



WELCOME TO KAZOOMIES!

ALLERGIC TO NUTS?

Apologies to those who have nut allergies, as nuts and seeds feature heavily on our menu and in our kitchen. We also have gluten-free options available, just ask one of our friendly staff.

FOOD

At Kazoomies we serve food inspired by North Africa, Spain, mothers, grandmothers, imagination and innovation.

BYO

Feel free to bring a bottle of wine or some beers to enjoy with your meal. Corkage is \$2 per person.

GIVE BACK

At the end of the weekend unsold goods get donated to charities through Oz Harvest, who then distribute the food to people in need, ensuring that nutritious and delicious meals can be served to those who need it most in our community.

DELI

Our home made dips, dukkah and other condiments are available to take home from our deli.

WIFI

Network name: speak to each other **Password:** foronce1

We enjoy what we do. We love what we do.
Feel Good Food.

-Nimrod Kazoom

For Weddings, Functions and Catering Call 0401 839 058

Open Friday, Saturday & Sunday 9am-3pm | Please text 0401 839 058 for Reservations
10% Surcharge on Public Holidays | All Prices Include GST | www.nimrodkazoom.com | nimrod@hotmail.com



BREAKFAST

Breakfasts are served all day (9am-3pm) and most come with our hand made pita bread.
Gluten-free options available, ask our staff.

Linda's Moorish Breakfast for Two (V, GF-opt)	\$48.5	Plain Shakshukas (V, GF-opt)	\$18.5
4 eggs your way, carrot salad, spicy pumpkin pastilla, trio of dips, marinated eggplants, falafels.		Choice of red, green or bean with two poached eggs. + Chorizo	
Fal-waffle (V)	\$24	Wharfies Breakfast	\$23.5
Poached eggs on a falafel-based waffle, with goats feta, wilted spinach, roast tomato, dukkah, baba ghanoush and pickled cucumber.		Poached eggs with a lamb patty, bacon, wilted spinach, grilled onion and sherry hollandaise.	
Zaldeesh's Lamb Red Shakshuka (GF-opt)	\$24	Spanish Omelet (V, GF-opt)	\$18.5
Poached eggs in a slow cooked tomato sauce (red shakshuka) with cinnamon'd kadaif lamb. *TOP 26 BREAKFASTS IN AUSTRALIA, Gourmet Traveler		Sautéed Cajun vegetables with jalapeño and cheese. + Chorizo	
Green Me Up Scotti (Green Shakshuka) (V, GF-opt)	\$22.5	Eggs on Pita Bread (V, GF-opt)	\$12.5
Poached eggs in turmeric and garlic herb buttered spinach with marinated eggplant and cows feta.		2 doughnut rings with chocolate sauce.	
Pastilla Pumpkin (V)	\$22	Chocolate French Toast (V)	\$12.5
Poached eggs, lentil salad, spicy pumpkin pastilla, wilted spinach, pickled beetroot and sherry hollandaise.		Fruit Toast (V)	\$9
Eydor's Aussraeli Breakfast (V)	\$23	Served with 100 Hampton Road's jam.	
Two Poached eggs on a red bean shakshuka with falafels, spinach and Jerusalem hummus.		Croissant (V)	\$7.5
		Served with 100 Hampton Road's jam.	
		Ham & Cheese Croissant	\$8.5

SIDES

Bacon or Chorizo	\$4	Choice of Dip (V) (GF)	\$4
Falafels (V)	\$7.5	Smoky eggplant baba ghanoush, beetroot-fennel, garlic-turmeric or Jerusalem hummus.	
Marinated Feta (V) (GF)	\$4	Pita Bread (V)	\$4

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LATIN & NORTH AFRICAN TAPAS

KAZOOM FAMILY RECIPES

Recommended to share, every combination works

SMALLER	BIGGER
Trio of Labna Dips (V, GF) Beetroot-fennel, smoky eggplant baba ghanoush and turmeric-garlic.	Falafel 8 Ballers (V) \$16 8 falafels, romesco yoghurt and green yoghurt.
Mumma's Trio (V, GF) \$16 Jerusalem hummus, pickled beetroot and spicy pumpkin.	Lamb and Beef 8 Ballers \$18 8 lamb and beef balls, romesco yoghurt and green yoghurt.
Moroccan Carrot Salad (V, GF-opt) \$13 Pickled carrot, cumin and herbs.	Moorish Wings (GF-opt) \$18 French'd chicken wings in Moorish sauce and marinated cows feta.
Lentil Salad (V, GF) \$14 Lentils, fennel, garden vegetables and preserved orange.	Dukkah & Harissa Prawns (GF-opt) \$19 Tiger prawns in Kazoomies dukkah butter.
Marinated Eggplants (V, GF) \$16 Eggplant, garden vegetables, cows feta and olives.	Sea Shakshuka \$24.5 Barramundi in turmeric and garlic herb buttered spinach with marinated eggplant and cows feta. (GF-opt)
PLANK	
Baked on a plank of cedar wood giving the food a woody taste.	
Dolmades (V, GF) \$16.5 6 dolmades in minted tzatziki sauce.	Lamb Brain Shakshuka \$24 Crumbed lamb brains, red shakshuka sauce, goat's feta and pita bread.
Pumpkin Pastilla (V) \$12.5 Spicy pumpkin wrapped in filo pastry and dukkah.	Red Necks (GF-opt) \$25 Slow cooked lamb neck, on the bone, with beetroot and tomato sauce, goat's feta and fresh herbs.
Roast Tomato Dukkah (V, GF-opt) \$10 Roasted tomato with dukkah and goats feta.	Blue Drew's Moroccan Lamb Shanks \$23 Served on a bed of traditional couscous.
SIDES	
Soup of the Day - Please ask our staff	
Spanish Olives (V, GF) \$5	Pita Bread (V) One serve/ family basket \$4/\$11

PORT FOOD	
Parmi Me! \$21 A giant free-range chicken thigh schnitzel with a parmesan & rosemary crust, red shakshuka sauce, blow torched cheese and Cajun waffle fries. Comes sliced for easy sharing. *BEST PARM IN PERTH, WA Today	The Spaniard Quesadilla \$20.5 Spanish chorizo, spinach, cheese, red salsa, romesco yogurt, green yogurt and Cajun waffle fries.
Fish & Chips \$20 Barramundi with a parmesan & rosemary crust, and Cajun waffle fries.	The Smoky Green Quesadilla (V) \$20 Red beans, smoked paprika, duo cheeses, corn, rosemary, romesco yogurt, green yogurt and Cajun waffle fries.
Beef Bonanza Quesadilla \$22 Slow cooked beef, red salsa, grilled onion, cheese, romesco yogurt, green yogurt and Cajun waffle fries.	Cajun Waffle Fries (V) \$15 A giant basket of Cajun waffle fries with sauces.

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kazoomies

DRINKS & DESSERT

JUICES

One in a Mel-on!	\$8.5
Fresh watermelon and mint.	
Kale me!	\$8.5
Fresh apple, cucumber, kale and mint.	
Juice Combo	\$8.5
Your choice of: orange, carrot, apple, pear, celery and ginger.	

SMOOTHIES

Bah-na-nah!	\$8.5
Banana, yoghurt, cinnamon, honey and milk.	
+ cacao	50c
Fine-apple	\$8.5
Pineapple, banana, yoghurt and fresh orange juice.	

ICED DRINKS

Iced Coffee	\$6.5
2 espresso shots poured over iced milk.	
Iced Coconut Coffee	\$7
2 espresso shots poured over iced coconut water and coconut milk.	
Iced Coconut Soda	\$7
Coconut water, fresh orange juice and soda.	
Iced Coco Beet	\$7
Coconut water, fresh beetroot juice and lemonade.	

HOT DRINKS

Flat White	\$4.3
Latte	\$4.3
Cappuccino	\$4.3
Long Mac	\$4.7
Short Mac	\$3.6
Mocha	\$4.7
Hot Chocolate	\$4.7
Long Black	\$4
Espresso	\$3
Double Espresso	\$3.6
Baby Cino	\$1
Mug	+ 80c
Soy Milk	+50c
Take Away	+30c/+80c
Turkish Coffee	\$4
Coffee with cardamom.	
Pot of Fair-trade Tea	\$4
English Breakfast, Earl Grey, Chai or Darjeeling Green.	
Moroccan Tea	\$4
Fresh mint, lemon and honey.	

DESSERTS

Please pop inside to see what's available in our dessert cabinet.

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TAKE-AWAY KAZOOMIE CREATIONS

...Because home is where the fridge is!

DIPS	100ml	250ml	500ml
Smoky Eggplant Baba Ghanoush	\$3.50	\$6	-
Turmeric-Garlic Labna	\$3.50	\$6	-
Pickled Beetroot Labna	\$3.50	\$6	-
Jerusalem Hummus	\$3.50	\$6	-
CHUNKY			
Spicy Pumpkin	-	\$7.5	-
Marinated Eggplants	-	\$7.5	-
Pickled Beetroot & Fennel Salad	-	\$7.5	-
Moroccan Carrot Salad	-	\$7.5	-
BUTTERS			
Harissa Butter	\$4.5	-	-
Dukkah Butter	\$5.5	-	-
Turmeric & Garlic Herb Butter	\$4.5	-	-
DUKKAH			
Yellow Dukkah	\$6.5	\$12.5	-
SAUCES			
Red Shakshuka	-	-	\$12
Bean Shakshuka	-	-	\$12

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KAZOOMIE-PEDIA

A glossary and answers to frequently asked questions

SHAKSHUKA (shak-shoo-kah)

The ultimate breakfast, lunch and dinner in the Middle-East and North Africa. It is a dish of eggs poached in a 6 hour slow cooked sauce made from tomatoes, capsicum, garlic and cumin. You can add meat, seafood, vegetables, cheese and fresh herbs to it, everything works! There are 9 million Israelis, and 9 million recipes for the best Shakshuka in Israel - I use my mothers and you can find it in the deli to take home.

GREEN SHAKSHUKA

A Kazoomies creation. Spinach is cooked in our turmeric & garlic herb butter, eggs are poached on top with feta, and it is finished with a generous handful of parsley.

BEAN SHAKSHUKA

Another Kazoomies creation. A Latin style shakshuka sauce made with red kidney beans and Australian bush spice, hence the dish's name 'Ausraeli'. You can find it in our deli to take home.

QUESADILLA (kes-a-dee-yah)

Traditionally a Mexican dish, however we make ours with a Spanish recipe. Two tortillas are filled with sauce and cheese (queso), then grilled until crispy and golden.

JERUSALEM HUMMUS

This hummus is chunky, not smooth.

PASTILLA (pas-ti-yah)

A traditional Moroccan dish where the home cooks gives family leftovers a new life by adding spices, wrapping it all up in filo pastry and baking until golden.

EYDOR / BLUE DREW / LINDA / ZALDEESH

These people's names feature on the menu as a reward for contributing \$200 to the restaurant's start up crowd funding. We thank them dearly.

KAZOOM

Chef Nimrod's surname, coming from the Arabic word kazamah. A kazamah is a nose ring which women wore in ancient times in show that they were married.

ASTAH-LASAGNA

Chef Nimrod's unique way of saying 'see you later!'.

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