

## MENU

Entrees:

<b>Trio of dips:</b> A selection of three of our award-winning dips and tapenades served with warm bread	15.00
Roasted capsicum, ground walnut and pomegranate molasses tapenade served warm on Turkish bread	15.00
<b>Zucchini Starter:</b> Slices of zucchini fried in a turmeric flavoured oil served on country-style yoghurt and drizzled with tomato herb sauce. Served with warm bread	15.00
<b>Sanbosag</b> : These lovely little pastries are filled with vegetables, herbs, ground walnut and goats' cheese and served with yoghurt and red onion dipping sauce <b>2 pieces:</b> 9.50 / <b>4 pieces:</b>	15.00
<b>Warm Persian Broad Bean Salad</b> : warm Persian style broad beans served with fresh tomato, fresh herbs, red onion and goats' Cheese drizzled in olive oil	15.00
<b>Kuku:</b> a Persian-style frittata made with fresh and dried herbs topped with fresh tomato, creamy yoghurt and fresh herbs	15.00
Warm Persian Spiced Olives served with goats' cheese and Warm bread	15.00

## Mains:

<b>Khoresht-E-Bademjan</b> : Slow-cooked beef in a rich eggplant and tomato sauce topped with diced eggplant and fresh leek	34.00
<b>Khoresht-E-Rivas:</b> Chicken pieces cooked with rhubarb, apple and silverbeet with a hint of cinnamon, topped with rhubarb puree and sautéed apple slices	34.00
<b>Ghormeh Sabsi:</b> A lamb shank, slow-cooked with fresh and dried herbs, wild lime and kidney beans <b>Single</b> : 34.00 <b>Double</b> :	44.00
<b>Khoresht-e-Shotor:</b> Wild Northern Territory camel cooked in a fennel, chickpea and date vinegar sauce with a touch of chilli	37.00
<b>Khoresht-e-Boz:</b> Goat cooked with carrot and green beans in a sauce flavoured with green cardamom and candied orange zest, topped with shallots and zaresht	36.00
<b>Meygou-e-Khazar:</b> prawns in a mushroom, herb and chilli sauce topped with red onion, lemon and chilli	35.00
<b>Khoresht-e-Soya:</b> Soya balls and chickpeas in a fennel, radish and silverbeet sauce topped with Persian style sultanas, pureed pumpkins and a touch of pomegranate molasses	30.00

## NB: <u>ALL MAINS</u> ARE SERVED WITH PERSIAN STYLE RICE BYO \$3.00pp/**MINIMUM \$35.00 per person WE DO NOT HAVE EFTPOS/CREDIT CARD FACILITIES**