

MENU

Entrees: **Trio of dips:** Three of our award-winning dips served with warm bread 14.00 Warm Persian Spiced Olives served with goats' cheese and Warm bread 14.00 **Zucchini Starter:** Slices of zucchini fried in a turmeric flavoured oil served on country-style yoghurt and drizzled with tomato herb sauce. Served with warm bread 14.00 **Sanbosag**: These lovely little pastries are filled with vegetables, herbs, ground walnut and goats' cheese and served with yoghurt and red onion dipping sauce **2 pieces:** 9.00 / **4 pieces:** 14.50 Kuku: A Persian style frittata done with fresh and dried herbs, topped with yoghurt, fresh tomato and caramelised onion 14.00 Warm Persian Broad Bean Salad: Persian style broad beans served warm with fresh tomato, herbs and red onion and topped with goats' cheese 14.00

Mains:

Khoresht-E-Bademjan : Slow-cooked beef in a rich eggplant and tomato sauce topped with diced eggplant and fresh leek	31.00
Khoresht-E-Rivas: Chicken pieces cooked with silverbeet and rhubarb, topped with pureed rhubarb, sultanas and rhubarb strips	31.00
Ghormeh Sabsi: A lamb shank, slow-cooked with fresh	
and dried herbs, wild lime and kidney beans Single: 31.00 Double:	40.00
Koufte-e-Tabrizi: Three nice-sized venison mince meatballs topped with a curried celeriac and apricot chutney. Served with diced potatoes and cubed beetroot	33.00
Meygou-e-khazar: Prawns served in a fresh herb, chilli and mushroom sauce topped with fresh herbs and lemon	33.00
Khoresht-e-Odack : Duck pieces cooked with blue lentils, mushrooms and capsicum with a touch of saffron topped with sweet potato and pickled red cabbage	35.00
Khoresht-e-Boz: Goat cooked with carrot and green beans in a sauce flavoured with green cardamom, topped with shallots, carrot strips and zaresht	33.00
Vegetarian: Please ask us about our vegetarian option	28.00

NB: <u>ALL MAINS</u> ARE SERVED WITH PERSIAN STYLE RICE BYO \$2.50pp/**MINIMUM \$30.00 per person WE DO NOT HAVE EFTPOS/CREDIT CARD FACILITIES**