

Afghani Entree

Mantu (Afghani dumpling) - home made four lamb mince dumplings dry fried then pan fried with garlic, onion, ginger, coriander, turmeric & coated in steamed wonton style pastry. topped with yogurt, lentils and afghan spices 15

Burani Kachaloo - sautéed potatoes cooked in garlic, ginger, onion, tomato, yogurt, afghan spice and flat bread (v) 12

Burani Badinjan- sautéed eggplant dip made with garlic, ginger, onion, tomato, yogurt & light spices. served with flat bread (v) 14

Burani Kadu - sautéed pumpkin with yogurt, touch of chilli, herbs & spices. served with flat bread (v) 14

Lamb Cutlets(2pieces) - *Sprinkled with sumac, herbs and spices. served with afghan salsa, afghan yogurt, peri peri, mixed salad leaves and flat bread* 16

Tandoori Chicken Tikka (sub-cotenants favourite)

Thigh fillet marinated, tandoori spices. served with flat bread, mixed salad leaves, afghan salsa, chilli and yogurt(2 piece) 14

CLASSIC ENTREES

Fried Calamari - *Freshly crumbed calamari served with aioli and lemon* 19

Cranberry Camembert - *Freshly crumbed camembert cheese, fried and served with cranberry sauce* 21

Salt and Pepper Squid - *Fresh squid, pan fried with garlic, herbs and spices* 21

Chewy Octopus - *char grilled served with lemon* 21
octopus with its original chewiness and flavour

Chilli Garlic and ginger Chewy Octopus. served with bread 24

Twister prawns - *infused with coriander, onion and garlic rolled in a crispy wonton style pastry served with afghan salsa(4pieces)* 19

Creamy Garlic Prawns - Large King prawns served in our house made sauce comprised of tomato, mustard seed oil, orange juice, lemon oil, herbs and spices. served with bread 29

Traditional Garlic Prawns - Large king prawns pan fried with garlic, olive oil, and touch of chilli. Served with bread 29

For Vegetarian and vegan menu please ask one of our staff.

Bruschetta

Prawn Bruschetta - prawns cocktail pan fried with chilli, garlic, ginger, herbs, spices, chilli, spinach, tomato. Served on afghan flat bread 23

Garlic and tomato - garlic, ginger, fresh tomato, our house blended spices with herbs on afghan flat bread 17

Mushroom - freshly mushroom pan-fried with garlic, ginger, herbs and spices. served on flat bread 17

Feel Good Salads

Garden Salad - *Tomato, cucumber, onion, capsicum, mixed salad leaves* 9
add on

Mediterranean Salad - *Mixed salad leaves, olives, nuts, feta, tomato, cucumber, capsicum, dijon dressing* 12

Haloumi Salad- *Grilled haloumi cheese, mixed leaves, tomato, onion, capsicum, lemon, Dijon dressing* 15

Greek Lamb Salad - *slow cooked lamb topped with mint yogurt , cucumber, tomato, feta, herbs, spices, mixed leaves* 19

Grilled Salmon salad - *Mixed lettuce, feta, citrus fruits, walnuts, avocado topped with grilled salmon fillet* 37

Steak

All served with salad chips and sauce of your choice Mushroom OR Mediterranean

Mushroom Steak - *2x100gms tenderised fillet steak topped with freshly made creamy mushroom sauce* 24

Mediterranean Steak - *2x100gms tenderised fillet steak , tenderise and topped with tomato, onions, garlic, herbs and spices* 24

Pepper Steak - *2x100gms tenderised fillet steak , tenderise and topped with pepper, mixed herbs and spices* 24

New York Cut - *300gms premium Australian beef, grain and grass feed, char grilled to your taste and served with your sauce of your choice* 29

Scotch Fillet - *300gms yearling grain and grass fed from Kilcoy QLD grilled to your taste and served with your choice of sauce* 35

Chicken

All served with salad and chips

Chicken Mushroom - tenderised grilled breast fillet topped with mushroom sauce 27

Mediterranean Chicken

Breast fillet tenderised topped with tomato, onions, garlic, herbs and spices 27

Chicken Schnitzel - Breast fillet, tenderized, freshly crumbed 27
served with mushroom sauce or Mediterranean sauce

Afghan Mains

Murgh Qorma (*mild Afghan chicken curry*)- chicken thigh fillet sautéed with garlic, ginger, tomato, onion, herbs, mild spices and flat bread 19

Hot & Spicy Chicken Qorma- thigh fillet, chilli, garlic, ginger, onion, spinach. served with flat bread 22

Slow Cooked Lamb - melt in your mouth lamb shanks and boneless lamb pieces sprinkled with herbs and spices served with flat bread and spiced onion 25

Qabli pilaf (*Afghanistan's national dish*) - slow cooked lamb, long grain rice topped with almonds, pistachio, house blend spices, pan fried julienne carrots and sultanas 29

Afghan Daal (split chickpeas) - chana dall , chilli, garlic, ginger, onion, herbs, tomato, spices. served with yoghurt + home made chilli paste + spiced onion + flat bread
(vegetarian) 21 **add on** whole sour plum 4

Afghan Butter Chicken - thigh fillet, garlic, ginger, tomato, onion, butter chicken spices, cream, butter. served with flat bread 24

Lamb & Spinach - melt in your mouth slow lamb shanks and fillet with spinach, chilli, garlic, ginger, herbs and spices. served with flat bread 27

Goat Nihari Qorma - *hot and spicy* 18th century mogul dish made for holy man's breakfast. Ffell from the bone melt in your mouth slow cooked goat with onion, garlic, ginger, tomato and our famous Nihari spices (turmeric, paprika, dry onion, cumin, cardamom, cloves, bell pepper, nutmeg, coriander, mace, cinnamon, all spice, parsley, fennel, mustard, etc) topped with fresh chilli. with served with flat bread 27

Biryani (please ask for waiting time for biryani and karayee)
aloo-h-bokhara {whole sour plum (be careful with plum seeds), biryani spices, chilli, garlic, ginger, onion, tomato & spinach. served in a flat pan with yogurt

Lamb Biryani for 2	33
Chicken Biryani for 2	38
Fish Biryani for 2	39
Prawn Biryani for 2	59

Chicken Karayee (for two people) 29

thigh fillet, grilled then Pan-fried onion, tomato, capsicum, chilli, garlic, herbs spices, spinach, fried egg and our special house blended spices. served with flatbread

Chapli Karayee (3 lamb patties) 39

Kebabs

All served with chips, flat bread, afghan salsa, afghan yogurt, peri peri, mixed salad leaves

Saffron Chicken Kebab 19

Thigh fillet marinated with garlic, ginger, lemon, dips herbs and our special blend spices.

Mixed Grill 25

Combination of lamb skewer, chicken & lamb patties (herbs and spicy chapli kebab)

Lamb Riblets 29

marinated in smoky BBQ sauce with a hint of chilli, lemon and dips

Chapli Kebab 27

3 house made lamb patty mixed with herbs, spices, chilli, black pepper and coriander

Lamb Kebab (3 skewers) 29

back strap sprinkled with sumac, herbs, spices and dips

Kebab Platter for Two 67

combination of 2 skewers of lamb back strap, 4 pieces of chicken thigh fillet, 2 chapli kebab (lamb patties), 2 lamb cutlets, chips, flatbread and dips

BBQ platter for four 99

Lamb back strap - four skewers, **Saffron Chicken** - four pieces of flatten thigh
Fillet Chapli Kebab - two patties of house made lean lamb mince
(all marinated with garlic, ginger, lemon, sumac and Zac's special blended herbs & BBQ spices. Served with flatbread, mix leaves salad, garlic sauce, afghan salsa, chilli, peri peri, mint yogurt, spiced onion, tomato and chips

Kids chicken Schnitzel and chips 15

Kids fish and chips

Camel Burgers with Chips 29
Camel meat , , Fried egg, fried onion, cheese, potato Starch ,Salt, Rice Cereal, Herbs, onion, garlic, Maize Starch, Vegetable Oil, pickle, aioli and our signature sauce 22

Angus Beef Burger with chips 27
*Angus beef, fried egg, fried onion, cheese, potato starch, salt, rice cereal, herbs, onion, garlic, maize starch, pickle, aioli & **our signature sauce** (add on beetroot)*

Dips

Dip by itself 5
1 Dip with bread 9
4 dips of your choice with bread & salad 22

choices are from:

Beetroot - lemon, onion, sesame

Green olive dip - yogurt, mayo

Garlic - fresh garlic, oil, salt and pepper

Chilli dip - freshly made fresh chilli paste

Afghan salsa - coriander, vinegar, chilli

Hummus - chickpeas, sesame, olive oil

Afghan yogurt and mint

Peri Peri - mayo, chilli, ginger

Baba ghanoush - eggplant, Tahini

French onion dip - sour cream, caramelised onion

Breads

Flat Bread - lightly spread with margarine and served with afghan salsa (4 slices) 4

Garlic Bread - two slices pup roll spread with margarine and garlic 5

Chilli Bread - two slices of garlic bread spread with home made hot chilli paste 5

Pappadum - subcontinent favourite snack served with afghan salsa, yogurt, peri peri, (4piece) 6.50 pappadum by it self 90 cent each

We apologise for any inconvenience but for tables of 8 people or more we can only cater from our Afghan Banquet or BBQ & Biryani Menu