



Snacks & Shares

MARINATED OLIVES GF, DF, VG sherry, orange, lemon thyme, chilli and garlic	8
HALLOUMI DOUGHNUT (3) V chilli jam, pomegranate	15
OLD SCHOOL HUMMUS GFO, DF, VG crunchy chilli oil, green zhoug, stone baked pita bread	16
PEA AND MOZZARELLA CROQUETAS (3) GF, V caper and lemon aioli, shaved Parmesan	16
GOLDEN FRIED CALAMARI GF, VGO lemon salt and Aleppo pepper, citrus aioli Vegan Option – swap for crispy tofu V	24
STICKY HONEY HARISSA CHICKEN WINGS (6) GF crispy shallots, lime, labneh	25
PRAWN TOSTADAS (2) GF, DF crisp tortilla, chilli sauce, pickled cucumber, avocado	25

Substantial

BBQ SPICED CAULIFLOWER GF, DF, VG, N marinated eggplant, house pickles, pomegranate, za'atar almonds, shawarma sauce	26
SLOW ROASTED BEETROOT & FENNEL GF, DF, VG lemon cream, coconut molasses, dried black olives	26
KAZBA SMASH BURGER smashed beef patty, American cheese, Spanish onion, crinkle cut pickles, aioli, milk bun and fries	27
ROAST BUTTERNUT SQUASH TORTELLINI V, N burnt miso butter, smoked feta, sage and pine nuts	27
JERUSALEM SPICED GRILLED CHICKEN GF, DF, N charred broccolini, green goddess, pistachio, crunchy chilli oil	31
CHRAIME ROASTED SALMON GF, DFO crunchy local vegetables, tahini yoghurt, soy and spice pepitas, herb oil	36
STEAK FRITES GF 250g grain fed sirloin, Paris butter, French fries, red wine jus, watercress and herb salad	44

Sides

STONE BAKED PITA BREAD GFO, DF, VG linseed, garlic oil	6
FRENCH FRIES GFO, DF, VG ras el hanout, aioli	12
CHARRED BROCCOLINI GF, DF, VG green goddess, lime, spicy shallots	8



Desserts & Cheese

ROSEWATER TURKISH DELIGHT (4) VG dried raspberry	8
MEDJOOOL DATE (2) GF, DF, VG, N stuffed with chocolate and almond	12
STEAMED GINGER DATE PUDDING V salted caramel ice cream, butterscotch sauce	15
DARK CHOCOLATE TORTE GF, V creme fraiche and vanilla chantilly, sumac, dried plum	17
CHEESE GF, V, N Comte Charles Arnaud (FR), Adelaide Hills Triple Brie (SA), Oak Blue Berry's Creek (VIC), with quince, lavosh, fruit and nuts	38

PLEASE ORDER AND PAY AT THE BAR

Monday – Friday 11:30am – 9pm
Saturday 12pm – 9pm
Sunday & Public Holidays 12pm – 8pm

GF: Gluten Free DF: Dairy Free V: Vegetarian VG: Vegan N: Contains Nuts O: Option

HAREM HIGH TEA

Join us in the lounge for our Middle Eastern
inspired afternoon tea

\$69pp

Includes bottomless tea and barista
crafted coffee

Upgrade to include 90-minute package
bottomless sparkling \$99pp

SAVOURY

Sesame falafel and cucumber

Halloumi doughnut, chilli jam

Potato latke, crème fraiche, smoked salmon

Chicken and tomato pita tea sandwich

Egg mayonnaise salad on linseed pita

SWEET

Pistachio Baklava

Turkish Delight

Dates stuffed with chocolate and almond

Chocolate and macadamia brownie

Jerusalem bagel, clotted cream and jam

Teas by Blak Brews
Authentic Indigenous Award-Winning
Australian Teas

Aussie Brekkie
100% black tea
Daintree Forest

Aussie Earl Grey
Aussie black tea, natural bergamot,
finger lime lemon & orange peel

Red Centre
Rosehip, hibiscus, strawberry gum,
natural quandong

Minty Green
Native mint & organic peppermint

Lemon Myrtle
Australian lemon myrtle

Lemongrass & Ginger Dawn
Lemongrass, Rosella, Ginger, Lemon Myrtle,
Strawberry Gum

Coffee from ST REMIO
Espresso
Short Macchiato
Long Black
Long Macchiato
Latte
Cappuccino
Flat White
Hot Chocolate
Mocha

Champagne by the glass
Terra Viva Bio Prosecco I6
NV, Veneto, ITA
Taittinger Prestige Cuvee 29
NV, Epernay, Champagne, FR

SIGNATURE



Sultans Affair

Ambleside No.8, Regal Rogue Daring Dry, VOK Lychee, Hibiscus, Citrus, Topped with Prosecco 24

Ode to Syrena

Marjoram infused Vodka, Massenez Pear, Regal Rogue Wild Rose, Pomegranate Syrup, Rose & Orange Blossom Water & Citrus 24

Lost In Beirut

Sage & Sumac infused Vodka, VOK Watermelon, Orgeat & Citrus 23

Za'atar Smoked Gold Negroni

Rosemary Infused tequila, Suze and Vermouth 24

CLASSIC COCKTAILS

Classic Espresso Martini

House Vodka, VOK Coffee Liqueur, House-made French Press Coffee, Vanilla Syrup 22

Premium Espresso Martini

Belvedere, coffee liqueur, vanilla syrup, house made coffee brew, pinch of salt and cocoa 25

Classic Margarita

House Tequila, Orange Liqueur, Citrus Served with a Sugar and Salt Rim 22

Premium Margarita

Premium Tequila, Mezcal, Agave Syrup, Saline Solution, Lime and Orange Oils Served with a Salt Rim 27

Chilli Margarita

Chilli Infused Tequila, VOK Triple Sec, Agave, Citrus & Fresh Muddled Chilli Served with a Chilli Salt Rim 23

Mojito (Flavours Available)

House White Rum, Fresh Lime, Sugar, Fresh Mint & Topped with Soda 22

Negroni

Choice of Gin, Campari & 1957 Sweet Vermouth FROM 22

Old Fashioned

Choice of Bourbon, White Sugar, Angostura Bitters, Whisky Barrel Aged Bitters FROM 22

Please feel free to ask staff for any requests

KAZ BA

ZERO PROOF

Elderflower Limonada	14
Elderflower Syrup, Mint, Citrus & Topped with Soda	
Cool Cucumber	14
House Made Cucumber Syrup, Elderflower Syrup, Fresh Cucumber, Citrus & Topped with Soda	
Vanilla Pash	14
Vanilla Syrup, Passionfruit Pulp, Mint, Citrus & Topped with Soda	
Red Centre Ice Tea	14
Blak Brew tea cold brew, hibiscus, bitters and soda	

ONE FOR THE ROAD

Mini Southside	13
House Gin, Citrus, Fresh Mint & Sugar Syrup	
Mini Amaretto Sour	13
Disaronno, Aquafaba, Citrus & Sugar Syrup	
Mini Tom Collins	13
House Gin, Citrus, Sugar, & Topped with Soda	

WINE BY THE GLASS

RED 150ML GLASS

La Vieille Ferme, Grenache, FRA	14
Hugo, Shiraz, McLaren Vale, SA	15
Hidden Sea Pinot Noir, Limestone Coast, SA (VG)	16
Karman, Tempranillo, Rioja, Spain	16
Ciu Ciu Piceno, Sangiovese, Marche, ITA (VG)	17

WHITE 150ML GLASS

Black Cottage Sauvignon Blanc Marlborough, NZ (VG)	16
The Other Wine Co, Pinot Gris Adelaide Hills, SA (VG)	16
Morrison’s Gift, Chardonnay, Margaret River, WA (VG)	16
Chaffey Bros, Riesling, Eden Valley, SA (VG)	16

ROSE 150ML GLASS

Luna Rosado Rose, Limestone Coast, SA	14
Minuty de M Rose, Provence FRA	15

SPARKLING & CHAMPAGNE 125ML GLASS

Dal Zotto Prosecco Puccino NV, King’s Valley, VIC (VG)	16
Moet & Chandon Imperial NV, Brut, Champagne, FRA	36

