**
- Borek** - Flaky filo pastry wrapped house-cured beef pastrami, roasted red peppers, arugula and feta cheese. Served with mixed green salad **\$22**
- Zucchini Cakes** - Served with fresh mint and garlic yogurt **\$19**

Soup

- Lentil Soup** - Served with a burnt brown butter chili oil **\$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**

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HANDHELDS

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 marinated chicken thighs, tomato, fig jam, brie cheese 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**

MAINS

- King Salmon** – Seared to perfection with a saffron and orange butter sauce **\$28**
- Prawn Casserole** – Prepared fresh to order and topped with halloumi cheese **\$28**
- Mini AAA Ribeye Kebabs** – 6 grilled mini ribeye kebabs served on a bed of arugula and drizzled with smoked paprika butter **\$22**
- Mini Chicken Kebabs** – 6 grilled mini marinated chicken thigh kebabs served on a bed of arugula and drizzled with smoked paprika butter **\$22**
- AAA Top Striploin Steak 8oz** – Served with seasonal vegetables and grilled to perfection **\$30**
- 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**

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