



Ferdows Garden

MENU

DF – Dairy Free
GF – Gluten Free
NF – Nut Free

BYO Corkage \$1.50 per person

Entrée

3 Dips & Bread ^{NF} \$12
Hommus, eggplant, tzatziki.

Kashk Bademjan ^{NF} \$5
Grilled eggplant and onion dip.

Mirza Ghassemi ^{DF, NF} \$5
Charcoaled eggplants and egg dip.

Must-o-Kheear ^{GF, NF} \$5
Persian style yoghurt and cucumber dip.

Must (Yoghurt mixed with your choice of one (1) of the following); \$7

-o-Bademjan ^{GF, NF} | Persian style yoghurt and eggplant dip.

-o-Esfenaj ^{GF, NF} | Persian style yoghurt and spinach dip.

-o-Musir ^{GF, NF} | Persian style yoghurt and garlic dip.

Bread \$3

Appetizers

Chips \$5

Dolma ^{DF, NF} \$4
Grape leaves stuffed with vegetables and rice, served cold.

Falafels ^{DF, NF} \$5

Seer Torshi ^{DF, NF} \$6
Persian style pickled garlic.

Torshi ^{DF, NF} \$5
Pickled mixed vegetables.

Zeytoon Parvardeh ^{DF, GF} \$5
Green olives marinated with Walnut & Pomegranate molasses.

Salads

Salad-e Shirazi ^{DF, GF, NF} \$4
Finely diced Persian style salad.

Salad-e Fasl ^{DF, GF, NF} \$4
Made with fresh vegetables currently in season.

DF – Dairy Free

GF – Gluten Free

NF – Nut Free

BYO Corkage \$1.50 per person

Mains

Kebabs

Koobideh DF, GF, NF \$13

Minced lamb kebabs cooked over charcoal, served with a bed of saffron rice, grilled tomato, pickled chilli, and onion & sumac salad.

Cooked medium or well-done.

Joojeh DF, GF, NF \$15

Lemon & onion marinated chicken cooked over charcoal, served with a bed of saffron rice, grilled tomato, pickled chilli, and onion & sumac salad.

Chenjeh DF, GF, NF \$15

Diced lamb kebabs cooked over charcoal, served with a bed of saffron rice, grilled tomato, pickled chilli, and onion & sumac salad.

Cooked medium or well-done.

Barg DF, GF, NF \$17

Beef fillet marinated for 12 hours in saffron & onion, cooked over charcoal, served with a bed of saffron rice, grilled tomato, pickled chilli, and onion & sumac salad.

Cooked medium or well-done.

Tastes of Persia

Negini DF, GF, NF \$17

Minced lamb kebab with pieces of chicken pressed on top, cooked over charcoal, served with a bed of saffron rice, grilled tomato, pickled chilli, and onion & sumac salad.

Bakhtiari DF, GF, NF \$24

Alternating pieces of chicken and diced lamb pieces, cooked over charcoal, served with a bed of saffron rice, grilled tomato, pickled chilli, and onion & sumac salad.

Soltani DF, GF, NF \$24

Koobideh and Barg kebabs, served with a bed of saffron rice, grilled tomato, pickled chilli, and onion & sumac salad.

Cooked medium or well-done.

Shahbaz DF, GF, NF \$24

Koobideh and Joojeh kebabs, served with a bed of saffron rice, grilled tomato, pickled chilli, and onion & sumac salad.

Mains continued...

Mains *(continued)*

Vaziri GF, NF \$24

Koobideh and Chenjeh kebabs, served with a bed of saffron rice, grilled tomato, pickled chilli, and onion & sumac salad.

Cooked medium or well-done.

Mixed DF, GF, NF \$29

Koobideh, Joojeh and Chenjeh kebabs, served with a bed of saffron rice, grilled tomato, pickled chilli, and onion & sumac salad.

Special Dishes

Lamb Shank GF, NF \$17

Slow cooked lamb shank served

with Rice.

or with Mashed potatoes and roast vegetables. **(add \$2)**

Zereshk Polo DF, GF \$17

Lemon and onion marinated Maryland chicken atop barberry infused saffron rice served with our special caramelised onion & saffron sauce and side of chips.

Vegetarian Plate NF \$15

Falafels, dolma, kashk bademjan, hummus and potato salad served with bread.

Share Plate for Two DF, GF, NF \$38

Joojeh, Koobideh and Chenjeh served with a bed of saffron rice, grilled tomato, pickled chilli, and onion & sumac salad.

Sofreh

Persian Banquet (\$42pp) (minimum 2 persons)

Starter

3 Dips & Bread,
Kashk Bademjan,
Falafel,
Dolmas

Main

Koobideh,
Joojeh,
Chenjeh

Dessert

Zoolbia & Bamieh,
Baklava

Desserts

Bastani <small>GF</small>	\$5
Persian saffron and rose water ice-cream with frozen cream pieces and crushed pistachios.	
Bastani & Pashmak <small>GF</small>	\$6
Persian saffron and rose water ice-cream with frozen cream pieces and crushed pistachios with Persian cotton candy.	
Bastani & Faloodeh	\$7
Persian saffron and rose water ice-cream with frozen cream pieces and crushed pistachios with Faloodeh.	
Faloodeh <small>DF, NF</small>	\$6
Thin vermicelli noodle mixed in semi-frozen syrup and rosewater.	
Zoolbia & Bamieh <small>DF, NF</small>	\$4
Zoolbia - deep-fried Persian dessert dipped in saffron infused syrup. Bamieh - bite sized Persian donuts dipped in saffron infused syrup.	
Baklava <small>DF</small>	\$3

Our Zoolbia, Bamieh & Faloodeh is supplied by our local Persian bakery.

Beyrami Bakery
203A Moggill Road, Taringa
0470 503 336
beyramibakery.com.au

Drinks

Cold Drinks

	Glass	Jug
Soft Drink Coke / Coke Zero / Diet Coke / Fanta / Sprite	\$3.50	\$10
Lemon Lime Bitters	\$3.50	\$10
Doogh Persian carbonated yoghurt drink with dried mint. Made fresh in house.	\$3.50	\$10
Juice Apple / Orange.	\$3.50	

Hot Drinks

Pot of Persian Chai A pot of Persian style tea with a cardamom infusion. <i>Serves up to 4 persons.</i>	\$5
Pot of Tea A pot of tea with your choice of English Breakfast / Earl Grey or Green tea. <i>Serves up to 4 persons.</i>	\$3

Lunch Specials

Sunday Only

Dizi the Persian Hot Pot

\$12

Slow cooked lamb with chickpeas, potato & tomato, served with a side of Turkish bread, fresh herbs and pickled vegetables.

Like us on Facebook

[like.ferdowsgarden.com](https://www.facebook.com/like.ferdowsgarden.com)

or

Use your QR Scanner



DF – Dairy Free
GF – Gluten Free
NF – Nut Free

BYO Corkage \$1.50 per person