Salaam Namaste's

Dosa Hut

Indian Multi Cuisine

Pioneers of Dosa Culture in Australia

SNACKS

(Advise Staff to make Medium or Hot)

S1.	**Papadams with Mint Sauce** *Plain papadum served with mint sauce.*	$3.95
S2.	**Samosa (2 Pcs)** *Triangular pastry filled with potato mixture with spices served with tamarind sauce.*	$8.95
S3.	**Vada (2 Pcs)** *Deep fried and seasoned doughnut made of lentils, chopped onion, green chillies curry leaves and coriander served with home made chilli sauce and peanut chutney.*	$8.95
S4.	**Sambar Vada (2 Pcs)** *Deep fried and seasoned doughnut made of lentils, chopped onion, green chillies curry leaves and coriander served with Sambar (a lentil soup with veggies)*	$9.95
S5.	**Idly (2 Pcs)** *Steamed Cooked, soft rice cake made of Lentils & served with home made chilli sauce and peanut chutney.*	$8.95
S6.	**Sambar Idly (2 Pcs)** *Steamed Cooked soft rice cake made of Lentils and Rice dipped in Sambar. (a lentil soup with veggies)*	$9.95
S7.	**Ghee Podi Idly (2 Pcs)** *Idly served with topping of ghee (clarified butter) and Podi (Spicy Lentils Powder) served with home made chilli sauce and peanut chutney.*	$9.95
S8.	**Idly (1 Pcs) + Vada (1 Pcs)** *Steamed Cooked rice and lentil soft cakes. Deep fried and seasoned doughnut served with home made chilli sauce and peanut chutney.*	$9.95
S9.	**Sambar Idly (1 Pcs) + Vada (1 Pcs)** *Steamed Cooked, soft rice cake made of Lentils and Rice Deep fried and seasoned doughnut dipped in Sambar (a lentil soup with veggies)*	$9.95
S10.	**Onion Pakora** *Deep fried chickpea flour (Besan) battered onion slices. Served with Mint Sauce.*	$13.95
S11.	**Pav Bhaji (Egg Less Pav)** *Spicy vegetable curry served with toasted buttered egg less breadrolls onion salad.* **Extra 1 Pav**	$13.95 $2.50
S12.	**Chola Bhatura (Upon availability)** *Two pieces of fluffy bread served with delicious chickpea curry raitha and pickle.* **Extra 1 Bhatura** **Extra 1 Chola**	$14.95 $2.50 $3.00

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STREET CHAAT

"Chaat to go along with friends' gossips"

(Advise Staff to make Medium or Hot)

Sc1.	**Dahi Vada** *Lentil doughnut soaked in sweet, chilled yoghurt served with various chutneys.*	$10.95
SC2.	**Dahi Bhalla** *Soft dahi Bhalla deep fried lentil then dunked in yogurt and topped with chutneys*	$10.95
SC3.	**Dahi Puri** *Crispy hollow balls stuffed with boiled potato and topped with yoghurt and various chutneys.*	$10.95
SC4.	**Masala Puri** *Crispy hollow balls stuffed with boiled potato channa yoghurt.*	$10.95
SC5.	**Papdi Chaat** *Crispy flat Puri's topped with boiled potato Chana onion sweet yoghurt and various chutneys.*	$10.95
SC6.	**Pani Puri (Gol-Gappa)** *Crispy hollow balls stuffed with boiled potato served with tangy tamarind chutney spicy mint water.*	$10.95
SC7.	**Samosa Chaat** *Samosa mashed and topped with chickpea gravy served with chilled yogurt and various chutneys.*	$10.95
SC8.	**Aloo Chole Tikki** *Aloo fried potato Mixed spices cutlet topped with chickpeas curry served with chilled yoghurt and various chutneys.*	$10.95

ENTREE

INDO CHINESE VEG (DRY)

(Advise Staff to make Medium or Hot)

E1.	**Vegetarian Manchurian** *Deep fried veggie balls tossed with mild spices in Manchurian sauce.*	$17.95
E2.	**Gobi Manchurian** *Deep fried battered cauliflower tossed with mild spices in Manchurian sauce.*	$17.95
E3.	**Paneer Manchurian** *Deep fried battered Paneer tossed with mild spices in Manchurian sauce.*	$17.95
E4.	**Chilli Gobi** *Deep fried battered cauliflower tossed with onion capsicum spices and chilli sauce.*	$17.95
E5.	**Chilli Idly** *Deep fried battered idly tossed with onion capsicum spices and chilli sauce.*	$17.95
E6.	**Chilli Paneer** *Deep fried battered Cottage cheese tossed with onion capsicum spices and chilli sauce.*	$17.95

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ENTREE

INDO CHINESE VEG (DRY)

(Advise Staff to make Medium or Hot)

E7. **Ginger Gobi** $17.95
Deep fried battered cauliflower tossed with ginger and ginger sauce.

E8. **Schezwan Gobi** $17.95
Deep fried battered cauliflower tossed with onion capsicum spices and Schezwan sauce.

E9. **Gobi 65** $17.95
Deep fried battered cauliflower tossed with curry leaves spices and 65 sauce.

E10. **Paneer 65** $17.95
Deep fried battered Cottage cheese tossed with curry leaves spices and 65 sauce.

INDO CHINESE DRY CHICKEN STARTERS

(Advise Staff to make Medium or Hot)

E11. **Chilli Chicken** $18.95
Deep fried chicken tossed with onion capsicum spices and chilli sauce.

E12. **Chicken Manchurian** $18.95
Deep fried chicken tossed with mild spices in Manchurian sauce.

E13. **Chicken 65** $18.95
Deep fried chicken tossed with curry leaves spices and 65sauce.

E14. **Ginger Chicken** $18.95
Deep fried chicken tossed with ginger and ginger sauce.

E15. **Schezwan Chicken** $18.95
Deep fried chicken tossed with onion red chilli spices and Schezwan sauce.

INDO CHINESE DRY GOAT STARTERS

(Advise Staff to make Medium or Hot)

E16. **Chilli Goat** $19.95
Marinated goat boneless strips deep fried tossed with onion capsicum and chilli sauce.

E17. **Crispy Goat** $19.95
Marinated goat boneless strips deep fried tossed with red chilli bellpepper and blend of spices.

INDO CHINESE DRY SEAFOOD STARTERS

(Advise Staff to make Medium or Hot)

E18. **Crispy Prawns** $19.95
Prawns tossed with red chilli bellpepper and blend of spices..

E19. **Chilli Prawns** $19.95
Prawns tossed with onion capsicum spices and chilli sauce

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ENTREE

INDO CHINESE GRAVY

(Advise Staff to make Medium or Hot)

G1.	**Gobi Manchuria Gravy** *Deep fried battered cauliflower cooked with mild spices in Manchurian gravy.*	$18. 95
G2.	**Chilli Gobi Gravy** *Deep fried battered cauliflower cooked with onion capsicum spices and chilli gravy.*	$18. 95
G3.	**Ginger Gobi Gravy** *Deep fried battered cauliflower cooked with ginger and ginger gravy.*	$18. 95
G4.	**Vegetarian Manchurian Gravy** *Deep fried veggie balls cooked with mild spices in Manchurian gravy.*	$18. 95
G5.	**Chilli Paneer Gravy** *Deep fried battered cottage cheese cooked with onion capsicum spices and chilli gravy.*	$18. 95
G6.	**Chicken Manchuria Gravy** *Deep fried chicken cooked with mild spices in Manchurian gravy.*	$18.95
G7.	**Chilli Chicken Gravy** *Deep fried chicken cooked with onion capsicum spices and chilli gravy.*	$18.95
G8.	**Ginger Chicken Gravy** *Deep fried chicken cooked with ginger and ging er gravy.*	$18.95
G9.	**Chicken 65 Gravy** *Deep fried chicken cooked with curry leaves spices and 65 gravy.*	$18.95

"POTLUCK DEALS"

Quick picks for small get together

"Please order in advance"

P1.	Family Fried Rice (Veg, Chicken, Egg)	*(Serves 6 people)*	$70
P2.	Jumbo Family Fried Rice (Veg, Chicken, Egg)	*(Serves 10 people)*	$95
P3.	Family Noodles (Veg, Chicken, Egg)	*(Serves 6 people)*	$70
P4.	Jumbo Noodles (Veg, Chicken, Egg)	*(Serves 10 people)*	$95
P5.	Family Starter (Veg, Chicken)	*(Serves 10 people)*	$90
P7.	Jumbo Starter (Veg, Chicken)	*(Serves 15 people)*	$130
P5.	Family Starter (Goat)	*(Serves 10 people)*	$130
P7.	Jumbo Starter (Goat)	*(Serves 15 people)*	$150

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DUM BIRYANI

(Advise Staff to make Medium or Hot)

All our Dum Biryani are classic Hyderabadi Mughlai Style Chicken/ Goat/ Veggies marinated with yogurt, fresh mint, coriander, lemon, brown onions, and our Dosa hut secret biryani masala & spices, layered with aromatic classic basmati rice, ghee, saffron and cooked in authentic Dum style.

B1.	Vegetarian Dum Biryani	$16.95
B2.	Gobi 65 Biryani	$17.95
B3.	Paneer 65 Biryani	$17.95
B4.	Egg 65 Biryani	$17.95
B5.	Chicken Dum Biryani	$18.95
B6.	Goat Dum Biryani	$18.95
B7.	Chicken 65 Biryani	$18.95

"POTLUCK DEALS"

Quick picks for small get together

"Please order in advance"

B11.	Family Veg Biryani	*(6 people)*	$65
B12.	Family Chicken Biryani	*(6 people)*	$75
B13.	Family Goat Biryani	*(6 people)*	$80
B14.	Family Paneer 65 Biryani	*(6 people)*	$75
B15.	Family Egg 65 Biryani	*(6 people)*	$75
B16.	Family Gobi 65 Biryani	*(6 people)*	$75
B17.	Family Chicken 65 Biryani	*(6 people)*	$75
B18.	Jumbo Veg Biryani	*(10 people)*	$80
B19.	Jumbo Chicken Biryani	*(10 people)*	$95
B20.	Jumbo Goat Biryani	*(10 people)*	$100
B21.	Jumbo Egg 65 Biryani	*(10 people)*	$95
B22.	Jumbo Gobi 65 Biryani	*(10 people)*	$95
B23.	Jumbo Paneer 65 Biryani	*(10 people)*	$95
B24.	Jumbo Chicken 65 Biryani	*(10 people)*	$95

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FRIED RICE

(Advise Staff to make Medium or Hot)

F1.	**Vegetarian Fried Rice** *Stir fried basmati rice tossed with veggies and seasoning.*	$17.95
F2.	**Schezwan Vegetarian Fried Rice** *Stir fried basmati rice tossed with veggies and Schezwan sauce.*	$17.95
F3.	**Egg Fried Rice** *Stir fried basmati rice tossed with veggies and scrambled egg.*	$17.95
F4.	**Egg 65 Fried Rice** *Stir fried basmati rice tossed, curry leaves, scrambled egg and 65 sauce*	$17.95
F5.	**Gobi 65 Fried Rice** *Stir fried basmati rice tossed with boiled egg, curry leaves, fried Gobi and 65 sauce.*	$17.95
F6.	**Schezwan Egg Fried Rice** *Stir fried basmati rice topped with veggies and scrambled egg flavoured with Schezwan sauce.*	$17.95
F7.	**Chicken Fried Rice** *Stir fried basmati rice tossed with veggies, scrambled egg, and fried chicken.*	$18.95
F8.	**Chicken 65 Fried Rice** *Stir fried basmati rice tossed with boiled egg, curry leaves, fried chicken and 65 sauce.*	$18.95
F9.	**Schezwan Chicken Fried Rice** *Stir fried basmati rice tossed with veggies, scrambled egg and chicken flavoured with Schezwan sauce.*	$18.95
F10.	**Prawn Fried Rice** *Stir fried basmati rice tossed with veggies, scrambled egg, and prawns.*	$19.95
F11.	**Mixed Fried Rice** *Stir fried basmati rice tossed with veggies, fried chicken, prawns, and scrambled egg.*	$19.95
F12.	**Schezwan Mixed Fried Rice** *Stir fried basmati rice tossed with veggies, prawns, chicken, and scrambled egg flavoured with Schezwan sauce.*	$19.95
F13.	**Schezwan Prawn Fried Rice** *Stir fried basmati rice tossed with veggies, scrambled egg and prawns flavoured with Schezwan sauce.*	$19.95

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NOODLES

(Advise Staff to make Medium or Hot)

N1.	**Vegetarian Noodles** *Boiled noodles tossed with veggies.*	$17.95
N2.	**Schezwan Vegetarian Noodles** *Boiled noodles tossed with veggies and flavoured with Schezwan sauce.*	$17.95
N3.	**Egg Noodles** *Boiled noodles tossed with veggies and scrambled egg.*	$17.95
N4.	**Schezwan Egg Noodles** *Boiled noodles tossed with veggies and scram led egg flavoured with Schezwan sauce.*	$17.95
N5.	**Chicken Noodles** *Boiled noodles tossed with veggies scrambled and fried chicken.*	$18.95
N6.	**Schezwan Chicken Noodles** *Boiled noodles tossed with veggies fried chicken and scrambled egg flavoured with Schezwan sauce.*	$18.95
N7.	**Prawn Noodles** *Boiled noodles tossed with veggies scrambled egg and prawns.*	$19.95
N8.	**Schezwan Prawn Noodles** *Boiled noodles tossed with veggies scram led egg and prawns flavoured with Schezwan sauce.*	$19.95
N9.	**Mixed Noodles** *Boiled noodles tossed with veggies fried chicken prawns and scrambled egg.*	$19.95
N10.	**Schezwan Mixed Noodles** *Boiled noodles tossed with veggies fried chicken prawns and scrambled egg flavoured with Schezwan sauce.*	$19.95
N11.	**Triple Manchurian** *A unique combination of noodles and rice with sautéed veggies scrambled egg and shredded chicken topped with chicken Manchurian sauce.* **Veg Or Non-Veg**	$24.95
N12.	**Triple Schezwan** *Spicy Unique combination of noodles and rice with sautéed veggies scrambled egg and shredded chicken topped with Schezwan chicken sauce.* **Veg Or Non-Veg**	$24.95

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DOSA

(Advise Staff to make Medium or Hot)

D1.	**Plain Dosa** *Crispy crepe (Dosa) without stuffing.*	$10.95
D2.	**Paper Dosa** *Paper thin and crispy crepe (Dosa) without stuffing.*	$10.95
D3.	**Ghee Dosa** *Crispy crepe (Dosa) with ghee (clarified butter) spread.*	$10.95
D4.	**Podi Dosa** *Crispy crepe (Dosa) cooked with Podi (Aromatic blend of roasted lentils, red chilli, pea nuts, curry leaves and spices).*	$10.95
D5.	**Ghee Podi Dosa** *Crispy crepe (Dosa) with ghee (clarified butter) and Podi (spicy lentils powder).*	$11.95
D6.	**Masala Dosa** *Crispy crepe (Dosa) with a filling of potatoes.*	$14.95
D7.	**Pav Bhaji Dosa** *Crispy crepe (Dosa) with curry made of garlic, potato, tomato, and mixed veg*	$14.95
D8.	**Chilli Onion Dosa** *Crispy crepe (Dosa) with chopped onion chillies coriander.*	$14.95
D9.	**Cheese and Chilli Dosa** *Crispy crepe (Dosa) filled with grated cheese and green chilli.*	$14.95
D10.	**Mysore Masala Dosa** *Crispy crepe (Dosa) with potato filling and spicy lentil powder (Podi).*	$14.95
D11.	**Onion Masala Dosa** *Crispy crepe (Dosa) with a filling of potatoes and chopped onion.*	$14.95
D12.	**Paper Masala Dosa** *Thin and crispy crepe (Dosa) filled with potato masala.*	$14.95
D13.	**Paneer Dosa** *Crispy crepe (Dosa) served with paneer (cottage cheese) cooked with spices.*	$14.95
D14.	**Special Paneer Dosa** *Special crispy crepe (Dosa) served with paneer (cottage cheese) cooked with spices, topped with onion, coriander cheese and grated paneer.*	$16.95
D15.	**Paneer Butter Masala Dosa** *Crispy crepe (Dosa)with paneer butter masala filling.*	$17.95

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DOSA

(Advise Staff to make Medium or Hot)

D16.	**Chicken Dosa** *Crispy crepe (Dosa) with a filling of chicken mince cooked with spices.*	$15.95
D17.	**Lamb Dosa** *Crispy crepe (Dosa) filled with a filling of lam b m ince cooked w i th spices.*	$15.95
D18.	**Chicken 65 Dosa** *Crispy crepe (Dosa) filled with a filling of chicken 65 with sliced onion and lemon.*	$17.95
D19.	**Butter Chicken Dosa** *Crispy crepe (Dosa) with butter chicken filling.*	$17.95
D20.	**Veg Chef' s Special Dosa** *Crispy crepe (Dosa)filled with of the filling at Dosa Hut. Masala or paneer chopped onion and coriander with ghee.*	$18.95
D21.	**Non-Veg Chef' s Special Dosa** *Crispy crepe (Dosa) filled with of the filling at Dosa Hut. chicken or lamb, chopped onion and coriander with ghee.*	$18 .95
D22.	**All Non-Veg & Veg Chef' s Special Dosa** *Crispy crepe (Dosa) filled with of the filling at Dosa Hut. Masala & Paneer & chicken & lamb chopped onion and coriander with ghee*	$20.95

EGG SERIES DOSA

(Advise Staff to make Medium or Hot)

D23.	**Egg Plain Dosa** *Crispy crepe (Dosa) with egg and spicy lentil powder (Podi).*	$15.95
D24.	**Egg Cheese and Chilli Dosa** *Crispy crepe (Dosa) filled with Egg, grated cheese, and green chilli.*	$15.95
D25.	**Egg Masala Dosa** *Crispy crepe (Dosa) cooked with egg, potato masala filling and spicy lentil powder (Podi).*	$15 .95
D26.	**Egg Paneer Dosa** *Crispy crepe (Dosa) cooked with a spread of an egg, cottage cheese filling and spicy lentil powder (Podi).*	$15.95
D27.	**Egg Onion Dosa** *Crispy crepe (Dosa) cooked with a spread of an egg, onion filling and spicy lentil powder (Podi).*	$15.95
D28.	**Egg Chicken Dosa** *Crispy crepe (Dosa) cooked with a spread of an egg, chicken mince filling and spicy lentil powder (Podi).*	$16.95
D29.	**Egg Lamb Dosa** *Crispy crepe (Dosa) cooked with a spread of an egg, lamb mince filling and spicy lentil powder (Podi).*	$16.95

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DOSA

SCHEZWAN DOSA (HOT SAUCE)

D30. **Schezwan Plain Dosa** $12.95
Crispy crepe Schezwan Sauce (Dosa) without stuffing.

D31. **Schezwan Masala Dosa** $15.95
Indian style crispy crepe Schezwan Sauce with potato filling.

D32. **Schezwan Paneer Dosa** $15.95
Indian style crispy crepe Schezwan Sauce with cottage cheese filling.

D33. **Schezwan Cheese and Chilli Dosa** $15.95
Indian style crispy crepe Schezwan Sauce with cheese and green chilli filling.

D34. **Schezwan Chicken Dosa** $16.95
Indian style crispy crepe Schezwan Sauce with chicken mince filling.

D35. **Schezwan Lamb Dosa** $16.95
Indian style crispy crepe Schezwan Sauce with lamb mince filling.

SPRING ROLL DOSA

Cut into small rolls for easy to eat like a spring roll
(Advise Staff to make Medium or Hot)

D36. **Paneer Spring Roll Dosa** $15.95
Crispy crepe (Dosa) with a filling of cottage cheese, onion, coriander and cut into rolls.

D37. **Masala Spring Roll Dosa** $15.95
Crispy crepe (Dosa) with filling of potato, onion, coriander and cut into rolls.

D38. **Chicken Spring Roll Dosa** $16.95
Crispy crepe (Dosa) with a filling of chicken mince, onion, coriander and cut into rolls.

D39. **Lamb Spring Roll Dosa** $16.95
Crispy crepe (Dosa) with filling of lamb mince, onion, coriander and cut into rolls.

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LONGEST DOSA

(Advise Staff to make Medium or Hot)

SIZE DOES MATTER
MAKE IT LONG.....LONGER.....LONGEST....70mm
 # WORLDS LONGEST DOSA

D41.	**70mm Plain Dosa** *Crispy crepe (Dosa) without stuffing.*	$16.95
D42.	**70mm Masala Dosa** *Crispy crepe (Dosa) with a fillings of potatoes.*	$17.95
D43.	**70mm Paneer Dosa** *Crispy crepe (Dosa) with a fillings of paneer (cottage cheese).*	$17.95
D44.	**70 mm Chicken Dosa** *Crispy crepe (Dosa) with a fillings of chicken mince.*	$19.95
D45.	**70mm Lamb Dosa** *Crispy crepe (Dosa) with fillings of lamb mince.*	$19.95
D46.	**70mm Veg Chef's Special Dosa** *Crispy crepe (Dosa) filled with four of our Dosa Hut fillings.* *Masala & paneer chopped onion and coriander with ghee.*	$20.95
D47.	**70mm Non-Veg Chef's Special Dosa** *Crispy crepe (Dosa) filled with four of our Dosa Hut fillings.* *chicken, & lamb chopped onion and coriander with ghee.*	$21 .95
D48.	**70mm All Non-Veg & Veg Chef's Special Dosa** *Crispy crepe (Dosa) filled with four of our Dosa Hut fillings.* *Masala, Paneer, Chicken & Lamb, chopped onion and coriander with ghee.*	$21.95

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CLAY TANDOORI NON-VEG ENTREES

(Advise Staff to make Medium or Hot)

TE1. **Tandoori Chicken Roasted** — Half $17.95 — Full $22.95
Chicken marinated in yogurt and spices in a tandoor (cylindrical clay oven)

TE2. **Chicken Tikka (4pcs)** — $17.95
Chicken thigh fillet marinated with yoghurt ginger garlic kasoorimethi blend of spices and barbequed tandoor.

TE3. **Hariyali Chicken Tikka (4pcs)** — $17.95
Chicken thigh fillet marinated with yoghurt Mint, Coriander, ginger, Chilli, garlic kasoorimethi blend of spices and barbequed tandoor.

TE4. **Achari Chicken Tikka (4pcs)** — $17.95
Chicken thigh fillet marinated with yoghurt Indian pickle ginger garlic kasoorimethi blend of spices and barbequed tandoor.

TE5. **Murg Malia Chicken Tikka (4pcs)** — $17.95
Chicken marinated in yogurt cream and cheese Blend of spices and barbequed in tandoor.

Te6. **Seekh Kebab** — $18.95
Lamb & chicken mince mixed with a blend of spices and grilled with skewers in tandoor.

TE7. **Crispy Prawns** — $19.95
Prawns tossed with red chilli bellpeppers and a blend of spices.

TE8. **Chilli Prawns** — $19.95
Prawns tossed with onion capsicum spices and chilli sauce.

TE9. **Mixed Non–Veg Platter** — $25.95
Combination of Non-veg 9 pieces of Tikka.

CLAY TANDOORI VEG ENTREES

(Advise Staff to make Medium or Hot)

TE10. **Soya Malia Tikka (Plant based Protein)** — $16.95
Soya marinated in yoghurt cream and cheese. Blend of spices and barbequed in tandoor.

Te11. **Soya Tandoori Tikka (Plant based Protein)** — $16.95
Soya marinated with yoghurt ginger garlic. kasoori methi blend of spices and barbequed tandoor

TE12. **Hariyali Paneer Tikka** — $16.95
Cubes of cottage cheese marinated mint coriander yoghurt and lemon. Blend of spices barbecued in tandoor.

TE13. **Paneer Tikka** — $16.95
Cubes of cottage cheese marinated yoghurt and lemon. Blend of spices barbecued in tandoor.

TE14. **Achari Paneer Tikka** — $16.95
Cubes of cottage cheese marinated pickle yoghurt and lemon Blend of spices barbecued in tandoor.

Te15. **Mixed Veg Platter** — $25.95
Combination of veg 9 pieces of Tikkas.

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VEG CURRIES

(Advise Staff to make Medium or Hot)

C1. **Daal Makhani (Plant based Protein)** **$16.95**
Lentils (black and kidney beans) slowly cooked for hours finished with fresh green chillies garlic onion and cream.

C2. **Daal Tadka (Plant based Protein)** ***(jain food available)*** **$16.95**
Yellow lentils tempered with curry leaves fresh garlic mustard seeds onion tomato and garnish with coriander.

C3. **Makhani Mixed Vegetable** ***(jain food available)*** **$16.95**
Mixed Vegetables curry cooked in butter gravy made of butter, fresh green chillies, garlic onion and tomato cashew and cream special Tadka style.

C4. **Chana Masala (Plant based Protein)** **$16.95**
Chickpeas cooked with fresh green chillies garlic onion and tomato with Special spices.

C5. **Shahi Soya Chaap Curry (Plant based Protein)** **$16.95**
Soya Chaap cooked with Rich Cashew Gravy fresh green chillies garlic onion and tomato special spices.

C6. **Paneer Butter Masala** **$18.95**
Indian Cottage Cheese cooked in butter gravy made of butter, fresh green chillies garlic onion and tomato cashew and cream.

C7. **Paneer Tikka Masala** **$18.95**
Chunks of marinated Indian cottage cheese cooked in a tomato puree, cashew sauce along with capsicum fresh green chillies garlic onion and tomato and cream.

C8. **Palak Paneer (Spinach)** **$18.95**
Indian Cottage cheese cooked in blanched, mustard & spinach leave and spinach gravy fresh green chillies garlic onion and tomato with a blend of spices.

C9. **Rajasthani Kadai Paneer** **$18.95**
Cottage cheese cooked in spicy masala gravy with fresh green chillies garlic onion and tomato capsicum and red chillies.

C10. **Mughlai Shahi Paneer** **$18.95**
Cottage cheese cooked with Makhani gravy cream, gorgeous Mughlai flavourful gravy.

C11. **Malai Kofta** **$18.95**
Small potato and paneer round koftas balls with Makhani gravy cream, gorgeous Mughlai flavourful gravy

C13. **Bhindi-do-piazza** ***(jain food available)*** **$18.95**
Bhindi (okra) stir fry with fresh green chillies garlic onion and tomato and tangy Spices and herbs.

C14. **Chefs Special Punjabi Sarsoon Da Saag (spinach)** **$18.95**
Traditional Mustard & spinach green curry cooked fresh green chillies garlic onion and tomato in Punjabi style spices.

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CHICKEN CURRIES

(Advise Staff to make Medium or Hot)

C14. **Traditional chicken Curry *(boneless)*** — **$19.95**
Slow cooked chicken boneless fresh green chillies garlic ginger onion and tomato in mild rich gravy

C15. **Butter Chicken *(boneless)*** — **$19.95**
Classic Indian dish with chicken bone less tikka mixed with rich cashew & Makhani gravy

C16. **Chicken Tikka Masala *(boneless)*** — **$19.95**
Roasted marinated chicken boneless tikka pieces tossed in spiced curry sauce fresh green chillies garlic onion and tomato & Capsicum red chillies.

C17. **Punjabi Butter Chicken *(with bone Punjabi style)*** — **$19.95**
Tandoori chicken on bone cooked in rich butter gravy fresh green chillies ginger garlic onion and tomato red chillies with Punjabi spices.

C18. **Chicken Kolhapuri *(boneless)*** — **$19.95**
Tender Chicken bone less cooked in spicy Kolhapuri sauce fresh green chillies garlic onion and tomato with authentic spices

C19. **Rajasthani Kadai Chicken *(boneless)*** — **$19.95**
Delicious dish made with chicken bone less, fresh green chillies garlic onion and tomato & Capsicum red chillies kadai masala.

C20. **Methi Malai Chicken Curry *(boneless)*** — **$19.95**
Slow cooked Malai chicken bone less Roosted kasoori methi Makhani gravy green chillies special cream.

C21. **Delhi Mughlai Chicken *(boneless)*** — **$19.95**
Rich creamy curry renowned for lip smacking taste made from almonds and grounded spices

C22. **Chicken Vindaloo (boneless)** — **$19.95**
Tender Chicken bone less cooked in spicy Vindaloo sauce fresh green chillies garlic onion and tomato with authentic spices

C23. **Palak Chicken (Spinach) *(boneless)*** — **$19.95**
Tender pieces of boneless chicken simmered in Mustard & spinach green leaves and flavoured fresh green chillies garlic ginger onion and tomato gravy cream (Punjabi style)

GOAT CURRIES

(Advise Staff to make Medium or Hot)

C24. **Traditional Goat Curry (On bone)** — **$21.95**
Slow cooked goat on bone fresh green chillies garlic onion and tomato in mild rich gravy

C25. **Rajasthani Kadhi Goat (On bone)** — **$21.95**
Delicious dish made with goat on bone fresh green chillies garlic onion and tomato & capsicum red chillies special Kadhi Masala.

C26. **Goat Pepper Masala** — **$21.95**
Roasted marinated Goat pepper pieces tossed in spiced curry sauce fresh green chillies garlic onion and tomato & Capsicum red chillies.

C27. **Goat Vindaloo (On bone)** — **$21.95**
Goat cooked in a vindaloo paste with whole spices fresh green chillies garlic onion and tomato and a hint of lemon.

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LAMB CURRIES

(Advise Staff to make Medium or Hot)

C24. **Traditional Lamb Curry (Boneless)** — **$21.95**
Slow cooked Lamb in fresh green chillies garlic onion and tomato in mild rich gravy

C25. **Lamb Rogan Josh (Boneless)** — **$21.95**
Lamb is slow cooked in Rogan Josh with fresh green chillies garlic onion and tomato cashew and whole spices.

C15. **Lamb Pepper Masala (Boneless)** — **$21.95**
Roasted marinated Lamb pepper pieces tossed in spiced curry sauce fresh green chillies garlic onion and tomato & Capsicum red chillies.

C26. **Lamb Vindaloo (Boneless)** — **$21.95**
Lamb cooked in a vindaloo paste with fresh green chillies garlic onion and tomato whole spices and a hint of lemon.

C27. **Lamb Palak (Spinach) (Boneless)** — **$21.95**
Tender pieces of boneless Lamb simmered in Mustard & spinach green leaves and flavoured fresh green chillies garlic onion and tomato gravy cream.

RICE - ROTI - NAAN

R1. **Plain Rice** — **$6.95**
Classic Plain Rice.

R2. **Jeera Rice or Biryani Rice** — **$8.95**
Classic Biryani basmati rice ghee saffron and cooked in authentic Dum style

R3. **Tandoori Roti** — **$4.00**
Indian wholemeal bread baked in the tandoor.

R4. **Tandoori Butter Roti** — **$4.50**
Indian wholemeal bread baked in the tandoor garlic butter.

R5. **Tandoori Garlic Roti** — **$4.50**
Indian wholemeal bread baked in the tandoor garlic butter.

R6. **Plain Naan** — **$4.00**
Indian bread is enriched with yoghurt milk cream baked in tandoor.

R7. **Garlic Naan** — **$4.95**
Indian bread is enriched with yoghurt milk cream Garlic butter and baked in tandoor.

R8. **Butter Naan** — **$4.50**
Indian bread is enriched with yoghurt milk cream butter baked in tandoor.

R9. **Cheese Naan** — **$5.50**
Indian bread is enriched with yoghurt milk cream stuffed with cheese and baked in tandoor.

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RICE - ROTI - NAAN

R10.	**Cheese & garlic naan** *Indian bread is enriched with yoghurt milk cream stuffed with cheese and garlic baked in tandoor.*	$5.50
R11.	**Garlic and herb naan** *Indian bread is enriched with yoghurt milk cream stuffed with cheese and garlic and herbs baked in tandoor.*	$5.00
R12.	**Cheese and chilly naan** *Indian bread is enriched with yoghurt milk cream stuffed with cheese green chillies and baked in tandoor.*	$5.50
R13.	**Puri (On availability)** *Indian wholemeal bread fried.*	$5.00

SIDES & SALADS

R14.	**Sirka onion salad**	$5.95
R15.	**Plain Yogurt Or Raita**	$4.95
R16.	**Sambhar**	$4.95
R17.	**Pickles**	$2.00
R18.	**Mint Sauce**	$2.00
R19.	**Mirchi Ka Salan**	$5.00

DESSERTS

DS1.	**Chocolate Dosa** *Crispy crepe (Dosa) with chocolate sauce and topped with icing sugar.*	$9.95
DS2.	**Plain Gulab Jamun (2pcs)** *Fried doughnuts made from powdered milk, soaked in sugar syrup, cardamom & rose water.*	$6.95
DS3.	**Ras-Malai (2pcs)** *Indian dessert cooked in sweetened thickened flavoured milk topped with dry fruits.*	$6.95
DS4.	**Plain Gulab Jamun (2pcs) with Ice Cream.** *Fried doughnuts made from powdered milk, soaked in sugar syrup, cardamom & rose water ice cream*	$8.95
DS5.	**PASTRIES** *Chocolate, Black Forest, White Forest, Strawberry, Pineapple, Mango.*	$5.50
DS6.	**KULFIS** *Kesar, Lychee, Almond, Pista, Mango, Paan, Chocolate*	$6.95

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WINE

SPARKLING WINE	**Glass 200ml**		
Azahara Brut NV piccolo, Victoria	*$10.00*		
WHITES WINES	**Glass 150ml**	**Glass 250ml**	**Bottle**
Black Cottage Sauvignon Blanc ,Marlborough, NZ	*$9*	*$11*	*$42*
Borgo Maragliano Moscato, Italy	*$10*	*$12*	*$47*
First Creek Hunter Valley Chardonnay, Hunter Valley, NSW	*$9*	*$11*	*$42*
ROSE			
Petit Amour by Rameau d'Or, France	*$10*	*$12*	*$47*
RED WINES			
Fringe Societe Pinot Noir, France	*$9*	*$11*	*$42*
Head Red Shiraz, Barossa valley	*$10*	*$12*	*$47*
Credaro Five Tales Cab Merlot, Margaret River	*$9*	*$11*	*$42*

BEER & CIDER

King Fisher 5.00% (300ml) on tap	$8
King Fisher 5.00% (500ml) on tap	$13
Asahi Light (Japan) 3.5%	$8
Corona (Mexico) 4.5%	$8
Balter XPA 5.0%	$10
Somersby Apple Cider (AUS) 4.5%	$8

SPIRITS

SIGNATURE GIN	
Beefeater London Dry	$9
Gordons Londaon Dry	$9
Tanqueray	$12
Handrick	$12
Bombay Sapphire	$12
Malfy	$12
Whitley Neill (Rhubarb & Ginger Gin)	$12
WHISKEY BLENDS & BOURBON	
Johnnie walker Red	$8
Johnnie walker Black	$9
Jack Daniel	$9
Jim Beam	$9
Jameson	$9
Chivas Regal 12 yrs	$10
Dimple 12 yrs	$10
Johnnie Walker Gold Label	$15
SINGLE MALT WHISKEY	
Glenlivet	$13
Glenfiddich 12 Yrs	$12
Glenfiddich 15 Yrs	$15
RUM	
Bundaberg Red Rum	$9
Bacardi white Rum	$9
Sailor Jerry Spiced Rum	$9
Old monk (Indian Dark Rum)	$10
VODKA	
Smirnoff	$9
Absolute	$10
Grey Goose	$12
Belvedere	$12

SHOTS

Jose Cuervo Silver (Mexico)	$10
El Jimador (Mexico)	$10
Don Julio (Mexico)	$12
Galliano Sambuca Black (Italy)	$12
Galliano Sambuca White (Italy)	$12
Jagermeister	$12

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COCKTAILS

GIN & TONIC $15
Rhubarb & Ginger Gin with tonic water.

MOJITO CLASSIC $15
White Rum, raw sugar, mint, fresh lime, soda.

STRAWBERRY DAIQUIRI $15
Rum, fresh strawberry, squeezed lime served frozen

LYCHEE MARTINI $15
Vodka, Lychee juice, vermouth.

MIDORI SOUR $15
Midori, Lemon Juice, Lime Juice, Soda Water

JALJERRA MOJITO $15
Vodka, soda, lemon juice, mint, jaljerra powder

AGED NEGRONI $17
Four Pillars Gin, Campari, vermouth, orange slice, soda water.

FRENCH 75 $17
Gin infused with Pink Grapefruit, fresh lemon juice, top up with champagne.

GIN ON FIREBALL $17
Gin, Cinnamon whiskey, fresh lemon.

OLD FASHIONED $17
Bourbon whisky, Angostura bitters, raw sugar, The ultimate Gentleman's drink

PINA COLADA $17
Rum, Malibu, pineapple juice, coconut cream

MARGARITA $17
Tequila, Triple Sec, lemon & lime juices, salt rim

TOKYO TEA $20
Vodka, Tequila, White rum, Cointreau, lemon Juice, simple syrup, Midori, Soda Water

LONG ISLAND ICED TEA $20
Rum, gin, tequila, vodka, Cointreau, lime juice

INDIAN DRINKS

NIMBU PANI (Indian lime water). $10 Jug $22
Lime, black salt, lemonade, mint leaves

MANGO LASSI
Alphonso mango pulp, yogurt, cardamom $5

ROSE LASSI
Roohafza, yogurt, rose syrup $5

SALTED LASSI
Yogurtd, black salt, mint $5

MOCKTAILS (Alcohol Free)

PEACH MANGO ICED TEA $7.95
Peach Iced Tea, Diced Mango, Mint Leaves

BERRY ICED TEA $7.95
Lemon iced tea, mixed berries, mint leaves

MINTY MESS $10
Mint, Basil & whole lemon with crushed ice

MANGO LIME SMOOTHIE $10
Mango & lime blended in ice mixed berries

PASSIONFRUIT SMOOTHIE $10
Passionfruit & lime blended ice, mixed berries

LYCHEE TWISTER $10
Lychee, lemon, passionfruit & pineapple juice served over ice

STRAWBERRY DAIQUIRI $10
Fresh strawberries, ice & mint with lemonade

NUTELLA FRAPPE $10
Blend of Nutella & crushed ice

JAL-JEERA $10 Jug $22
Jaljeera infused with apple juice & topped with crushed ice & soda water

MASALA COLA $10
Coke served with Jerrapowder, lemon.

SOFT DRINKS & MILKSHAKES

Coke, No Sugar, Diet, Sprite, Sunkist, Lemonade, Solo $4 Jug $15

Sanpellegrino Sparkling water $8
Lemon Lime Bitters $8 Jug $15

MILK SHAKES & JUICES
Chocolate Milkshake $8
Strawberry Milkshake $8
Caramel Milkshake $8
Vanilla Milkshake $8
Orange Juice $5
Apple Juice $5
Pineapple Juice $5

TEA
Masala Tea $4.95
Green Tea $4.95
Tusi (Holy Basil) Tea $4.95
Peppermint Tea $4.95
English Breakfast Tea $4.95

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DOSA HUT PENRITH LUNCH SPECIAL

MONDAY - FRIDAY *11AM- 3PM*

Butter Chicken with Rice	$12.95
Chola Bhature	$12.95
Pav Bhaji	$12.95
Any Noodles (Veg, Egg, Chicken)	$14.95
Any Fried Rice (Veg, Egg, Chicken)	$14.95

Add Soft Drink $2.00

DOSA

Masala Dosa + Idly + Vada	$18.95
Paneer Dosa + Idly + Vada	$18.95
Chicken Dosa + Idly + Vada	$18.95
Lamb Dosa + Idly + Vada	$18.95

Add Soft Drink $2.00

BRIYANI

Egg 65 / Paneer 65 / Chicken 65 served with Biryani Sauce and Yogurt	$14.95

Add Soft Drink $2.00

INDO CHINESE

Veg/Gobi/Chicken/Paneer Manchurian served with fried rice	$14.95
Chilli Gobi/Chilli Chicken/Chilli Paneer served with fried rice	$14.95
Gobi65/Chicken65/Paneer65 Chicken served with fried rice	$14.95

Add Soft Drink $2.00

Disclaimer: We cannot guarantee any of our dishes as "dairy/nut free". Please let us know in advance if you have any type of allergies or follow any strict religious beliefs. We try our best to respect all of our customers, but we may not be able to meet all of your requirements.

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DOSA HUT KIDS MENU

FOOD MENU

ALL MEALS $9.95

Chicken Nuggets with Chips
Fish Fingers with Chips
Kids Noodles
Kids Butter Chicken with Rice OR Cheese Naan

KIDS MILKSHAKES

Chocolate, Strawberry, Vanilla or Caramel $8.00

Gummy Bear Shake $9.95
Strawberry milkshake, 100's & 1000's topped with whipped cream & gummy bears

Cheeky Monkey Shake $9.95
Chocolate milkshake, 100's & 1000's topped with whipped cream & lolly bananas

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