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I remember a table, colourful dishes, and plates being shared across it — moving from hand to hand as people built their own bites, interacting and connecting with one another.

As a child, I often witnessed a gentle exchange we grew up with — taarof — a way of being polite and generous with others, where it often sounded like: “No, you take it.” “No, please, you have it.”

And you wonder...

Do you leave the table fully satisfied...  
or do you feel you missed the last bite?

— From the Chef  
**Saba Taghavi**



# 1



## Fresh & Pickled Vegetables

Choose 1-2 (for two people)

### **Shirazi Salad \$10** (V)(GF)

Small bowl of finely chopped fresh tomatoes, cucumber, and onion with mint and vinegar dressing.

### **Fattoush Salad \$16** (V)(GF-optional)

Green leaf salad, cucumber, tomato, capsicum, and parsley tossed in sumac, olive oil, and pomegranate molasses; topped with crunchy pita bread.

### **Persian Pickles \$10** (V)(GF)

Seasonal fermented vegetables infused with coriander seeds, tarragon, and chilli.

### **Caspian Olives \$12** (V)(GF)

Green olives marinated in mint and garlic, tossed with pomegranate molasses and crushed walnuts, and finished with a sprinkle of Persian hogweed.

### **Makdous \$15** (VG)

Fermented eggplant with walnut and garlic chopped, served over crunchy pita pieces with Persian creamy yogurt.

# 2



## Dips & Spreads

Choose 1-2 (for two people)

### **Spicy Hummus \$10** (V)

Cooked mashed chickpeas with tahini and lemon juice finished with chili oil and sumac.

### **Baba Ganoush \$12** (V)

Mashed smoked eggplant with tahini and garlic, finished with sesame and olive oil.

### **Spinach Borani \$12** (VG)

Creamy yoghurt, spinach, and caramelised onion finished with fenugreek and olive oil.

### **Maast Khiair \$12** (VG)

Creamy yoghurt, cucumber, dried mint, walnuts, finished with black currant and rose petals.

### **Maast Moosir \$10** (VG)

Creamy yoghurt and Iranian shallots finished with sumac and olive oil.

### **Kashk Bademjoon \$12** (VG)(Served warm)

Caramelised onion and eggplant slow cooked with fermented yoghurt, finished with fried dried mint and walnuts.

### **Mirza \$12** (V)(Served warm)

Charred eggplant crushed with tomato then slow-cooked with garlic.

10% surcharge applies on weekends and public holidays.



## 3 Stews & Specialties

Choose 2 (for two people)

### Stuffed Selection \$14 (V)(GF)(Served cold)

Assortment of stuffed vine leaf, eggplant, zucchini, and cabbage dolmas, each filled with a blend of rice, onion, and herbs.

### Caramelised Zucchini \$16 (VG)

Zucchini gently cooked with turmeric and caramelised onion, served over crunchy pita pieces with Persian creamy yogurt.

### Persian Koofteh \$24 (GF)

A riceball of minced beef, split peas, and fresh herbs; cooked in a traditional tomato sauce.

### Halloumi Baghala \$20 (VG)(GF)

Cannellini beans and halloumi cheese cooked in dill, garlic, and turmeric sauce.

### Carrot & Prune \$20 (V)(GF)

Add tender Chicken Maryland \$10

Carrots, prunes, and walnuts, slow-cooked in a savoury blend of cinnamon, and cardamom.

### Plum & Spinach \$20 (V)(GF)

Add tender Chicken Maryland \$10

Spinach cooked with Bukhara plum in a tantalizing sauce of verjuice, and turmeric.

### Eggplant & Sour Grape \$20 (V)(GF)

Add tender Chicken Maryland \$10

Eggplant, unripened grapes, and tomatoes slow-cooked in a blend of lemon juice, and turmeric sauce.

### Chicken Fesenjoon \$28 (GF)

Walnuts and pomegranate molasses cooked gently with chicken Maryland and caramelised onions.

### Beef Gourmet Sabzi \$24 (GF)

Tender beef with Persian herbs, Omani lime, kidney beans and cardamom.

### Lamb Gheimh \$23 (GF)

Slow cooked lamb with split peas, tomato sauce, Omani lime, rose water and turmeric.

### Lamb Celery \$24 (GF)

Tender lamb with celeries in saffron, parsley, and mint sauce.

### Rhubarb Pork \$23 (GF)

Pork and tangy rhubarb cooked with mint, parsley, turmeric, and lime.

## 4 Bread & Rice

Choose 2 (for two people)

### Crispy Pita Bread \$6 (V)

### Lavash Bread \$4 (V)

Traditional thin flatbread, soft and light.

### Gluten Free Crackers \$7 (V)

### Saffron Rice \$7 (V)

Basmati rice cooked in two stages, finished with saffron-infused rice.

### Jewelled Rice \$11 (V)

Basmati rice garnished with saffron-infused rice, barberries, orange peel, and pistachio.

# Sparkling

	125ml	Bottle
<b>Redbank</b>	\$14	\$50

Elevage King Valley Prosecco NV (King Valley, Australia)

Notes of pear, Granny Smith apple and honeycomb, with a subtly dry palate, bright natural acidity, chalky texture and a clean, savoury finish.

		\$90
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**Louis Bouillot**

CRÉMANT DE BOURGOGNE - GRANDE RÉSERVE BRUT NV  
(Chardonnay / Pinot Noir / Gamay / Aligote) (Burgundy, France)

A complex nose, with fruit perfumes and floral notes.  
Crisp and round with an elegant finish. Perfect for an aperitif.



# White

	150ml	Bottle
<b>Bleasdale - PINOT GRIS</b> (Adelaide Hills, Australia)	\$15	\$55

Spicy and floral aroma with hints of nashi pear, ginger, and rosewater, along with a rich, textured taste and a nutty flavour. It is refreshing with a slight sweetness.

	\$15	\$55
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**Opawa - SAUVIGNON BLANC** (Marlborough, New Zealand)

Pale straw with green hues, showing white nectarine, lime zest and passionfruit, a lively citrus-driven palate, fine texture, bright acidity and a clean, refreshing finish.

	\$16	\$58
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**Vasse Felix - FILIUS CHARDONNAY**  
(Margaret River, Australia)

Bright pale straw with citrus blossom, white nectarine and flinty notes, vibrant acidity, saline minerality and a fine, dry chalky finish.

		\$110
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**William Fevre - PETIT CHABLIS 2024**  
(Chardonnay) (Chablis, France)

One of the world's most recognised Chablis producers. Bouquet marked by great freshness, with fruity, floral and mineral notes. Bright and lively.

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## Coffees Each Extras \$1

**Espresso Coffees** Latte, Cappuccino, Espresso ...

Hot Chocolate

Iced Coffees

Iced Chocolate

Babyccino



\$6

\$7

\$5

\$5

\$7

\$7

\$2

## Rose

### Triennes - ROSE 2024

(Cinsault / Grenache / Syrah / Merlot) (Provence, France)

A bouquet of strawberries and white flowers with hints of vanilla. It has the harmony and elegance to pair well with most dishes on our menu.

150ml Bottle

\$17 \$65

## Red

### Chaffey Bros - SERVED CHILLED 2023

(Grenache, Mourvèdre) (Barossa Valley, Australia)

Ripe cherry and raspberry with a fresh saline lift, juicy and medium-bodied, gently structured with subtle herbal tannin and a lively, refreshing finish.



\$14 \$52

### Ox Hardy - MCLAREN VALE 2023

(Grenache) (McLaren Vale, South Australia)

Roses, lavender, red berries and baking spice. Juicy, opulent red fruit and cherry complemented by refined, powdery tannins.

\$16 \$62

### Collector - CHERRY ORCHARD 2024

(Shiraz) (Hilltops, Australia)

The wine has aromas of dark cherry, plum, and spice, with a layered, savoury palate.

\$17 \$65

### Georges Duboeuf - MOULIN-À-VENT SÉLECTION 2019

(Gamay) (Beaujolais, France)

Moulin-à-Vent reveals floral and fruity aromas dominated by violets and supported by a hint of cherry. Fleshy and subtly spicy.

\$18 \$72

### Dalrymple - PINOT NOIR 2024

(Tasmania, Australia)

Dark fruits, fresh cranberry, and Tasmanian acidity meet earthy spice and a lingering herbal finish.

\$22 \$85

## Beer/Cider \$9

Peroni

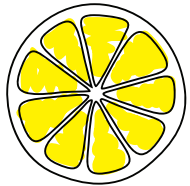
Coopers

Somersby Apple Cider



## Shila Distilled & Brewed

Crafted over many years at Shila, perfected through experience, and made only from real ingredients – no preservatives, no shortcuts, naturally good for your well-being.

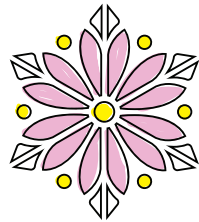


### Leemoonade \$6.5

Pure and fresh, made with the uniquely bright flavour of Iranian lime.

### \$8.5 WILLOW & ORANGE BLOSSOM

Distilled orange blossom and Egyptian willow, calm and aromatic.



### HIBISCUS & ROSE ICED TEA \$7.5

Brewed from hibiscus petals and distilled rose, vibrant and floral.



## Juices \$6.5 on ice - no added sugar

Pomegranate

Orange

Apple

Sour Cherry

Mango

## Black Teas \$9

Persian Earl Grey

Cardamom Black

Magic Tea Black tea, ginger, lime & honey

Cinnamon Black

Chai Latte

Saffron Black

Apple & Cinnamon

with hibiscus, rose petals & earl grey

English Breakfast



## Herbal Teas \$9

Hibiscus & Rose Tea

Green Tea

Borage, Orange Blossom & Lime

Orange Blossom, Mint Green

Quince, Ginger & Cinnamon

Mint & Lime Green

Saffron Infusion

Lemongrass & Ginger

Chamomile & Omani Lime

