

Parsi Menu

Spring 2024

Snacks + 4 Courses

Snack

Fajeto - Persimmon Fajeto, Rice crackers, besan cream, curry leaf

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

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

Bheja na farcha - Goat brains, Buddha's hand pickle, quince chutney, fennel chili chutney

Saas ni machi - Rainbow trout cooked in saas, khichadi with chive, roe and truffle (at additional charge), shaved yolk

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

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

We cater for all dietaries, except low FODMAP and No Onion Garlic. Menu subject to change without notice

EVL

Parsi Menu - VEGETARIAN

Spring 2024

Snacks + 4 Courses

Snack

Fajeto - Persimmon Fajeto, Rice crackers, besan cream, curry leaf

Badami Enoki- Papdi, enoki, finger lime, almonds

Kobi no Patio - Cabbage, red chilies, okra, khakhra

Kukurmutta farcha - Mushroom, Buddha's hand pickle, quince chutney, fennel chili chutney

Saas ni Sabji -Seasonal vegetables cooked in saas, khichadi with chive, and truffle (at additional charge)

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

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

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