

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
NEW Almond Milk Bircher, Grated Apple, Chia, Coconut Yoghurt, Cinnamon Poach Pear, Berries, Roasted Coconut Flakes, House Nut & Seed Mix, Leatherwood Honey, Sugar Shard (VEG, 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
NEW 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

ZEPPELIN OMELETTE 26.0
Omelette of Mixed Mushrooms, Roasted Bell Peppers, Spinach, Mozzarella & Caramelised Onion served with Whipped Meredith Goat Fetta, Crispy Shallots, Chimichurri, Palestinian Zaatar, Sumac on Seeded Sourdough (VEG, GFO)
Add Bacon | Chorizo | Sujuk 6.0
Add Smoked Salmon 7.0

ZEPPELIN 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

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

ZEPPELIN 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



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Zeppelin Kitchen

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LUNCH (FROM 11.30AM)

GREEN TEA SOBA NOODLE SALAD
NEW Green Tea Soba Noodles, Wombok, Carrot, Cucumber, Edamame, Radish, Spring Onion, Mint, Black Sesame, Chilli Flakes, Aonori Seaweed,
served with a Ponzu & Wasabi Dressing and your choice of:
Sesame Mushrooms (VEG) 27.0
Poached Chicken 28.0
Torched Prawns 28.0

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

ZEPPELIN 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

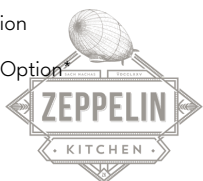
SPRING OASIS BOWL
Edamame, Avocado, Garden Peas, Zucchini, Cherry Tomatoes, Kale, Pomegranate Arils, Mint, Dill, Parsley, Toasted Almonds, Mixed Seeds & Quinoa, served with Lemon Labneh, Tahina and your choice of:
Poached Egg OR Grilled Haloumi (VEG, GF, N) 27.0
Smoked Salmon (GF, N) 30.0
House Smoked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



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

NOT COFFEE
 Hot Chocolate | Turmeric Latte | Matcha Latte 6.0
 Gingerbread Latte (Hakanoa Fijian Ginger & Oat Milk) 7.0
 Chai Latte (Loose Leaf or Powder) | Chai Tea (Loose Leaf) 6.5
 Iced Chai (served tall) | Iced Matcha (served tall) 7.0

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
 Ice Cream 1.0

TEA POT BY CHAMELLIA ORGANIC 6.0
 English Breakfast | Earl Grey | Green | Peppermint |
 Lemongrass & Ginger

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

CAPI SPARKLING 6.5
 Blood Orange | Lemonade | Ginger Beer | Cola

HOUSE LEMON, LIME & BITTERS 7.0

MINERAL WATER (CAPI - 500ML) 8.0

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

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

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

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 16.0
 Marinated Tomatoes, Buffalo Mozzarella, Matbuca, Basil,
 Zaatar on Warm Pita (VEG)

SNACK BOWL 15.0
 Hummus, House Pickles, Crispy Chickpeas, Stone Baked Pita (VGN)

TRIO OF DIPS 15.0
 Hummus, Burnt Eggplant, Matbuca, Stone Baked Pita (VGN)

OLIVE BOWL 10.0
 Kalamata & Mammoth Green Olives, Fennel Seeds (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.

