



#noosh-e-jaan!



All items in this menu are 100% halal.  
Our kitchen contains traces of gluten and nuts, please notify the staff of any dietary requirements/allergies prior to the booking, order or dining.  
All menu items are subject to change according to seasonality and availability.

One (1) bill per table, we don't do split billing.  
1.4% surcharge on all card payments. 15% surcharge on all public holidays and public holiday eves.

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# *Banquet* FOR TWO





# Banquet for Two

*\$79 per person*

*Not available at all times, please check with staff before ordering.*

## Starters

<b>Mirza Ghasemi</b>	Roasted eggplant dip with tomato sauce and eggs
<b>Zeytoon Parvardeh</b>	Persian-style marinated olives with pomegranate sauce, crushed walnuts and Persian spices
<b>Mast-o-Khiar</b>	A refreshing mix of yoghurt and cucumber with a touch of ground mint & rose petals
<b>Shirazi Salad</b>	Finely diced tomato, cucumber and onions served with olive oil dressing
<b>Kashk-e-Badenjan</b>	Eggplant dip with caramelised onions and spices
<b>House-made Hummus</b>	Served with mix of breads

## Mains

<b>Shishlik</b>	2 pieces of grilled marinated lamb cutlets
<b>Koobideh</b>	Ground lamb kabob
<b>Goosht</b>	Slow-cooked beef petite tender
<b>Ghafghazi Kabob</b>	Grilled marinated pieces of beef & chicken breast
<b>Trio of Persian Stews</b>	Cheymeh, Ghormeh Sabzi & Bamieh
<b>Torsh Kabob</b>	Grilled marinated pieces of lamb in pomegranate sauce & walnuts
<b>Meygoo</b>	Grilled marinated prawns

## Desserts

<b>Persian Tea</b>	House-made hot steeped tea with saffron, cardamom, cinnamon and rose petals
<b>Vegan Baklava</b>	Pistachios & walnuts
<b>Pistachio Ice Cream</b>	One of the best you could ever have!
<b>Saffron Ice Cream</b>	Ice cream made divine with saffron, pistachios and walnuts



# ULTIMATE PERSIAN *Banquet*





# Ultimate Persian Banquet

*\$99 per person (min 4 persons)*

*Not available at all times, please check with staff before ordering.*

## Starters

<b>Hummus</b>	Chickpea and tahini dip served with Turkish bread and extra virgin olive oil
<b>Homemade Torshi</b>	Home-made Persian-style pickled vegetables
<b>Garden Salad</b>	Delicious mix of fresh salad mix, cherry tomato, avocado, capsicum, carrot, enoki mushroom, pumpkin seed, fetta cheese, baby corn, red onion and black sesame
<b>Shiraz Mast-o-Khiar</b>	Mix of yoghurt & cucumber with a touch of ground mint & rose petals
<b>Boraani Laboo</b>	Mix of beetroot, Persian spices and yoghurt
<b>Mirza Ghasemi</b>	Soft roasted eggplant in tomato & garlic sauce, with eggs cooked into it at the end
<b>Zeytoon Parvardeh</b>	Persian-style marinated olives with pomegranate sauce, crushed walnuts & Persian spices
<b>Turkish Bread &amp; Flat Bread</b>	

## Mains

<b>Ghafghazi Kabob</b>	Grilled marinated chicken breast and marinated rib fillet combined
<b>Baby Barramundi</b>	Fried marinated whole baby barramundi
<b>Vegan Gheymeh Badenjan</b>	Sauteed mushrooms, eggplants, yellow split peas cooked with tomato sauce, dried lime & Persian spices
<b>Gardan</b>	Slow-cooked lamb neck cooked in a unique turmeric and caramelised onion
<b>Shishlik</b>	Tender grilled marinated lamb cutlets
<b>Meygoo</b>	Marinated king prawns grilled to perfection
<b>Koobideh</b>	A Persian favourite! Grilled minced lamb kabob
<b>Joojeh Torsh</b>	Grilled pieces of juicy boneless chicken marinated in pomegranate sauce & ground walnuts
<b>Variety of Persian Rice</b>	Saffron Rice, Barberry Rice, Green Rice

## Desserts

<b>Persian Orange Cake</b>	Made with fresh oranges and almond meal soaked with our Middle Eastern spiced syrup and finished with cream cheese icing and chopped pistachios
<b>Lime &amp; Pistachio Cheese Cake</b>	Fresh limes with the flavour of exotic pistachios
<b>Vegan Baklava</b>	Pistachios & walnuts
<b>Bastani Sonati</b>	Ice cream made divine with saffron, pistachios and walnuts
<b>Shiraz Special Blend Tea</b>	House-made hot steeped tea with saffron, cardamom, cinnamon & rose petals

Kids up to 5 years old, eat free (max 2 kids per 4 adults). Extra bread - free of charge. Extra rice - free of charge



# PERSIAN FEAST *Banquet*





# Persian Feast Banquet

**\$79 per person (min 4 persons)**

*Not available at all times, please check with staff before ordering.*

## Starters

<b>Hummus</b>	Chickpea and tahini dip served with Turkish bread & extra virgin olive oil
<b>Garden Salad</b>	Delicious mix of fresh salad mix, cherry tomato, avocado, capsicum, carrot, enoki mushroom, pumpkin seed, fetta cheese, baby corn, red onion and black sesame
<b>Boraani Laboo</b>	Mix of beetroot, Persian spices and yoghurt
<b>Kashk-e-Badenjan</b>	A Persian favourite. Eggplant dip with special Shiraz herbs and spices. Served with a whey-like fermented dairy product (kashk)
<b>Zeytoon Parvardeh</b>	Persian-style marinated olives with pomegranate sauce, crushed walnuts & Persian spices
<b>Turkish Bread &amp; Flat Bread</b>	

## Mains

<b>Shishlik</b>	Tender grilled marinated lamb cutlets
<b>Joojeh Torsh</b>	Grilled pieces of juicy boneless chicken marinated in pomegranate sauce & ground walnuts
<b>Koobideh</b>	Grilled minced lamb kabob
<b>Mahiche</b>	Tender slow cooked lamb shank with Persian spices.
<b>Ghafghazi Kabob</b>	Grilled marinated pieces of beef & chicken breast
<b>Vegan Gheymeh Badenjan</b>	Sauteed mushrooms, eggplants and yellow split peas cooked with tomato sauce, dried lime & Persian spices
<b>Variety of Persian Rice</b>	Saffron Rice, Barberry Rice, Green Rice

## Desserts

<b>Persian Orange Cake</b>	Made with fresh oranges and almond meal soaked with our Middle Eastern spiced syrup and finished with cream cheese icing and chopped pistachios
<b>Vegan Baklava</b>	Pistachios & walnuts
<b>Bastani Sonati</b>	Ice cream made divine with saffron, pistachio and walnuts
<b>Shiraz Special Blend Tea</b>	House-made hot steeped tea with saffron, cardamom, cinnamon and rose petals

Kids up to 5 years old, eat free (max 2 kids per 4 adults). Extra bread - free of charge. Extra rice - free of charge





# PERSIAN GREENS *Banquet*





# Persian Greens Banquet

**\$59 per person (min 4 persons)**

*Not available at all times, please check with staff before ordering.*

## Starters

<b>Hummus</b>	Chickpea and tahini dip served with Turkish bread & extra virgin olive oil
<b>Garden Salad</b>	Delicious mix of fresh salad mix, cherry tomato, avocado, capsicum, carrot, enoki mushroom, pumpkin seed, fetta cheese, baby corn, red onion and black sesame
<b>Mast-o-Khiar</b>	A refreshing mix of yoghurt and cucumber with a touch of ground mint and rose petals
<b>Kashk-e-Badenjan</b>	A Persian favourite. Eggplant dip with special Shiraz herbs and spices. Served with a whey-like fermented dairy product (kashk)
<b>Zeytoon Parvardeh</b>	Persian -style marinated olives with pomegranate sauce, crushed walnuts & Persian spices
<b>Turkish Bread &amp; Flat Bread</b>	

## Mains

<b>Vegan Bamieh</b>	Okra, sauteed mushrooms, diced tomatoes & spices
<b>Vegan Fesenjan</b>	A dance of flavours... it is sweet and at the same time sour! A delightful combination of sautéed tofu, pomegranate sauce, ground walnuts, & Persian spices
<b>Vegan Gheymeh Badenjan</b>	Sauteed mushrooms, eggplants and yellow split peas cooked with tomato sauce, dried lime & Persian spices
<b>Kalam Polo</b>	Finely chopped cabbage and spicy plant based minced meat sauteed in a special onion and tomato based mixed with rice
<b>Loobia Polo</b>	A Persian favourite! Green beans, mushrooms & plant-based minced meat cooked with spices in a tomato base, mixed with rice
<b>Variety of Persian Rice</b>	Saffron Rice, Barberry Rice, Green Rice

## Desserts

<b>Vegan Baklava</b>	Pistachios & walnuts
<b>Bastani Sonati</b>	Ice cream made divine with saffron, pistachio and walnuts
<b>Shiraz Special Blend Tea</b>	House-made hot steeped tea with saffron, cardamom, cinnamon and rose petals

Kids up to 5 years old, eat free (max 2 kids per 4 adults). Extra bread - free of charge. Extra rice - free of charge





**Aash Reshteh** NF, V  
**14<sup>.50</sup>**

Persian green noodle soup. Get all your green in one go! A type of thick soup featuring thick noodles (reshteh), and a whey-like fermented dairy product (kashk), herbs and mixed beans, topped with caramelised onion and mint.

# Soup



**Jo** NF  
**14<sup>.50</sup>**

Healthy and nutritious start to your dining experience. Slow-cooked barley with chicken meat.



**Adas** NF, V  
**14<sup>.50</sup>**

Lentil soup. High in fiber, low in fat, a healthy and filling vegan soup with Persian spices.



# Salad

## **Shirazi Salad** GF, NF, V

**13<sup>.50</sup>**

Most popular Persian salad! Finely diced cucumbers tomatoes, onions, mint, tossed in olive oil, lemon juice and apple vinegar



## **Garden Salad** V

**18**

Delicious mix of fresh salad mix, cherry tomato, avocado, capsicum, carrot, enoki mushroom, pumpkin seed, fetta cheese, baby corn, red onion and black sesame

Dressing options:

- House made mayo herb dressing
- Mint, olive oil & lemon juice dressing



# Entree

## Mezze Platter 33<sup>.50</sup>

**Zeytoon Parvardeh** GF, V  
Persian-style marinated olives with pomegranate sauce, crushed walnuts and Persian spices

**Mirza Ghasemi** NF, V  
Soft roasted eggplant in tomato & garlic sauce, with eggs cooked into it at the last minute

**Boraani Laboo** GF, NF, V  
Mix of beetroot, Persian spices and yoghurt

**Hummus** NF, V  
Chickpea and tahini dip made from scratch

**Turkish Bread**

**Flat Persian Bread**



## Mirza Ghasemi NF, V 16<sup>.50</sup>

Popular on the Caspian coast! Soft roasted eggplant in tomato and garlic sauce, with eggs cooked into it at the last minute. Served with flat Persian bread



## Kashk-e-Badenjan NF, V 16<sup>.50</sup>

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



# Sides

- Turkish Bread** NF, V 7
- Flat Persian Bread** NF, V 7
- Mix Bread** Turkish & Flat Bread NF, V 13



*Mix Bread*



**Shiraz Mast-o-Khiar** GF, V  
12<sup>50</sup>

Fresh cucumber yoghurt served with rose petals, sultanas, walnuts and touch of saffron



**Mast-o-Khiar** GF, NF, V  
9<sup>50</sup>

A refreshing mix of yoghurt and cucumber with a touch of ground mint and rose petals



**Mast-o-Musir** GF, NF, V  
9<sup>50</sup>

Creamy yoghurt with a flavour boost from scallions (shallots)



**Boraani Laboo** GF, NF, V  
9<sup>50</sup>

Mix of beetroot, Persian spices and yoghurt



**Hummus** NF, V  
14<sup>50</sup>

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



**Homemade Torshi** NF, V  
10<sup>50</sup>

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



**Chips with Shiraz Special Sauce** 11<sup>50</sup>

**Zeytoon Parvardeh**  
GF, V  
15<sup>50</sup>

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





# Kabob

TRADITIONAL PERSIAN GRILLED SKEWERS

## The Meatetarian GF

**103<sup>.50</sup>** (Suitable for 2)

**Shishlik**

**Torsh Kabob**

**Chafghazi**

4 pcs lamb cutlets

lamb marinated in pomegranate sauce and ground walnuts

grilled marinated chicken breast and marinated rib fillet combined

Served with saffron rice & grilled tomato





**Shishlik** GF, NF  
**49<sup>.50</sup>**

Tender grilled marinated lamb cutlets served with grilled tomato, saffron rice and barberries



*Add Ons*

Extra Koobideh skewer	20
Extra Saffron Joojeh skewer	22
Extra Chenjeh skewer	26



**Joojeh Maasti** GF, NF  
**36**

Yoghurt marinated chicken breast, grilled and served with saffron rice, grilled tomato



**BARG** GF NF  
**44<sup>.50</sup>**

Grilled skewer of marinated beef rib-eye fillet served with saffron rice & grilled tomato



**Soltani Kabob** GF, NF  
**53**

1 skewer Barg beef rib-eye fillet  
1 skewer Koobideh minced lamb  
Served with saffron rice and grilled tomato



## Shiraz Mix Plate GF, NF

**83<sup>.50</sup>** (Suitable for 2)

**Saffron Joojeh**  
**Koobideh**  
**Chenjeh**

boneless chicken  
minced lamb  
lamb chunks

Served with saffron rice & grilled tomato







### Chelo Koobideh GF, NF

**28<sup>.50</sup>** 1 skewer  
**42<sup>.50</sup>** 2 skewers

Grilled minced lamb kabob served with saffron rice and grilled tomato



### Saffron Joojeh GF, NF

**32**

Chicken thigh fillet marinated with premium Persian saffron, grilled and served with saffron rice and grilled tomato



### Chenjeh Kabob GF, NF

**39**

Grilled juicy chunks of Persian-style marinated lamb rump. Served with saffron rice and grilled tomato



### Torsh Kabob GF

**42**

Grilled pieces of juicy lamb marinated in pomegranate sauce and ground walnuts. Served with saffron rice and grilled tomato



### Joojeh Torsh GF

**35<sup>.50</sup>**

Grilled pieces of juicy boneless chicken marinated in pomegranate sauce and ground walnuts. Served with saffron rice and grilled tomato

### Add Ons

Extra Koobideh skewer	20
Extra Saffron Joojeh skewer	22
Extra Chenjeh skewer	26





*The Soltan's favourite!*

## Soltan Platter GF

**89<sup>.50</sup>** (Suitable for 2)

**Meygoo**  
**Koobideh**  
**Joojeh Torsh**

grilled prawns  
minced lamb  
boneless chicken marinated in pomegranate  
sauce & ground walnuts

Served with a mix of green rice (broad beans & dill tips),  
saffron-barberry rice and grilled tomato



## Noon-o-Kabob NF 39<sup>50</sup>

2 skewers of grilled Koobideh (minced lamb)  
OR  
2 skewers of Saffron Joojeh (boneless chicken)  
OR  
a mix of both.

Served over flat Persian bread with grilled tomato



2 skewers of Koobideh

1 skewer Koobideh and 1 skewer Saffron Joojeh

## Shaahi Kabob GF, NF 46

A meal fit for a king! A skewer of minced lamb and a skewer of boneless saffron-marinated chicken, served with saffron rice and grilled tomato



## Ghafghazi Kabob GF, NF 43

One skewer of grilled marinated chicken breast and marinated rib fillet combined. Served with saffron rice and grilled tomato



## Rouyan Kabob GF, NF 45

Succulent ground lamb shoulder encased in a rich layer of fat and grilled to perfection. Infused with fragrant Persian spices and served with saffron rice, this dish is a bite of bliss.

## Add Ons

Extra Koobideh skewer	20
Extra Saffron Joojeh skewer	22
Extra Chenjeh skewer	26





## Shiraz Seafood Platter GF NF

**119** (Suitable for 2)

**Fried Salmon Fillet OR Baby Barramundi,  
Maahi Kabob, Meygoo and Ghalieh**

Served with a mix of green rice, saffron-barberry rice and grilled tomato.



# Seafood



## Meygoo GF, NF 39

Marinated king prawns grilled to perfection. Served with sabzi polo (herbed green rice)



## Maahi Kabob GF, NF 36

Tasty pieces of grilled marinated flake fish, served with saffron and zereshk (barberries) and rice



## Baby Barramundi GF, NF 42

Fried marinated baby barramundi fish served with delicious sabzi polo (aromatic herbed green rice)



## Ghalieh GF 42

A slightly spicy tamarind and herb stew, very popular in southern Iran with your choice of fried marinated salmon or meygoo (grilled marinated prawns). Served with saffron rice.



## Salmon Fillet GF, NF 39

Fried marinated salmon fillet with Persian spices, served with saffron rice.



## Add Ons

Extra Meygoo skewer	28
Extra Maahi skewer	25
Extra Saffron Rice	11
Extra Sabzi Polo <i>herbed green rice</i>	12
Extra Rice with Barberries	12
Extra Baghali Polo <i>green rice mixed with broad beans and dill tips</i>	12



### **Gardan (Lamb Neck) NF 42**

Slow-cooked lamb neck cooked in a unique turmeric and caramelised onion. Served with Baghali Polo (green rice mixed with broad beans and dill)



## *Slow Cooked* ... AND STILL COOKING!



### **Fesenjan GF 34**

Our sweet and sour stew is made with chicken, pomegranate sauce, ground walnuts, honey and Persian spices. Served with saffron rice.



### **Bamieh GF, NF 33**

Okra, slow-cooked with pieces of tender lamb, diced tomatoes and spices. Served with saffron rice.



### **Gheymeh Badenjan GF, NF 32**

Braised lamb chunks with yellow split peas and eggplant, cooked in a tomato base with dried lime and Persian spices. Served with saffron rice.





**Ghormeh Sabzi** GF, NF  
**32**

Braised lamb chunks with blended Persian herbs (parsley, fenugreek, coriander), red kidney beans and dried lime. Served with saffron rice.



**Goosht (Beef Petite Tender)** GF, NF  
**39**

Slow-cooked beef in a unique saffron sauce and served with Baghali Polo



**Mahiche** GF, NF  
**39**

Fall off the bone goodness. Tender slow cooked lamb shank with Persian spices. Served with Baghali Polo (rice mixed with broad beans and dill)



**Zereshk Polo** GF  
**36**

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.





### **Vegan Fesenjan** GF, V **33**

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. Served with saffron rice



### **Vegan Fasolia** GF, NF, V **32**

Popular Mediterranean stew, with a Persian touch made with a mix of white beans and green beans, cooked in tomato sauce and spices, served with saffron rice



### **Vegetarian Ghormeh Sabzi** NF, V **32**

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



### **Vegan Kalam Polo** NF, V **32**

Spice, rice, and everything nice! Enjoy our vegan kalam polo: a light mix of crisp cabbage and spicy tofu & cumin cooked with onions and tomatoes, all stirred into fluffy rice. A fresh, vegan take on a Persian classic.



### **Vegan Loobia Polo** NF, V **32**

Dive into our Vegan Loobia Polo: a beloved Persian dish reimagined. Juicy green beans, earthy mushrooms, and plant-based mince, all simmered with aromatic spices in a rich tomato sauce. It's then perfectly blended with fluffy rice for a comforting, flavorful vegan delight.

## *Vegan & Vegetarian*



### **Vegan Gheymeh Badenjan** GF, NF, V **32**

A harmonious blend of sautéed mushrooms, tender eggplants, and yellow split peas, simmered in a tangy tomato sauce with dried lime powder and Persian spices. This rich, flavorful stew is perfectly complemented by our aromatic saffron rice.



### **Vegan Bamieh** GF, NF, V **32**

Crisp okra and earthy mushrooms, gently sautéed with fresh tomatoes and aromatic spices. Paired with delicate saffron rice.





## The Sovereign Platter GF

**94.<sup>50</sup>** (Suitable for 2)

**Shishlik**

4 pcs tender grilled marinated lamb cutlets

**Joozeh Masti**

Yoghurt marinated chicken breast, grilled and served with saffron rice & grilled tomato

**Maahi**

Tasty pieces of grilled marinated flake fish

Served with saffron rice and grilled tomato



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