

शुरू

SHUROO

BEGIN

Bengali Wrap	Handkerchief Roti, Pulled Lamb, Bengali 5 Spice, Sticky Rice		\$18
Bhaji	Shrimp, Onion, Samphire, Chickpea Flour, Peanut Chutney	GFO DF	\$15
Samosa	Shortcrust Pastry, Beef, Galangal, Eucalyptus, Sesame Jam	DF	\$18
Pani Puri	Semolina Shell, Potato, Sprouts, Kakadu Plum, Sol Kadhi	DFO V	\$15
Konkan Pork	Crispy Pork Belly, Vindaloo, Wasabi Crab, Potato Crisps	GF DFO	\$15
Portobello Beignet	Portobello Mushroom, Blue Cheese, Rosella Pickle	V	\$16
Papdi Chaat	Indian Street Nachos, Tofu, Pineapple, Avocado, Cumin Yoghurt	DFO V	\$16
Paneer Pasanda	Cottage Cheese Steaks, Mint & Pistachio Chutney, Cashew	GF V	\$18

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.

All dishes served with Cumin Yoghurt and Mint Jelly.

Sambal Barramundi	Charred Silverbeet, Masala Caviar	GF	\$21
Hariyali Chicken	Chicken Thigh, Thai Basil, Mint	GF	\$18
Rendang Lamb	Lamb Mince, Coriander, Cumin, Galangal Spice	GF DFO	\$18
Pomegranate Prawn	Tail On Prawns, Yoghurt Pomegranate Marinade	GF	\$22
Pippali Chicken	Paprika, Lemon Myrtle, Mountain Pepper, Cheddar	GF	\$18
Brokolee Seekh	Broccoli, Rhubarb, Zucchini, Pineapple, Kasundi	GF DF V	\$16

ON THE SIDE

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

PHIR

MAIN

Lucknavi Shank	Braised Lamb Shank, Nutmeg, Mace, Cashew, Saltbush leaves	NF GF DFO	\$35
Spinach Kofta	Cottage Cheese, Cashew and Fennel	V	\$28
Mangalorean Bugs	Moreton Bay Bugs, Lemon Quinoa, Coconut Gassi	NF GF DFO	\$48
Flambé Lamb	Leg of Lamb, Untold Flambé, Turmeric Potato Mash	NF GF	\$49
Goan Fish	Market Fish, Fragrant Semolina Crumb	DFO	\$45
Curry Culture	3 Curries to a serve with Raita		
	Masahari (Meat) Kashmiri Lamb / Goan Fish / Chicken Makhna	GFO DFO	\$49
	Shakahari (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	\$12
Asparagus Poriyal	Green Beans, Curry Leaves	GFO DF V	\$10
Gunpowder Potato	Hand Cut Potato, Gunpowder Dust	GFO DF V	\$10
Cauliflower Salad	Deep-fried with Charred masala and Mint Sauce	GF DFO V	\$10
Baigan Bharta	Smoked Aubergine, Green Chilli	GF DF V	\$10
Saffron Rice		GF DF V	\$10

बाद

BAAD

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

ANTIM

					<i>gls</i>	<i>btl</i>
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' 8yr	(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	

Dietary notes: DF/O = Dairy Free/Option GF/O = Gluten Free/ Option V = Vegetarian NF = Nut Free