





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.

Drinks Menu

SPIRITS

Red Label	\$9.00
Black Label (Scotch)	\$9.00
Chivas 12 Yrs (Scotch)	\$9.00
Glenfiddich 12 Yrs	\$10.50
Glenlivet	\$10.50
Blue Label	\$21.00
Jim Beam (Bourbon)	\$9.00
Jack Daniels (Tennessee)	\$9.00
Smirnoff (Vodka)	\$9.00
Midori	\$9.00
Gin (Bombay Sapphire)	\$6.95
Bundaberg (Dark Rum)	\$9.00
Bacardi (White Rum)	\$9.00
Old Monk (Indian Dark Rum)	\$10.50

MOCKTAILS

Minty Mess

Blend of mint basil and whole lemon with crushed ice, perfect for a summer afternoon & cooling your appetite with Indian food

Lychee Twister

Best drink to keep you balanced with food and spice, it's a mix of lychee, lemon, passion fruit & pineapple juice shaken well and served cold

Strawberry Daiquiri

Fresh strawberries with ice & mint blended & finished with lemonade and sugar rimmed glass, combination of flavour and refreshing drink

Melon Surprise

Summer drink at the best with refreshing watermelon & mint with the blend of strawberry jam & crushed ice best to have a refreshing drink with our spicy Indian food

Nutella Frappe

All time favourite with a blend of nutella and crushed ice & flavour of hazelnuts with the twist of sweet flavour

Lemon Lime Bitters

The best drink to beat the heat with citrus juice and bitters topped with ice

Jaljeera


The Indian fusion drink which is best for digestion jaljeera infused with apple juice and topped with crushed ice and soda water

Masala Cola

Cola served with a hint of chat masala and lemon infused with ice and served cold



BEER

Asahi		\$8.00
Corona		
Budweiser		
Pure Blonde		
Fat Yak (Pale Ale)		
King Fisher (On Tap)		\$9.95

WINE

Penfolds (Cabernet Sauvignon)	\$7.95
Penfolds (Shiraz)	\$7.95
Jacobs Creek (Sauvignon Blanc)	\$7.95
Jacobs Creek (Pinot Grigio)	\$8.95
La Plancheliere (Rose)	\$8.95

Bottle Price: \$29.95 For Any Wine

COCKTAILS

Long Island Ice Tea	\$15.95
<i>Rum, gin, tequila, vodka, cointreau, lime juice</i>	
Tequila Sunrise	\$9.95
<i>Tequila, orange juice, grenadine syrup</i>	
Mojito	\$9.95
<i>Rum, lychee, passion fruit</i>	
Pina Colada	\$15.95
<i>Rim, coconut milk, agave syrup, pineapple juice</i>	
Grape Fruit Julip	\$15.95
<i>Vodka, honey, lemon juice, ginger ale, grape juice</i>	
Lychee Vanilla Cosmo	\$15.95
<i>Vodka, triple sec, lime juice, cranberry juice, lychee syrup</i>	
Margarita	\$15.95
<i>Tequila, triple sec, lemon, lime juice, salt rim</i>	
Aperol Spritz	\$12.95
<i>Aperol, sparkling wine, orange wedge</i>	
Strawberry Daiquiri	\$14.95
<i>Rum, fresh strawberry, lime, ice</i>	

Soft Drinks (Cans)	\$4.50
<i>(Coke, Fanta, Sprite, Lift)</i>	
Soft Drink Jug	\$12.00
Sparkling Water	\$4.50
Jarritos	\$4.50
<i>(Lime, Guava, Mandarin, Cola)</i>	
Masala Chai	\$4.50
Mango Lassi	\$4.50



XPRESS LUNCH DEALS

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



*Conditions apply

XPRESS LUNCH DEALS

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



\$15.95*

ANY DOSA + 1 IDLY
+ 1 VADA + CAN



\$13.95*

BIRYANI + CAN



\$13.95*

ANY NOODLES + CAN



\$13.95*

ANY FRIED RICE + CAN



\$8.95*

2 SAMOSAS + TEA

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

*Conditions apply

Deals at Dosa Hut Penrith. Every Day

Deal For 2 \$ 49

1 Snack, Any 1 Curry, 1 Plain Rice, 2 Plain Naans, 1 Dessert.

Deal For 4 \$ 60

1 Snack, 1 Veg Curry, 1 Non-veg Curry, 1 Plain Rice, 2 Plain Naans, 1 Dessert.

Deal For 6 \$ 100

2 Snacks, Any 3 Curries, 2 Plain Rice, 4 Plain Naans, 3 Dessert.

Deal For 8 \$ 150

3 Snacks, Any 4 Curries, 3 Plain Rice, 5 Plain Naans, 4 Dessert.

Deal For 10 \$ 200

4 Snacks, Any 5 Curries, 4 Plain Rice, 8 Plain Naans, 5 Dessert.

Deal For \$ 45

Any 2 Indo-Chinese + 1 Veg Fried Rice.
Any 2 Indo-Chinese + 1 Veg Noodles.

Deal For \$ 45












Any 4 Veg Dosa.

Deal For \$ 55











Any 4 Non-Veg Dosa.



Snacks

1. **Samosa (2 pcs)**  **\$6.95**
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
Samosa served with yoghurt, mint & tamarind sauces
- 11. Dahi Vada**  \$9.95
Vada served with yoghurt, mint & tamarind sauces
- 12. Dahi Papdi**  \$9.95
Deep fried puffed wafers of dough, topped with yogurt, mint & tamarind sauces
- 13. Papdi Chat**  \$9.95
Deep fried puffed wafers topped with aloo, yoghurt mint & tamarind sauces
- 14. Samosa Chat**  \$9.95
Samosa mashed and topped with aloo, yoghurt mint & tamarind sauces
- 15. Dahi Puri**  \$9.95
Crispy hollow balls stuffed with chilled yoghurt, mint & tamarind sauces
- 16. Masala Puri**  \$9.95
Crispy hollow balls stuffed with a mixture of chickpeas & topped with yoghurt, tamarind & mint sauce
- 17. Pani Puri**  \$9.95
Crispy hollow balls filled with mint water & potato masala
- 18. Pav Bhaji**  \$12.95
A delicious curry made of fresh garlic, potato, tomato, mixed veg and served with 2 pcs of bread
- 19. Chole Bhature** (Upon Availability)  \$12.95
Fried flat bread served with chickpea curry





Indo-Chinese (Dry)

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

37. Chilli Goat 🍲 🌶️

\$17.95

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

38. Crispy Goat 🍲

\$17.95

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

39. Ginger Prawns 🍲

\$18.95

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

40. Garlic Prawns 🍲

\$18.95

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

41. Chilli Prawns 🍲 🌶️

\$18.95

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

Indo - Chinese (Gravy)

42. Gobi Manchuria Gravy 🍲

\$16.95

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

43. Chilli Gobi Gravy 🍲 🌶️

\$16.95

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

44. Ginger Gobi Gravy 🍲

\$16.95

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

45. Veg Manchurian Gravy 🍲

\$16.95

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

46. Chilli Babycorn Gravy 🍲 🌶️

\$16.95

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

47. Babycorn Manchuria Gravy 🍲

\$16.95

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

48. Chilli Paneer Gravy 🍲 🌶️

\$16.95

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

49. Chicken Manchuria Gravy 🍲

\$17.95

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

50. Chilli Chicken Gravy 🍲 🌶️

\$17.95

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

51. Ginger Chicken Gravy 🍲

\$17.95

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

52. Chicken 65 Gravy 🍲

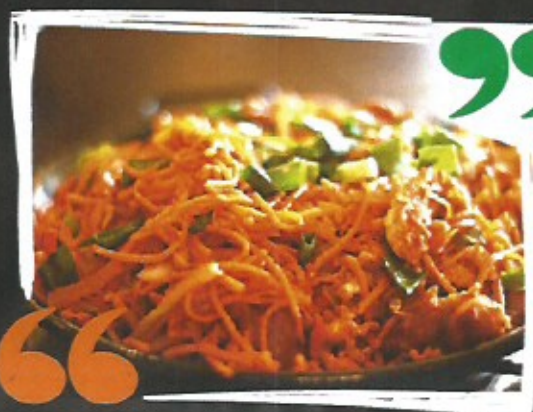
\$17.95

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



Fried Rice

- 53. Plain Rice** (Steamed basmati rice)  **\$4.95**
- 54. Jeera Rice** (Steamed basmati rice tossed with cumin and spices)  **\$5.95**
- 55. Biryani Rice**  **\$5.95**
Flavoured basmati rice cooked with spices, fresh mint, coriander, lemon and brown onion
- 56. Veg Fried Rice**  **\$16.95**
Stir fried basmati rice tossed with veggies and seasoning
- 57. Gobi 65 Fried Rice**  **\$16.95**
Stir fried basmati rice tossed with veggies, cauliflower florets & homemade 65 sauce (with/without egg)
- 58. Schezwan Veg Fried Rice**   **\$16.95**
Stir fried basmati rice tossed with veggies & our chef's special schezwan sauce
- 59. Egg Fried Rice**  **\$16.95**
Stir fried basmati rice tossed with veggies and scrambled egg
- 60. Schezwan Egg Fried Rice**   **\$16.95**
Stir fried basmati rice tossed with veggies and scrambled egg flavoured with our chef's special schezwan sauce
- 61. Chicken Fried Rice**  **\$16.95**
Stir fried basmati rice tossed with veggies, scrambled egg and fried chicken
- 62. Chicken 65 Fried Rice**  **\$16.95**
Stir fried basmati rice tossed with boiled egg, curry leaves, fried chicken & homemade 65 sauce
- 63. 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
- 64. Prawn Fried Rice**  **\$17.95**
Stir fried basmati rice tossed with veggies, scrambled egg and prawns
- 65. Schezwan Prawn Fried Rice**   **\$17.95**
Stir fried basmati rice tossed with veggies, scrambled egg and prawns flavoured with chef's special schezwan sauce
- 66. Mixed Fried Rice**  **\$18.95**
Stir fried basmati rice tossed with veggies, fried chicken, prawns and scrambled egg
- 67. 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
- 68. Triple Schezwan (Veg / Non-Veg)**    **\$24.95**
Triple schezwan / mix of rice and noodle with a choice of Indo-Chinese gravy



Noodles

- | | |
|---|----------------|
| 69. Veg Noodles 🟢 | \$16.95 |
| <i>Boiled noodles tossed with veggies</i> | |
| 70. Schezwan Veg Noodles 🟢 🌶️🌶️ | \$16.95 |
| <i>Boiled noodles tossed with veggies & flavoured with chef's special schezwan sauce</i> | |
| 71. Egg Noodles 🟠 | \$16.95 |
| <i>Boiled noodles tossed with veggies and scrambled egg</i> | |
| 72. Schezwan Egg Noodles 🟠 🌶️🌶️ | \$16.95 |
| <i>Boiled noodles tossed with veggies and scrambled egg flavoured with chef's special schezwan sauce</i> | |
| 73. Chicken Noodles 🟠 | \$16.95 |
| <i>Boiled noodles tossed with veggies, scrambled egg and fried chicken</i> | |
| 74. Schezwan Chicken Noodles 🟠 🌶️🌶️ | \$16.95 |
| <i>Boiled noodles tossed with veggies, fried chicken & scrambled egg flavoured with chef's special schezwan sauce</i> | |
| 75. Prawn Noodles 🟠 | \$17.95 |
| <i>Boiled noodles tossed with veggies, scrambled egg and prawns</i> | |
| 76. Schezwan Prawn Noodles 🟠 🌶️🌶️ | \$17.95 |
| <i>Boiled noodles tossed with veggies, scrambled egg and prawns flavoured with chef's special schezwan sauce</i> | |
| 77. Mixed Noodles 🟠 | \$18.95 |
| <i>Boiled noodles tossed with veggies, fried chicken, prawns and scrambled egg</i> | |
| 78. 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.

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|-----------------------------------|---|---------|
| 79. Vegetable Dum Biryani | ■ | \$16.95 |
| 80. Gobi 65 Biryani | ■ | \$16.95 |
| 81. Hyderabad Chicken Dum Biryani | ■ | \$16.95 |
| 82. Hyderabad Goat Dum Biryani | ■ | \$17.95 |
| 83. Chicken 65 Biryani | ■ | \$17.95 |

Mega Deals (Veg/Egg/Chicken/Goat)

- | | | |
|---|---|----------|
| 84. Family Fried Rice (6 people) | ■ | \$75.00 |
| 85. Jumbo Fried Rice (10 people) | ■ | \$105.00 |
| 86. Family Noodles (6 people) | ■ | \$75.00 |
| 87. Jumbo Noodles (10 people) | ■ | \$105.00 |
| 88. Any Family Starter (Indo - Chinese) (15 ppl) | ■ | \$100.00 |
| 89. Any Jumbo Starter (Indo - Chinese) (25 ppl) | ■ | \$130.00 |
| 90. Family Veg / Hyd Chicken Biryani (Enough for 4 people) | ■ | \$60.00 |
| 91. Family Hyd Goat Dum Biryani (Enough for 4 people) | ■ | \$65.00 |
| 92. Family Chicken 65 Biryani (Enough for 4 people) | ■ | \$70.00 |
| 93. Jumbo Veg / Hyd Chicken Biryani (Enough for 6-7 people) | ■ | \$80.00 |
| 94. Jumbo Hyd Goat Dum Biryani (Enough for 6-7 people) | ■ | \$85.00 |
| 95. Jumbo Chicken 65 Biryani (Enough for 6-7 people) | ■ | \$90.00 |



Dosa

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|---|----------------|
| 96. Plain Dosa [V] | \$9.95 |
| <i>Large crispy crepé (Dosa) without stuffing</i> | |
| 97. Paper Dosa [V] | \$9.95 |
| <i>Paper thin and crispy crepé (Dosa) without stuffing</i> | |
| 98. Kal Dosa [V] | \$9.95 |
| <i>Thick (dense) crepé (Dosa) without stuffing</i> | |
| 99. Ghee Dosa [V] | \$9.95 |
| <i>Large crispy crepé (Dosa) with ghee (Clarified butter) spread</i> | |
| 100. Podi Dosa [V] | \$9.95 |
| <i>Crispy crepé (Dosa) cooked with podi</i>
<i>(Aromatic blend of roasted lentils, red chilli, peanuts, curry leaves and spices)</i> | |
| 101. Ghee Podi Dosa [V] | \$9.95 |
| <i>Crispy crepé (Dosa) with ghee (clarified butter) and podi (spicy lentils powder)</i> | |
| 102. Masala Dosa [V] | \$14.95 |
| <i>Crispy crepé (Dosa) with savory filling of potatoes</i> | |
| 103. Onion Dosa [V] | \$14.95 |
| <i>Crispy crepé (Dosa) with freshly chopped onion</i> | |
| 104. Cheese & Chilli Dosa [V] [C] | \$14.95 |
| <i>Crispy crepé (Dosa) filled with grated cheese & fresh green chilli</i> | |
| 105. Mysore Masala Dosa [V] | \$14.95 |
| <i>Crispy crepé (Dosa) with potato filling and homemade spicy lentil powder (Podi)</i> | |
| 106. Onion Masala Dosa [V] | \$14.95 |
| <i>Crispy crepé (Dosa) with a savory filling of potatoes & freshly chopped onion</i> | |
| 107. Paper Masala Dosa [V] | \$14.95 |
| <i>Thin & crispy crepé (Dosa) filled with savory potato masala</i> | |
| 108. Paneer Masala Dosa [V] | \$14.95 |
| <i>Crispy crepé (Dosa) served with paneer (cottage cheese) cooked with exotic spices</i> | |
| 109. Fusion Dosa [V] [C] [C] | \$14.95 |
| <i>Homemade scheszwan sauce spread over crispy crepé with vegetables and choice of masala/ paneer / lamb / chicken</i> | |

110. Paneer Butter Masala Dosa [V]

Crispy crepe (Dosa) with paneer butter masala filling

\$16.95

111. Chicken Dosa [V]

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

\$16.95

112. Lamb Dosa [V]

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

\$16.95

113. Chicken 65 Dosa [V]

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

\$16.95

114. Butter Chicken Dosa [V]

Crispy Crepe (Dosa) with butter chicken filling

\$16.95

115. Chef's Special Dosa (combination of 4 popular stuffings) [V][V]

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 (Veg/Non-veg)

\$18.95

Kara Series Dosa

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

116. Kara Masala Dosa [V] [V]

Homemade kara paste spread over crispy crepe with potatoes filling

117. Kara Paneer Dosa [V] [V]

Homemade kara paste spread over crispy crepe with cottage cheese filling

118. Kara Chicken Dosa [V] [V]

Homemade kara paste spread over crispy crepe with chicken mince filling

119. Kara Lamb Dosa [V] [V]

Homemade kara paste spread over crispy crepe with lamb mince filling

\$16.95



Egg Series Dosa

Please advise us with or without spicy powder

- 120. Egg Kal Dosa** ■ \$14.95
Thick (dense) crepé (Dosa) with egg & homemade spicy lentil powder (podi)
- 121. Egg Dosa** ■ \$14.95
Large crispy crepé (Dosa) with egg & homemade spicy lentil powder (podi)
- 122. Egg Masala Dosa** ■ \$16.95
Crispy crepé (Dosa) cooked with egg & potato masala filling, homemade spicy lentil powder (podi)
- 123. Egg Paneer Dosa** ■ \$16.95
Crispy crepé (Dosa) cooked with a spread of an egg and cottage cheese filling, homemade spicy lentil powder (podi)
- 124. Egg Onion Dosa** ■ \$14.95
Crispy crepé (Dosa) cooked with a spread of an egg and onion filling, homemade spicy lentil powder (podi)
- 125. Egg Chicken Dosa** ■ \$16.95
Crispy crepé (Dosa) cooked with a spread of an egg and chicken mince filling, homemade spicy lentil powder (podi)
- 126. 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

- 127. 70mm Plain Dosa** ■ \$14.95
70mm long crispy crepé (Dosa) without stuffing
- 128. 70mm Podi Dosa** ■ \$14.95
70mm long crispy crepé (Dosa) filled with homemade spicy lentil powder (podi)
- 129. 70mm Onion Dosa** ■ \$15.95
70mm long crispy crepé (Dosa) filled with fresh chopped onion
- 130. 70mm Masala Dosa** ■ \$16.95
70mm long Crispy crepé (Dosa) with savory filling of potatoes
- 131. 70mm Paneer Dosa** ■ \$16.95
70mm long Crispy crepé (Dosa) with savory filling of paneer (cottage cheese)
- 132. 70mm Chicken Dosa** ■ \$18.95
70mm long Crispy crepé (Dosa) with savory filling of chicken mince
- 133. 70mm Lamb Dosa** ■ \$18.95
70mm long Crispy crepé (Dosa) with savory filling of lamb mince
- 134. 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

- 135. Masala Set Dosa** [V] \$14.95
Indian style fluffy pancake sandwich with potato filling
- 136. Paneer Set Dosa** [V] \$14.95
Indian style fluffy pancake sandwich with cottage cheese filling
- 137. Cheese & Chilli Set Dosa** [V] [C] \$14.95
Indian style fluffy pancake sandwich with cheese & green chilli filling
- 138. Chicken Set Dosa** [C] \$14.95
Indian style fluffy pancake sandwich with chicken mince filling
- 139. Lamb Set Dosa** [C] \$14.95
Indian style fluffy pancake sandwich with lamb mince filling

Spring Roll Dosa

- 140. Paneer Spring Roll Dosa** [V] \$14.95
Crispy crepe (Dosa) with filling of cottage cheese, onion, coriander & cut into rolls
- 141. Masala Spring Roll Dosa** [V] \$14.95
Crispy crepe (Dosa) with filling of potato, onion, coriander & cut into rolls
- 142. Chicken Spring Roll Dosa** [C] \$16.95
Crispy crepe (Dosa) with filling of chicken mince, onion, coriander & cut into rolls
- 143. Lamb Spring Roll Dosa** [C] \$16.95
Crispy crepe (Dosa) with filling of lamb mince, onion, coriander & cut into rolls
- 144. Chef's Spl Spring Roll Dosa** [V] [C] \$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

- 145. Full Boil / Half Boil** [C] \$5.50
- 146. Onion & Chilli Omelette** [C] [C] \$6.50
- 147. Special Omelette** [C] \$7.50
- 148. Prawn Omelette** [C] \$8.95
- 149. Chicken Omelette** [C] \$8.95



Tandoor Menu

"Traditional Claypot Oven"

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|--|----------------------------------|
| 150. 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> | |
| 151. 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> | |
| 152. 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> | |
| 153. Seekh Kebab ■ | \$16.95 |
| <i>Lamb mince mixed with blend of exotic spices and grilled with skewers in tandoor</i> | |
| 154. Paneer Tikka ■ | \$16.95 |
| <i>Cubes of cottage cheese marinated with yoghurt, ginger garlic paste, kastoori methi & blend of spices & barbequed in tandoor</i> | |
| 155. Achari Paneer Tikka ■ | \$16.95 |
| <i>Cubes of cottage cheese marinated homemade pickle, yoghurt, lemon and blend of spices barbequed in tandoor</i> | |
| 156. Lamb Chops (4 Pcs) ■ | \$18.95 |
| <i>Lean lamb cutlets marinated with authentic Indian spices and cooked in clay oven</i> | |
| 157. Tandoori Mixed Platter (7 Pcs) ■■ | \$27.95 |
| <i>Selection of each item of Tandoori Chicken, Chicken Tikka, Achari Paneer Tikka, Haryali Tikka, Seekh Kebab, Lamb Chops and Paneer Tikka</i> | |

Veg Curry

\$16.95

158. Paneer Butter Masala

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

159. Paneer Tikka Masala

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

160. Palak Paneer

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

161. Kadhai Paneer

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

162. Malai Kofta

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

163. Daal Makhani

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

164. Eggplant Masala

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

165. Veg Chatpat

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

166. 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

167. Paneer Bhurji

Scrambled cottage cheese sautéed with onions, tomato, ginger, garlic and blend of exotic spices

Chicken Curry

\$17.95

168. Butter Chicken

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

169. Chicken Tikka Masala

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

170. Patiala Chicken

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

171. Adharki Rara Chicken

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

172. Chicken Vindaloo

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

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

Goat / Lamb Curry

\$18.95

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

175. Lamb Rogan Josh ■

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

176. Lamb Masala ■

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

177. Lamb Vindaloo ■ ■

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

Roti / Naan

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

178. Plain Naan ■

\$3.00

Traditional Indian bread is enriched with yoghurt, milk, cream, butter and baked in tandoor

179. Tandoori Roti ■

\$3.00

Traditional Indian wholemeal bread baked in the tandoor

180. Butter Naan ■

\$3.95

Traditional Indian bread baked in tandoor and glazed with butter

181. Garlic Naan ■

\$3.95

Traditional Indian bread baked in tandoor and glazed with garlic butter

182. Cheese Naan ■

\$3.95

Traditional Indian bread stuffed with tasty cheese and baked in tandoor

183. Cheese & Garlic Naan ■

\$4.50

Traditional Indian bread stuffed with tasty cheese, baked in tandoor and glazed with garlic butter

184. Masala Kulcha ■

\$5.95

Traditional Indian bread stuffed with mixed veggies and baked in tandoor

185. Kashmiri Naan ■

\$5.95

Traditional Indian bread stuffed with dry fruits mixture and baked in tandoor

186. Keema Naan ■

\$5.95

Traditional Indian bread stuffed with lamb mince and baked in tandoor

187. Chicken Tikka Naan ■

\$5.95

Traditional Indian bread stuffed with chicken tikka mixture and baked in tandoor



Desserts

188. Chocolate Dosa

Crispy crepe (Dosa) with chocolate sauce and topped with icing sugar

\$9.95

189. Chocolate & Cashew Dosa

Crispy crepe (Dosa) with chocolate sauce, cashew and topped with chocolate sauce, icing sugar, cashew

\$11.95

190. Gulab Jamun

Deep fried sweet dumplings made of milk powder, cream and soaked in flavoured sugar syrup

\$5.95

191. Ras Malai

Traditional Indian dessert with sweet cheese dumplings made of cottage cheese (chaana) cooked in sweetened thickened flavoured milk topped with dry fruits

\$6.95

192. Kulfi

Traditional Indian ice cream made of simmered milk in various flavours

\$5.95

193. Gulab Jamun + Ice-Cream

Sweet dumplings with scoop of ice-cream

\$9.95

