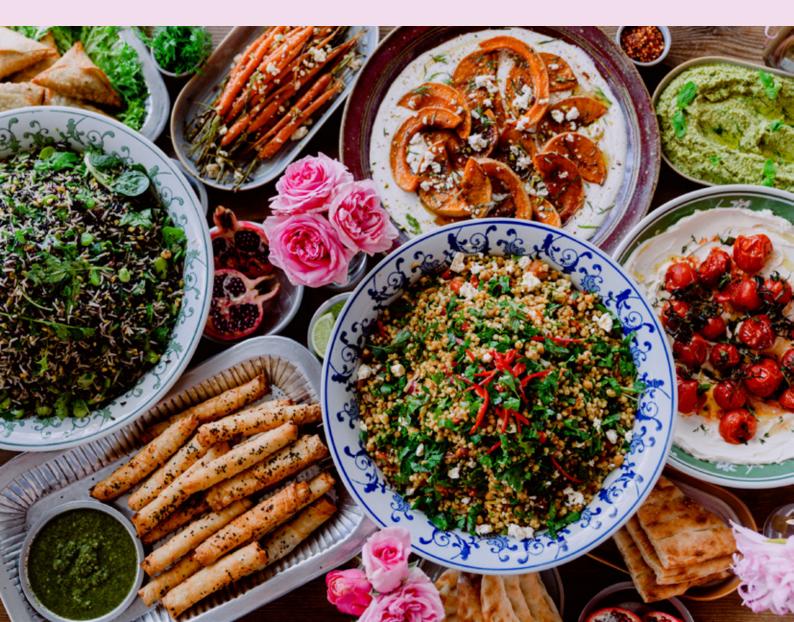
S H R R N I Sweets by PARWANA



THE FEAST TABLE

In Afghanistan, meals are a ritual combining family, friends and culture. Our meals are best enjoyed shared, reflecting the spirit of copiousness and generosity.

Shirni Parwana's feast table menu has been designed to ensure you can always be a generous host. We have put together a selection of Afghan and Middle Eastern dishes for you and your guests to enjoy. Your feast table will be piled high with delicious, colourful and plentiful food, styled with love by the Shirni Parwana team.

Afghan Desserts House "KULCHA PAZ"

خوش آمربر

WWW. PH. SHIRNI.COM.AU 0421.248.676 EMAIL.SHIRNI@PARWANA.COM.AU

PRICING

PACKAGE 1 \$39 per person

Spiced crudité platter served roasted garlic hummus, olive oil and dukkah.

Selection of cheeses with fruit paste, with house-made crackers.

Selection of house made pickles.

1 salad of your choice.

1 dip of your choice served with soft Afghan bread.

1 pastry of your choice.

1 meat or vegetarian fritter/kofta of your choice.

PACKAGE 2 \$49 per person

Spiced crudité platter served roasted garlic hummus, olive oil and dukkah.

Selection of cheeses with fruit paste, with house-made crackers.

Selection of house made pickles.

1 salad of your choice.

1 dip of your choice served with soft Afghan bread.

2 pastries of your choice.

1 meat or vegetarian fritter/kofta of your choice.

1 slider of your choice.

PACKAGE 3 \$59 per person

Spiced crudité platter served roasted garlic hummus, olive oil and dukkah.

Selection of cheeses with fruit paste, with house-made crackers.

Selection of house made pickles.

2 salads of your choice.

1 dip of your choice served with soft Afghan bread.

2 pastries of your choice.

2 meat or vegetarian fritters/koftas of your choice.

1 slider of your choice.

A LITTLE SOMETHING EXTRA

Additional \$3 per person for dip with soft Afghan bread • Additional \$5 per person for all other items We can adjust our menu to suit guests' dietary requirements! Minimum 30 people required for all options. LENTIL & BULGAR beetroot, pomegranate & walnuts (vgn)

> POTATO WITH PEAS Persian spices (vgn, gf)

ROASTED POTATOES Afghan spices, chilli & fresh herbs (vgn, gf)

GARLIC CHICKEN preserved lemon & olive

BROAD BEAN, HERB, FETA & RICE

AFGHAN SPICED PUMPKIN garlic yoghurt dressing (gf)

ROASTED PUMPKIN whipped feta & pistachios (gf)

FREEKEH chickpea & fresh herbs (vgn) FREEKEH pear, walnut feta & caramelised onion

PEARL COUSCOUS preserved lemon, pistachios & currants (vgn)

PEARL COUSCOUS spicy chickpea, fresh coriander & marinated Persian feta

WILD RICE & FAVA BEAN pistachio, mint & rocket (gf/vgn)

TOMATO MEDLEY labneh & zaatar (gf)

WATERMELON, MINT & FETA (gf)

CUMIN ROASTED CARROTS honey lemon dressing & goats' cheese (gf)

D I P S Served with Soft Afghan Bread*

HUMMUS lamb & pinenuts

HUMMUS lemon, fried garlic & chilli (vgn)

BROAD BEAN & DILL DIP

CHARGRILLED EGGPLANT tahini & herbs (vgn)

> * Gluten Free Bread Available * All Dips are Gluten Free

YOGHURT WITH CUCUMBER garlic & dill

PISTACHIO & FETA DIP

LEMON & ARTICHOKE DIP (vgn)

WHITE BEAN & SUMAC HUMMUS (vgn)

LABNEH sweet roasted cherry tomatoes

SLIDERS

MOROCCAN SPICED LAMB BURGER

smoked eggplant mayonnaise, cheddar & baby gem lettuce (gf available)

AFGHAN LAMB & PISTACHIO SLIDER cucumber & mint dip, pickled onion & rocket (gf available) BEEF SLIDER middle eastern coleslaw & sumac aioli (gf available)

CAULIFLOWER & CHICKPEA SLIDER crunchy slaw (vgn)

SPICED FAVA BEAN & SPINACH SLIDER lettuce, mayonnaise, red onion & cheddar cheese (veg)

VEGETARIAN FRITTERS & KOFTAS

AFGHAN PEKAWRAH, POTATO, ONION, GINGER & FENNEL FRITTERS Parwana green herb & chilli chutney (vgn, gf)

CAULIFLOWER & CUMIN FRITTERS minted yoghurt (veg)

FREEKEH, PEA, FETA & SPRING ONION FRITTERS cumin & cardamom yoghurt (veg)

> ZUCCHINI, HERB & FETA FRITTERS cucumber & minted yoghurt (veg)

BEET & CHICKPEA FRITTERS lemon & yoghurt dressing

TURMERIC, SPINACH & POTATO FRITTERS cucumber & minted yoghurt

> SPICED VEGETARIAN KOFTAS tahini garlic dip (gf)

ZUCCHINI & POTATO KOFTAS Parwana green herb & chilli chutney (vgn, gf)

MEATS

TURMERIC & GARLIC CHICKEN SKEWERS (gf)

SPICY AFGHAN CHICKEN WINGS (gf)

CHERMOULA SPICED CHICKEN DRUMSTICKS (gf)

HARISSA BAKED CHICKEN DRUMSTICKS (gf)

ROASTED CHICKEN pomegranate & sumac (gf)

AFGHAN LAMB & PISTACHIO KOFTA tahini sauce (gf) AFGHAN LAMB & MINT KOFTA minted yoghurt (gf)

> AFGHAN MACARONI lamb sauce & garlic yoghurt

AFGHAN SPICED BEEF KOFTAS preserved lemon & dill yoghurt (gf)

POMEGRANATE & HONEY GLAZED BEEF MEATBALLS (gf)

SELECTION OF AFGHAN COLD MEATS

LIGHT BITES

GOAT'S CHEESE, LEMON & THYME CIGARS (veg)

TURKISH FETA, MINT & NIGELLA SEED FILO CIGARS (veg)

SPINACH, PERSIAN FETA & PINE NUT PARCELS (veg)

POTATO, CAULIFLOWER & HERB TRIANGLES Parwana green herb & chilli chutney (vgn)

LENTIL, CHILLI & HERB SAMOSAS green chilli & feta relish (vgn available)

AFGHAN SPICED POTATO & PEA SAMOSA Parwana green herb & chilli chutney (vgn) POTATO, SPRING ONION & GOAT'S CHEESE HAND PIES (veg)

AFGHAN SPICED BEEF ONION SAUSAGE ROLLS spiced tomato relish

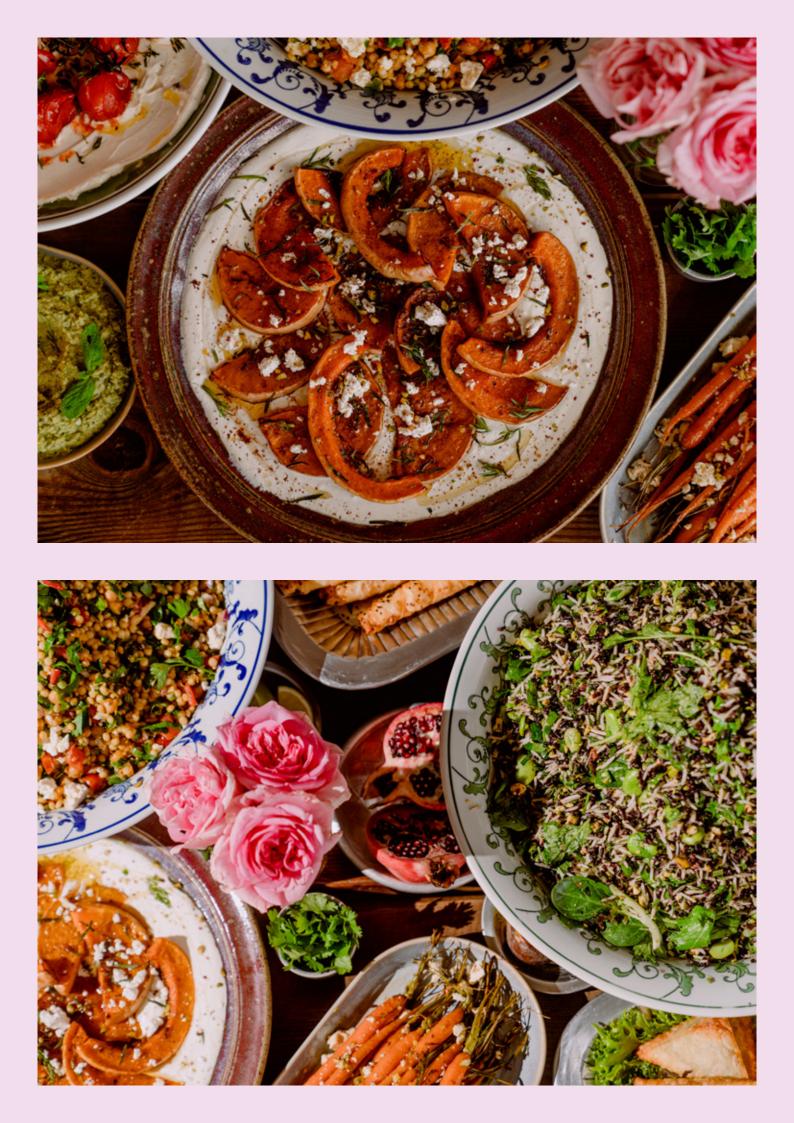
LAMB & SPINACH YOGHURT SQUARES

PERSIAN BEEF PASTRIES Parwana green herb & chilli chutney

MOROCCAN SPICED LAMB SAUSAGE ROLLS cumin & cardamom yoghurt

AFGHAN SPICED LAMB, POTATO & PEA SAMOSA Parwana green herb & chilli chutney









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