

Masala

KITCHEN



FOLLOW US:    @masalakitchenaus

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Locations

PENRITH | WORLD SQ | LANE COVE
ED SQUARE | DEE WHY | NORWEST

STREET FOOD



- Dahi Puri (d)** (5pc) 15
Puff pastry filled with spiced mashed potatoes, yogurt, tamarind chutney
- Pin Wheel Samosas** (4pc) 9
Mashed potatoes, peas, cumin seeds, garam masala, tamarind chutney
- Kale Chaat (d)** 15
Crispy kale, boiled potatoes, yogurt, coriander & mint relish, pomegranate
- Papadi Chaat (d)** 15
Crispy pastry, boiled potatoes, yogurt, coriander & mint relish, pomegranate
- Aloo Tikki Chaat (d)** 15
Hash brown, chickpea curry, yogurt, coriander & mint relish, pomegranate
- Samosa Chaat (d)** 15
Chickpea curry, yogurt, coriander & mint chutney, pomegranate
- Gobi 65 (d)** (5pc) 15
Spicy fried cauliflower, mustard seeds & curry leave sauté
- Dahi Vada (Bhalla) (d)** 15
Boiled potatoes, spiced yogurt, coriander & mint relish, pomegranate.
- Masala Poppadum Nachos (gf)** 12
Crispy mini poppadums, serve with fresh salsa and guacamole.
- Puchka - Panipuri** (6pc) 12
Crispy pastry balls, black chickpeas, dried mango powder, tamarind chutney
- Avocado Bhel Puri** 12
Avocado, chopped onions puffed rice, chickpeas, tamarind sauce
- Onion Bhaji** 15
Crispy fried onion fritters, served with mint chutney.
- Amritsari Fish Pakora** 21
Crispy fried barramundi fritters, served with mint chutney and pickled onions.
- Chinese Bhel** 15
Crispy fried noodles, stir fried veg tossed in spicy chutneys
- Paneer Pakora (d)** 17
Pickle Stuffed and deep fried cottage cheese fritters
- Masala loaded Fries (d)** 12
Cheese Chilli | Butter Chicken Sauce
- Vada Pav** (2pc) 15
*Butter buns stuffed with potato fritter - served with spicy chutney
\$2 for Cheese*
- Masala chatpate Peanuts** 15
Nepalese style - Roasted peanuts, puff rice, crispy noodles, chopped onions & tomatoes

SIGNATURE ENTREES



- Okra Fries (gf)** 15
Spice tempered okra fries
- Chilli Chicken or Paneer dry(d)** 17.5
Fried chicken or paneer in sweet n sour sauce with capsicums and onion chunks
- Chicken Lollipops (d)** (5pc) 15
Spicy fried chicken lollipops with spicy sauce on side
- Spicy Chicken 65 or Paneer 65** 17.5
Fried boneless chicken or paneer tossed in spicy sauce with mustard seeds & curry leaves
- Pepper Fry Chicken or Paneer** 17.5
Fried chicken or paneer tossed in black pepper.
- Mini Dosa (crepe) (gf)** 13
Plain | Masala | Lamb | Chicken | Cheese
- Bang-Bang Fish Tacos** (2pc) 15
Crispy Barramundi, pineapple salsa, masala guacamole
- Bang-Bang Soya Tacos** (2pc) 15
Roasted soya Pineapple salsa, masala guacamole
- Hara Bhara Kebabs** (3pc) 15
Green peas and spinach patties, tamarind chutney
- Dahi Kebabs (d)** (3pc) 15
Hung curd & cottage cheese, homeground spices, Soft, melt-in-your-mouth kebabs

MOMO - HANDMADE DUMPLINGS



- Momos (Dumplings)** (5pc)
Chicken | Vegan 15 | Prawn 17
Handmade dumplings, sesame seed & roasted tomato chutney
- Chilli Momo (Dumplings)** (5pc) 16.5
Veg or Chicken
Stir fried momo in soy and chilli sauce
- Potstickers - Dumplings** (5pc)
Chicken | Vegan 19 | Prawn 21
Handmade dumplings, pan seared momo with chilly garlic oil
- Tandoori Momos (d)** (5pc) 17
Veg or Chicken
Tandoor roasted momos toasted with butter and cream with chat masala.

THUKPA - DUMPLINGS & NOODLE SOUP 23

Veg or Chicken - Momo (dumplings), noodles in a veg or chicken broth,








ENTREE FROM THE GRILL (GF)



Hariyali Chicken Tikka (d) <i>Mint and green chillies marinated</i>	17	Hariyali Paneer Tikka (d) <i>Marinated with mint, green chilli</i>	16.5
Chicken Tikka (d) <i>Tandoori spice marinated</i>	17	Achari Paneer Tikka (d) <i>Cottage cheese in pickle marination</i>	16.5
Chicken Sheek Kebab <i>Chicken skewers</i>	17	Malai Paneer Tikka (d) <i>Cottage cheese in cheesy marination.</i>	16.5
Lamb Sheek Kebab <i>Lamb skewers</i>	17	Stuffed Mushrooms (d) <i>Cottage cheese and english spinach.</i>	16.5
Achari Sheek Kebab <i>Lamb skewers tossed with onions and capsicums in spicy sauce</i>	21	Soya Chaap (d) <i>Malai (Creamy) Peri Peri</i>	17.5
Kashmiri Lamb Cutlets <i>Spiced porched & gram masala marinated</i>	23	Grilled Corn <i>Roasted sweet corn with spicy homemade vegana mayo, butter and chaat masala.</i>	15
Grilled Barramundi <i>Lemon butter, black pepper marinated</i>	21		
Garlic Tiger Prawns <i>Served with fresh mint & coriander chutney</i>	19.5		

MAINS MEAT (GF)



Oh, My GOAT!   <i>Our Signature goat curry with bones</i>	26	Butter Chicken (d)  <i>No Description needed. Ours is the best!</i>	26
Lal Maas (d)   <i>Spicy Lamb Dish - Not for faint guted</i>	26	Delhi's Butter Chicken (d)  <i>Traditional Delhi Style butter chicken with cashews</i>	26
Lamb Madras <i>Lamb cooked in coconut cream, mustard seeds</i>	26	Chicken Korma (d) <i>Cooked in flavourful creamy sauce</i>	25
Lamb Saagwala (d) <i>Lamb with English spinach</i>	26	Chicken Tikka Masala (d) <i>Roasted chicken with cut capsicums in flavourful creamy sauce</i>	25
Rara Lamb Curry <i>Spicy lamb curry cooked in thick lamb minced gravy</i>	28	Chicken Saag <i>Chicken with english spinach</i>	25
Rosemary Beef Rogan Josh  <i>Rosemary infused beef cooked with home grounded garam masala</i>	26	Kadai Chicken <i>Chicken sautéed with diced onions, capsicums, fresh ginger and coriander</i>	25
Fisherman's Curry  <i>Barramundi Cooked with basic spices but packed with flavours</i>	29	Methi Malai Chicken (d)   <i>Chicken in rich, creamy cashew sauce</i>	25
Goan Fish Curry  <i>Barramundi Cooked in a smooth coconut cream sauce</i>	29	Black Pepper Chicken (d) <i>Creamy chicken with grounded black pepper</i>	25
Egg Curry <i>Free range boiled eggs in masala gravy</i>	25	Butter Prawn (d) <i>Tiger prawns in our delicious butter sauce</i>	28
Egg Bhurji <i>Shredded boiled eggs, fresh onions & tomatoes, garam masala.</i>	25	Mumbai Prawn Curry  <i>Mumbai style prawn dish with fresh ginger and garlic, coconut milk</i>	28
		Masala Prawn <i>Spicy prawns dish, South Indian style</i>	29.9

MAINS VEGAN (GF)



Vegan Butter Chicken  <i>Roasted soya chunks in our special vegan butter sauce</i>	22	Daal Tadka  <i>Traditional yellow lentils with fresh ginger, tomatoes and cumin</i>	19
Mushroom Potato n Peas Masala <i>Potato and Peas cooked in onion and tomato gravy, garnished with coriander</i>	22	Kadai Vegetables <i>Fresh seasonal vegetables cooked in ginger n garlic and mix of spices</i>	22
Chana Masala <i>Slow cooked Chickpeas with blend of selected spices, north Indian style</i>	22	Bhindi-do-piazza  <i>Okra stir fry with onions and tangy spices n herbs</i>	22
		Aloo Jeera <i>Potatoes tampered with cumin and turmeric</i>	19

MAINS VEG



Daal Makhni (d) (gf) 21

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

Vegetable Korma (d) (gf) 22

Seasonal vegetables in an exotic creamy sauce

Malai Kofta (d) (gf) 22

Cottage cheese and mashed potato balls cooked in rich creamy sauce

Soya Tikka Masala (d) 22

Roasted Soya tossed with capsicums & onions in creamy sauce

Soya Chaap Lababdar (d) 22

Roasted Soya in our classic butter sauce with cashews

Sarso ka Saag (d) 22

Mustard greens, english spinach, cooked with ginger, garlic & home grounded spices

Khoya Kaju Curry (d) (gf) 23

Roasted cashews in a creamy gravy

Kadai Paneer (d) (gf) 22

Cottage cheese cubes tossed with capsicums & onions.

Palak Paneer (d) (gf) 22

Fresh spinach delicately blended and sautéed with cottage cheese cubes

Palak Corn (d) (gf) 22

Sweet corn kennels with english spinach & cottage cheese

Paneer Lababdar (d) (gf) 22

Fried Paneer in our classic butter sauce with cashews

Shahi Paneer (d) (gf) 22

Roasted cottage cheese in thick creamy sauce

Paneer Bhurji (d) (gf) 22

Shredded cottage cheese cooked with onions, capsicum & mild spices

Paneer Tikka Masala (d) (gf) 22

Cottage cheese cubes tossed with capsicums & onions

Methi Malai Matar (d) (gf) 22

Paneer, fenugreek leaves, green peas, and a rich cashew creamy gravy.

TANDOORI BREADS



Cheese n Garlic Naan 7.5

Cheese Chilli Naan 7.5

Plain | Butter Naan 5.5

Garlic Naan 6.5

Cheese Naan 6.5

Vegan Roti (wholemeal) 5.5

Butter Roti (wholemeal) 5.5

Lacha Paratha 7.5

Onion & Chilli Lacha Paratha 8

Oregano n Cheese Naan 7.5

Makki di Roti (corn flatbread) 6

Peshwari Naan 8
(Filled with sultans & coconut)

Gluten Free Naan 6.5
(a.k.a plain uttapam)

Rice



Basmati Plain Rice 6.5

Cumin n Peas Rice 7.5

Jeera(Cumin) Rice 7.5

Veg Fried Rice 15

Sides



Masala Yogurt Raita (d) 5

Plain Yogurt (d) 5

Onion & Chilli Salad 10

Garden Salad 10

Poppadums (gf) 6

Mango Chutney 3

Lime Pickle 3

Sambar (refill) 5

Extra Pav 3

Extra Puri 5

For Fussy Kids



Chicken Nuggets & Fries 15

Chicken Lollipops & Fries 15

Chicken Nuggets 10

Fries 10

Noodles (Hakka) Mild 10

Cheese Pizza 10

MEAL DEALS

Biryani (gf) 25



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

CHICKEN | CHICKEN 65 (SPICY) | GOAT VEG | PANEER 65 (SPICY)

Chole Bhature 19.90

Served with 2 Bhaturas (fried breads) Chana (chickpea) masala curry, pickle and masala yogurt raita

Pav Bhaji 19

2 Toasted buns served with spicy mashed vegetables curry - Mumbai Style

Chole Kulcha 16.90

Tandoori kulcha with Chana masala, pickle and masala yogurt raita

Aloo Puri & Halwa 19.90

2 puries (fried breads) served with potato curry, lime pickle halwa

Dosa (Crepes) (gf)



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

- Plain Dosa 12
- Masala - potatoes filled 19
- Mysore Masala - Spicy 19
- Cheese Chilli 20
- Cheese 20
- Paneer (Cottage Cheese) 20
- Chicken or Lamb 20

THALI

Lunch Only 11am - 3pm

Mon-Fri 20 Sat & Sun 25

VEG | NON VEG | VEGAN

Choice 3 curries of the day + Rice + Naan + Raita + Salad + Dessert + Pickle + Poppadum



Upgrade to any naan bread and pay the difference

Sarso ka Saag & Makki Roti 23

Lunch Only 11am - 4pm

2 Makki Rotis, Sarso Saag, salted lassi, white butter, pickled onions.

INDIAN SANDWICHES

Bombay Grilled (d) 14.5

Sliced potatoes, tomatoes, cucumbers, onions, grated cheese, mint chutney

Paneer Grilled (d) 14.5

Roasted Paneer, onions, grated cheese,



Grilled Chicken (d) 14.5

Grilled chicken, spicy mayo, pickle onions, lettuce cheese.

Mexican Grilled (d)

Corn, capsicums, tomatoes, black beans, spicy guacamole, cheese.

Indo - Chinese

Indian Chinese cuisine reflects the fusion of Hakka Chinese flavors with local ingredients. Originating in Kolkata in the late 1700s. This culinary journey started with Chinese traders settling in the city, evolving into a cultural phenomenon. Explore our menu for a taste of unique Schezwan sauces, featuring dry red chillies, and savor the deep-fried delights of Manchurian-style dishes, showcasing a perfect blend of Indian and Chinese spices.

Noodles Veg 20 | Chicken 22 | Prawn 27

- Hakka (Chowmein) - with vegetables, sweet chilli and soy sauce.
- Schezwan (Spicy) - with vegetables, spicy schezwan sauce
- Chilli Garlic - with vegetables, sweet chilli & garlic sauce



Manchurian Veg 20 | Paneer 22 | Chicken 24

Fried Rice Veg 15 | Paneer 22 | Chicken 24

Chilli Chicken or Chilli Paneer with Gravy 22

Fried Chicken or Paneer tossed in sweet n sour sauce with capsicums and onion chunks

CHINESE SIZZLER PLATTER

VEG - 29 | NON VEG - 35



Fried rice, Hakka noodles, Fries, Dry manchurian

Please allow extra time for platter, as preparing multiple dishes requires additional cooking time. We appreciate your patience.

Indo - Mexican



Nachos - Corn Chaat (d) 17

Crispy corn, with sour cream, salsa and served with nachos.

Mirchi Pakora / Jalapeno Poppers (d) 15

Cream cheese stuffed and deep fried with crispy batter.

Loaded Nachos (d)

VEG - 17 | CHICKEN - 23 | LAMB - 25
Corn, pineapple salsa, sour cream, cheese, spicy guacamole, olives

Bang-Bang Fish Tacos (2pc) 15

Crispy Barramundi, pineapple salsa, masala guacamole

Bang Bang Soya Tacos (2pc) 15

Roasted soya, pineapple salsa, masala guacamole

INDO-MEX SIZZLER PLATTER

VEG - 29 | CHICKEN - 35

Nachos, Fries, titbit Veg, Jalapeno poppers, mexican rice,

Please allow extra time for platter, as preparing multiple dishes requires additional cooking time. We appreciate your patience.

MASALA FEAST 1

\$39 PP

Min. 4 guests

1 Starter (incl entrée, street food, or grill; excludes lamb cutlets & seafood). 3 mains

MASALA FEAST 2

\$45 PP

Min. 4 guests

2 Starters (incl entrée, street food, or grill; excludes lamb cutlets & seafood). 4 mains

MASALA FEAST 3

\$59 PP

Min. 4 guests

3 Starters (incl entrée, street food, or grill; excludes lamb cutlets & seafood). 4 mains

- The Masala Feast is served family-style, including Naans, Rice, Raita, and Poppadoms for the table.
- Same set menu will be served for the entire table, with dishes placed in the center for sharing. While the dishes are served once, additional Naan (plain or garlic) or Rice will be provided as needed. Please note that the menu is not unlimited
- Whole table must participate.
- Kids (5-9 years): \$25 | Under 5: Free | 10+ years: Adult pricing.
- Enjoy savings of 10% to 25%, with no further discounts applicable on the 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

- We kindly request that on weekends and during busy periods, all guests place their orders for both entrées and mains together.
- If mains are ordered separately at a later time, there may be a delay as they will be added to the queue. We appreciate your understanding and cooperation to ensure a smooth dining experience for everyone.

JAIN AND NO ONION, NO GARLIC MENU IS ALSO AVAILABLE



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

B.Y.O only (wine only) Mon to Thurs - \$5 Corkage per person

Public Holiday Surcharge 10%

Credit Card & Eftpos surcharge 1.5%



All meat is 100% halal certified

Masala

KITCHEN
Refreshingly
INDIAN



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FOR FUNCTIONS AND EVENTS EMAIL US

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