

Afghan banquet menu

\$37 per head for minimum of 2 people or more

include 6 course meal

3 entrees, 2 mains, 1 dessert

Mantu

Afghani dumpling – lamb mince cooked with onion, fresh garlic, a touch of ginger, coriander, pepper and turmeric. First baked and then filled into wonton style pastry parcels before steaming then sprinkled generously with yoghurt, lentils and Afghan spices.

Burani kachaloo

Sautéed potatoes, herbs, spices, yogurt, flat bread

Lamb kebab

premium lamb back strap diced, grilled then seasoned with afghan spices, served with flat bread, afghan salsa and yogurt (one skewer each person)

Qabli pilaf (Afghanistan's national dish)

slow cooked lamb, topped with basmati rice, almonds, pistachio, spices, pan fried julienne carrots and sultanas

Murgh Qorma

chicken Thigh fillet, Garlic, ginger, tomato, onion, herbs (it has mild spices) for hot and spicy let us know

Mixed Dessert

crème caramel and firni (afghan pannacotta with sour cherry sauce) are accompanied with ice cream sprinkled with pistachio and dusted with cardamom to share

Zac's Great Food Trading Hours for Breakfast-Lunch and Dinner

<i>Tuesday to Friday open all day</i>	<i>7:30AM</i>	<i>10:00 PM</i>
<i>Saturday</i>	<i>9:00 AM - 3:00 PM</i>	<i>6:00 PM - 10:00PM</i>
<i>Sunday</i>	<i>10:30 AM - 3:00 PM</i>	<i>6:00 - 10:00 PM</i>
<i>Monday</i>	<i>7:30 AM - 3:00 PM"</i>	

we have a variety of dishes to suit your dietary needs we apologise in advance as we don't modify our dishes