





# Dosa Hut

INDIAN MULTI CUISINE

*Pioneers of Dosa Culture In Australia*

20+ BRANCHES IN AUSTRALIA & INDIA  
100+ VARIETIES OF DOSAS

 Vegetarian

 Non-Vegetarian

 Chillies

*Dear Customers,*

*Please notify our staff of any food allergy or reaction and your level of tolerance to spicy food.*

*Please let us know when you order.*

*Food entered into system cannot be cancelled or refunded*

*\* conditions apply*




### CREATING A NEW DOSA CULTURE IN AUSTRALIA

When it comes to Indian Multicuisine, think no further than Dosa Hut. We're the pioneers when it comes to bringing authentic Indian food culture to Australia.

Established in 2007, Dosa Hut was born out of a passion for food. Praveen Indukuri and Anil Kumar Karpurapu both came to Australia to study Telecommunications. What started off as a foodie venture has now become an increasingly successful brand of quality Indian cuisine in **Aus, NZ, India and US.**

Dosa Hut is open for dine-in, pick-up and take away, and we also undertake catering orders for your special events too. Our branches are located in **Melbourne, Sydney, Canberra, Brisbane and Hyderabad (India).**

For more updated information please check our website [www.dosahut.net.au](http://www.dosahut.net.au)



# Like & Rate us on Facebook (DosaHut HarrisPark) for 5% off on the invoice  
# Catering Services Available for all occasions





## Chaat from the Cart

<b>Samosa Chat</b> 🟢	<b>\$10.95</b>
<i>Fried stuffed spiced potato filling served with yogurt, mint, tomato, date and tamarind Sauce</i>	
<b>Cut Mirchi</b> 🟢 🌶️	<b>\$9.95</b>
<i>Long chilli Fried in gram flour served with mint sauce</i>	
<b>Papdi Chat</b> 🟢	<b>\$9.95</b>
<i>Mix of chickpeas, roasted potato, cumin, chat masala</i>	
<b>Dahi Puri</b> 🟢	<b>\$8.95</b>
<i>Assorted sauces filled in fried puffed balls served cold</i>	
<b>Bhel Avacado Chilli</b> 🟢	<b>\$10.95</b>
<i>Roasted puff rice tossed with date, tamarind sauce mixed with tomato, coriander, avocado</i>	
<b>Pav Bhaji (White/Wholemeal)</b> 🟢	<b>\$10.95</b>
<i>Bread roll served with butter topped with fresh chopped onions &amp; lemon juice</i>	
<b>Cajun Spiced Prawns</b> 🟠	<b>\$14.95</b>
<i>A bite which gives an Immense flavor to the mouth, accompanied with garlic, thyme aioli, avocado &amp; bhel puri</i>	
<b>Keema Pav</b> 🟠	<b>\$9.95</b>
<i>Toasted brioche bread with butter, stuffed with spiced lamb mince and with the dip of mint chutney and chat chilli</i>	
<b>Crab Kofta</b> 🟠	<b>\$15.95</b>
<i>Spiced deep-fried crab dumplings with squid ink aioli</i>	





## Idly

**Idly** \$7.95

*Steamed cooked soft rice cake made of lentils & rice accompanied with sambar, ginger & peanut chutney*

**Sambar Idly** \$8.95

*Steamed cooked soft rice cake made of lentils and rice dipped in sambar*

**Idly & Vada** \$8.95

*Steamed cooked rice and lentil soft cakes, deep fried and seasoned doughnut accompaniment with sambar, ginger and peanut chutney*

**Sambar Idli & Vada** \$9.95

*Steamed cooked rice and lentil soft cakes, deep fried and seasoned doughnut served with dipped sambar*

**Ghee Podi Idly** \$9.95

*Indian spices and lentils blended powder topped on Idli and clarified butter (ghee)*

## Dosa

*(South Indian crispy crepe made from rice flour and grounded pulses)*

**Plain Dosa** \$7.95

*Large crispy crepe (Dosa) without stuffing*

**Ghee Dosa** \$8.95

*Large crispy crepe (Dosa) with ghee (Clarified butter) spread*

**Podi Dosa** \$8.95

*Crispy crepe (Dosa) cooked with podi*

*(Aromatic blend of roasted lentils, red chilli, peanuts, curry leaves and spices)*

**Ghee Podi Dosa** \$10.95

*Crispy crepe (Dosa) with ghee (clarified butter) and podi (spicy lentils powder)*

**Masala Dosa** \$12.95

*Crispy crepe (Dosa) with savory filling of potatoes*

**Mysore Masala** \$14.95

*Crispy crepe (Dosa) with potato filling and homemade spicy lentil powder (Podi)*

■ ALL ABOVE ITEMS ARE VEGETARIAN





### **Onion Masala** ■

**\$14.95**

*Crispy crepe (Dosa) with a savory filling of potatoes & freshly chopped onion*

### **Paneer Masala** ■

**\$14.95**

*Crispy crepe (Dosa) served with paneer (cottage cheese) cooked with exotic spices*

### **Spring Roll Dosa** ■

**\$15.95**

*Crispy crepe (Dosa) with filling of potato, onion, coriander & cut into rolls*

### **Special Paneer Masala** ■

**\$15.95**

*Special crispy crepe (Dosa) served with paneer (cottage cheese) cooked with exotic spices and topped with fresh onion coriander cheese and grated paneer*

### **Chicken Dosa** ■

**\$15.95**

*Crispy crepe (Dosa) with a savory filling of chicken mince cooked with exotic spices*

### **Lamb Dosa** ■

**\$15.95**

*Crispy crepe (Dosa) with a savory filling of lamb mince cooked with exotic spices*

## *DH Exclusives:*

### **Palak Paneer** ■

**\$15.95**

### **Chicken 65 / Butter Chicken** ■

**\$16.95**

### **70mm Dosa** ■

**\$12.95**

### **Chef's Special Dosa - Dosa with 4 popular Stuffings (Veg / Non-Veg)** ■ ■

**\$17.95**

*Chef's crispy crepe (Dosa) filled with 4 of the most popular fillings at Dosa Hut (Masala/paneer/chicken/lamb) and freshly chopped onion, coriander with ghee*

### **Rava Dosa** ■ ■

**\$15.95**

*Crispy crepe (Dosa) prepared from a mixture of rice flour & semolina*

**Choices: Potato Masala / Paneer / Chicken / Lamb**

### **Spring Roll Dosa** ■ ■

**\$16.95**

**Choice: Potato Masala / Paneer / Chicken / Lamb**





## Indo Chinese Dry (Veg / Non-Veg)

### Veg

#### **Veg Manchuria**

*Deep fried veggie balls tossed with exotic and mild spices in homemade manchuria sauce*

#### **Veg Spring Roll**

*Description*

#### **Gobi Manchuria**

*Deep fried battered cauliflower tossed with exotic mild spices in homemade manchuria sauce*

#### **Gobi 65**

*Deep fried battered cauliflower tossed with fresh curry leaves, spices & homemade 65 sauce*

#### **Chilli Paneer**

*Deep fried battered cottage cheese tossed with fresh onion, capsicum, spices & homemade chilli sauce*

#### **Paneer Manchuria**

*Deep fried battered cottage cheese tossed with exotic mild spices in homemade manchuria sauce*

#### **Paneer 65**

*Deep fried cottage cheese tossed with fresh curry leaves, spices & homemade 65 sauce*

### (Non-Veg)

#### **Chilli Chicken**

*Deep fried chicken tossed with fresh onion, capsicum, spices & homemade chilli sauce*

#### **Chicken Manchurian**

*Deep fried chicken tossed with exotic mild spices in homemade manchuria sauce*

#### **Chicken 65**

*Deep fried chicken tossed with fresh curry leaves, spices & homemade 65 sauce*

#### **Ginger Chicken**

*Deep fried chicken tossed with fresh ginger & chef special ginger sauce*

#### **Schezwan Chicken**

*Deep fried chicken tossed with fresh onion, red chilli, spices & chef's special schezwan sauce*

#### **Chilli Goat**

*Marinated goat boneless strips deep fried & tossed with fresh onion, capsicum & homemade chilli sauce*

#### **Crispy Goat**

*Marinated goat boneless strips deep fried & tossed with red chilli, bell peppers & special blend of spices*

**\$15.95**

**\$15.95**

**\$16.95**

**\$16.95**





## Indo Chinese Gravy (Veg / Non-Veg)

### Veg

#### **Gobi Manchurian Gravy**

Deep fried battered cauliflower cooked with exotic mild spices in homemade manchuria gravy

#### **Chilli Gobi Gravy**

Deep fried battered cauliflower cooked with fresh onion, capsicum, spices & homemade chilli gravy

#### **Ginger Gobi Gravy**

Deep fried battered cauliflower cooked with fresh ginger & chef special ginger gravy

#### **Veg Manchurian Gravy**

Deep fried veggie balls cooked with exotic mild spices in homemade manchurian gravy

#### **Chilli Paneer Gravy**

Deep fried battered cottage cheese cooked with fresh onion, capsicum, spices & homemade chilli gravy

#### **Paneer 65 Gravy**

Deep fried cottage cheese with fresh curry leaves, spices & homemade 65 gravy

**\$15.95**

### Non-Veg

#### **Schezwan Chicken Gravy**

Deep fried chicken cooked with fresh onion, capsicum, spices & homemade 65 gravy

#### **Chicken Manchuria Gravy**

Deep fried chicken cooked with exotic mild spices in homemade manchuria gravy

#### **Chilli Chicken Gravy**

Deep fried chicken cooked with fresh onion, capsicum, spices & homemade chilli gravy

#### **Ginger Chicken Gravy**

Deep fried chicken cooked with fresh ginger & chef special ginger gravy

#### **Chicken 65 Gravy**

Deep fried chicken cooked with fresh curry leaves, spices & homemade 65 gravy

**\$15.95**





## Noodles (Veg / Non-Veg)

### Veg

#### Veg Noodles

*Boiled noodles tossed with veggies*

**\$15.95**

#### Schezwan Veg Noodles

*Boiled noodles tossed with veggies & flavoured with chef's special schezwan sauce*

**\$16.95**

#### Egg Noodles

*Boiled noodles tossed with veggies and scrambled egg*

**\$15.95**

#### Schezwan Egg Noodles

*Boiled noodles tossed with veggies and scrambled egg flavoured with chef's special schezwan sauce*

**\$16.95**

### Non-Veg

#### Chicken Noodles

*Boiled noodles tossed with veggies, scrambled egg and fried chicken*

**\$16.95**

#### Schezwan Chicken Noodles

*Boiled noodles tossed with veggies, fried chicken & scrambled egg flavoured with chef's special schezwan sauce*

**\$17.95**

#### Prawn Noodles

*Boiled noodles tossed with veggies, scrambled egg and prawns*

**\$16.95**

#### Schezwan Prawn Noodles

*Boiled noodles tossed with veggies, scrambled egg and prawns flavoured with chef's special schezwan sauce*

**\$17.95**

#### Mixed Noodles

*Boiled noodles tossed with veggies, fried chicken, prawns and scrambled egg*

**\$17.95**

#### Schezwan Mixed Noodles

*Boiled noodles tossed with veggies, fried chicken, prawns and scrambled egg flavoured with chef's special schezwan sauce*

**\$18.95**





## Fried Rice (Veg / Non-Veg)

### Veg

#### Veg Fried Rice

\$15.95

*Stir fried basmati rice tossed with veggies and seasoning*

#### Schezwan Veg Fried Rice

\$16.95

*Stir fried basmati rice tossed with veggies & our chef's special schezwan sauce*

#### Egg Fried Rice

\$15.95

*Stir fried basmati rice tossed with veggies and scrambled egg*

#### Schezwan Egg Fried Rice

\$16.95

*Stir fried basmati rice tossed with veggies and scrambled egg*

*flavoured with our chef's special schezwan sauce*

### Non-Veg

#### Chicken Fried Rice

\$15.95

*Stir fried basmati rice tossed with veggies, scrambled egg and fried chicken*

#### Chicken 65 Fried Rice

\$16.95

*Stir fried basmati rice tossed with boiled egg, curry leaves, fried chicken and homemade 65 sauce*

#### Schezwan Chicken Fried Rice

\$16.95

*Stir fried basmati rice tossed with veggies, scrambled egg and chicken*

*flavoured with our chef's special schezwan sauce*

#### Prawn Fried Rice

\$16.95

*Stir fried basmati rice tossed with veggies, scrambled egg and prawns*

#### Schezwan Prawn Fried Rice

\$17.95

*Stir fried basmati rice tossed with veggies, scrambled egg and prawns*

*flavoured with chef's special schezwan sauce*

#### Mixed Fried Rice

\$17.95

*Stir fried basmati rice tossed with veggies, fried chicken, prawns and scrambled egg*

#### Schezwan Mixed Fried Rice

\$18.95

*Stir fried basmati rice tossed with veggies, prawns, chicken and scrambled egg*

*flavoured with chef's special schezwan sauce*





## Biryani

"All our dum biryani are classic Hyderabad mughalai style chicken / goat / veggies marinated with fresh mint, coriander, lemon, brown onion, our **Dosahut secret biryani masala** & spices, layered with aromatic classic basmati rice, brown onion, desi ghee, saffron & cooked in authentic **Dum** style."

*\* Dum is authentic style of slow cooking to get aroma of meat/veggies, rice and spices together.*

<b>Vegetarian Dum Biryani</b> 🟢	<b>\$15.95</b>
<b>Gobi 65 Biryani</b> 🟢	<b>\$15.95</b>
<b>Egg 65 Biryani</b> 🟡	<b>\$15.95</b>
<b>Chicken 65 Biryani</b> 🟡	<b>\$17.95</b>
<b>Hyderabad Chicken Dum Biryani</b> 🟡	<b>\$17.95</b>
<b>Hyderabad Goat Dum Biryani</b> 🟡	<b>\$17.95</b>

## From the Clay Oven

<b>Peri Peri Paneer</b> 🟢	<b>\$12.95</b>
<i>Crispy rice flakes, kale, mint chutney</i>	
<b>Tri Chicken Tikka</b> 🟡	<b>\$13.95</b>
<i>Assorted chicken flavours in 3 ways basil, creamy cardamom, classic chicken with trio sauces</i>	
<b>Tandoori Chicken Quesadilla</b>	<b>\$12.95</b>
<i>Inspired from Mexican Quesadilla, doing in our way</i>	
<b>Traditional Tandoori Smoked Lamb Chops</b> 🟡	<b>\$21.95</b>
<i>Served with green pea and mint puree, chilli oil, saffron foam, edible flowers</i>	
<b>Seekh Kebab</b> 🟡	<b>\$18.95</b>
<i>Served with green pea and mint puree, lachaa onion, saffron foam, edible flowers</i>	







## Curries (Veg / Non-Veg / Seafood)

### Veg

#### Seasonal Vegetable Curry

\$17.95

Seasonal vegetable cooked in rich onion gravy and cream served to the level of spices

#### Kalonji & Garlic Egg Plant Bartha

\$17.95

Smoked egg plant cooked in Indian spices with garlic oil and kalonji seeds, coriander

#### Paneer Butter Masala

\$17.95

Paneer tossed in creamy makhani sauce with onion, capsicum and Indian spices

#### Green Curry

\$17.95

Mix of seasoned leafy tempered puree with paneer or vegetable dumplings

#### Dal Makhani

\$19.95

A rich lentil puree cooked with butter, cream, Indian spices served along with choice of bread

#### South Indian Dal Tadka

\$16.95

Home style tempered lentils cooked with onion, tomato, spices and tempered with garlic, cumin and mustard seeds

### Non-Veg

#### Butter Chicken

\$21.95

(Do we need any Description) Try our Dosahut Butter chicken along with choice of bread

#### Desi Chicken Masala

\$19.95

Country style chicken masala, Just cooked with home style recipe

#### Kaju Chicken Adraki Korma

\$19.95

Chicken cooked in cashew and onion masala with a rich flavours, with mouth melting consistency

#### Goat Curry

\$21.95

Goat curry with bone infused with mint and coriander puree served with parnisip chips

### Sea Food

#### Nilgiri Macchi Korma

\$21.95

Modern way of serving fish curry, Order for surprise dish

#### Meen Pollichathu (Fish in Banana Leaf)

\$22.95

Banana wrapped fish with fennel, chilli, tomato, coriander, onion and baked

(Healthy and oil free dish served with coconut moulie sauce)

#### Spiced Coconut Prawn

\$22.95

Inspired from kerala but we have done with new flavours





## *Roti / Bread*

Roti	\$4.95
Plain Naan	\$4.95
Garlic Naan	\$5.50
Cheese Naan	\$5.50
Cheese & Garlic Naan	\$5.95
Thyme & Chilli Naan	\$5.50
Rosemary & Garlic Naan	\$5.50
Flaky Naan	\$5.50
Mint Naan	\$5.50

*Sides goes well with Curries apart from Naans*

Basmati Rice	\$4.95
Biryani Rice	\$5.90
South Indian home style lemon rice with coconut, pomegranate & coriander	\$5.95

■ ALL ABOVE ITEMS ARE VEGETARIAN



## Sweet Sensation

Gulab Jamun Tart with Blueberry Cheesecake Ice Cream  
& Raspberry Coulis \$12.95

Coconut Rice Pudding with dried nuts and fruits,  
Grated Coconut & Whipped Cream \$9.95

Rasmalai with Raspberry Jelly, Pistachio & Rose Petals \$10.95

## Ice Creams

Blueberry Cheesecake  
Lavender Honey  
Pandan and coconut (vegan & dairy free)  
Espresso Ice cream

\$6.95

## Kids Menu

Keema Slider with Mint Chutney  
Nutella Naan  
Nutella Dosa  
Butter Chicken Nuggets  
Indian Chicken Burger with Ketchup & Aioli  
Mini Potato Dosa

\$7.95

French Fries \$3.95







## *Banquets Menu* (Veg)

**\$35 Per Person**

*(Minimum 2 People)*

### **STARTERS:**

**(Choose any 2 starters of your choice)**

Papad with Mint Chutney  
Samosa Chat  
Avocado Bhel  
Chilli Paneer  
Aloo Dosa

### **MAINS:**

**(Choose any 2 Mains of your choice)**

Dal Makhani  
Seasonal Vegetable Curry  
Vegetable Biryani  
Palak Paneer

### **SIDES:**

Steamed Basmati Rice  
Plain Naan & Garlic Naan

### **DESSERTS:**

Rasmalai





## *Banquets Menu* (Non-Veg)

**\$40 Per Person**

*(Minimum 2 People)*

### **STARTERS:**

**(Choose any 2 starters of your choice)**

Avocado Bhel with Cajun Prawns & Thyme Aioli

Chicken Dosa

Crispy Goat

Chilli Chicken

### **MAINS:**

**(Choose any 2 Mains of your choice)**

Goat Curry

Butter Chicken

Desi Chicken Masala

Chicken Or Goat Biryani

### **SIDES:**

Plain Naan

Garlic Naan

Steamed Rice

### **DESSERTS:**

Rasmalai





## *Banquets Menu* (Veg)

**\$45 Per Person**

*(Minimum 2 People)*

### **STARTERS:**

**(Choose any 3 starters of your choice)**

Papadam with Mint Chutney

Paneer 65

Samosa Chat

Dahi Poori

Peri Peri Paneer

### **MAINS:**

**(Choose any 3 Curries of your choice)**

Green Curry with Cottage Cheese

Seasonal Vegetable Curry

Dal Makhani

Egg Plant Bhartha

Vegetable Biryani

### **SIDES:**

Lemon Rice or Steamed Rice

Breads: Plain \ Garlic \ Cheese Naan

### **DESSERTS:**

Rasmalai





## *Banquets Menu* (Non-Veg)

**\$50 Per Person**

*(Minimum 2 People)*

### **STARTERS:**

**(Choose any 3 starters of your choice)**

Papadam with Mint Chutney

Crab Kofta

Chicken 65

Seekh Kebab

Crispy Goat

### **MAINS:**

**(Choose any 3 Curries of your choice)**

Goat Biryani

Cashew Chicken Curry

Butter Chicken

Prawn Curry

### **SIDES:**

Plain Naan / Garlic Naan / Cheese Naan

Lemon Rice or Steamed Basmati Rice

### **DESSERTS:**

Rasmalai





# *Chef Tasting Menu*

**\$60 Per Person**

*(Minimum 2 People)*

## **TO START WITH:**

Avocado Bhel with Prawns  
Chicken Pesaratu Dosa with Peanut Chutney & Sambar  
Chicken 65  
Crab Kofta  
Samosa Chat

## **MAINS:**

**(Choose any 3 Curries of your choice)**

Goat Curry  
Chicken Biryani  
Butter Chicken  
South Indian Dal Tadka  
Seasonal Vegetable Curry

## **SIDES:**

Lemon Rice or Basmati Rice

## **BREADS:**

Cheese & Garlic Naan  
Rosemary Naan  
Mint Naan  
Plain or Garlic Naan

## **DESSERTS:**

Gulab Jamun Tart  
Rasmalai