



Dosa Hut

INDIAN MULTI CUISINE

Pioneers of Dosa Culture In Australia

25+ 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.

Foods will be charged for once ordered.

Soft Drinks

Cans	\$2.95
<i>(Coke, Diet Coke, Coke Zero, Fanta, Sprite, Solo)</i>	
Indian Masala Tea	\$3.50
Salted Lassi / Mango Lassi	\$4.00

Juices

Mango	\$4.95
Apple	\$4.95
Pineapple	\$4.95
Grape	\$4.95

Mocktails

Virgin Mojito	
<i>Mint, lemon, sugar, ice, lemonade</i>	
Strawberry Daiquiri	
<i>Strawberry, cordial, lemon sugar, ice, lemonade</i>	
Nutella Frappy	
<i>Nutella, dark chocolate, ice, milk</i>	
Minti Mess	
<i>Basil, mint, lemon, sugar, ice</i>	
Melon Surprise	
<i>Watermelon, mint, strawberry, jam</i>	
Jaljeera	
<i>Jaljeera, apple juice, soda, green chilly</i>	
Oreo Frappy	
<i>Milk, oreo, nutella, dark chocolate, ice, whipped cream</i>	

Beer

Corona	\$6.95
Fat Yak	\$6.95
Kingfisher	\$6.95
Haywards 5000	\$7.95
Heineken	\$6.95
Asahi	\$6.95
James Boag's Premium Light	\$5.95
Victoria Bitter	\$6.95
Budweiser	\$6.95



\$8.95



Cocktails

Long Island Ice Tea	\$15.95
<i>Rum, gin, tequila, vodka, coke, ice</i>	
Tequila Sunrise	\$9.95
<i>Tequila, orange juice, grenadine</i>	
Mojito <i>(Mint, sugar, rum, soda)</i>	\$9.95

Spirits (30 ml)

Blue Label	\$19.95
Gold Label	\$10.95
Black Label	\$6.95
Red label	\$5.95
Chivas Regal	\$6.95
Jack Daniels	\$6.95
Bacardi	\$6.95
Vodka	\$6.95
Old Monk Rum	\$6.95
Jim Beam	\$6.95
Glenfiddich	\$7.95

Wine

Red Wine (Bottle)	\$25.00
<i>(Shiraz, Pinot Noir, Cabernet Merlot)</i>	
White Wine (Bottle)	\$30.00
<i>(Chardonnay, Giesen Sauvignon Blanc, Pinot Grigio)</i>	
Sparkling Wine	\$30.00
Corkage <i>(Charged for BYO bottles)</i>	\$3.00

Desserts

Ice Cream <i>(Pistachio, Mango, Gulkand, Paan, Motichur, Butter Scotch)</i>	\$5.95
Gulab Jamun (2 pcs)	\$5.00
Gulab Jamun with Vanilla Ice Cream	\$5.99
Ras Malai (2 pcs)	\$5.95
Kulfi <i>(Pistachio, Almond, Mango, Coconut, Paan, Tutti Frutti, Cookies & Cream)</i>	\$5.95
Falooda <i>(Pistachio, Rabri, Rose)</i>	\$9.95
Kulfi Falooda	\$9.95
<i>Mawa Kulfi Falooda, Pistachio Kulfi Falooda</i>	



Snacks

Samosa (1 Samosa)	\$3.50
<i>Triangular pastry filled with savoury spiced potato and peas mixture</i>	
Sambar Samosa	\$4.50
<i>Samosa served with sambar soup - a lentil & spice soup</i>	
Vada (2 Pcs)	\$5.95
<i>Deep fried & seasoned lentil batter</i>	
Sambar Vada (2 Pcs)	\$7.95
<i>Deep fried & seasoned lentil batter served with sambar - a spicy lentil soup</i>	
Upma	\$6.95
<i>All time dish, cooked as a thick porridge from dry roasted semolina</i>	
Mirchi Bhaji (3 Pcs) 🌶️	\$6.95
<i>Deep fried green chilli stuffed dipped in chickpea flour (besan) batter served with peanut dipping</i>	
Cut Mirchi 🌶️	\$7.95
<i>Deep fried green chilli cut to pieces, dipped in chickpea flour batter</i>	
Pav Bhaji	\$10.95
<i>A delicious curry made of mixed vegetable and spices served with 2 breads</i>	



Chaats

Samosa Chat	\$8.95
<i>Samosa mashed and topped Aloo and black channa masala, raita, spices & chutney</i>	
Dahi Samosa	\$6.95
<i>Samosa served with yogurt and spices</i>	
Dahi Vada	\$6.95
<i>Deep fried & seasoned lentil batter served with yogurt and spices</i>	
Papdi Chat	\$8.95
<i>Thin wafers of fried dough topped Aloo and black channa masala, yoghurt, mint & tamarind sauce</i>	
Dahi Papdi	\$8.95
<i>Deep fried puffed wafers of dough topped with masala, yoghurt, green and tamarind chutneys serve cold</i>	



🍱 ALL ABOVE ITEMS ARE VEGETARIAN

Dahi Puri \$8.95

Sweet yoghurt, mint and tamarind sauces along sev served in mini-puri shells (golgappa)

Masala Puri \$8.95

Sweet yoghurt, mint and tamarind sauces along with onions and sev served in mini-puri shells (golgappa) and served with aloo and black channa masala

Pani Puri \$9.95

Crispy fluffy golgappa served with sweet tangy spicy & mint flavoured water

Idly

Idly (2 Idly) \$5.95

Steam cooked rice and lentil soft cakes

Sambar Idly (2 Idly) \$7.95

Steam cooked rice and lentil soft cakes served with sambar - a spicy lentil soup

Idly & Vada (1 Idly & 1 Vada) \$6.95

Steam cooked rice and lentil soft cakes & deep fried & seasoned lentil batter

Sambar Idly & Vada (1 Idly & 1 Vada) \$7.95

Steam cooked rice and lentil soft cakes + Deep fried & seasoned lentil batter served with sambar - a spicy lentil soup

Ghee Podi Idly (2 Idly) \$6.95

Steam cooked rice and lentil soft cakes served with podi smeared in ghee (clarified butter)

☐ ALL ABOVE ITEMS ARE VEGETARIAN

Omelette

Full Boil / Half Boil \$4.50

Onion & Chilli Omelette \$5.50

Special Omelette \$6.50

Prawn Omelette \$8.95

Chicken Omelette \$7.95

☐ ALL ABOVE ITEMS ARE NON - VEGETARIAN



Indo Chinese (Dry or Gravy)

A blend of Chinese dishes with Indian Spices

Veg: \$14.95 | Chicken / Goat: \$15.95 | Fish / Prawns: \$17.95

Apollo Fish 🟡

Deep fried boneless fish cooked in blend of secret recipe of chillies & exotic spices

\$17.95

Paneer Majestic 🟢

Deep fried cottage cheese cooked in blend of secret recipe of chillies & exotic spices

\$15.95

Veg Manchurian (Dry or Gravy) 🟢

Homemade manchuria sauce blend with exotic mild spices

\$15.95

Manchurian (Dry or Gravy) 🟢🟡

Homemade manchuria sauce blend with exotic mild spices

Choices: Gobi or Paneer or Mushroom or Babycorn or Chicken

65 Sauce (Dry or Gravy) 🟢🟡

Homemade sauce (blend of Indian & Chinese spices with fresh curry leaves)

Choices: Gobi or Paneer or Mushroom or Babycorn or Chicken or Fish

Chilli (Dry or Gravy) 🌶️ 🟢🟡

Homemade chilli sauce blend with fresh onion, capsicum, exotic spices

**Choices: Babycorn or Gobi or Mushroom or Paneer
or Idly or Chicken or Goat or Fish or Prawns**

Crispy (Dry) 🟢🟡

Deep fried of your choice tossed with red chilli, bell peppers and special blend of spices

Choices: Mushroom or Babycorn or Chicken or Goat or Prawns

Schezwan (Dry) 🌶️ 🟢🟡

Homemade schezwan sauce blend with fresh onion, red chilli, exotic spices

Choices: Gobi or Chicken


Ginger (Dry or Gravy) 🟢🟡

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


Choices: Mushroom or Gobi or Chicken or Fish or Prawns



Rice

Plain Rice 

\$5.95

Jeera Rice 


\$8.95

Cooked with white rice dish flavoured with cumin (jeera) & whole aromatic spices and herbs

Biryani Rice  


\$9.95

Basmati rice cooked with flavours and special spices in an airtight pot on a very low flame, so the rice absorbs the rich flavours of the secret ingredients. The grains of rice should remain separate and unbroken

Jeera Egg Rice 


\$11.95

Cooked with white rice dish flavoured with cumin (jeera), Egg & whole aromatic spices and herbs

Special Keema Pulao (Chicken mince or Lamb mince) 

\$16.95

Classic Hyderabad Muglai dish of rice cooked with chicken / lamb



Cashewnut Pulao 

\$15.95



Cooked with whole aromatic spices, cashewnuts & vegetables

Fried Rice

Stir fried basmati rice tossed on a wok with veggies & seasonings

Veg / Chicken / Egg  

\$14.95

Prawn / Mixed / Chicken 65 / Gobi 65  



\$15.95

Make it Spicy...   add Schezwan

Extra \$1.00

Noodles

Stir fried basmati rice tossed on a wok with veggies & seasonings

Veg / Chicken / Egg  

\$14.95

Prawn / Mixed  

\$15.95

Make it Spicy...   add Schezwan



Extra \$1.00





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.



Veg / Chicken / Egg   \$14.95


Gobi 65 / Goat / Chicken 65   \$16.95



All Mega Deals

Family Biryani (Enough for 4 - 5 people)

Jumbo Biryani (Enough for 6 - 7 people)



Veg / Chicken / Egg  

Gobi 65 / Goat / Chicken 65  

Any Starter (Veg/Non Veg)  

Excluding Chicken Lollipop, Chicken Pakoda, Crispy Goat & Chilli Goat

Family (Enough for 15 ppl) / **Jumbo** (Enough for 25 ppl)

Any Fried Rice / Noodle  


Veg / Egg / Chicken / Prawn

Family (Enough for 6 ppl) / **Jumbo** (Enough for 10 ppl)


Mixed Fried Rice / Noodle 


Family (Enough for 6 ppl) / **Jumbo** (Enough for 10 ppl)


Combo Deals


Plain Dosa + Idly + Vada + Drink 

Masala Dosa + Idly + Vada + Drink 

Paneer Dosa + Idly + Vada + Drink 

Upma Dosa + Idly + Vada + Drink 

Chicken Dosa + Idly + Vada + Drink 

Lamb Dosa + Idly + Vada + Drink 

Family **Jumbo**

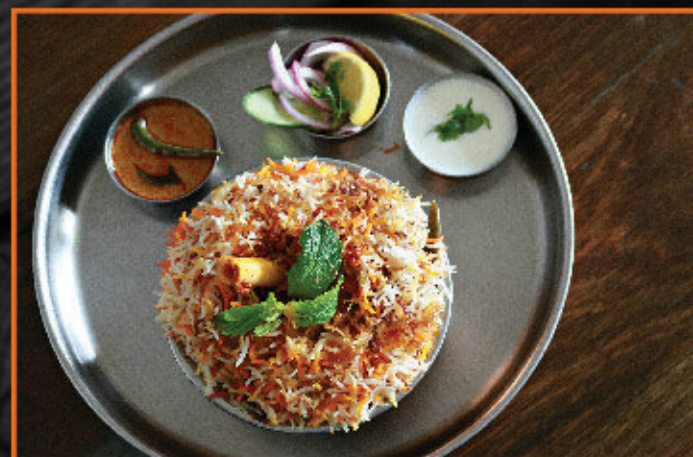
\$55.00 \$70.00

\$65.00 \$80.00

\$90.00 \$120.00

\$65.00 \$95.00

\$70.00 \$100.00



Dosa

Plain Dosa	■	\$6.95
Paper Dosa / Kal Dosa / Ghee Dosa / Podi Dosa	■	\$7.95
Ghee Podi Dosa	■	\$8.95

Onion Series Dosa

Onion Dosa	■	\$11.95
Masala / Paneer / Upma	■	\$14.95
Chicken / Lamb	■	\$15.95

Stuffing Dosa

Masala / Mysore Masala / Paneer / Upma	■	\$13.95
Chicken / Lamb	■	\$14.95

Paper Series Dosa

Masala / Paneer / Upma	■	\$13.95
Chicken / Lamb	■	\$14.95

Special Series Dosa

Special Paneer Dosa	■	\$14.95
Butter Paneer Dosa	■	\$14.95
Palak Paneer Dosa	■	\$14.95
Chicken 65 Dosa	■	\$15.95
Chef's Special Veg Dosa	■	\$15.95
Chef's Special Non-Veg Dosa	■	\$16.95
Butter Chicken Dosa	■	\$15.95
Chef's Spl. 70mm Dosa (4 popular stuffings - masala, paneer, chicken & lamb)	■	\$17.95
Chef's Spl. Spring Roll Dosa (4 popular stuffings-masala,paneer,chicken,lamb)	■	\$17.95

Cheese Series Dosa

Plain Dosa	■	\$10.95
Chilli / Masala / Paneer	■	\$13.95
Chicken / Lamb	■	\$15.95



Kara Dosa

All the Kara Dosa's filled with the respective filling with a Kara paste (special spicy paste) all over the dosa 🌶️

Masala / Paneer / Chicken / Lamb 🟢🔴

\$14.95

Rava Dosa (Cooking time 15 mins approx.)

Crispy crepe (Dosa) prepared from a mixture of rice flour & semolina with a choice of fillings

Plain 🟢

\$12.95

Onion 🟢

\$14.95

Masala / Paneer / Upma 🟢

\$15.95

Chicken / Lamb 🔴

\$16.95

Add Onions

Extra \$1.00

Egg Series Dosa

Crispy crepe (Dosa) cooked with a spread of choice of fillings

Kal / Egg 🔴

\$12.95

Masala / Paneer / Upma / Onion 🔴

\$14.95

Chicken / Lamb 🔴

\$15.95

70mm Dosa (Cooking time 15 mins approx.)

World's longest plain dosa with choice of fillings

Plain / Podi 🌶️ / Ghee 🟢

\$12.95

Onion / Masala / Paneer / Upma 🟢

\$14.95

Chicken / Lamb 🔴

\$15.95

Set Dosa

2 fluffy crepes sandwiched with choice of fillings

Masala / Paneer / Cheese / Cheese & Chilli 🌶️ 🟢

\$14.95

Chicken / Lamb 🔴

\$15.95



Spring Roll Dosa

Crispy crepé filled with onions along with your choice of fillings, rolled tight & cut in small pieces

Paneer / Masala	■	\$14.95
Chicken / Lamb	■	\$15.95

Uttapam (Cooking time 15 mins approx.)

Round thick pancake topped with your choice of fillings & cooked for perfection

Onion / Onion Podi	■	/ Cheese & Chilli	■	\$14.95
Egg	■			\$15.95
Special Uttapam	■			\$17.95

Dessert Dosa

Chocolate Dosa	■	\$8.95
Chocolate & Cashew Dosa	■	\$9.95

Any customization on Dosas **extra \$2.00**

Breads

Roti (Plain / Butter) or Naan (Plain / Garlic / Butter)	■	\$3.50
Stuffed Naan	■	\$5.95
<i>(Chicken Tikka / Keema / Kashmiri / Cheese / Cheese & Chilli / Cheese & Garlic)</i>		
Mint Paratha / Lachha Paratha	■	\$5.95
Stuffed Kulcha (Potato / Onion / Paneer / Masala)	■	\$6.95
Parathas (Aloo / Gobi / Paneer / Mixed)	■	\$6.95



Tandoor "Traditional Claypot Oven"

Tandoori Chicken 🍷 (F) \$19.95 (H) \$14.95

Chicken marinated in yoghurt, garlic, ginger and spices, barbecued over tandoor (clay oven)

Freaking Hot Tandoori Chicken 🌶️ 🍷 \$20.95

Chicken marinated in yoghurt, garlic, ginger & hot spices, barbecued in tandoor (clay oven)

Tandoori Prawns 🍷 \$17.95

Prawns marinated in yoghurt, garlic, ginger and spices, barbecued over tandoor (clay oven)

Mixed Platter 🍷 \$24.95

Platter of 2 Pieces tandoori chicken, 4 pieces of grilled prawns, 2 pieces of seekh kebab, 2 pieces chicken tikka served with salad & mint chutney

Chicken Tikka (4 pcs) 🍷 \$14.95

Succulent and juicy pieces of chicken thigh fillet yoghurt, garlic, ginger & spices, barbecued over tandoor

Freaking Hot Chicken Tikka 🌶️ 🍷 \$16.95

Whole chicken marinated in yoghurt, and hot chilli spices, cooked in tandoor (clay oven)

Seekh Kebab 🍷 \$14.95

Lamb mince meat mixed with spices and grilled on skewers

Paneer Tikka (4 pcs) 🍷 \$14.95

Cubes of cottage cheese marinated in yoghurt and chilli, cooked in the tandoor

Achari Paneer Tikka (4 pcs) 🍷 \$14.95

Cubes of cottage cheese in a pickle marinated

Freaking Hot Paneer Tikka 🌶️ 🍷 \$15.95

Cubes of cottage cheese marinated in yoghurt, and hot chilli spices, cooked in tandoor (clay oven)

Non-Veg Curry 🍷

Butter Chicken \$14.95

Boneless chicken cooked in tandoor and finished in butter with aromatic Indian spices, cream & almonds

Punjabi Butter Chicken 🌶️ \$15.95

Chicken with bone (tandoori chicken) cooked in a smooth cashews & tomato based based gravy with lots of butter and authentic spices

Chicken Tikka Masala \$14.95

Roasted chunks of chicken tikka in a spicy sauce

Dum Ka Murg \$14.95

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



Chicken Curry \$15.95

Chicken pieces cooked in a tomato based curry with garlic, ginger and spices

Chicken Madras \$15.95

Chicken cooked in spicy hot coconut flavoured sauce & seasoned with curry leaves & mustard seeds

Chicken Jalfrezi \$15.95

Chicken cooked with aromatic spices in a tomato based gravy then mixed with stir fried onion & bell peppers

Chicken Vindaloo \$15.95

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

Palak Chicken \$15.95

Tender chicken pieces blended with pureed spinach & herbs

Pepper Chicken \$15.95

Chicken pieces cooked and stir fried with pepper & spices

Methi Chicken \$15.95

Chicken pieces cooked with the aroma of kasoori methi and spices

Egg Masala \$13.95

Boiled eggs cooked in a tomato based curry with garlic, ginger & spices

Goat Masala \$16.95

Goat pieces cooked in home style with spices

Goat Curry \$16.95

Goat pieces cooked in a tomato based curry with garlic, ginger and spices

Palak Goat \$16.95

A tremendous & mouth watering combination of spinach, goat meat & exotic spices

Pepper Goat \$16.95

Goat pieces cooked and stir fried with pepper & spices

Goat Madras \$16.95

Goat pieces cooked in spicy hot coconut flavoured sauce & seasoned with curry leaves & mustard seeds

Goat / Lamb Vindaloo 🌶️ \$17.95

Goat / Lamb cooked in spicy paste with whole aromatic spices & hint of lemon

Lamb Rogan Josh \$17.95

The heavenly blend of spices in this rich, aromatic curry combined with meltingly tender lamb pieces



Palak Lamb

Lamb pieces blended with pureed spinach & herbs

\$17.95

Prawn Masala

Prawns cooked in home style with spices

\$17.95

Prawn Malabari

Prawn marinated with whole aromatic spices & simmered in coconut flavoured sauce

\$17.95

Veg Curry

Paneer Butter Masala

Paneer cooked with tomato, onion, butter, sliced capsicum and masala sauce

\$14.95

Mix Veg Curry

Selection seasonal mixed vegetables cooked in rogenjosh flavoured sauce

\$14.95

Dal Makhani

Mixed lentils cooked with butter, cream and spices

\$14.95

Palak Paneer

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

\$14.95

Malai Kofta

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

\$14.95

Mutter Paneer

*Cottage cheese cooked with whole aromatic spices & simmered together
in a luscious gravy made with tomatoes & onion*

\$14.95

Kadai Paneer

Cottage cheese cooked with capsicum, onion, tomatoes with aromatic blend of spices

\$14.95

Methichaman (Paneer)

Grated paneer cooked with the aroma of kasoori methi and spices

\$14.95

Mutter Mushroom

It is an Indian dish made with fresh green peas, fresh mushroom, onion, tomatoes & spices

\$15.95

Palak Mushroom

Mushroom pieces blended with pureed spinach and herbs

\$15.95

Mushroom Masala

It's an delicious Indian dish made with fresh mushrooms, onions, capsicum, tomato, herbs and spices

\$15.95



OUR BRANCHES

FOOTSCRAY: 604 Barkly Street, Footscray VIC 3011, Ph: 03 9687 0171

TARNEIT: 32b, Wyndham Village Shopping Centre, 380 Sayers Road, Tarneit, VIC 3029, Ph: 03 8742 4263

ROXBURGH PARK: Shop G60, 250 Somerton Rd, Roxburgh Park Shopping Centre, Roxburgh Park, VIC 3064, Ph: 03 9303 9966

CLAYTON: 346 Clayton Road, Clayton VIC 3166, Ph: 03 8510 5185

MELBOURNE CBD: 209 King Street, Melbourne VIC 3000, Ph: 03 9642 2482

CAROLINE SPRINGS: Shop 21, 29 - 35 Lake Street, Caroline Springs, VIC 3023, Ph: 03 8358 4460

CRANBOURNE EAST: Shop 01/1 Linsell Boulevard, Cranbourne East VIC 3977, Ph: 03 59950111

PAKENHAM: Lakeside Square Shopping Centre, Shop 13 & 14, 9 Village Way, Pakenham VIC 3810

POINT COOK: Shop 401 Murnong St, Point Cook VIC 3030

PLENTY VALLEY: Shop R10, 415 McDonalds Road, Mill Park, VIC 3082

WANTRINA: 137 Mountain Hwy, Wantirna VIC 3152

GEELONG: 126 Ryrie Street, Geelong, VIC 3220, Ph: 03 5200 7444

DOCKLANDS: Shop CW G07, Ground Floor, District Docklands, Docklands 3008, Ph: 0426 151 800

CANBERRA CBD: Level G, Suite 2 & 3, Garema Court, 140 - 180 City Walk, Canberra 2601

HARRIS PARK: 69 Wigram Street, Harris Park, NSW 2150, Ph: 02 9633 4455

DURAL: 243 New Line Road, Dural NSW 2158, Ph: 02 9651 4155

PENRITH WESTFIELD: 64 a / 585 High Street, Penrith NSW 2750, Ph: 02 4722 6949

LIVERPOOL: Level 1, 223 George Street, Liverpool NSW 2170, Ph: 02 8750 2816

MOUNT GRAVATT: Shop 21, 1932 Logan Road, Upper Mount Gravatt, QLD 4122, Ph: 07 3216 8444

SPRINGFIELD: 5/30-34 Commercial Drive, Springfield QLD 4300, Ph: 07 3381 0000

ASPLEY: Shop 6,7 & 9, 46 Gayford Street, Aspley Qld 4034, Ph: 07 3863 2063

GOLDCOAST: Crestwood Plaza, Shop No. 1C, 458 Olsen Avenue, Molendinar 4214, P: 07 5597 5850

PROSECT: 230 Main North Road, Prospect Adelaide 5082, Ph: 08 8342 9884

OVERSEAS BRANCHES

HYDERABAD (INDIA): SMR Vinay Technopolis, 2nd Floor beside Google Campus, Kothaguda, Hyderabad