

## Parsi Menu

Snacks + 9 Courses

Subject to change without notice

Fajeto - Persimmon Fajeto, Rice crackers, besan cream

Badami Chicken - Papdi, chicken, chicken skin, finger lime, almonds

Kolmi no Patio - Prawn, red chilies, okra, khakhra

Salad - Sprouted moong, topli nu paneer, beetroot onion dressing, lemon myrtle dressing

Bharuchi Machi - Whiting cooked in clay, lemon gum, warrigal sauce

Bheja na farcha - Goat brains, buddha's hands pickle, quince chutney, fennel chili chutney

Saas ni machi - Rainbow trout cooked in saas, khichadi with chive, roe and truffle, shaved yolk

Ombariyu - Quail, paperbark, oca, baby potatoes, sweet potato, wild garlic chutney

Kheema Pao - Kangaroo mince, coriander, dill, congo sali, mash, desert lime and bun

Soonth Pak - Ginger sorbet, candied ginger, warm caramel

Byculla Souffle - Mousse, with wattle seed and macadamia liqueur, myer lemon, quince macadamia

Nankhatai - Strawberry gum besan and sooji cookies

Mawa cake - Parsi style cake with cardamom

Gud lotus seed chikki - Lotus seeds in jaggery caramel

\$212 pp

Serving on Thursday's, Friday's and Saturday's at  
7.00 pm and 7.30 pm

# EVL