

Heritij

शुरु

SHUROO

BEGIN

Bengali Wrap	Handkerchief Roti, Pulled Lamb, Bengali 5 Spice, Sticky Rice			\$14
Bhaji	Shrimp, Onion, Samphire, Chickpea Flour, Peanut Chutney	GF, DF		\$12
Samosa	Shortcrust Pastry, Beef, Galangal, Eucalyptus, Sesame Jam	DF		\$16
Pani Puri	Semolina Shell, Potato, Sprouts, Kakadu Plum, Sol Kadhi	DF	V	\$12
Sambal Barramundi	Charred Silverbeet, Masala Caviar	GF		\$16
Konkan Pork	Crispy Pork Belly, Vindaloo, Wasabi Crab, Potato Crisps	GF, DF		\$16
Portobello Beignet	Portobello Mushroom, Blue Cheese, Rosella Pickle		V	\$14
Papdi Chaat	Indian Street Nachos, Tofu, Pineapple, Avocado, Cumin Yoghurt		V	\$16
Paneer Pasanda	Cottage Cheese Steaks, Mint & Pistachio Chutney, Cashew	GF	V	\$14

तंदूर से

TANDOOR SE

FROM THE TANDOOR

These dishes are all cooked in our traditional Tandoors – large concrete ovens which get to 480°C and give the food an unmistakable smoky flavour.

6 pieces of meat per serve, all served with Cumin Yoghurt and Mint Jelly.

Hariyali Chicken	Chicken Thigh, Thai Basil, Mint	GF	\$14
Rendang Lamb	Lamb Mince, Coriander, Cumin, Galangal Spice	GF, DF	\$14
Pomegranate Prawn	Tail On Prawns, Yoghurt Pomegranate Marinade	GF	\$16
Pippali Chicken	Paprika, Lemon Myrtle, Mountain Pepper, Cheddar	GF	\$16
Brokolee Seekh	Broccoli, Rhubarb, Zucchini, Pineapple, Kasundi	GF, DF, V	\$13
ADD ON			
Masala Fondue	Emmental Fondue, Masala Spice	V	\$8
Heritij Naans	3 to a serve. Mushroom / Sesame / Garlic		\$10

आगामी

AAGAAMEE

Smaller mains

Lucknavi Shank	Braised Lamb Shank, Nutmeg, Mace, Cashew, Saltbush leaves	GF		\$30
Spinach Kofta	Cottage Cheese, Cashew and Fennel	GF	V	\$28
Mangalorean Lobster	Half WA Rock Lobster, Lemon Quinoa, Coconut Gassi	GF		\$45

फिर

PHIR

Larger mains

Flambé Lamb	Leg of Lamb, Untold Flambé	GF		\$49
Goan Fish	Market Fish, Fragrant Semolina Crumb			\$45
Curry Culture	3 curries to a serve, with Saffron Rice & Raita, serves 2			
Masahari (meat)	Kashmiri Lamb / Goan Fish / Chicken Makhna			\$49
Shakhari (vege)	Spinach Kofta / Black Lentil Dal / Vegetable Masala		V	\$45

साथ में

SAATH ME

sides

Heritij Naans	3 to a serve. Mushroom / Saffron & Sesame / Garlic		V	\$10
Asparagus Poriyal	Green Beans, Curry Leaves	GF, DF	V	\$9
Gunpowder Potato	Hand Cut Potato, Gunpowder Dust	GF, DF	V	\$9
Potato Mash	Cumin & Turmeric	GF	V	\$9
Baigan Bharta	Smoked Aubergine, Green Chilli	GF	V	\$9
Biriyani Rice	Whole Garam Masala	GF	V	\$9
Saffron Rice		GF	V	\$8

बाद

Galab Jamun

Chai Kulfi

Garam Pudding

Elaneer Payasam

BAAD

Saffron Cheesecake Log, Pistachio Crumb, Boondi

Saffron, Chai & Macadamia Ice Cream, Matcha

Beetroot & Dried Figs, Turmeric Sorbet

Coconut Sphere, Rose Water Praline

\$15

GF

\$15

GF

\$15

GF, DF

\$15

अंतिम

ANTIM

15	Dourthe	(750ml)	Sem Sauv Muscaelle	Sauternes, France	14	99
16	Vasse Felix Cane Cut	(375ml)	Semillon	Margaret River, WA		55
17	Frogmore Creek	(375ml)	Iced Riesling	Coal River, TAS	15	60
	Ramos Pinto 'Adriano' 8 yr	(700ml)	Tawny	Douro Valley, Portugal	10	99
	Campbells	(375ml)	Topaque	Rutherglen, Vic	9	50
	Witches Falls Solera	(500ml)	Muscat	Granite Belt, Qld	9	68
	Questa È Vera 'Denin'		Grappa	Veneto, Italy		14
	Nonino Prunella		Liqueur	Friuli, Italy		12
	Ischia Saporì 'Rucolino'		Amaro	Ischia, Italy		13