

## Parsi Menu

Spring 2024

Snacks + 9 Courses

Fajeto - Mango 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, pickled magnolia

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

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

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 + 9 Courses

Fajeto - Mango Fajeto, Rice crackers, besan cream

Enoki Chicken - Papdi, enoki, finger lime, almonds

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

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

Bharuchi Paneer- Paneer cooked in clay, lemon gum, warrigal sauce, asparagus

Kukurmutta farcha - Mushroom, buddha's hands pickle, quince chutney, fennel chili chutney

Saas ni Sabji - Seasonal veg cooked in saas, khichadi with chive, and truffle

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

Soya Pao - Soya 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

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and No Onion Garlic. Menu subject to change without  
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