



Farzi Café is a Modern Spice Bistro serving cutting edge avant–garde Indian cuisine with a twist.
The techniques might be new, the ingredients might be global, but the focus is on unapologetic authenticity that still suits every palate.

SOUPS & SALADS

 Edamame truffle chowder soup, masala lavash (v) edamame beans cooked with indian spices, flavoured stock, masala lavash, truffle haze	\$11
Chicken mulligatawny soup, cumin khari traditional chicken and lentil soup served with cumin puff pastry	\$13
Mix greens pears salad, honey citrus (v) seasonal greens tossed in citrus dressing \$ poached pear	\$9
Add-on butter chicken	\$7
Add tofu (v)	\$6
Add tandoori prawn	\$10
Chickpea pomegranate salad (v) kabuli chana and avocado tossed in curry oil vinaigrette	\$9
Chicken koshimbir salad (n) grilled chicken tossed in bhurani cream, crushed cumin & peanut, served with mango and carrot	\$12

ROASTS & GRILLS

Vilayati lamb chops, smoked yoghurt chilli garlic marinated lamb chops, smoked yogurt & garlic chutney	\$32
Steak and ale pie, herbs sauce grilled steak served with flavoured sauce	\$28
Mustard salmon tikka, raw mango dust salad, roast pepper chutney	\$27
Bhatti ka murgh, garlic cream (fire) spice rubbed roasted chicken legs with spices served with garlic cream	\$19

PAO & SLIDERS

Seared beef sliders beef slices, garlic mushrooms, caramelized onions, spiced fries	\$20
 Butter chicken bao butter chicken and chilli mayo layered steamed bao	\$15
Mumbai vada pav (v) temperd potato dumplings served in an indian bun, tempered chillies	\$12
Pulled beef gruyere kulcha stuffed gruyere cheese kulcha served with spiced beef	\$18
Wok tossed mushroom, smoked cheddar kulcha (v) spiced mushroom and smoked cheddar stuffed kulcha	\$15


SIDES

Selection of chutney	\$7
Masala laccha onion and cucumber	\$7
Water chestnut and bell pepper raita	\$8
Tadke wala dahi	\$8

SMALL PLATES

Deconstructed paani puri (v) crisp tart, green apple and relish served with mint and tamarind water	\$18
 Hass avocado chaat (v) avocado flavoured with indian spices, beetroot gel	\$16
 Bombay bhel (v) countryside street food, tangy sauces, dragon fire	\$16
Field mushrooms (v) exotic wild mushrooms, garlic pepper cream, truffle haze broken walnuts	\$16
 Dal-chawal arancini (v) lentils risotto balls, pickled mayo, poppadom rolls	\$18
Tandoori soya chops, bhurani cream (v) tandoori yoghurt marinated soya chops, cooked in clay oven	\$18
Chipotle paneer tikka, capers raita (v) spiced rubbed cottage cheese tikka tossed with chipotle	\$20
 Tempura fried prawns, kumquat chilli air, tobanjan tobiko batter fried prawn, chilli mayo, a top lemon and chilli foam	\$27
Awadhi mutton seekh kebab, cheese core jalapeño raita mint lacha, spiced	\$22
 Black sesame chicken tikka sesame marinated chicken cooked in clay oven served with chicken liver pate	\$20
Guntur chilli chicken, chilli oil wok tossed chicken, curry leaves, garlic & pepper	\$19
 Deconstructed shepherd's pie-tawa aloo our version of deconstructed pie, spiced seared beef chunks, mashed potato	\$25
Lahori chicken, tempered yoghurt slow cooked chicken spiced rub served with tempered yoghurt, lacha onion	\$22
Amritsari halibut fish & chips, chukka pea mash crum fried fish flavoured with indian spices, green peas mash	\$28

BIRYANI

 Lamb shawarma biryani, capers raita 8 hrs cooked leg of lamb, masala lavash, capers raita	\$22
Chicken parda biryani, bhurani raita dum pukht style of chicken, covered by puff pastry sheet	\$21
Asparagus pulao, coconut pickle raita asparagus tossed with rice served with fresh coconut pickle and raita	\$19

 Farzi favourites (v) Suitable for Vegetarians  Vegan (n) Nut allergy

Please note that our extensive menu is prepared using many ingredients including allergens. While every care is taken, we cannot completely eliminate the risk of allergen transfer.

15% gratuity will be added for party of 6 or more.



MAINS

 Herb crusted paneer tikka, bocconcini chat, tomato makhani, sun dried tomato naan (v) tandoori cottage cheese, bocconcini and basil salad, rich tomato gravy	\$25
Jiggs kalra dal makhni, garlic naan (v) slow cooked black lentils, butter & cream	\$20
Root vegetable kofta, fennel leaves naan (v) root vegetable dumplings served with flavoured curry	\$21
Pao bhaji, black garlic butter, truffle pao (v) mumbai street style bhaji, chilli garlic truffle pao	\$18
Confit palak ricotta balls, ghee paratha (v) ricotta dumplings tossed in palak curry, flavoured elephant garlic	\$22
 Exotic mushroom ghassi, lachha paratha (v) crispy shrooms served with south indian flavoured curry	\$21
Hand pulled butter chicken, tomato makhani, garlic naan tandoori marinated chicken served in rich tomato gravy	\$28
 CTM, chicken tikka masala cornish cheese naan a traditional classic, tender chicken morsels, san marzano curry	\$28
Trout alleppey curry, coconut rice south indian tangy curry, pan seared trout	\$27
 Mutton irrachi pepper fry, malabar paratha blackpepper and coconut flavoured lamb with curry leaves	\$27
Lamb shank nihari, saffron kulcha slow cooked lamb shanks in flavoured curry overnight	\$30

TRADITIONAL INDIAN BREADS

Lachha parathan, garlic naan, tandoori roti, butter naan	\$5
Steamed rice	\$5
Wild garlic potato mash	\$7

DESSERTS

 Ras malai tres leches carrot cream, rose petals net, saffron n pistachio condensed milk	\$18
 Parle g cheese cake milk custard, cookie dough essence, gems	\$16
Chocolate dirt pile deconstructed chocolate mud served with ice cream and hot chocolate	\$18
Pheni nest, maple syrup pheni nest, mini rasgulla and maple syrup	\$21
 Gulab jamun 2.0 frozen rabri	\$21



CHAMPAGNE & SPARKLING

Mionetto This award-winning Prosecco offers vivid fruit character and persistent effervescence. On the palate the notes of Asian pear, honey and lees give way to a creamy mouthfeel with pleasant stonefruit, chocolate and mineral hints. Serve well chilled with a selection of cured meat, cheese, and crisps.	\$14 \$45	Queenston Mile Pet Nat Pinot Noir Rose, Niagara 100% Pinot Noir harvested September 30, 2019, at 21.4°Brix from our Estate Vineyard. Hand-bottled during wild fermentation on November 29, 2019. This wine was left unfiltered on lees for extended	\$140
Flama d'or brut Cava, Spain NV Bright, straw-coloured appearance. Vivacious palate with notes of apple, pear, and a hint of citrus. Fine, pleasant, and persistent mousse and overall elegance. Méthod tradicionel.	\$50	Queenston Mile Vineyard, Mile High Rose Sparkling, Niagara 100% Pinot Noir from the estate's St. David's Bench vineyard. The pretty nose is all about the fresh red berries, cran-cherry, and herbs. It's delicious on the palate and redolent in fresh-crushed red fruits, herbs, freshness through the finish and just a kiss of sweetness.	\$140
Fielding Rose Sparkling, Niagara, Vegan This Sparkling Rosé has aromas of ripe strawberries, red cherries, watermelon, and nectarine as well as light notes of flint and toasted bread. The red fruit notes carry through onto the palate, which is fresh, fruit-forward, lively, and well-balanced with a pleasant and refreshing spritz due to the fine bubbles.	\$90	Jacques Lorent Champagne Gran Reserve Produced from grapes grown in the Marne Valley, this Meunier-dominated Champagne is ripe, fruity and with an attractive balance of fresh apple and citrus flavors	\$150
Moët & Chandon Brut Imperial Fruity, citrusy, light notes of fresh nuts and brioche	\$35 \$160	Dom Pérignon Vintage Dom Pérignon is made with many grapes from Grand Cru vineyards, but each blend always includes grapes from the original plot in the Abbey of Hautvillers, which is classified as Premier Cru fruit.	\$400

WHITE WINE	5oz/8oz/Bottle	RED WINE	5oz/8oz/
Creekside Pinot Grigio, Niagara, Vegan Classic Italian style acidity and minerality with Niagara flavours of golden delicious apple, melon, pear, and zesty citrus	\$9 \$13 \$40	Salvalai Pinot Noir, Italy, VeganBottle An expressly lush Pinot Noir from the Veneto region. Hand-picked and deeply coloured, perfumed with shades of cherry fruit and a hint of forest floor.	\$11 \$16 \$50
Creekside Sauvignon Blanc, Niagara, vegan Juicy grapefruit and mango are highlighted by fresh spring pea pods on the nose. Dry, crisp, and refreshing with zesty lime. Fantastic intensity and length.	\$9 \$13 \$40	Les Javelles Pinot Noir, Provence With its pale pink colour, this wine is brilliant in aspect. It is extremely fruity and fragrant, with powerful aromas of strawberry, sour cherry, and grenadine along with citrus notes (pink grapefruit).	\$14 \$20 \$60
Franschhoek, SouthAfrica, SauvignonBlanc Tangy, cool climate tropical and citrus centered aromas with a pure graceful core of gentle ripe fig, grapefruit, and pineapple.	\$60	Bogle Pinot Noir, California, Vegan Heady scents of ripe summer strawberries make a lovely first impression, while hints of crushed violets and sweet dried herbs resonate on the nose. Refined and nuanced, the mouthfeel softens as layers of cherry fruit are wrapped in a comforting blanket of pipe tobacco and worn leather.	\$90
Queenston Mile Vineyard Viognier, Niagara The nose is vibrant with grilled peaches and nectarines while a fresh white flower lingers in the back with sweet smelling mango and just a delicate hint of minerality	\$90	Select Tall Poppy Shiraz, Australia The Tall Poppy wines are the Aussie Heroes of the wines we produce – laid back, easy going, but still full of energy and enthusiasm.	\$50
Creekside Unoaked Chardonnay, Niagara, vegan Ripe apple aromatics, with some apricots thrown in for good measure, along with apple blossom and an edgy whiff of Niagara limestone.	\$9 \$13 \$40	Les Javelles Merlot, Provence, A deep ruby colour with forward dark fruit aromas that include black berries, currants and cherries, medium body, easy drinking.	\$14 \$20 \$60
Fielding Estate Riesling, Niagara, vegan This Riesling has youthful and vibrant aromas of Meyer lemon, grapefruit, lime zest and orange blossoms.	\$14 \$18 \$60	Fielding Cab Franc, Niagara, Vegan This Cabernet Franc has brilliant notes of black cherry, raspberry, rosemary, and thyme with a hint of pepper. The ripe fruit notes follow through to the palate, complemented by the underlying notes of spice and herbs, while remaining fresh, rich, and well-balanced.	\$16 \$22 \$75
Cave Spring Riesling, Niagara Pale yellow colour; fresh lime and its blossoms, starfruit and mint on the nose with nutty/waxy notes; extra dry, medium bodied, clean, citrus flavours with refreshing acidity and finish.	\$13 \$17 \$45	Fielding fireside cabernet, Niagara, vegan The deep ruby colour is followed by inviting aromas of red fruit, herbs, cedar, nutmeg, and citrus. These complex flavours continue on the palate, with balanced acidity and medium tannins, that create a lasting finish.	\$10 \$14 \$50
Mission Hill Pinot Gris, British Columbia This is a consistent, delightful wine that offers peach, citrus, and ginger spice characteristics with hints of toasty oak and honey.	\$70	Creekside Shiraz, Niagara, vegan Black raspberry, white pepper & oak on the nose; dry, with flavours of red cherry, damson plum & spice.	\$10 \$15 \$45
Tawes Robyn’s Block Chardonnay, Niagara Thin body with little color, green apple, oak and a buttery finish	\$120	Bogle Zinfandel, California Often characterized by spice, this Zin is no exception. On the nose, juniper, black pepper, and spicy nutmeg awaken the senses. Garnets glitter in the glass, while flavours of cranberries and raspberries captivate the palate. Its full, long, lingering round finish is from aging in 2-year-old American oak for 14 months.	\$100

ROSE WINE	5oz/8oz/Bottle	ROSE WINE	5oz/8oz/Bottle
Creekside Rose, Niagara, Vegan The Pinot Noir fruit was harvested on the second of four pick dates. Fruit was crushed and left to macerate for one hour before pressing. The Pinot Gris fruit cold fermented in stainless steel to preserve fruit. The wines were then blended. beautiful balance of acidity and fruit.	\$9 \$14 \$23	Queenston Mile Vineyard Pinot Noir Rose, Niagara 100% Pinot Noir harvested from our Estate Vineyard September 26, 2017. Crushed and macerated on skins for 2 hours to extract that vibrant pink hue. Juice was fermented in cold stainless steel to preserve aromatics and capture all the ripe berry flavours.	\$16 \$24 \$60
Les Vignes Rose, Provence, Vegan \$13.95 Refreshing rose with equal parts strawberry, red currant jelly and melon on the nose. 50/50 Cinsault and Grenache.	\$60	Stellenbosch. Mulderbosch Vineyard Rose Cabernet Sauvignon Direct pressed, elegant and floral with leafy red cherry fruit and crunchy acidity. 100% Cabernet Sauvignon.	\$70

Please note that wine vintages may be subject to change.

@farzicanada

FARZIFIED CLASSICS

Paloma \$18

Tromba Tequila, Grape fruit , Lime, Agave , Pink Grapefruit Soda

French Martini \$18

Belvedere Vodka, Chambord, Pineapple

Twisted Martini \$18

Grey Goose Vodka, Dolin Dry, Riesling, Plum

Truffle Negroni \$18

Homogenised Truffe Dillon's Gin, Sweet Vermouth, Campari, Cacao , Chocolate, Walnut Bitters

My Tai \$18

Bacardi Gold Rum, Farzi Orgeat, Lime, Pineapple Bitters, Peach

Brandy Crusta \$18

Hennessy VS, Triple Sec, fresh lemon, Maraschino Liquor

Pisco Sour \$18

Pisco , Lime , Sugar, Pineapple , Bitters , Foamer

Farzi Club \$18

Dillon's Gin Centrifuged With Raspberries , Clarified Grapefruit , Citrus & Black Raspberry Foam

Farzi Royale \$18

Dillon's Vodka Infused Elderflower, Champagne, Chambord

NON ALCOHOLIC

Solero \$10

Passionfruit Juice, Lime, Cream, Berry Syrup

Berry Crush \$10

Fresh Berries, Passion Fruit, Cranberry , Passion Fruit Cordial

GIN

Dillon's Gin 22 Unfiltered \$8
Dillon's Rose \$8
Star Of Bombay \$12
Taqueray \$8
Nikka Coffey \$12
Roku Gin \$12
Monkey 47 \$22

COGNAC, ARMAGNAC, BRANDY

G.E. Massenez Vieux Calvados \$12
Courvoisier VS \$12
Hennessy Paradis Cognac \$300
Hennessy Vs Cognac \$16
Hennessy Xo Cognac \$52
Remy Martin 1738 Cognac \$22
Martell VS Single \$14

RUM

Bacardi Superior White Rum \$8
Bacardi Carta Negra Dark Rum \$9
Ron Zacapa Centenario 23 \$18
Sailor Jerry Spiced Rum \$12
Appleton Estate 8yo Reserve \$12

TEQUILA & MEZCAL

Patrón Anejo Tequila \$24
Patrón Reposado Tequila \$24
Patrón Silver Tequila \$12
Tromba \$8
Mezcal Amores Verde Momento \$16

VODKA

Dillon's Vodka \$8
Belvedere Polish Vodka \$12
Grey Goose Vodka \$14
Tito's Vodka \$9
Crystal Head Vodka \$22
Nikka Coffey Vodka \$16

BOTTLED BEER

Corona 330ml \$9
Blanch De Chambley 341ml \$9
Mill Street Organic 341ml \$9
Peroni 330ml \$9
Lost Craft Revivale 473ml \$10
Waterloo Dark 473ml \$10
Boneshaker 473ml \$10
Space Invader 473ml \$10

SOFT DRINKS

Sparkling water 750ml \$6
Still Water 750ml \$6
Fever Tree Sodas 200ml \$4
Coca-Cola / Diet Coke 237ml \$4
Juices \$4
Fresh Orange Juice \$7

COFFEE

Coffee \$4
Espresso \$3.50
Double Espresso \$4

DRAUGHT BEER

Heiniken 14oz \$10
StoryTeller 14oz \$9

TEA

Selection Of Teas \$3.50
(please ask your waiter for our full tea selection)

WHISKY

SCOTCH

Glenmorangie Original \$14
Oban 14 \$35
Macallan 12 Double Cask \$14
Macallan 18 \$100
Laphroaig 10 \$20
Johnnie Walker Black \$12
Johnnie Walker Gold \$20
Johnnie Walker Blue \$60
Chivas Regal 12 \$12
Chivas Regal 18 \$24

AMERICAN

Woodford Reserve \$12
Woodford Reserve Double Oak \$16
Jack Daniels \$8
Jack Daniel's Single Barrel Rye \$12
Basil Hayden's \$14
Knob Creek \$12
Makers 46 \$14
Makers Mark \$10
Bulleit Rye \$10

JAPANESE

Hibiki Harmony \$35
Nikka Coffey Grain Whisky \$22

INDIAN

Amrut Fusion \$18

IRISH

Jameson Caskmates \$10
Jameson Irish Whiskey \$8

CANADIAN

Crown Royal Whiskey \$8