

BREAKFAST (ALL DAY)

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

ALMOND BIRCHER MUESLI & CINNAMON POACHED PEAR 23.0
Almond Milk Bircher, Grated Apple, Chia, Coconut Yoghurt, Cinnamon Poach Pear, Berries, Roasted Coconut Flakes, House Nut & Seed Mix, Leatherwood Honey, Sugar Shard (VEG, GF, N)

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 Sourdough

ADD SOMETHING MORE
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 Sautéed 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

VIETNAMESE OMELETTE
Folded Omelette served on Seeded Sourdough and House Chicken Pâté topped with Bean Shoots, Julienned Cucumber, Pickled Carrot, Mint, Coriander, Fresh Chilli, Crispy Shallots dressed with Nuoc Cham
Sesame Mushrooms & House Mushroom Pâté (VEG, GFO) 27.0
Bacon (GFO) 27.0
Torched Prawns (GFO) 28.0

SWEET POTATO & ZUCCHINI FRITTERS 26.0
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

ZEPELIN OKONOMIYAKI
Grilled Japanese Pancake with Batter of Green Cabbage, Spring Onion, Bean Shoots & Dashi, topped with Kewpie Mayo, Okonomiyaki Sauce, Aonori Seaweed, Beni Shoga Ginger, Katsuobushi, Poached Egg, served with your choice of:
Sesame Mushrooms (VEG, GF) 27.0
Smoked Salmon (GF) 27.0
Bacon (GF) 27.0
Torched Prawns (GF) 28.0

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



@zeppelin_kitchen



Zeppelin Kitchen

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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

ZEPELIN PARMA 28.0
Crispy Crumb Chicken topped with Matbucha and Melted Mozzarella, served with Eggplant Zaalouk, Pickled Lemon, Israeli Salad and Fries

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

SPRING OASIS BOWL
Edamame, Avocado, Garden Peas, Zucchini, Cherry Tomatoes, Kale, Pomegranate Arils, Mint, Dill, Parsley, Toasted Almonds, Mixed Seeds & Quinoa, served with Lemon Labneh, Tahina and your choice of:
Poached Egg OR Grilled Haloumi (VEG, GF, N) 27.0
Smoked Salmon (GF, N) 30.0
House Smoked Chicken Shawarma (GF, N) 30.0

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

INFO

(VEG) Vegetarian (VEGO) Vegetarian Option
(VGN) Vegan (VGNO) Vegan Option
(GF) Gluten Friendly* (GFO) Gluten Friendly Option*
(N) Contains Nuts



ZEPELIN KITCHEN | T: 9530 8886 | MON - FRI 7.30AM - 2.30PM, SAT - SUN 8.00AM - 3.00PM | WIFI: Zeppelin Guest - Zeppelin88

DURING BUSY PERIODS - NO AMENDMENTS/SUBSTITUTIONS TO THE MENU OR SPLIT BILLS | A PROVIDER SURCHARGE OF 1.8% APPLIES TO ALL CONTACTLESS TRANSACTIONS | 10% WEEKEND SURCHARGE, 15% PUBLIC HOLIDAY SURCHARGE

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
Ginger Fizz 18
Hakanoa Fijian Ginger, Gin, Soda Water, Lemon
Bloody Mary 18
Absolut Vodka, Tomato Juice, Tabasco, Worcestershire
Lemon, Seasoning
Espresso Martini 20
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 1.0

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 6.0

KOMBUCHA

Ginger & Lemon | Blueberry & Strawberry | Cranberry & Pomegranate 7.0

CAPI SPARKLING

Blood Orange | Lemonade | Ginger Beer | Cola 6.5

HOUSE LEMON, LIME & BITTERS

MINERAL WATER (CAPI - 500ML)

SPARKLING COLD BREW

House Cold Brew served with Soda, Lemon, Sugar Syrup over Ice 7.5

MILKSHAKES

Chocolate | Strawberry | Vanilla | Caramel | Hazelnut | Espresso 9.0
All natural syrups or house coulis

FRAPPÉ

Double Espresso, Ice Cream, Coffee Syrup & Ice Blitzed and served Tall and Cold 9.5

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)

MEDITERRANEAN BRUSCHETTA

17.0
Marinated Tomatoes, Buffalo Mozzarella, Matbucha, Basil, Zaatar on Warm Pita (VEG)

SNACK BOWL

17.0
Hummus, House Pickles, Crispy Chickpeas, Stone Baked Pita (VGN)

MUSHROOM ARANCINI

15.0
Mushroom Arancini, Truffle Aioli, Orange & Fennel Salad (VEG)

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.

