



Street Food




DINING MENU

Dahi Puri (d)   15

Puff pastry balls filled with spiced mashed potatoes, yogurt, tamarind chutney

Pin Wheel Samosas   9
(2pc)

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

Puchka - Panipuri Bombs  12

Crispy pastry balls, black chickpeas, dried mango powder, tamarind chutney

Chatpate   13.9

Crispy fried noodles chopped onions, coriander. Peanuts, puffed rice

Soya Chaap (gf) (d) 17.5

Malai (cheese) or Peri Peri
Tandoor roasted soya chunks tossed with spicy or creamy sauce

Bhel Puri   12

Smashed potatoes, chopped onions puffed rice, chickpeas, tamarind sauce

Chat Your Way

Popular Street food with different variations from North India

Papadi Chaat (d)  15

Crispy pastry, Boiled potatoes, spiced yogurt, coriander & mint relish, pomegranate arils

Dahi Bhalla / Dahi Vada (d) 15

Lentil dumplings, Spiced yogurt, coriander & mint relish, pomegranate arils

Samosa Chaat (d) 15

Chickpea curry, spiced yogurt, coriander & mint relish, pomegranate arils

Aloo Tikki Chaat (d) 15



Hash brown, Chickpea curry, spiced yogurt, coriander & mint relish, pomegranate arils

Papadi & Bhalla Chaat (d) 15


Boiled potatoes, spiced yogurt, coriander & mint relish, pomegranate arils

Masala Signature Entrees




Okra Fries (gf)   15

Spice tempered okra fries

Bang-Bang Fish Tacos  15

Crispy Barramundi, pineapple salsa, masala guacamole

Momos (Dumplings)  15

Chicken or Vegan 15 Prawn 17
Handmade dumplings, sesame & roasted tomato chutney

Chilli Momo (Dumplings) 16.5
(Veg or Chicken)

Stir fired momo in soy and chilli sauce

Tandoori Chicken Tikka (gf) (d) 17

Oven roasted chicken, pickled onions,

Paneer Tikka (gf) (d) 17

Oven roasted cottage cheese, Capsicums, pickled onions,

Chilli Chicken or Paneer 17.5

Fried chicken tossed in sweet n sour sauce with capsicums and onion chunks

Chicken 65 Wings (d)  15

Spicy fried chicken, mustard seeds & curry leave sauté

Garlic Tiger Prawns (gf) 19.5

Served with fresh mint & coriander chutney

Lamb Sheek Kebab (gf) 17

Lamb skewers, mint & coriander chutney

Kashmiri Lamb Cutlets (gf) 23

Spiced porched & gram masala marinated

Amritsari Fish Pakora(gf) 19.5

Golden fired fish fritters

Mains Meat (gf)



Oh, My GOAT!   26

Our Signature goat curry with bones

Butter Chicken (d)  25

No Description needed. Ours is the best!

Chicken Korma (d) 25

Chicken cooked in flavourful creamy sauce

Butter Prawn (d) 28

Tiger prawns in our delicious butter sauce

Lal Maas (d)   26

Spicy Lamb Dish - Not for faint guted

Chicken Tikka Masala (d) 25

Roasted chicken with cut capsicums in flavourful creamy sauce

Mumbai Prawn Curry  28

Mumbai style prawn dish with fresh ginger and garlic, coconut milk

Lamb Madras (d) 26

Lamb cooked in coconut cream, mustard seeds

Kadai Chicken 25

Chicken sautéed with diced onions, capsicums, fresh ginger

Fisherman's Curry  29

Barramundi Cooked with basic spices but packed with flavours

Lamb Saagwala (d) 26

Lamb with English spinach

Chicken Jalfrezi 25

Chicken cooked with seasonal vegetables

Rosemary Beef Rogan  26


Josh
Rosemary infused beef cooked with home grounded garam masala

Goan Fish Curry  29

Barramundi Cooked in a smooth coconut cream sauce

Mains Veg




Daal Makhni (d) (gf)  21

Slow cooked black lentils & Red kidney beans with dash of cream

Tawa Paneer (d) (gf) 22

Roasted cottage cheese splash of yogurt, bell pepper, Spanish onions

Palak Paneer (d) (gf)  22

Fresh spinach delicately blended and sautéed with cottage cheese cubes

Vegetable Korma(d)(gf)  22


Seasonal vegetables in an exotic creamy sauce

Paneer Butter Masala (d) 22

Roasted cottage cheese in butter sauce

Kadai Paneer (d) 22

Cottage cheese stir fried with capsicums & Cut onions

Malai Kofta (d) (gf)  22

Cottage cheese and mashed potato balls cooked in rich creamy sauce

Shahi Paneer (d) (gf) 22

Roasted cottage cheese in chick creamy sauce

Paneer Tikka Masala(d)(gf) 22

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

Chilli Paneer (d) 22

Fried Paneer in sweet n sour sauce with capsicums and onions

Veg Manchurian (Gravy) 23

Indo-Chinese dish with fired veg balls in sweet n sour sauce



Signature dishes



Vegan



Contain Nuts





Popular Dishes

(gf) Gluten Free

(d) Contains Dairy

Mains Vegan (gf)

Vegan Butter Chicken 	22
<i>Roasted soya chunks in our special vegan butter sauce</i>	
Mushroom Potato n Peas Masala	22
<i>Potato and Peas cooked in onion and tomato gravy, garnished with coriander</i>	
Chana Masala	22
<i>Slow cooked Chickpeas with blend of selected spices, north Indian style</i>	

Daal Tadka 	19
<i>Traditional yellow lentils with fresh ginger, tomatoes and cumin</i>	
Kadai Mixed Vegetable	22
<i>Fresh seasonal vegetables cooked in ginger n garlic and mix of spices</i>	
Bhindi-do-piazza 	22
<i>Okra stir fry with onions and tangy spices n herbs</i>	

Biryani (gf) 25




Chicken | Goat | Veg

Meat and Vegetables cooked with rice in Dum (Sealed Pot) served with cucumber Raita & Gravy

Dosa (Crepes) (gf)



Rice & lentils Crepes. Served with sambar (lentil stew), coconut & tomato chutney

- Masala - potatoes filled  17
- Mysore Masala - Spicy 17
- Paneer (Cottage Cheese) 19
- Chicken or Lamb 19

Chole Bhature 17.90



Served with 2 Bhaturs (Flat fried bread) Chana (chickpea) masala curry, lime pickle and masala yogurt raita

Tandoori Breads



Plain Butter Naan	5.5
Garlic Naan	6.5
Cheese Naan	6.5
Cheese n Garlic Naan	7.5
Oregano n Garlic Naan	7.5
Vegan Roti (Wholemeal)	5.5
Butter Roti (Wholemeal)	5.5
Gluten Free Naan (a.k.a plain uttapam)	6.5
Peshwari Naan (Filled with sultans & coconut)	7.5

Rice



Basmati Plain Rice	6.5
Cumin n Peas Rice	7.5
Veg Fried Rice	15
<u>For Fussy Kids</u> 	
Chicken Nuggets & Fries	15
Chicken Lollipops & Fries	15
Chicken Nuggets	10
Fries	10

Sides



Masala Yogurt Raita (d)	5
Plain Yogurt (d)	5
Poppadums (gf)	6
Mango Chutney	3
Lime Pickle	3
Onion Chilli Salad	7
Sambar (refill)	5

Masala Feast \$45 Per Person, minimum 4 Guests -You just pick!
 2 Entrées or 2 Street Food (excl Lamb cutlets, Lobster), 4 mains between four
 Rice, Naan Bread & Poppadums & Raita

Only up to four different mains choices / Whole table must participate.

Add extra an entrée for \$5 or mains for \$7 per person

**No further discount on Masala Feast*

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




Cakeage \$4 per person or \$20 for the table on externally sourced cakes

No B.Y.O.

Public Holiday Surcharge 10%

Credit Card & Eftpos surcharge 1.5%

HALAL  All meat is 100% halal certified