

# SHIRNI

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 آمدید



WWW.  
SHIRNI.COM.AU

EMAIL. SHIRNI@PARWANA.COM.AU

PH.  
0421 . 248 . 676

# PRICING

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## 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.

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## 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.

## SALADS

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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)

## DIPS

Served with Soft Afghan Bread\*

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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

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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

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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

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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

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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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