

# Persian Basement modern Menu



## STARTERS

A mixed plate of  
Char grilled Zucchini, tossed in crushed tomato, garlic & turmeric  
Roasted eggplant with olive oil, chopped onion, Garlic & goat whey  
Home made humus with chickpeas, garlic & lemon fusion  
Persian rocket and fig salad with balsamic and extra virgin olive oil

Served with wood bread

## MAIN COURSES

A choice of  
Fish of the day grilled with saffron and lemon served with a dill, parsley & coriander basmati rice  
Pot roasted lamb shanks with turmeric, saffron and crushed tomato served with baby lima bean, dill and dried rose powder basmati rice  
Chicken breast in a crushed tomato, parsley & garlic sauce served with barberrie and saffron rice  
Char grilled Lamb chops glazed with olive oil, sumac, cracked sea salt and peppercorn cooked medium and served with baby potatoes béarnaise sauce and green salad  
Vegetarian Stuffed Persian Dolmades with a taste fusion of Basmati rice with carrot's, saffron, tomato, capsicum, eggplant, asparagus & mushrooms served with basmati rice

## DESSERTS

A choice of  
Caramel Delight gelato  
A sumptuous caramel centre, trapped inside a creme caramel gelato and deliciously rolled on a moist sponge cake  
Bacio  
Ebony and ivory. A sweet marriage of white chocolate and bacio gelato to tempt the most cultured pallet.

## HOT BEVERAGES

Flat white, Long black, Cafe Late, Cappuccino, Short black, Macchiato,  
Hot chocolate, Mocha  
Earl grey, English breakfast, Orange pekoe, Peppermint, Chamomile

