



Dosa Hut

Indian Multi Cuisine

Pioneers of Dosa Culture in Australia

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

 Vegetarian

 Non-Vegetarian

 Chillies

حلال
HALAL

Food Allergy Warning: Please be advised that our food may have come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish. Please ask a staff member about the ingredients used in your meal before ordering.

XPRESS LUNCH DEALS

Monday to Friday 11:00am to 3:30pm



**ANY DOSA + 1 IDLY
+ 1 VADA + CAN**



BIRYANI + CAN



ANY NOODLES + CAN



ANY FRIED RICE + CAN



**2 CURRIES + RICE +
NAAN + DESSERT (1pc)**



2 SAMOSAS + TEA

(Any Dosa from Plain, Masala, Paneer, Chicken or Lamb; Any Fried Rice/Noodles/Curries excludes seafood)

*Conditions apply

DRINKS

Soft Drinks

Bottle Drink (Coke, Fanta, Sprite, Lift)	\$4.50
Juices (Orange, Apple, Mango)	\$4.50
Water Bottle	\$4.50
Sparkling Water	\$4.50
Jaritos (Lime, Guava, Mandrin, Cola)	\$4.50



Beer

Corona	\$8.00
Heineken	\$8.00
Haywards	\$8.00
Kingfisher	\$8.00
Budweiser	\$8.00
Asahi	\$8.00



Tap Beer

Kingfisher	\$9.95

Spirits (30ml)

Bacardi	\$9.00
Jim Beam	\$9.00
Jack Daniels	\$9.00
Midori	\$9.00
Vodka	\$9.00
Red Label	\$9.00



Black Label	\$9.00
Chivas Regal	\$9.00
Old Monk	\$10.50
Glenlivet	\$10.50
Glenfiddich	\$10.50
Blue Label	\$21.00



Wine

Red Wine (Glass)	\$7.95
Red Wine (Bottle)	\$29.95
White Wine (Glass)	\$7.95
White Wine (Bottle)	\$29.95

Indian Drinks

Indian Masala Tea	\$4.50
Mango Lassi	\$4.50



DRINKS

Mocktails

Strawberry Daiquiri \$8.95

Strawberry, Cordial, Lemon, Sugar, Ice, Lemonade

Nutella Frappy \$8.95

Nutella, Dark Chocolate, Ice, Milk

Melon Surprise \$8.95

Watermelon, Mint, Strawberry Jam

Jaljeera \$8.95

Jaljeera, Apple Juice, Soda, Green Chilly

Oreo Frappy \$8.95

Milk, Oreo, Nutella, Dark Chocolate, Ice, Whipped Cream

Lemon Lime Bitters \$8.95

Lemon Lime Cordial, Bitters, Lemonade



Cocktails

Long Island Ice Tea \$15.95

Rum, Gin, Tequilla, Vodka, Coke, Ice

Tequila Sunrise \$9.95

Tequila, Orange Juice, Grenadine

Mojito \$9.95

Mint, Sugar, Rum, Soda

DH Spl. Vodka Pani Puri \$12.95

Pani Puri with a Mint of Vodka



Snacks

- 1. Samosa (2 pcs) 🟢** **\$7.95**
Triangular pastry filled with potato mixture with spices served with tamarind sauce
- 2. Sambar Samosa (1 pc) 🟢** **\$5.95**
Samosa served dipped in sambar (a lentil soup with veggies)
- 3. Vada with Sambar (2 pcs) 🟢** **\$9.95**
Deep fried seasoned doughnut made of lentils, chopped onions, green chillies, curry leaves & coriander
- 4. Idly with Sambar (2 pcs) 🟢** **\$9.95**
Steam cooked soft rice cake made of lentils & rice
- 5. Idly & Vada with Sambar (1 Idly & 1 Vada) 🟢** **\$9.95**
Steam cooked rice and lentil soft cakes & deep fried & seasoned doughnut served with chutneys
- 6. Ghee Podi Idly (2 pcs) 🟢** **\$8.95**
Idly served with topping of ghee (clarified butter) & podi, (aromatic blend of roasted lentils, red chilli, peanuts, curry leaves and spices)
- 7. Mirchi Bhaji (3 pcs) (Upon Availability) 🟢 🌶️🌶️** **\$9.95**
Deep fried chickpea flour (besan) battered green chillies served with peanut chutney
- 8. Cut Mirchi (Upon Availability) 🟢 🌶️🌶️** **\$9.95**
Mirchi bhaji cut into pieces and deep fried served with peanut chutneys
- 9. Tava Idly (4 pcs) 🟢** **\$14.95**
Tawa Idly is a spicy snack prepared with Idly and onion, finished with blended spices and coriander

Chats

10. Dahi Samosa ■	\$9.95
<i>Samosa served with yoghurt, mint & tamarind sauces</i>	
11. Dahi Vada ■	\$9.95
<i>Vada served with yoghurt, mint & tamarind sauces</i>	
12. Dahi Papdi ■	\$9.95
<i>Deep fried puffed wafers of dough, topped with yogurt, mint & tamarind sauces</i>	
13. Papdi Chat ■	\$9.95
<i>Deep fried puffed wafers topped with aloo, yoghurt mint & tamarind sauces</i>	
14. Samosa Chat ■	\$9.95
<i>Samosa mashed and topped with aloo, yoghurt mint & tamarind sauces</i>	
15. Dahi Puri ■	\$9.95
<i>Crispy hollow balls stuffed with chilled yoghurt, mint & tamarind sauces</i>	
16. Masala Puri ■	\$9.95
<i>Crispy hollow balls stuffed with a mixture of chickpeas & topped with yoghurt, tamarind & mint sauce</i>	
17. Pani Puri ■	\$9.95
<i>Crispy hollow balls filled with mint water & potato masala</i>	
 18. Pav Bhaji ■	 \$12.95
<i>A delicious curry made of fresh garlic, potato, tomato, mixed veg and served with 2 pcs of bread</i>	
19. Chole Bhature (Upon Availability) ■	\$12.95
<i>Fried flat bread served with chickpea curry</i>	





Indo - Chinese (Dry)

20. Veg Manchuria 	\$15.95
<i>Deep fried veggie balls tossed with exotic and mild spices in homemade manchuria sauce</i>	
21. Babycorn Manchuria 	\$15.95
<i>Deep fried battered babycorn tossed with exotic mild spices in homemade manchuria sauce</i>	
22. Gobi Manchuria 	\$15.95
<i>Deep fried battered cauliflower tossed with exotic mild spices in homemade manchuria sauce</i>	
23. Ginger Gobi 	\$15.95
<i>Deep fried battered cauliflower tossed with fresh ginger & chef special ginger sauce</i>	
24. Gobi 65 	\$15.95
<i>Deep fried battered cauliflower tossed with fresh curry leaves, spices & homemade 65 sauce</i>	
25. Chilli Gobi  	\$15.95
<i>Deep fried battered cauliflower tossed with fresh onion, capsicum, spices & homemade chilli sauce</i>	
26. Chilli Idly  	\$15.95
<i>Deep fried battered Idly tossed with fresh onion, capsicum, spices & homemade chilli sauce</i>	
27. Chilli Babycorn  	\$15.95
<i>Deep fried battered babycorn tossed with fresh onion, capsicum, spices & homemade chilli sauce</i>	
28. Crispy Babycorn 	\$15.95
<i>Deep fried crispy babycorn tossed with red chilli, bell peppers and special blend of spices</i>	
29. Chilli Mushroom  	\$15.95
<i>Deep fried battered mushroom tossed with fresh onion, capsicum, spices & homemade chilli sauce</i>	
30. Chilli Paneer  	\$15.95
<i>Deep fried battered cottage cheese tossed with fresh onion, capsicum, spices & homemade chilli sauce</i>	
31. Paneer Manchuria 	\$15.95
<i>Deep fried veggie balls tossed with exotic and mild spices in homemade manchuria sauce</i>	
32. Paneer 65 	\$15.95
<i>Deep fried battered cheese tossed with fresh curry leaves, spices & homemade 65 sauce</i>	
33. Chicken Manchuria 	\$16.95
<i>Deep fried chicken tossed with exotic mild spices in homemade manchuria sauce</i>	
34. Chilli Chicken  	\$16.95
<i>Deep fried chicken tossed with fresh onion, capsicum, spices & homemade chilli sauce</i>	
35. Chicken 65 	\$16.95
<i>Deep fried chicken tossed with fresh curry leaves, spices & homemade 65 sauce</i>	
36. Ginger Chicken 	\$16.95
<i>Deep fried chicken tossed with fresh ginger & chef special ginger sauce</i>	
37. Schezwan Chicken   	\$16.95
<i>Deep fried chicken tossed with fresh onion, red chilli, spices & chef's special schezwan sauce</i>	

38. Chilli Goat 🟡 🌶️ **\$17.95**

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

39. Crispy Goat 🟡 **\$17.95**

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

40. Ginger Fish 🟡 **\$17.95**

Deep fried battered fish tossed with fresh ginger & chef special ginger sauce

41. Fish 65 🟡 **\$17.95**

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

42. Chilli Fish 🟡 🌶️ **\$17.95**

Deep fried battered fish tossed with fresh onion, capsicum, spices & homemade chilli sauce

43. Ginger Prawns 🟡 **\$18.95**

Deep fried battered prawns tossed with fresh ginger & chef special ginger sauce

44. Garlic Prawns 🟡 **\$18.95**

Deep fried battered prawns tossed with fresh garlic & chef special ginger sauce

45. Crispy Prawns 🟡 **\$18.95**

Marinated crispy prawns deep fried & tossed with red chilli, bell peppers & special blend of spices

46. Chilli Prawns 🟡 🌶️ **\$18.95**

Deep fried battered prawns tossed with fresh onion, capsicum, spices & homemade chilli sauce

Indo - Chinese (Gravy)

47. Gobi Manchuria Gravy 🟢 **\$16.95**

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

48. Chilli Gobi Gravy 🟢 🌶️ **\$16.95**

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

49. Ginger Gobi Gravy 🟢 **\$16.95**

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

50. Veg Manchurian Gravy 🟢 **\$16.95**

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

51. Chilli Babycorn Gravy 🟢 🌶️ **\$16.95**

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

52. Babycorn Manchuria Gravy 🟢 **\$16.95**

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

53. Chilli Mushroom Gravy 🟢 🌶️ **\$16.95**

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

54. Chilli Paneer Gravy 🟢 🌶️ **\$16.95**

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

55. Chicken Manchuria Gravy 🟡 **\$17.95**

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

56. Chilli Chicken Gravy 🟡 🌶️ **\$17.95**

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

57. Ginger Chicken Gravy 🟡 **\$17.95**

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

58. Chicken 65 Gravy 🟡 **\$17.95**

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



Fried Rice

59. Plain Rice (Steamed basmati rice) 🟢	\$7.95
60. Jeera Rice (Steamed basmati rice tossed with cumin and spices) 🟢	\$9.95
61. Biryani Rice 🟢	\$9.95
<i>Flavoured basmati rice cooked with spices, fresh mint, coriander, lemon and brown onion</i>	
62. Veg Fried Rice 🟢	\$16.95
<i>Stir fried basmati rice tossed with veggies and seasoning</i>	
63. Gobi 65 Fried Rice 🟢	\$16.95
<i>Stir fried basmati rice tossed with veggies, cauliflower florets & homemade 65 sauce (with/without egg)</i>	
64. Schezwan Veg Fried Rice 🟢 🌶️🌶️	\$16.95
<i>Stir fried basmati rice tossed with veggies & our chef's special schezwan sauce</i>	
65. Egg Fried Rice 🟠	\$16.95
<i>Stir fried basmati rice tossed with veggies and scrambled egg</i>	
66. Schezwan Egg Fried Rice 🟠 🌶️🌶️	\$16.95
<i>Stir fried basmati rice tossed with veggies and scrambled egg flavoured with our chef's special schezwan sauce</i>	
67. Chicken Fried Rice 🟠	\$16.95
<i>Stir fried basmati rice tossed with veggies, scrambled egg and fried chicken</i>	
68. Chicken 65 Fried Rice 🟠	\$16.95
<i>Stir fried basmati rice tossed with boiled egg, curry leaves, fried chicken & homemade 65 sauce</i>	
69. Schezwan Chicken Fried Rice 🟠 🌶️🌶️	\$16.95
<i>Stir fried basmati rice tossed with veggies, scrambled egg and chicken flavoured with our chef's special schezwan sauce</i>	
70. Kheema Pulav (Chicken / Lamb) 🟠	\$16.95
<i>Mince meat tossed with basmati rice and aromatic spices</i>	
71. Prawn Fried Rice 🟠	\$17.95
<i>Stir fried basmati rice tossed with veggies, scrambled egg and prawns</i>	
72. Schezwan Prawn Fried Rice 🟠 🌶️🌶️	\$17.95
<i>Stir fried basmati rice tossed with veggies, scrambled egg and prawns flavoured with chef's special schezwan sauce</i>	
73. Mixed Fried Rice 🟠	\$18.95
<i>Stir fried basmati rice tossed with veggies, fried chicken, prawns and scrambled egg</i>	
74. Schezwan Mixed Fried Rice 🟠 🌶️🌶️	\$18.95
<i>Stir fried basmati rice tossed with veggies, prawns, chicken and scrambled egg flavoured with chef's special schezwan sauce</i>	
75. Triple Schezwan (Veg / Non-Veg) 🟢🟠 🌶️🌶️	\$24.95
<i>Triple schezwan / mix of rice and noodle with a choice of Indo-Chinese gravy</i>	



Noodles

76. Veg Noodles 🟢	\$16.95
<i>Boiled noodles tossed with veggies</i>	
77. Schezwan Veg Noodles 🟢 🌶️🌶️	\$16.95
<i>Boiled noodles tossed with veggies & flavoured with chef's special schezwan sauce</i>	
78. Egg Noodles 🟠	\$16.95
<i>Boiled noodles tossed with veggies and scrambled egg</i>	
79. Schezwan Egg Noodles 🟠 🌶️🌶️	\$16.95
<i>Boiled noodles tossed with veggies and scrambled egg flavoured with chef's special schezwan sauce</i>	
80. Chicken Noodles 🟠	\$16.95
<i>Boiled noodles tossed with veggies, scrambled egg and fried chicken</i>	
81. Schezwan Chicken Noodles 🟠 🌶️🌶️	\$16.95
<i>Boiled noodles tossed with veggies, fried chicken & scrambled egg flavoured with chef's special schezwan sauce</i>	
82. Prawn Noodles 🟠	\$17.95
<i>Boiled noodles tossed with veggies, scrambled egg and prawns</i>	
83. Schezwan Prawn Noodles 🟠 🌶️🌶️	\$17.95
<i>Boiled noodles tossed with veggies, scrambled egg and prawns flavoured with chef's special schezwan sauce</i>	
84. Mixed Noodles 🟠	\$18.95
<i>Boiled noodles tossed with veggies, fried chicken, prawns and scrambled egg</i>	
85. Schezwan Mixed Noodles 🟠 🌶️🌶️	\$18.95
<i>Boiled noodles tossed with veggies, fried chicken, prawns and scrambled egg flavoured with chef's special schezwan sauce</i>	



Biryani

"All our dum biryanis 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.

86. Vegetable Dum Biryani	■	\$16.95
87. Gobi 65 Biryani	■	\$16.95
88. Hyderabad Chicken Dum Biryani	■	\$16.95
89. Hyderabad Goat Dum Biryani	■	\$17.95
90. Chicken 65 Biryani	■	\$17.95

Mega Deals (Veg/Egg/Chicken/Goat)

91. Any Family Fried Rice (6 people)	■ ■	\$75.00
92. Any Jumbo Fried Rice (10 people)	■ ■	\$105.00
93. Any Family Noodles (6 people)	■ ■	\$75.00
94. Any Jumbo Noodles (10 people)	■ ■	\$105.00
95. Any Family Starter (Veg / Non Veg) (15 ppl)	■ ■	\$100.00
96. Any Jumbo Starter (Veg / Non Veg) (25 ppl)	■ ■	\$130.00
97. Family Veg / Hyd Chicken Biryani (Enough for 4 people)	■ ■	\$60.00
98. Family Hyd Goat Dum Biryani (Enough for 4 people)	■	\$65.00
99. Family Chicken 65 Biryani (Enough for 4 people)	■	\$70.00
100. Jumbo Veg / Hyd Chicken Biryani (Enough for 6-7 people)	■ ■	\$80.00
101. Jumbo Hyd Goat Dum Biryani (Enough for 6-7 people)	■	\$85.00
102. Jumbo Chicken 65 Biryani (Enough for 6-7 people)	■	\$90.00



Dosa

103. Plain Dosa 🟢	\$9.95
<i>Large crispy crepé (Dosa) without stuffing</i>	
104. Paper Dosa 🟢	\$9.95
<i>Paper thin and crispy crepé (Dosa) without stuffing</i>	
105. Kal Dosa 🟢	\$9.95
<i>Thick (dense) crepé (Dosa) without stuffing</i>	
106. Ghee Dosa 🟢	\$9.95
<i>Large crispy crepé (Dosa) with ghee (Clarified butter) spread</i>	
107. Podi Dosa 🟢	\$9.95
<i>Crispy crepé (Dosa) cooked with podi (Aromatic blend of roasted lentils, red chilli, peanuts, curry leaves and spices)</i>	
108. Ghee Podi Dosa 🟢	\$9.95
<i>Crispy crepé (Dosa) with ghee (clarified butter) and podi (spicy lentils powder)</i>	
109. Masala Dosa 🟢	\$14.95
<i>Crispy crepé (Dosa) with savory filling of potatoes</i>	
110. Onion Dosa 🟢	\$14.95
<i>Crispy crepé (Dosa) with freshly chopped onion</i>	
111. Cheese & Chilli Dosa 🟢 🌶️	\$14.95
<i>Crispy crepé (Dosa) filled with grated cheese & fresh green chilli</i>	
112. Mysore Masala Dosa 🟢	\$14.95
<i>Crispy crepé (Dosa) with potato filling and homemade spicy lentil powder (Podi)</i>	
113. Onion Masala Dosa 🟢	\$14.95
<i>Crispy crepé (Dosa) with a savory filling of potatoes & freshly chopped onion</i>	
114. Paper Masala Dosa 🟢	\$14.95
<i>Thin & crispy crepé (Dosa) filled with savory potato masala</i>	
115. Paneer Masala Dosa 🟢	\$14.95
<i>Crispy crepé (Dosa) served with paneer (cottage cheese) cooked with exotic spices</i>	
116. Fusion Dosa 🟢 🟠 🌶️	\$14.95
<i>Homemade schezwan sauce spread over crispy crepé with vegetables and choice of masala/ paneer / lamb / chicken</i>	

117. Paneer Butter Masala Dosa

Crispy crepé (Dosa) with paneer butter masala filling

\$16.95

118. Chicken Dosa

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

\$16.95

119. Lamb Dosa

Crispy crepé (Dosa) filled with a savory filling of lamb mince cooked with exotic spices

\$16.95

120. Chicken 65 Dosa

Crispy crepé (Dosa) filled with a savory filling of chicken 65 with sliced onion and lemon

\$16.95

121. Butter Chicken Dosa

Crispy Crepe (Dosa) with butter chicken filling

\$16.95

122. Chef's Special Dosa (combination of 4 popular stuffings)

Chef's crispy crepé (Dosa) filled with 4 of the most popular fillings at Dosa Hut

\$18.95

(Masala/paneer/chicken/lamb) and freshly chopped onion, coriander with ghee (Veg/Non-veg)

Kara Series Dosa

Kara is spicy paste made of roasted lentils, red chillies, jaggery, fenugreek etc.

123. Kara Masala Dosa

Homemade kara paste spread over crispy crepé with potatoes filling

124. Kara Paneer Dosa

Homemade kara paste spread over crispy crepé with cottage cheese filling

125. Kara Chicken Dosa

Homemade kara paste spread over crispy crepé with chicken mince filling

126. Kara Lamb Dosa

Homemade kara paste spread over crispy crepé with lamb mince filling

\$16.95

Rava Dosa

127. Rava Dosa

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

\$14.95

128. Rava Onion Dosa

Crispy crepé (Dosa) prepared from a mixture of rice flour, semolina & onion

\$14.95

129. Rava Masala Dosa

Crispy crepé (Dosa) prepared from a mixture of rice flour & semolina with potato filling

\$16.95

130. Rava Paneer Dosa

Crispy crepé (Dosa) prepared from a mixture of rice flour & semolina with cheese filling

\$16.95

131. Rava Chicken Dosa

Crispy crepé (Dosa) prepared from a mixture of rice flour & semolina with chicken mince filling

\$16.95

132. Rava Lamb Dosa

Crispy crepé (Dosa) prepared from a mixture of rice flour & semolina with lamb mince filling

\$16.95

Egg Series Dosa

Please advise us with or without spicy powder

133. Egg Kal Dosa ■ **\$14.95**

Thick (dense) crepé (Dosa) with egg & homemade spicy lentil powder (podi)

134. Egg Dosa ■ **\$14.95**

Large crispy crepé (Dosa) with egg & homemade spicy lentil powder (podi)

135. Egg Masala Dosa ■ **\$16.95**

Crispy crepé (Dosa) cooked with egg & potato masala filling, homemade spicy lentil powder (podi)

136. Egg Paneer Dosa ■ **\$16.95**

Crispy crepé (Dosa) cooked with a spread of an egg and cottage cheese filling, homemade spicy lentil powder (podi)

137. Egg Onion Dosa ■ **\$14.95**

Crispy crepé (Dosa) cooked with a spread of an egg and onion filling, homemade spicy lentil powder (podi)

138. Egg Chicken Dosa ■ **\$16.95**

Crispy crepé (Dosa) cooked with a spread of an egg and chicken mince filling, homemade spicy lentil powder (podi)

139. Egg Lamb Dosa ■ **\$16.95**

Crispy crepé (Dosa) cooked with a spread of an egg and lamb mince filling, homemade spicy lentil powder (podi)

70mm Dosa

140. 70mm Plain Dosa ■ **\$14.95**

70mm long crispy crepé (Dosa) without stuffing

141. 70mm Podi Dosa ■ **\$14.95**

70mm long crispy crepé (Dosa) filled with homemade spicy lentil powder (podi)

142. 70mm Onion Dosa ■ **\$15.95**

70mm long crispy crepé (Dosa) filled with fresh chopped onion

143. 70mm Masala Dosa ■ **\$16.95**

70mm long Crispy crepé (Dosa) with savory filling of potatoes

144. 70mm Paneer Dosa ■ **\$16.95**

70mm long Crispy crepé (Dosa) with savory filling of paneer (cottage cheese)

145. 70mm Chicken Dosa ■ **\$18.95**

70mm long Crispy crepé (Dosa) with savory filling of chicken mince

146. 70mm Lamb Dosa ■ **\$18.95**

70mm long Crispy crepé (Dosa) with savory filling of lamb mince

147. 70mm Chef's Special Dosa (4 popular stuffings) ■ ■ **\$20.95**

70mm long chef's crispy crepé filled with 4 of the most popular fillings at Dosa Hut (Masala/paneer/chicken/lamb) and freshly chopped onion, coriander with ghee (Veg/Non-veg)

Set Dosa

148. Masala Set Dosa  **\$14.95**

Indian style fluffy pancake sandwich with potato filling

149. Paneer Set Dosa  **\$14.95**

Indian style fluffy pancake sandwich with cottage cheese filling

150. Cheese & Chilli Set Dosa   **\$14.95**

Indian style fluffy pancake sandwich with cheese & green chilli filling

151. Chicken Set Dosa  **\$14.95**

Indian style fluffy pancake sandwich with chicken mince filling

152. Lamb Set Dosa  **\$14.95**

Indian style fluffy pancake sandwich with lamb mince filling

Spring Roll Dosa

153. Paneer Spring Roll Dosa  **\$14.95**

Crispy crepe (Dosa) with filling of cottage cheese, onion, coriander & cut into rolls

154. Masala Spring Roll Dosa  **\$14.95**

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

155. Chicken Spring Roll Dosa  **\$16.95**

Crispy crepe (Dosa) with filling of chicken mince, onion, coriander & cut into rolls

156. Lamb Spring Roll Dosa  **\$16.95**

Crispy crepe (Dosa) with filling of lamb mince, onion, coriander & cut into rolls

157. Chef's Spl Spring Roll Dosa   **\$17.95**

*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
and cut into rolls (Veg/Non-veg)*

Omelette

158. Full Boil / Half Boil  **\$5.50**

159. Onion & Chilli Omelette   **\$6.50**

160. Special Omelette  **\$7.50**

161. Prawn Omelette  **\$8.95**

162. Chicken Omelette  **\$8.95**



Tandoor Menu

"Traditional Claypot Oven"

163. Tandoori Chicken ■	(Full) \$24.95 (Half) \$16.95
<i>Whole chicken marinated with yoghurt, ginger garlic paste, kastoori methi, saffron, lemon, mustard oil & blend of spices & barbequed in tandoor</i>	
164. Chicken Tikka (4 pcs) ■	\$16.95
<i>Chicken thigh fillet marinated with yoghurt, ginger garlic paste, kastoori methi & blend of spices & barbequed in tandoor</i>	
165. Murg Malai Tikka ■	\$16.95
<i>Chicken marinated in yoghurt, cream, cheese, blend of spices and barbequed in tandoor</i>	
166. Haryali Chicken Tikka ■	\$16.95
<i>Chicken marinated in special green paste (mint, coriander, green chilli, ginger, garlic, lemon) yoghurt, spices and barbequed in tandoor</i>	
167. Seekh Kebab ■	\$16.95
<i>Lamb mince mixed with blend of exotic spices and grilled with skewers in tandoor</i>	
168. Chicken Lollipop (7 Pcs) ■	\$16.95
169. Paneer Tikka ■	\$16.95
<i>Cubes of cottage cheese marinated with yoghurt, ginger garlic paste, kastoori methi & blend of spices & barbequed in tandoor</i>	
170. Achari Paneer Tikka ■	\$16.95
<i>Cubes of cottage cheese marinated homemade pickle, yoghurt, lemon and blend of spices barbequed in tandoor</i>	
171. Lamb Chops (4 Pcs) ■	\$18.95
<i>Lean lamb cutlets marinated with authentic Indian spices and cooked in clay oven</i>	
172. Tandoori Mixed Platter (7 Pcs) ■■	\$27.95
<i>Selection of each item of Tandoori Chicken, Chicken Tikka, Malai Tikka, Haryali Tikka, Seekh Kebab, Lamb Cutlet and Paneer Tikka</i>	

Veg Curry

\$16.95

173. Paneer Butter Masala

Cottage cheese cooked in simmered gravy made of butter, tomato puree, cashew and cream

174. Paneer Tikka Masala

Cottage cheese cooked in a tomato puree and cashew sauce along with capsicum onion & cream

175. Palak Paneer

Cottage cheese cooked in blanched spinach gravy with blend of exptic spices

176. Kadhai Paneer

Cottage cheese cooked in spicy masala gravy with onion, capsicum and red chillies

177. Malai Kofta

Dumpling made of cottage cheese & potato cooked in creamy cashew gravy & blend of exotic spices

178. Daal Makhani

Lentils (Black, Kidney Beans) slowly cooked for hours and finished with tomato puree and cream

179. Daal Fry / Thadka / Tomato Daal

Yellow lentils cooked with fresh onion, tomato finish, curry leaves, spices with aromatic fresh tempering

180. Aloo Shimla

Fresh potato & capsicum cooked with aromatic spices

181. Eggplant Masala

Fresh eggplant cooked with onion, tomato and blend of exotic spices

182. Veg Chatpat

A dry dish with variety of veggies cooked along with onion, tomato & capsicum to give you its aromatic flavour

183. Paneer Pudina Kali Mirch

Cottage cheese cooked in onion tomato base sauce with hint of mint and chef's secret spices, finished with black pepper and butter

184. Shahi Paneer

Diced paneer cooked with delicious and rich sauce of onions, tomato and lots of cashews finished with cream and ginger julians and chef's secret spices

Chicken Curry

\$17.95

185. Butter Chicken

Chicken tikka pieces cooked in simmered gravy made of butter, tomato puree, cashew and cream

186. Chicken Tikka Masala

Chicken tikka pieces cooked in a tomato puree and cashew sauce along with capsicum onion & cream

187. Daal Ka Murg

Chicken cooked in lentils with fresh onion, tomato, curry leaf with blend of exotic spices

188. Patiala Chicken

Chicken Curry with a blend of exotic spices, cashew & egg omelette, finished with green chillies and bell peppers

189. Adharki Rara Chicken

Punjabi chicken curry with thick gravy of chicken mince cooked along with ginger & coriander leaves

190. Malai Dum Ka Murgh

Chicken pieces cooked in a creamy cashewnut yogurt based gravy along with whole Indian spices

191. Chicken Curry of the day (Chef's Special Chicken Curry of that day)

192. Andhra Chicken Masala

Chunks of chicken with bone cooked with fresh onion, ginger garlic, tomato, curry leaves and special homemade garam masala

193. Gongura Chicken

Its an authentic South Indian dish chicken is cooked in gongura (Rosella leaves) with fresh onion, tomatoes and special homemade garam masala

194. Chicken Chettinad

Chicken cooked in homemade chettinad gravy with blend of exotic spices
(Gravy - Red chilli, pepper corn, curry leaves, whole garam masala, coconut, peanut, fenugreek seeds etc)

195. Chicken Vindaloo

Chicken cooked in spicy paste with whole aromatic spices and hint of lemon

Goat / Lamb Curry

\$18.95

196. Goat Curry (with Bone)

Goat with bone cooked in traditional home style with blend of spices

197. Goat Curry of the day (Chef's special Goat Curry of that day)

198. Bagara Goat (with Bone)

Curry with a blend of exotic spices, cashew and peanut finished with green chillies and lemon

199. Gongura Mutton

Its an authentic South Indian dish goat is cooked in gongura (Rosella leaves) with fresh onion, tomatoes and special homemade garam masala

200. Lamb Rogan Josh

Lamb slow cooked in tomato puree with onion, cashew and whole aromatic spices

201. Lamb Masala

Lamb cooked with fresh onion & capsicum and special homemade blend of spices

202. Lamb Vindaloo

Lamb cooked in spicy paste with whole aromatic spices and hint of lemon

Fish Et Prawn

\$19.95

203. Fish Chettinad / Prawn Chettinad

Fish / Prawn cooked in homemade chettinad gravy with blend of exotic spices
(Gravy - Red chilli, pepper corn, curry leaves, whole garam masala, coconut, peanut, fenugreek seeds etc)

204. Fish Korma / Prawn Korma

Fish / Prawn cooked in a thick and aromatic sauce with ground cashew nuts, cream & mild spices

205. Prawn Masala

Prawn cooked with fresh onion & capsicum and special homemade blend of spices

206. Fish Vindaloo / Prawn Vindaloo

Fish / Prawn cooked in spicy paste with whole aromatic spices and hint of lemon

Dry Special with Kaju (on Availability)

207. Goat / Fish / Prawn Fry

\$17.95

Goat/Fish/Prawn marinated with ginger,garlic,chickpeas flour & deep fried,finished with cashew & coriander



Roti / Naan (Indian Bread)

"All breads are baked in tandoor (Claypot Oven)"

208. Plain Naan 🟢	\$3.00
<i>Traditional Indian bread is enriched with yoghurt, milk, cream, butter and baked in tandoor</i>	
209. Tandoori Roti 🟢	\$3.00
<i>Traditional Indian wholemeal bread baked in the tandoor</i>	
210. Butter Naan 🟢	\$4.00
<i>Traditional Indian bread baked in tandoor and glazed with butter</i>	
211. Garlic Naan 🟢	\$4.00
<i>Traditional Indian bread baked in tandoor and glazed with garlic butter</i>	
212. Cheese Naan 🟢	\$7.95
<i>Traditional Indian bread stuffed with tasty cheese and baked in tandoor</i>	
213. Masala Kulcha 🟢	\$7.95
<i>Traditional Indian bread stuffed with mixed veggies and baked in tandoor</i>	
214. Kashmiri Naan 🟢	\$7.95
<i>Traditional Indian bread stuffed with dry fruits mixture and baked in tandoor</i>	
215. Keema Naan 🟠	\$7.95
<i>Traditional Indian bread stuffed with lamb mince and baked in tandoor</i>	
216. Chicken Tikka Naan 🟠	\$7.95
<i>Traditional Indian bread stuffed with chicken tikka mixture and baked in tandoor</i>	

Desserts

- 217. Chocolate Dosa** ■ \$9.95
Crispy crepé (Dosa) with chocolate sauce and topped with icing sugar
- 218. Chocolate & Cashew Dosa** ■ \$11.95
Crispy crepé (Dosa) with chocolate sauce, cashew and topped with chocolate sauce, icing sugar, cashew
- 219. Gulab Jamun** ■ \$7.95
Deep fried sweet dumplings made of milk powder, cream and soaked in flavoured sugar syrup
- 220. Ras Malai** ■ \$7.95
Traditional Indian dessert with sweet cheese dumplings made of cottage cheese (chaana) cooked in sweetened thickened flavoured milk topped with dry fruits
- 221. Kulfi** ■ \$8.95
Traditional Indian ice cream made of simmered milk in various flavours
- 222. Gulab Jamun + Ice-Cream** ■ \$9.95
Sweet dumplings with scoop of ice-cream
- 223. Falooda** ■ \$9.95
Traditional Indian dessert made of simmered milk with rose syrup, roasted vermicelli, dry fruits, sweet basil seeds and topped with jelly and scoop of ice cream
- 224. Qubani Ka Meetha** ■ \$9.95
Traditional Hyderabad dessert made from dried apricot served along with scoop of vanilla ice cream

