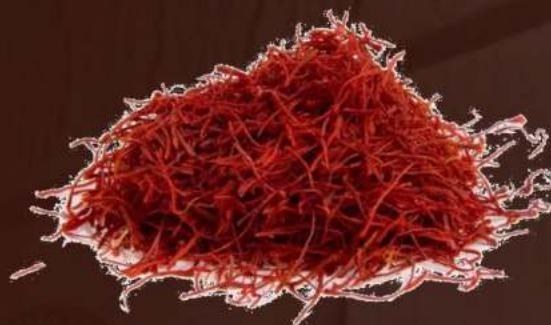


خوش آمدید

WELCOME TO

TASTE OF
Saffron
RESTAURANT

Persian and Mediterranean Cuisine



Saffron - The Wonder Spice

Saffron is a member of the iris family. Its violet coloured flowers bloom in autumn. To produce saffron, the stigmas are painstakingly handpicked at dawn, cut from the white style and then, to enhance the flavour, dried or toasted over a very low heat to a deep red to orange-red colour.

Apart from its well documented medicinal benefits, saffron is a culinary treasure. It energises dishes with its distinctive fragrance and earthy essence. Iran is the most important producer of saffron. It accounts for approximately 90% of the world production of saffron.

It takes 4,500 flowers to make up one ounce or about 80,000 flowers to produce just 500g of the spice making it the most expensive spice in the world. It is no wonder, therefore, that cheaper imitations have made their appearance.

At **Saffron**, quality is our hallmark and we take pride in sourcing only the most authentic produce for use in our preparations. Be assured, therefore, that with us you will always savour the true **Taste of Saffron**.



Allergy advice: Some dishes on our menu may contain tree nuts, wheat, seeds, gluten, eggs and other allergens. Please ask for assistance if you require any information regarding the dishes or ingredients. Where possible, our staff will advise you on alternative dishes. Those bringing celebration cakes, etc. should provide the relevant allergen information to their guests.

Please note: Prices in this menu are subject to change without notice.

Cold Starters and Sides

- 1. MAST-O-KHIYAR (V/GF) ماست خیار** \$8
Seasoned creamy yoghurt with diced cucumber, topped with dried mint
- 2. MAST-O-MOOSIR (V/GF) ماست موسیر** \$8
Homemade yoghurt dip with chopped shallots
- 3. HUMMUS (V) حموس** \$8
Mashed chick peas, blended with sesame seed Tahini, olive oil, lemon juice, salt and garlic. Served with Lebanese bread
- 4. AVOCADO DIP (V/GF) آواکادو دیپ** \$8
Deliciously creamy mashed avocados
- 5. BEETROOT DIP (V/GF) لبو دیپ** \$8
Mashed baby beets with chick peas and Tahini
- 6. TRIO OF DIPS (V)** \$20
Your choice of any three of the above. Served with Lebanese bread
- 7. DOLMEH (V/GF) دلمه** \$12
Vine leaves (8 pieces) stuffed with rice, herbs and our blend of spices
- 8. TORSHI (V/GF) ترشی** \$8
Mixed pickle of chunky cauliflower, cabbage, celery, carrots and seasonal vegetables
- 9. ZEITON PARVARDEH (V/GF) زیتون پرورده** \$9
Marinated mixed olives and crushed walnuts drizzled with a tangy pomegranate sauce
- 10. MIXED OLIVES (V/GF) مخلوط زیتون** \$15
A medley of Mediterranean olives with feta cheese and a herbal dressing
- 11. SHIRAZI SALAD (V/GF) سالاد شیرازی** \$8
A colourful refreshing salad with chopped cucumbers, tomatoes, red onions and mint. Dressed with grape verjuice and lemon juice
- 12. HUBUBAT SALAD (V/GF) سالاد حبوبات** \$16
An all-time Persian favourite with beans, corn, olives and Persian feta
- 13. CHEESY OLIVE SALAD (V/GF) سالاد یونانی** \$15
A combination of lettuce, tomatoes, cucumber, olives and Persian feta
- 14. GARDEN SALAD (V/GF) سالاد فصل** \$8
Mixed salad leaves, cucumber, tomatoes and herbs seasoned with a lemony mayonnaise dressing

V = Vegetarian GF = Gluten Free

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MIRZA GHASEMI



KASHK-E-BADENJAN



MACARONI SALAD



CHICKEN WINGS



SHIRAZI SALAD



FRESH GREEN SALAD



ZEITON PARVARDEH



TORSHI

Warm Starters and Sides

- | | |
|--|---------|
| 15. ASH JO سوپ جو (GF) | \$8 |
| A hearty soup with shredded chicken, oats, beans and vegetables | |
| 16. ASH RESHTE (V) آش رشته | \$10 |
| Traditional Persian soup with flour noodles, chick peas, mixed beans, herbs and a creamy whey. Subject to availability | |
| 17. MIRZA GHASEMI (V/GF) میرزا قاسمی | \$12/16 |
| Sautéed eggplant, chopped tomatoes, and garlic, drizzled with olive oil and topped with an egg (Small/Large) | |
| 18. KASHK-E-BADEMJAN (V/GF) کشک بادمجان | \$12/16 |
| Mashed eggplant with fried onions, special herbs, garlic and topped with crushed walnuts (Small/Large) | |
| 19. TEMPURA PRAWNS میگو سوخاری | \$16 |
| Deep fried crispy tempura battered prawns | |
| 20. CHICKEN WINGS (GF) بال و کتف | \$18 |
| Barbecued wings, marinated in a creamy Persian mayonnaise, saffron and lemon juice | |
| 21. SAMBUSEH (V) سمبوسه | \$12 |
| A medley of vegetables, wrapped in pastry and deep fried. Served with a side of chips | |
| 22. SAFFRON MIXED APPETIZERS | \$48 |
| A delicious combination of two cold and two warm starters of your choice | |
| 23. CHIPS (V/GF) سیب زمینی سرخ کرده | \$6/9 |
| Small/Large | |

Chef's Specials

Please ask our friendly staff for our
 Chef's Daily and Weekend Specials

Barbecues and Grills

- 24. KOOBIDEH KEBAB (GF) کوبیده کباب** \$18/28
 One or two skewers of minced lamb kebabs seasoned with spices and char-grilled to perfection. Served with grilled tomato Extra skewer: \$12
- 25. JOOJEH KEBAB (GF) جوجه کباب** \$18/28
 One or two skewers of boneless chicken thigh fillets marinated in olive oil, lemon juice and saffron. Served with grilled tomato. Extra skewer: \$12
- 26. JOOJEH TORSH KEBAB (GF) جوجه کباب ترش** \$32
 Char-grilled boneless chicken thigh fillets marinated in pomegranate molasses, walnuts, herbs and saffron. Served with grilled tomato
 Extra skewer: \$14
- 27. SHISH KEBAB (GF) شیش کباب** \$30
 Two skewers of succulent boneless chicken grilled with capsicum and onions. Served with grilled tomato
 Extra skewer: \$13
- 28. CHENJEH KEBAB (GF) چنجه کباب** \$32
 Tender boneless pieces of diced lamb, marinated and char-grilled to perfection. Served with grilled tomato
 Extra skewer: \$14
- 29. BARG KEBAB (GF) برگ کباب** \$32
 Marinated lamb backstrap, tenderised, skewered and char-grilled to perfection. Served with grilled tomato
- 30. SHISHLIK (GF) شیشلیک** \$40
 Succulent lamb cutlets, marinated and char-grilled to perfection. Served with grilled tomato
- 31. BAKHTIARI KEBAB (GF) بختیاری کباب** \$32
 A combination of one skewer each of Joojeh (chicken) and Chenjeh (lamb) kebabs, served with grilled tomato
- 32. SOLTANI KEBAB (GF) سُلطانی کباب** \$42
 A combination of one skewer each of Koobideh (lamb) and Barg (lamb) kebabs, served with grilled tomato
- 33. MOMTAZ (GF) ممتاز** \$30
 Combination of one skewer each of Koobideh (lamb) and Chenjeh (lamb) kebabs, served with grilled tomato

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All grills and stews are served with complimentary saffron rice

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CHELO KEBAB KOOBIDEH



SHISHLIK



JOOJEH KEBAB



MIXED GRILL



SOLTANI KEBAB



BARG KEBAB



MOMTAZ



CHENJEH KEBAB

Barbecues and Grills

- 34. MAKHSOOS** (GF) مخصوص \$28
Combination of one skewer each of Koobideh (lamb) and Joojeh (chicken) kebabs, served with grilled tomato
- 35. NEGIN KEBAB** (GF) نگین کباب \$35
Two skewers of Koobideh (minced lamb) kebabs, topped with marinated chicken. Served with grilled tomato
- 36. MIXED GRILL** (GF) میکس کباب \$40
Combination of one skewer each of Koobideh (lamb), Chenjeh (lamb) and Joojeh (chicken) kebabs, served with grilled tomato
- 37. SAFFRON PLATTER FOR 2/4 PERSONS** \$75/125
A feast of assorted kebabs, salad and chips, served with a variety of rice seasoned with saffron, dill and barberries
- 38. QUEEN KAYNAZ FEAST FOR 4-5 PERSONS** \$150
A feast of 2 lamb shanks, 2 chicken quarters and choice of two stews, served with salad, Torshi, Tah dig and a variety of rice seasoned with saffron, dill and barberries
- 39. KING CYRUS FEAST FOR 4-5 PERSONS** \$150
A feast of Barg, Shishlik, Koobideh kebabs and chicken on bone, served with salad, Torshi, Tah dig and a variety rice seasoned with saffron, dill and barberries

Catering Services



We offer affordable solutions for all your weddings, birthday parties, anniversaries and corporate events.

We specialise in catering for up to 100 guests in-house and 600 guests off-site.

Just select the dishes from our extensive menu or plan your own.

Leave the rest to us and we will ensure that your event is a resounding success.

Stews and Rice Dishes

- 40. GHEYMEY (GF) خورشت قیمه** \$25
Slow-cooked lamb stew with split peas in a rich tomato sauce
- 41. GHEYMEY BADEMJAN (GF) خورشت قیمه بادمجان** \$28
Lamb stew with split peas and fried eggplant in a rich tomato sauce
- 42. ZERESHK POLO (GF) زرشک پلو** \$25
Slow cooked chicken in tomato sauce served with sautéed vegetables
- 43. CHELO MAHICHE ZAFRANI (GF) چلو ماهیچه** \$28
Slow-cooked lamb shank, served with sautéed vegetables, and Saffron rice
- 44. BAGHALI POLO MAHICHE (GF) باقالی پلو ماهیچه** \$32
Slow-cooked lamb shank, served with sautéed vegetables and Baghali Polo (rice with broad beans)
- 45. DIZI SANGI WITH TORSHI (GF) دیزی** \$30
Slow-cooked lamb stew with potatoes, tomatoes and mixed beans. Accompanied by pickled vegetables
- 46. GHORMEH SABZI (GF) خورشت قورمه سبزی** \$25
Slow-cooked lamb stew with red kidney beans and a mixed herbs sauce
- 47. FESENJAN (GF) خورشت فسنجان** \$30
Chicken stew with a tangy pomegranate sauce and crushed walnuts. A Persian classic
- 48. GHALYE MAHI (GF) قلیه ماهی** \$30
Barramundi fillets cooked in a coriander and herb sauce

All grills and stews are served with complimentary saffron rice

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GHEYMEY



GHORMEH SABZI



ZERESH POLO



CHELO MAHICHE

Stews and Rice Dishes

- 49. TAH-DIG CRISPY SAFFRON RICE** (V/GF) ته دیگ \$12
Specially crafted Saffron rice with a delicious crispy golden crust, considered to be the best part of the rice among Persian food lovers
- 50. TAH-CHIN** (GF) ته چین \$30
Rice with shredded chicken, yoghurt, egg and a crispy saffron crust
- 51. TAH-CHIN BADEMJAN** (GF) ته چین بادمجان \$35
Rice with shredded chicken, eggplant, yoghurt, egg and a crispy saffron crust
- 52. BAGHALI POLO** (V/GF) باقالی پلو \$9
Rice with broad beans and fresh dill
- 53. SHEVID POLO** (V/GF) شوید پلو \$6
Rice, flavoured with fresh dill

Vegetarian Dishes

- 54. BAMIEH** (V/GF) بامیه \$24
Baby okra, spices and herbs in tomato sauce, served with Saffron rice
- 55. KHORESHT ESFENAJ** (V/GF) خورش اسفناج \$24
Potatoes and chopped spinach in a special tangy sauce, served with Saffron rice
- 56. MIXED VEGETABLES** (V/GF) سبزیجات آبیژ \$20
Mixed seasonal vegetables in yoghurt sauce, served with Saffron rice
- 57. MIXED GRILL (VEGETARIAN)** (V/GF) کریل سبزیجات \$24
Grilled corn, capsicum, mushrooms and seasonal vegetables, served with Saffron rice
- 58. ADDAS POLO** (V/GF) عدس پلو \$22
Saffron rice with green lentils, fried onions, sultanas, and a yoghurt side

Breads

- 59. LEBANESE BREAD** نان لبنان \$3
- 60. TAFTOON BREAD** نان تافتون \$4
- 61. TURKISH BREAD** نان ترکی \$4

V = Vegetarian GF = Gluten Free

Desserts

- 62. BAKLAVA (V) باقلوا** \$10
 A rich Mediterranean dessert pastry made of layers of filo filled with chopped nuts and sweetened with syrup
- 63. PERSIAN ICE CREAM (V/GF) بستنی زعفرانی** \$12
 Traditional Persian ice cream delicately flavoured with vanilla, saffron, pistachios and crushed walnuts
- 64. FALOODEH (V/GF) فالوده** \$12
 A delicious combination of iced vermicelli noodles, rose water and sugar, finished with a touch of lemon juice
- 65. FALOODEH WITH PERSIAN ICE CREAM (V/GF)** \$18
 All the goodness of Faloodah with a serving of Persian ice cream
- 66. CARROT & ICE CREAM FLOAT (V/GF) اب هویج بستنی** \$12
 Fresh carrot juice topped with saffron flavoured traditional Persian ice cream and crushed walnuts

Drinks

- 67. DOOGH (SALTY LASSI) (V/GF) دوغ** \$4 /5/12
 Cup/Bottle/Jug
- 68. SOFT DRINKS/JUICES** Can/Bottle \$4/5
- 69. CHIA AND SAFFRON DRINK چای ایرانی** \$10
 Chilled Saffron flavoured drink with Chia seeds
- 70. PERSIAN NON-ALCOHOLIC BEER** \$5
- 71. PERSIAN TEA چای ایرانی** Cup/Pot \$3/9
- 72. SAFFRON TEA چای زعفرانی** Cup/Pot \$5/12
- 73. HERBAL TEA دمنوش** \$5
 Cinnamon/Ginger/Lemongrass/Masala
- 74. SPRING WATER** \$3
- BYO CORKAGE** (per person) \$3
- CAKE CORKAGE** (per person) \$2

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FALOODEH WITH
PERSIAN ICE CREAM



BAKLAVA



DOOGH (SALTY LASSI)





PARTIES AND EVENT CATERING

At **Saffron** we take pride in serving the rich and authentic flavours of Persia featuring fresh herbs, spices and local produce.

We are equally adept at Afghan and Arabic cuisines.

So whether it is a birthday, anniversary or a corporate event, we are fully equipped to provide you with our exemplary personalised service.

Just select your preferences and leave the rest to us.

We can cater to 100 guests in-house and up to 600 guests for off-site events.

TAKE-AWAY ORDERS

Have unexpected guests or just feeling a bit lazy to cook? No worries! Help yourself to our Take-Away Menu and enjoy our mouth watering dishes at home.

Order your take-away on **07 3158 8142** or **0426 337 206**

OUR HOME DELIVERY PARTNERS

UBER EATS

DOORDASH

Saffron TASTE OF
RESTAURANT
Persian and Mediterranean Cuisine

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