

Special Event/Function Menu and Catering Packages

Entrees

Dips, Dolma, Fasulye, Potato Salad, Bean Salad, Borek Slice

Main Courses

Tas Kebab – Lamb cutlets & seasonal vegetables oven-baked in a tomato & herb based sauce. Served with rice & salad.

Zeris Pilav - Saffron rice served with oven-baked chicken thigh fillet topped with red currants . Served with salad

Tabriz Koftesi – Herb infused meat balls stuffed with walnuts & prunes baked in a tomato based sauce. Served with rice & salad

Fisinjan – Chicken breast fillets oven-baked in a pomegranate & walnut sauce. Served with rice & salad

Barramundi or Salmon – Oven-baked with potato slices, garlic & cream. Served with salad

Imambayaldi – Oven baked eggplant topped with capsicum, tomato & onion, in a tomato & garlic sauce. Served with rice & salad

Ispanakli Makarna - Oven-baked pasta with spinach, cheese, eggs mushrooms and cream

Kizartma – Sautéed seasonal vegetables topped with garlic yogurt sauce. Served with rice

Desserts

Chocolate slice - served with ice-cream chocolate

Strawberry Palmier - Pastry layers with strawberries & cream

Baklava – served with cream

Kadayif – Crushed nuts wrapped in shredded pastry topped with orange blossom syrup served with ice-cream

Zerde – Saffron rice pudding with sliced almond, black currants & cinnamon

Basic three course packages will start from \$28 per head and will go up depending on your choices. Please ask for a quote.

Our Take-away Banquets and Family Packs can also be adapted to cater for larger scale functions, starting from \$12 per head. Please check our take-away menu for more details