



# Feed Me

BANQUET MENU

# GREENS BANQUET

\$59 pp (min 4 person)

## STARTERS

### HUMMUS NF V

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

### GARDEN SALAD v (to share)

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

### SPINACH BORAANI GF NF V

Mix of spinach and caramelised onion with yoghurt and Persian spices

### ZEYTOON PARVARDEH GF V

Persian-style marinated olives with pomegranate sauce and crushed walnuts and Persian spices

### KASHK-E BADENJAN NF V

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

### TURKISH BREAD & FLAT BREAD

## MAINS

### Vegan BAMIEH GF NF V

Okra, sauteed mushrooms, diced tomatoes & 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.

### Vegan GHEYMEH BADENJAN GF NF V

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

### 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

## DESSERTS

### VEGAN BAKLAVA

Pistachios & walnuts

### BASTANI SONATI

Ice cream made divine with saffron, pistachio and walnuts

### SHIRAZ SPECIAL BLEND TEA

House-made hot steeped tea with saffron, cardamom, cinnamon and rose petals

#### 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. Kids up to 5 years old, Eat Free (Max 2 kids per 4 Adults) Kids 5-12 years, please refer to Kids Banquet. Extra Bread - Free of Charge. Extra Rice - Free of Charge

ONE (1) BILL PER TABLE, WE DON'T DO SPLIT BILLING. 15% SURCHARGE ON ALL PUBLIC HOLIDAYS APPLIES.

GF - GLUTEN-FREE NF - NUT-FREE V - VEGETARIAN

# SHIRAZ ULTIMATE BANQUET

\$99 pp (min 4 person)

## STARTERS

### HUMMUS NF V

Chickpea and tahini dip served with Turkish bread & extra virgin olive oil

### HOMEMADE TORSHI NF V

Get this taste bud primed! A great side dish - Home-made Persian-style pickled vegetables

### GARDEN SALAD v (to share)

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

### MIRZA GHASEMI NF V

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

### ZEYTOON PARVARDEH GF V

Persian -style marinated olives with pomegranate sauce, 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

### Vegan GHEYMEH BADENJAN GF NF

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

### GARDAN (LAMB NECK) NF

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

### SHISHLIK GF NF

Tender grilled marinated lamb cutlets

### MEYGOO GF NF

Marinated king prawns grilled to perfection.

### KOOBIDEH GF NF

A Persian favourite! Grilled minced lamb kabob

### 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

### LIME & PISTACHIO CHEESE CAKE GF

Fresh limes with the flavour of exotic pistachios

### VEGAN BAKLAVA

Pistachios & walnuts

### BASTANI SONATI

Ice cream made divine with saffron, pistachio and walnuts

### SHIRAZ SPECIAL BLEND TEA

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# SHIRAZ FEAST BANQUET

\$79 pp (min 4 person)

## STARTERS

### HUMMUS NF V

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

### GARDEN SALAD v (to share)

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

### BORAANI LABOO GF NF V

Mix of beetroot, persian spices and yoghurt

### KASHK-E BADENJAN NF V

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

### ZEYTOON PARVARDEH GF V

Persian -style marinated olives with pomegranate sauce, crushed walnuts and Persian spices

## TURKISH BREAD & FLAT BREAD

## MAINS

### SHISHLIK GF NF

Tender grilled marinated lamb cutlets

### JOOJEH TORSH GF

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

### KOOBIDEH GF NF

Grilled minced lamb kabob

### MAHICHE LAMB SHANK GF NF

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

### BAKHTIARI KABOB GF NF

One skewer of grilled marinated chicken breast and marinated lamb fillet combined.

### VEGAN GHEYMEH BADENJAN GF NF V

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

### 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

### SHIRAZ SPECIAL BLEND TEA

House-made hot steeped tea with saffron, cardamom, cinnamon and rose petals

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## STANDARD BANQUET

\$59 pp (min 4 person)

### STARTERS

#### MAST-O-KHIAR GF NF V

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

#### HUMMUS NF V

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

#### GARDEN SALAD v (to share)

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

#### MIX OF BREAD

### MAINS

#### X2 SKEWERS KOOBIDEH GF NF

A Persian favourite! Grilled minced lamb kabob

#### X2 SKEWERS JOOJEH KABOB GF

Grilled chicken thigh fillet marinated

#### ZERESHK POLO GF

Slow-cooked chicken maryland in a tomato sauce with a hint of cinnamon and Persian spices. Served with saffron rice with barberries (zereshk) and slivered pistachios.

### DESSERTS

#### SHIRAZ SPECIAL BLEND TEA

House-made hot steeped tea with saffron, cardamom, cinnamon and rose petals

#### VEGAN BAKLAVA

Pistachios & walnuts

## KIDS BANQUET

\$29 pp

*This menu is only available in conjunction with Adults Banquets.*

Kids 5-12 (maximum 2 kids per 4 adults) can choose from the following:

#### CHIPS WITH TOMATO SAUCE

#### BOWL OF PLAIN CREAMY GREEK YOGHURT

#### CHOICE OF JOOJEH OR KOOBIDEH, WITH RICE & BREAD

Joojeh - Grilled chicken thigh fillet marinated with premium Persian saffron

Koobideh - A Persian favourite! Grilled minced lamb kabob

#### CHOICE OF FRUIT JUICE OR SOFT DRINKS *by the glass*

Fruit Juice - Apple / Orange / Cranberry

Soft Drinks - Pepsi Cola / Pepsi Max / Schweppes / Lemonade / Red Cream Soda

#### REAL VANILLA ICE CREAM WITH CHOCOLATE SAUCE

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## GROUP DRINK OPTIONS\*

### SHARED COCKTAIL OPTIONS

(for 4 adults 18 yo+)

Aperol Spritz \$49

Persian Love \$59

Shiraz Sangria \$49

Mojito Jug \$54

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### BEER TOWER

\$49

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### SOFT DRINK JUG

\$15

*Pepsi Cola / Pepsi Max / Schweppes  
Lemonade / Dry Ginger Ale / Soda  
Water / Tonic Water / Red Cream Soda*

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OR



Enjoy a  
**2hr bottomless  
drinks package\***

**\$45**  
ONLY PER PERSON

\*HOUSE BEER,  
HOUSE WINES  
& SOFTDRINKS

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ALL ITEMS ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND AVAILABILITY.

\*QLD LIQUOR LICENCE AND RSA RULES & CONDITIONS APPLY

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