

# Bites

## **Kale Chaat (d) 10**

Kale fritters, boiled potatoes, spiced yogurt, coriander & mint relish, pomegranate arils,

## **Tandoori Chicken Momos (Dumplings) (4pc) 12**

Crispy chicken dumplings, sesame & roasted tomato chutney

## **Pin Wheel Samosas (d) (2pc) 7**

Mashed potatoes, peas, cumin seeds, garam masala, tamarind chutney, spiced yogurt

## **Okra Fries (v) (gf) 12**

Spice tempered okra, tamarind chutney

## **3 Open Tacos (gf) 15**

Pulled Lamb, Chicken & Soya with pineapple salsa

## **Tandoori Chicken Tikka (gf) (d) (3pc) 12**

Oven roasted chicken, pickled onions, mint sauce

## **Lamb Cutlets (gf) (3pc) 18**

Ginger and garam masala marinated Lamb cutlets,

## **Popadums & Fox Nuts Platter (gf) 12**

5 flavors, 7 chutneys



# Mains to Share (gf)

## **Oh, My GOAT! 25**

Our Signature goat curry with bones.

## **Tarragon Chicken [d] 21**

Chicken cooked with tarragon leaves in a creamy sauce

## **Butter Chicken [d] 21**

No Description needed. Ours is the best!

## **Chicken Bhuna [d] 21**

Spring chicken sautéed with diced onions, capsicums, ginger and fresh coriander.

## **Mean Meen Mollie 23**

Barramundi fish slowly cooked with turmeric and coconut cream

## **Laal Maas [d] 21**

Spicy lamb Dish made with yoghurt, garlic and lots of red chillies. Not for the faint gutted!

## **Rosemary Lamb / 21**

Rosemary infused Lamb cooked with home grounded garam masala.

### **Chennai Lamb 21**

Tender lamb cubes cooked in coconut cream and mustard seeds.

### **Lamb Saagwala / 21**

Lamb cubes simmered in gravy of pureed English spinach,

## **Vegetarian**

### **Dal Makhni / 19 [dl]**

48hrs slow cooked black lentils & Red kidney beans

### **Vegetable Korma / 19 [dl]**

Seasonal vegetables cooked in an exotic sauce, Creamy, mildly spiced and extremely flavorful. *Best served mild*

### **Palak Paneer / 19 [dl]**

Fresh spinach delicately blended and sautéed with cottage cheese cubes

### **Paneer Tikka Masala / 19 (d)**

Cottage cheese cubes tossed with capsicums & peeled onions in spicy sauce

## **Vegan**

### **Laal Dal 19**

Slow cooked yellow lentils with ginger

### **Mixed Vegetable 19**

Fresh seasonal vegetables cooked in ginger n garlic and mix of spices.

### **Mushroom Potato n Peas Masala 19**

Potato and Peas cooked in onion and tomato gravy, garnished with coriander.

### **Chana Masala 19**

Slow cooked Chickpeas with blend of selected spices, north Indian style,

### **Aloo Jeera 19**

Baby Potatoes tempered with cumin, turmeric and herbs.



## **Chicken Biryani 25**

Chicken and Rice cooked in Dum (Sealed Pot) a traditional dish of south India.  
Served with cucumber Raita & Gravy

# Dosa (gf)

(Fermented crepes made from rice batter and black lentils staple dish originated from South India. Served with sambar (lentil dipping stew), coconut chutney and tomato relish).

- **Masala Dosa 17**

spiced potatoes, roasted lentils, onions, green chillies and spices

- **Pulled Chicken / Pulled Lamb Dosa / 18**

Pan roasted with fresh curry leaves and coconut cream

## Tandoori Breads (d)

Plain Naan 3  
Garlic Naan 3.5  
Oregano n Cheese Naan 4.5  
Cheese n Garlic Naan 4.5  
Roti (Wholemeal Bread) *Vegan option available* 3  
Gluten Free Naan – *Made with rice flour* 5  
Peshawari Naan 6.5 (*filled with sultans & coconut*)

## Rice

Plain Rice 3.5  
Cumin n Peas Rice 5.5

## Sides

Cucumber Raita 5  
Poppadums 6  
Mint Sauce 3  
Mango Chutney 3  
Lime Pickle 3

# Desserts

## Pistachio Ras Malai 10

Spongy cheese cake, sweetened milk, crushed pistachio

## Chai Panna Cotta 12

Masala Chai panna cotta, with Britannia biscuit

## Chocolate Mousse 10

Chocolate mousse, cream, fresh raspberry



## Masala Feast \$37 Per Person, minimum 2 Guests - *You just pick!*

2 bites, 2 Mains, Rice, Naan Bread & 2 Sides

*Only up to four different mains choices*

*\*No further discount on Masala Feast*

(gf) Gluten-free (d) Contains Dairy (v) Vegan (n) Contains nuts. Allergen menus available on request. All gratuities go directly to staff. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified.