



SHIRAZ GREENS BANQUET

\$89 pp

Vegetarian and Vegan options are available.

STARTERS

HUMMUS NF V

Made from scratch with love! Chickpea & tahini dip served with Turkish bread and extra virgin olive oil

GARDEN SALAD v

Delicious mix of fresh oak lettuce, salad mix, cherry tomato, avocado, capsicum, carrot, enoki mushroom, pumpkin seed black sesame.

SHIRAZ MAST-O-KHIAR GF NF V

Mix of yoghurt & cucumber with a touch of ground mint and rose petals

BORAANI LABOO GF NF V

Mix of beetroot, persian spices and yoghurt

KASHK-E BADENJAN NF V

Eggplant dip with special Shiraz herbs & spices. Served with a whey-like fermented dairy product (kashk)

MIRZA GHASEMI NF V

Soft roasted eggplant in tomato & garlic sauce, with eggs cooked into it at the last minute.

ZEYTOON PARVARDEH GF V

Olive like you've never had before! Persian-style marinated olives with pomegranate sauce and crushed walnuts and Persian spices

TURKISH BREAD & FLAT BREAD

MAINS

KALAM POLO NF V

Finely chopped cabbage and spicy plant based minced meat sauteed in a special onion and tomato based mixed with rice

LOOBIA POLO GF NF V

A Persian favourite! Green beans, mushrooms & plant-based minced meat cooked with spices in a tomato base, mixed with rice

VARIETY OF PERSIAN RICE

Saffron Rice, Barberry Rice, Green Rice

Vegan BAMIEH GF NF V

Okra, sauteed mushrooms, diced tomatoes and spices

Vegetarian GHORMEH SABZI NF V

Braised haloumi cheese with blended Persian herbs (mix of parsley, fenugreek and coriander), red kidney beans, and dried limes.

Vegan GHEYMEH BADENJAN GF NF V

Sauteed mushrooms, eggplants and yellow split peas cooked with tomato sauce, dried lime and Persian spices

Vegan FESENJAN GF V

A dance of flavours... it is sweet and at the same time sour! A delightful combination of sautéed tofu, pomegranate sauce, ground walnuts, and Persian spices.



DESSERTS

PERSIAN ORANGE CAKE GF

Made with fresh oranges and almond meal soaked with our Middle Eastern spiced syrup and finished with cream cheese icing and chopped pistachios

BASTANI SONATI

Ice cream made divine with saffron, pistachio and walnuts

VEGAN BAKLAVA

Pistachios & walnuts

DRINKS



Enjoy 2-hour bottomless drinks \$30 pp

House Beer, House Wines, Bubbles & Softdrinks

ADD \$20 PP FOR SELECTED SPIRITS

ADD \$25 PP FOR SELECTED COCKTAILS

TERMS & CONDITIONS:

ALL DIETARY REQUIREMENTS/ALLERGIES MUST BE DISCLOSED PRIOR TO THE BOOKING OR DINING. ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND AVAILABILITY.



SHIRAZ FESTIVE SEASON BANQUET \$99 pp

Vegetarian and Vegan options are available.

STARTERS

HUMMUS NF V

Made from scratch with love! Chickpea & tahini dip served with Turkish bread and extra virgin olive oil

GARDEN SALAD V

Delicious mix of fresh oak lettuce, salad mix, cherry tomato, avocado, capsicum, carrot, enoki mushroom, pumpkin seed black sesame.

SHIRAZ MAST-O-KHIAR GF NF V

Mix of yoghurt & cucumber with a touch of ground mint and rose petals

BORAANI LABOO GF NF V

Mix of beetroot, persian spices and yoghurt

KASHK-E BADENJAN NF V

Eggplant dip with special Shiraz herbs & spices. Served with a whey-like fermented dairy product (kashk)

MIRZA GHASEMI NF V

Soft roasted eggplant in tomato & garlic sauce, with eggs cooked into it at the last minute.

ZEYTOON PARVARDEH GF V

Olive like you've never had before! Persian-style marinated olives with pomegranate sauce and crushed walnuts and Persian spices

TURKISH BREAD & FLAT BREAD



MAINS

GHAFGHAZI KABOB GF NF

One skewer of grilled marinated chicken breast and marinated rib fillet combined

BABY BARRAMUNDI GF NF

Fried marinated whole baby barramundi

GHEYMEH BADENJAN GF NF

Sauteed mushrooms, eggplants and yellow split peas cooked with tomato sauce, dried lime and Persian spices

GARDAN (Lamb Neck) NF

Slow-cooked lamb neck cooked in a unique turmeric sauce & caramelised onion.

KOOBIDEH GF NF

Grilled minced lamb kabob

SHISHLIK GF NF

Tender grilled marinated lamb cutlets

MEYGOO GF NF

Marinated king prawns grilled to perfection

JOOJEH TORSH GF

Grilled pieces of juicy boneless chicken marinated in pomegranate sauce and ground walnuts.

VARIETY OF PERSIAN RICE

Saffron Rice, Barberry Rice, Green Rice



DESSERTS

PERSIAN ORANGE CAKE GF

Made with fresh oranges and almond meal soaked with our Middle Eastern spiced syrup and finished with cream cheese icing and chopped pistachios

BASTANI SONATI

Ice cream made divine with saffron, pistachio and walnuts

VEGAN BAKLAVA

Pistachios & walnuts

DRINKS



Enjoy 2-hour bottomless drinks \$30 pp

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