



ZAAFRAN

MOROCCAN & INDIAN

RESTAURANT

OPEN 7 DAYS

LUNCH

MON - SUN: 11:30AM TO 2:00PM

DINNER

MON - SUN: 4:00PM TO 9:00PM

APPETIZERS

bissara soup – 11 (V, DF, GF) add meat: 4
slow-cooked mix bean soup, Moroccan spices, pita bread

harira soup - 11 (V, DF, GF) add meat: 4
Moroccan style roasted tomato & capsicum, chickpea, pita bread

onion bhaji – 6 (V, DF, GF)
finely sliced onion, aromatically spiced chickpea batter, fried to crispy perfection

samosa – 6 (V, DF)
pastry with a savoury filling, roasted cumin, spiced potato, green peas

dolmades – 9 (V, DF, GF)
Greek little vine leaves rolls, stuffed herb rice, roasted capsicum & tomato sauce

crispy jalapeno bites – 9 (V)
melted cheese balls, diced jalapeno, deep fried

falafel pita pocket – 11 (V)
half pita, grilled falafel, roasted garlic & beetroot hummus, Greek yoghurt-mint sauce

lemon/tikka chicken sizzler – 13 (GF)
tandoor grilled overnight marinated chicken, served in a sizzler, tzatziki sauce

salt & pepper squids - 13
crunchy salt & pepper squid, salad & dip

chicken lollipop – 15 (DF)
Nepalese style chicken drummettes, roasted garlic & sweet chilli dip

garlic prawn sizzler – 17 (GF)
garlic olive oil & spices marinated prawns served in a sizzler, Greek yoghurt-mint sauce

lamb tenderloins - 17
north African spiced lamb tenderloin, overnight marinated, grilled, Greek yoghurt-mint sauce

mix entree platter

meat mix- onion bhaji, samosa, lemon chicken, garlic prawns & dips - 21

vegan – onion bhaji, samosa, falafel, pita bread & dips – 15 (V, DF)

V - Vegetarian

DF - Dairy Free

GF - Gluten Free

SOUVLAKI

your choice of grilled, sliced iceberg, tabouli, Zaaf's special sauces, pita

grilled chicken 14.9

grilled garlic prawns – 15.9

grilled falafel & feta – 13.9

mix grill (your choice of any 2 grilled) – 17.9

grilled lamb – 15.9

grilled marinated fish – 15.9

vegan – 12.9

add xtra meat/falafel: 4

***zaafs special sauces:** Greek yoghurt & mint, roasted capsicum & tomato, roasted garlic & beetroot hummus, sriracha mayo

SOUV COMBO
chicken souvlaki,
fries, soft drink
17.9

ZAAFRAN SIGNATURE SALADS

your choice of grilled, 3 sides, Zaafr's special sauces, roasted almonds, roasted mix seeds

	snacks	hearty
grilled chicken	14.9	16.9
grilled lamb	15.9	17.9
grilled garlic prawns	15.9	17.9
grilled marinated fish	15.9	17.9
grilled falafel & feta	13.9	15.9
vegan	12.9	14.9

	sides	
Moroccan cous-cous	roast vegetable	beetroot & carrot salad
Mediterranean pasta salad	brown rice	Greek salad
chickpea salad	tabbouleh salad	salad of the day

(add smoked cheese: 2)

GRILL COMBO
chicken salad.
pita bread
& soft drink
17.9

MORROCCAN STYLE MAINS

tagine

rich & aromatic savoury stew, olives, lemon, served with cous-cous, roast vege, choice of your protein:

chicken - 17.9
prawns - 19.9

lamb - 19.9
fish - 19.9

add pita: 4

vegan - 16.9

lamb shank - 19.9

slow-cooked with herbs, tomatoes, chickpea, carrot, lemon zests, apricot, brown rice

add pita: 4

FEAST PLATTER- SHARING MEAL FOR 2

meat feast platter - 43.9

lamb tagine, grilled chicken, cous-cous, roast vege, Greek salad, pita, fries, tzatziki

seafood feast platter - 43.9

fish tagine, garlic prawns, cous-cous, roast vege, Greek salad, pita, fries, tzatziki

vegan feast platter - 37.9

vegan tagine, grilled falafel, cous-cous, brown rice, beetroot & carrot salad, pita, fries, harira dip

NAAN, BREAD & SIDES

plain naan - 3.5
pita bread - 4
extra sauce - 1.5

garlic naan - 4
cheesy pita - 5
extra meat - 4

cheese & garlic naan - 5
pappadums - 2.9
extra seafood - 5

1 ❤️ MYSELF
choice of your
entrée
main
dessert
35

**KIDS
MENU
AVAILABLE**

butter chicken
on chips - 15.5
chicken on chips - 15.5
surprise me - 15.5

AUTHENTIC INDIAN CURRIES

all curries served with aromatic basmati rice

butter chicken / mango chicken (GF)

everyone's favourite, boneless tandoor chicken, tomato, cashew, cream, dried fenugreek leaves

tikka masala (V, GF)

English/India disputed origin, tomato, onion, capsicum, ginger, garlic, cream

korma (V, GF)

Mughlai cuisine, onion, ginger, garlic, cashew, cream, dried fenugreek leaves, cardamom powder

vindaloo (V, GF)

Goan dish, caramelized onions, curry paste, vinegar, ginger, chillies, jalapeno, garlic, chickpeas, lentils, garam masala

kadai (V, GF)

North India popular, cumin & fennel seeds, red chillies, tomato, onion, capsicums, fenugreek leaves, ginger, cooked in Indian wok

rogan josh (V, GF)

Kashmiri origin, kashmiri chillis, garam masala, green cardamom, onion & tomato

choose your protein

	regular	large
chicken	13.9	17.9
lamb	14.9	18.9
prawns	14.9	18.9
fish	14.9	18.9
paneer	13.9	17.9
vegan	13.9	17.9

CURRY COMBO
 any curry of your choice,
 rice, plain naan
 & soft drink
16.9

all curries are cooked mild.

let us know your palate, medium, hot or extreme.

SWEET TREAT – 11.9

all desserts are served with scoop of ice-cream

brownie – warm chocolate brownie, chocolate sauce, lots of love

(GF)

toblerone – ice-cream, chocobar & your choice of baileys, kahlua, frangelico

gulab jamun - moist milk cake ball dipped in rose scented sugar syrup, ice-cream

sweet pita – almond butter, chocolate hazelnut spread, grilled pita

sundae – vanilla ice-cream, chocolate sauce, cherry, marshmallows

FOOD ALLERGY: please be advised that our food may contain dairy, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.