

Vegetarian Dishes



Kalam Polo (V, NF) **\$20**
 Finely chopped cabbage and spicy tofu, sautéed in a spiced onion and tomato base, mixed with rice.



Vegetarian Gheymeh Stew **\$20**
 (V, NE, GF)
 Sautéed mushrooms and yellow split peas, cooked with tomato sauce, dried lime and Persian spices. Served with saffron rice.



Vegetarian Bamieh Stew (V, NE, GF) **\$20**
 Okra, sautéed mushrooms, diced tomatoes and spices. Served with saffron rice.



Loobia Polo (V, NE, GF) **\$20**
 A Persian Favourite! Green beans, soy meat and mushrooms, cooked with spices in a tomato base, mixed with rice.



Vegetarian Ghormeh Sabzi Stew **\$20**
 (V, NF)
 Blended persian herbs (mix of parsley, fenugreek and coriander), red kidney beans, halloumi cheese, and dried lime. Served with saffron rice.



Vegetarian Fesenjan Stew (V, GF) **\$21**
 Our sweet & sour stew, a delightful combination of sautéed mushrooms, pomegranate sauce, ground walnuts, honey and Persian spices. Served with saffron rice.

*Please advise us if you want your rice without butter (vegan rice).

Dessert



Vegan Baklava \$6



Bastani \$9



Homemade Tiramisu \$8

Please ask our friendly staff to know more about our sweet treats.

Drinks



Spring Water \$3

Sparkling Water (750ml) \$7

Persian Hot Tea \$3 / \$10
 (tea cup / teapot)

Doogh 'Salty Lassi' \$5 / \$9
 (glass / bottle)
 Persian yoghurt drink



Soft Drinks (can / glass bottle) \$3.50 / \$4.50

Juices \$5
 Orange, Apple



RECOMMENDED: PERSIAN GOLD (500ml) \$5

Our unique house-made drink with saffron, rose water, sophia seeds and honey

Non-alcoholic Beer \$5
 Malt, Pomegranate, Peach, Apple or Lemon



Ice Tea \$4
 Peach, Lemon or Mango

Coffee \$4.50
 Long Black, Cappucino, Latte, Flat White
Short Black \$4

ONE BILL PER TABLE

We regret that we cannot provide separate checks.
 We apologise for any inconvenience.



FOR PICK UP AND DELIVERY, ORDER ONLINE:
www.shirazgoldcoast.com
info@shirazgoldcoast.com

@ShirazGoldCoast



100% HALAL
 MIDDLE EASTERN CUISINE
 VEGETARIAN SPECIALS



3106 Surfers Paradise Blvd (opposite Trickett St)
 +61 (7) 5679 3941

Open for Lunch & Dinner
 7 days from 11:45am – 9:30pm



Entrees & Sides

Soup of the Day \$7.5

Kashk-e-Badenjan (V, NF) \$9

Persian style eggplant dip with special Shiraz herbs and spices. Served with Turkish bread.

Hummus (V, NF) \$7

House-made chickpea and tahini dip served with Turkish bread.

Mast-o-Khiar (V, GF, NF) \$6

A refreshing mix of yoghurt and cucumber with a touch of mint.

Mast-o-Musir (V, GF, NF) \$6

Yoghurt with a flavour boost from scallions (shallots).



Torshi (V, NF) \$7

A great side Persian-style pickled vegetables

Shirazi Salad (V, GF, NF) \$7

Most popular Persian salad! Cucumbers, tomatoes, onions, mint. Tossed in olive oil and lemon juice.

Chips (V, NF) Small \$5.5

Large \$7

Turkish Bread (V) \$3



Trio Entrees & Sides \$18

(V, NF)

Kashk-e-Badenjan, House-made Hummus and a choice of: Mast-O-Khiar or Mast-O-Musir. Served with Turkish bread.



Zeytoon Parvardeh (V, GF) \$8

Persian style marinated olives with pomegranate sauce and crushed walnuts.



Garden Salad (V) \$9

A tasty mix of garden delights (lettuce, cabbage, carrots, capsicum, corn kernels) topped with feta cheese and sesame seeds.

Dressings options - House mayo herb sauce, lemon and olive oil



Main Dishes



Zereskh Polo (GF, NF) \$23

Slow-cooked chicken maryland in a tomato sauce with a hint of cinnamon & Persian spices. Served with saffron rice and barberries.



Shishlik (GF, NF) \$35

Tender grilled marinated lamb cutlets served with grilled tomato, saffron rice and barberries.



Shaahi Kabob (GF, NF) \$28

A meal fit for a king! A skewer of minced lamb and a skewer of boneless chicken. Served with saffron rice and grilled tomato.



Noon-o-Kabob (NF) \$23

Two skewers of grilled Koobideh (minced lamb) or two skewers of Joojeh (boneless chicken) or a mix of both. Served over Lebanese bread with grilled tomato.



Bakhtiari Kabob (GF, NF) \$23

One skewer of grilled Joojeh (marinated chicken thigh fillet) and Chenjeh kabobs (marinated chunks of lamb), served with saffron rice and grilled tomato.



Lamb Shank with Baghali Polo (GF, NF) \$25

Tender slow cooked lamb shank with green rice (mixture of rice, broad beans, dill, herbs & Persian spices).



Chelo Koobideh 1 Skewer \$20

(GF, NF) 2 Skewers \$27

A Persian favourite! Grilled minced lamb kabob(s) Served with saffron rice and grilled tomato.



Torsh Kabob (GF) \$27

Grilled pieces of juicy lamb marinated in pomegranate sauce and ground walnuts. Served with saffron rice and grilled tomato.



Chenjeh Kabob 1 Skewer \$25

(GF, NF) 2 Skewers \$33

Grilled juicy chunks of Persian-style marinated lamb back-strap. Served with saffron rice and grilled tomato.



Joojeh Kabob 1 Skewer \$21

(GF, NF) 2 Skewers \$28

Boneless marinated chicken thigh fillet, grilled to perfection! Served with saffron rice and grilled tomato.



Shiraz Special Mix Plate (Suits 2) (GF, NF) \$46

A skewer of Joojeh (boneless marinated chicken), a skewer of Koobideh (minced lamb) and one skewer of Chenjeh (marinated chunked lamb). Served with fluffy saffron rice and grilled tomato.

Extra Koobideh Skewer \$12

Extra Joojeh Skewer \$13

Extra Chenjeh Skewer \$15

Extra Rice \$6

Extra Green Rice \$7

Extra Rice with Barberries \$7

Persian Stews



Ghormeh Sabzi (GF, NF) \$20

Chunks of tender lamb cooked with blended persian herbs (mix of parsley, fenugreek & coriander), red kidney beans and dried lime. Served with saffron rice.



Gheymeh (GF, NF) \$20

Chunks of tender lamb fried in onion, yellow split peas, cooked in a tomato base, with dried lime and Persian spices. Served with saffron rice.



Fesenjan (GF) \$21

Our sweet & sour stew made with chicken, pomegranate sauce, ground walnuts, honey and Persian spices. Served with saffron rice.



Bamieh (GF, NF) \$20

Okra, slow cooked with pieces of tender lamb, diced tomatoes and spices. Served with saffron rice.

GF = Gluten Free, NF = Nut Free, V = Vegetarian

All items on the menu are 100% HALAL. Please inform us of any allergies or dietary requirements. Our kitchen contains nuts.