

शुरु

SHUROO BEGIN

Bengali Wrap	Handkerchief Roti, Pulled Lamb, Bengali 5 Spice, Sticky Rice			\$15
Bhaji	Shrimp, Onion, Samphire, Chickpea Flour, Peanut Chutney	GF DF		\$13
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		\$18
Konkan Pork	Crispy Pork Belly, Vindaloo, Wasabi Crab, Potato Crisps	GF DFO		\$18
Portobello Beignet	Portobello Mushroom, Blue Cheese, Rosella Pickle		V	\$14
Papdi Chaat	Indian Street Nachos, Tofu, Pineapple, Avocado, Cumin Yoghurt	DFO	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		\$17
Rendang Lamb	Lamb Mince, Coriander, Cumin, Galangal Spice	GF DFO		\$17
Pomegranate Prawn	Tail On Prawns, Yoghurt Pomegranate Marinade	GF		\$17
Pippali Chicken	Paprika, Lemon Myrtle, Mountain Pepper, Cheddar	GF		\$17
Brokolee Seekh	Broccoli, Rhubarb, Zucchini, Pineapple, Kasundi	GF DF	V	\$14

ON THE SIDE

Masala Fondue	Emmental Fondue, Masala Spice		V	\$8
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फिर

PHIR

Lucknavi Shank	Braised Lamb Shank, Nutmeg, Mace, Cashew, Saltbush leaves	GF DFO	\$30
Spinach Kofta	Cottage Cheese, Cashew and Fennel	V	\$28
Mangalorean Lobster Whole	Lobster, Lemon Quinoa, Coconut Gassi	GF DFO	\$48
Flambé Lamb	Leg of Lamb, Untold Flambé, Turmeric Potato Mash	GF DFO	\$49
Goan Fish	Market Fish, Fragrant Semolina Crumb	DFO	\$45
Curry Culture	3 curries to a serve, with Saffron Rice & Raita		
Masahari (meat)	Kashmiri Lamb / Goan Fish / Chicken Makhna	GFO DFO	\$49
Shakhari (vege)	Spinach Kofta / Black Lentil Dal / Vegetable Masala	GFO DFO 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
Fragrant Rice	Lemongrass, Bay, Cinnamon, Clove, Fried Onion	GF DF	V \$9
Saffron Rice		GF	V \$8

बाद

	<u>BAAD</u>	AFTER			
Galab Jamun	Saffron Cheesecake Log, Pistachio Crumb, Boondi			V	\$15
Chai Kulfi	Saffron, Chai & Macadamia Ice Cream, Matcha		GF	V	\$15
Garam Pudding	Beetroot & Dried Figs, Turmeric Sorbet		GF	V	\$15
Elaneer Payasam	Coconut Sphere, Rose Water Praline		GF DF	V	\$15

अंतिम

		<u>ANTIM</u>				
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 Saponi 'Rucolino'		Amaro	Ischia, Italy	13	