

Wines

Red Wines

Glass : \$5.95

Bottle : \$24.95

White Wines

Glass : \$5.95

Bottle : \$24.95



DRINK

MENU



☼ Soft Drinks

Can \$3.00
(Coke, Sprite, Fanta, Diet Coke)

☼ Indian Drinks

Mango Lassi \$4.00
Masala Tea \$4.00

☼ Beer

Corona \$6.95
Kingfisher \$6.95
Budweiser \$6.95
Heineken \$6.95
Pure Blonde \$6.95
Carlsberg \$6.95
Haywards 5000 \$7.95

☼ Mocktails

Strawberry Daiquiri \$8.95
Strawberry, Cordial, Lemon, Sugar, Ice, Lemonade
Melon Surprise \$8.95
Watermelon, Mint, Strawberry Jam
Minti Mess \$8.95
Basil, Mint, Lemon, Sugar, Ice
Oreo Frappy \$8.95
Milk, Oreo, Nutella, Dark Chocolate, Ice,
Whipped Cream
Nutella Frappy \$8.95
Nutella, Dark Chocolate, Ice, Milk
Jaljeera \$8.95
Jaljeera, Apple Juice, Soda, Green Chilly



☼ Cocktails

Long Island Ice Tea \$15.95
Rum, Gin, Tequilla, Vodka, Coke, Ice
Tequila Sunrise \$14.95
Tequila, Orange Juice, Grenadine
Mojito \$14.95
Mint, Sugar, Rum, Soda
Grape Fruit Jalapeno \$14.95
Honey, Lemon Juice, Ginger, Rum
Pina Colada \$14.95
Pineapple, Coconut Milk, Coconut Water,
Juice, Rum
DH Spl. Vodka Pani Puri \$16.95
Pani Puri with a Mint of Vodka

☼ Spirits (30ml)

Bacardi \$5.95
Red Label \$5.95
Black Label \$5.95
Chivas Regal \$6.95
Jack Daniels \$6.95
Glenfiddich \$7.95
Old Monk \$7.95
Vodka \$6.95
(Absolut, Smirnoff)
Soda \$3.50






Dosa Hut


Indian Multi Cuisine

Pioneers of Dosa Culture in Australia

20+ BRANCHES IN AUSTRALIA & INDIA

100+ VARIETIES OF DOSAS

 Vegetarian

 Non-Vegetarian

 Chillies

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.

We undertake all CORPORATE & BULK CATERING orders

Contact **RITESH : 0426 151 800** for a quick quote



Snacks

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|--|---------------|
| 1. Idly (2 Pc) | \$5.95 |
| <i>Steam cooked soft rice cake made of lentils & rice</i> | |
| 2. Vada (2 Pc) | \$5.95 |
| <i>Deep fried seasoned doughnut made of lentils, chopped onions, green chillies, curry leaves & coriander</i> | |
| 3. Idly & Vada | \$6.95 |
| <i>Steam cooked rice and lentil soft cakes & deep fried & seasoned doughnut served with chutneys</i> | |
| 4. Sambar Idly | \$6.95 |
| <i>Steam cooked soft rice cake made of lentils & rice dipped in sambar (a lentil soup with veggies)</i> | |
| 5. Sambar Vada (1 Pc) | \$4.50 |
| <i>Deep fried seasoned doughnut dipped in sambar (a lentil soup with veggies)</i> | |
| 6. Sambar Idly & Vada | \$7.95 |
| <i>Idly and Vada dipped in sambar (a lentil soup with veggies)</i> | |
| 7. Ghee Podi Idly | \$6.95 |
| <i>Idly served with topping of ghee (clarified butter) & podi, (aromatic blend of roasted lentils, red chilli, peanuts, curry leaves and spices)</i> | |
| 8. Veg Samosa (1 Pc) | \$3.00 |
| <i>Triangular pastry filled with potato mixture with spices served with tamarind sauce</i> | |
| 9. Mirchi Bhaji (3 Pcs) 🌶️ | \$8.95 |
| <i>Deep fried chickpea flour (besan) battered green chillies served with peanut chutney</i> | |
| 10. Cut Mirchi 🌶️ | \$7.95 |
| <i>Mirchi bhaji cut into pieces and deep fried served with peanut chutneys</i> | |

🌱 ALL ABOVE ITEMS ARE VEGETARIAN

Chaat

\$9.95

11. Samosa Chaat

Samosa mashed and topped with chick pea gravy, yoghurt mint & tamarind sauces

12. Papdi Chaat

Deep fried puffed wafers topped with chick pea gravy, yoghurt mint & tamarind sauces

13. Dahi Puri

Crispy hollow balls stuffed with chilled yoghurt, mint & tamarind sauces

14. Sev Puri

Crispy puff barks topped with lots of sev and filled with savoury sauces.

15. Masala Puri

Crispy hollow balls stuffed with a mixture of chickpeas & topped with yoghurt, tamarind & mint sauce

16. Pani Puri

Crispy hollow balls filled with mint water & potato masala

17. Dahi Papdi

Deep fried puffed wafers of dough, topped with yogurt, mint & tamarind sauces

18. Sev Papdi

Crispy fried wafers topped with lots of sev, potatoes, mint, yoghurt & tamarind sauces

19. Dahi Vada

Vada served with yoghurt, mint & tamarind sauces

20. Chole Bhatura

2pc fluffy bread served with delicious chickpea curry, raitha & pickle

\$11.95

 ALL ABOVE ITEMS ARE VEGETARIAN





Indo - Chinese (Dry Et Gravy)

21. Gobi Manchurian 🟢

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

22. Paneer Manchurian 🟢

Deep fried battered paneer tossed with exotic spices in homemade manchurian sauce

23. Chicken Manchurian 🟠

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

24. Chilli Idly 🟢 🌶️

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

25. Chilli Gobi 🟢 🌶️

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

26. Ginger Gobi 🟢

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

27. Chilli Chicken 🟠 🌶️

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

28. Gobi 65 🟢

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

29. Chicken 65 🟠

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

30. Paneer 65 🟢

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

31. Chilli Paneer 🟢 🌶️

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

32. Ginger Chicken 🟠

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

33. Crispy Goat 🟠

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

\$14.95

34. Chilli Goat 🍷 🌶️

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

35. Schezwan Chicken 🍷 🌶️

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

36. Chicken Lollipop (6 pcs) 🍷

Chicken drumettes made into a lollipop & marinated with exotic spices & fried in oil for a crispy exterior

37. Gobi Manchurian Gravy 🍷

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

38. Chilli Gobi Gravy 🍷 🌶️

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

39. Ginger Gobi Gravy 🍷

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

40. Chicken Manchurian Gravy 🍷

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

41. Chilli Chicken Gravy 🍷 🌶️

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

42. Ginger Chicken Gravy 🍷

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

43. Chicken 65 Gravy 🍷

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

44. Paneer 65 Gravy 🍷

Deep fried battered paneer tossed with fresh curry leaves, exotic spices & homemade 65 gravy

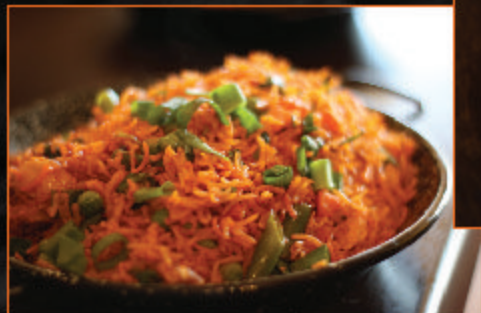
45. Paneer Manchurian Gravy 🍷

Deep fried battered paneer tossed with exotic spices in homemade manchurian gravy

46. Chilli Paneer Gravy 🍷 🌶️

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





Fried Rice

- 47. Veg Fried Rice** 🌱 **\$13.95**
Stir fried basmati rice tossed with veggies and seasoning
- 48. Egg Fried Rice** 🍳 **\$13.95**
Stir fried basmati rice tossed with veggies and scrambled egg
- 49. Chicken Fried Rice** 🍗 **\$13.95**
Stir fried basmati rice tossed with veggies, scrambled egg and fried chicken
- 50. Chicken 65 Fried Rice** 🍗 **\$13.95**
Stir fried basmati rice tossed with boiled egg, curry leaves, fried chicken and homemade 65 sauce
- 51. Prawn Fried Rice** 🍤 **\$14.95**
Stir fried basmati rice tossed with veggies, scrambled egg and prawns
- 52. Mixed Fried Rice** 🍗 **\$14.95**
Stir fried basmati rice tossed with veggies, fried chicken, prawns and scrambled egg
- 53. Veg Schezwan Fried Rice** 🌱 🌶️ **\$14.95**
Stir fried basmati rice tossed with veggies & our chef's special schezwan sauce
- 54. Egg Schezwan Fried Rice** 🍳 🌶️ **\$14.95**
Stir fried basmati rice tossed with veggies and scrambled egg flavoured with our chef's special schezwan sauce
- 55. Chicken Schezwan Fried Rice** 🍗 🌶️ **\$14.95**
Stir fried basmati rice tossed with veggies, scrambled egg and chicken flavoured with our chef's special schezwan sauce
- 56. Schezwan Prawn Fried Rice** 🍤 🌶️ **\$14.95**
Stir fried basmati rice tossed with veggies, scrambled egg and prawns flavoured with chef's special schezwan sauce
- 57. Schezwan Mixed Fried Rice** 🍗 🌶️ **\$15.95**
Stir fried basmati rice tossed with veggies, prawns, chicken and scrambled egg flavoured with chef's special schezwan sauce



Noodles

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|---|----------------|
| 58. Veg Noodles  | \$13.95 |
| <i>Boiled noodles tossed with veggies</i> | |
| 59. Egg Noodles  | \$13.95 |
| <i>Boiled noodles tossed with veggies and scrambled egg</i> | |
| 60. Chicken Noodles  | \$13.95 |
| <i>Boiled noodles tossed with veggies, scrambled egg and fried chicken</i> | |
| 61. Chicken 65 Noodles  | \$13.95 |
| <i>Boiled noodles tossed with boiled egg, curry leaves, fried chicken and homemade 65 sauce</i> | |
| 62. Prawn Noodles  | \$14.95 |
| <i>Boiled noodles tossed with veggies, scrambled egg and prawns</i> | |
| 63. Mixed Noodles  | \$14.95 |
| <i>Boiled noodles tossed with veggies, fried chicken, prawns and scrambled egg</i> | |
| 64. Veg Schezwan Noodles   | \$14.95 |
| <i>Boiled noodles tossed with veggies & flavoured with chef's special schezwan sauce</i> | |
| 65. Egg Schezwan Noodles   | \$14.95 |
| <i>Boiled noodles tossed with veggies and scrambled egg flavoured with chef's special schezwan sauce</i> | |
| 66. Chicken Schezwan Noodles   | \$14.95 |
| <i>Boiled noodles tossed with veggies, fried chicken & scrambled egg flavoured with chef's special schezwan sauce</i> | |
| 67. Schezwan Prawn Noodles   | \$14.95 |
| <i>Boiled noodles tossed with veggies, scrambled egg and prawns flavoured with chef's special schezwan sauce</i> | |
| 68. Schezwan Mixed Noodles   | \$15.95 |
| <i>Boiled noodles tossed with veggies, fried chicken, prawns and scrambled egg flavoured with chef's special schezwan sauce</i> | |



Hyderabadi Dum Biryani

"All our dum biryanis are classic Hyderabadi 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.

69. Vegetable Dum Biryani	■	\$13.95
70. Gobi 65 Biryani	■	\$14.95
71. Chicken Dum Biryani	■	\$14.95
72. Chicken 65 Biryani	■	\$15.95
73. Goat Dum Biryani	■	\$15.95
74. MLA Kheema Biryani	■	\$16.95
75. Family Biryani (Veg / Chicken) (Enough for 4 people)	■ ■	\$55.00
76. Family Goat Biryani (Enough for 4 people)	■	\$60.00
77. Family Chicken 65 Biryani (Enough for 4 people)	■	\$65.00
78. Jumbo Biryani (Veg / Chicken) (Enough for 6-7 people)	■ ■	\$70.00
79. Jumbo Goat Biryani (Enough for 6-7 people)	■	\$75.00
80. Jumbo Chicken 65 Biryani (Enough for 6-7 people)	■	\$80.00



MLA Kheema Biryani



Family/Jumbo Biryani



Dosa

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|---|----------------|
| 81. Plain Dosa 🟢 | \$6.95 |
| <i>Large crispy crepe (Dosa) without stuffing</i> | |
| 82. Paper Dosa 🟢 | \$6.95 |
| <i>Paper thin and crispy crepe (Dosa) without stuffing</i> | |
| 83. Ghee Dosa 🟢 | \$6.95 |
| <i>Large crispy crepe (Dosa) with ghee (Clarified butter) spread</i> | |
| 84. Podi Dosa 🟢 | \$6.95 |
| <i>Crispy crepe (Dosa) cooked with podi
(Aromatic blend of roasted lentils, red chilli, peanuts, curry leaves and spices)</i> | |
| 85. Ghee Podi Dosa 🟢 | \$7.95 |
| <i>Crispy crepe (Dosa) with ghee (clarified butter) and podi (spicy lentils powder)</i> | |
| 86. Masala Dosa 🟢 | \$12.95 |
| <i>Crispy crepe (Dosa) with savory filling of potatoes</i> | |
| 87. Onion Dosa 🟢 | \$11.95 |
| <i>Crispy crepe (Dosa) with freshly chopped onion</i> | |
| 88. Mysore Masala Dosa 🟢 🌶️ | \$12.95 |
| <i>Crispy crepe (Dosa) with potato filling and homemade spicy lentil powder (Podi)</i> | |
| 89. Paneer Masala Dosa 🟢 | \$12.95 |
| <i>Crispy crepe (Dosa) served with paneer (cottage cheese) cooked with exotic spices</i> | |
| 90. Paper Masala Dosa 🟢 | \$12.95 |
| <i>Thin & crispy crepe (Dosa) filled with savory potato masala</i> | |
| 91. Cheese & Chilli Dosa 🟢 🌶️ | \$12.95 |
| <i>Crispy crepe (Dosa) filled with grated cheese & fresh green chilli</i> | |
| 92. Chicken Dosa 🟠 | \$12.95 |
| <i>Crispy crepe (Dosa) with a savory filling of chicken mince cooked with exotic spices</i> | |
| 93. Lamb Dosa 🟠 | \$13.95 |
| <i>Crispy crepe (Dosa) filled with a savory filling of lamb mince cooked with exotic spices</i> | |

94. Chicken 65 Dosa ■ \$14.95

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

95. Schezwan Chicken Dosa ■ 🌶️ \$14.95

Crispy crepe with chef special schezwan sauce and flavoured chicken

96. Egg Burji Dosa ■ \$12.95

Crispy crepe with scrambled egg, exotic spices and fresh coriander

97. Palak Paneer Dosa ■ \$13.95

Crispy crepe with fresh homemade palak paneer as stuffing, garnished with fresh coriander

98. Special Paneer Masala Dosa ■ \$13.95

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

99. Chef's Special Dosa (Combination of 4 popular stuffings) ■ ■ \$15.95

Chef's crispy crepé (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)

Rava Dosa (Preparation time 15-20 mins)

100. Rava Dosa ■ \$11.95

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

101. Rava Onion Dosa ■ \$13.95

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

102. Rava Masala Dosa ■ \$13.95

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

103. Rava Chicken Dosa ■ \$13.95

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

104. Rava Lamb Dosa ■ \$13.95

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





70mm Dosa

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| 105. 70mm Plain Dosa ■ | \$10.95 |
| <i>70mm long crispy crepe (Dosa) without stuffing</i> | |
| 106. 70mm Podi Dosa ■ | \$11.95 |
| <i>70mm long crispy crepe (Dosa) filled with homemade spicy lentil powder (podi)</i> | |
| 107. 70mm Onion Dosa ■ | \$13.95 |
| <i>70mm long crispy crepe (Dosa) filled with fresh chopped onion</i> | |
| 108. 70mm Masala Dosa ■ | \$13.95 |
| <i>70mm long Crispy crepe (Dosa) with savory filling of potatoes</i> | |
| 109. 70mm Paneer Dosa ■ | \$13.95 |
| <i>70mm long Crispy crepe (Dosa) with savory filling of paneer (cottage cheese)</i> | |
| 110. 70mm Chicken Dosa ■ | \$14.95 |
| <i>70mm long Crispy crepe (Dosa) with savory filling of chicken mince</i> | |
| 111. 70mm Lamb Dosa ■ | \$14.95 |
| <i>70mm long Crispy crepe (Dosa) with savory filling of lamb mince</i> | |
| 112. 70mm Chef's Special Dosa (4 popular stuffings) ■ ■ | \$18.95 |
| <i>70mm long chef's crispy crepe 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)</i> | |

Spring Roll Dosa

113. Paneer Spring Roll Dosa ■ **\$12.95**

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

114. Masala Spring Roll Dosa ■ **\$12.95**

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

115. Chicken Spring Roll Dosa ■ **\$13.95**

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

116. Lamb Spring Roll Dosa ■ **\$13.95**

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

117. Chef's Spl Spring Roll Dosa ■ ■ **\$15.95**

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

118. Full Boil / Half Boil ■ **\$3.50**

119. Onion & Chilli Omelette ■ 🌶️ **\$4.50**

120. Special Omelette ■ **\$5.50**

121. Chicken Omelette ■ **\$6.50**





Uttapam (Preparation time 15-20 mins)

Special pancake mix made of lentils, rice, semolina & slowly cooked to perfection

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|---|----------------|
| 122. Onion Uttapam ■ | \$11.95 |
| <i>Thick pancake cooked with chopped onion and cooked for perfection</i> | |
| 123. Onion Podi Uttapam ■ | \$12.95 |
| <i>Thick pancake cooked with chopped onion & homemade spicy lentil powder (podi)</i> | |
| 124. Cheese & Chilli Uttapam ■ ■ | \$12.95 |
| <i>Thick pancake cooked with cheese & green chilli</i> | |
| 125. Special Uttapam ■ | \$13.95 |
| <i>Thick pancake cooked with jeera, veggies, cheese & cashew</i> | |

Combo Deals

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|--|----------------|
| 126. Plain Dosa + Idly + Vada + Drink ■ | \$11.95 |
| 127. Masala Dosa + Idly + Vada + Drink ■ | \$15.95 |
| 128. Paneer Dosa + Idly + Vada + Drink ■ | \$15.95 |
| 129. Chicken Dosa + Idly + Vada + Drink ■ | \$15.95 |
| 130. Lamb Dosa + Idly + Vada + Drink ■ | \$15.95 |

Mega Deals

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|---|-----------------|
| 131. Any Family Fried Rice (6ppl) ■ ■ | \$65.00 |
| 132. Any Jumbo Fried Rice (10ppl) ■ ■ | \$95.00 |
| 133. Any Family Noodles (6ppl) ■ ■ | \$65.00 |
| 134. Any Jumbo Noodles (10ppl) ■ ■ | \$95.00 |
| 135. Any Family Veg/ Non Veg Starter (15ppl) ■ ■ | \$90.00 |
| 136. Any Jumbo Veg/Non Veg starter (25ppl) ■ ■ | \$120.00 |



Tandoor Menu

"Traditional Claypot Oven"

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|--|----------------------------------|
| 137. Tandoori Chicken [Red Square] | (Full) \$21.95
(Half) \$14.95 |
| <i>Whole chicken marinated with yoghurt, ginger garlic paste, kastoori methi, saffron, lemon, mustard oil & blend of spices & barbequed in tandoor</i> | |
| 138. Chicken Tikka (4 pcs) [Red Square] | \$14.95 |
| <i>Chicken thigh fillet marinated with yoghurt, ginger garlic paste, kastoori methi & blend of spices & barbequed in tandoor</i> | |
| 139. Murg Malai Tikka [Red Square] | \$14.95 |
| <i>Chicken marinated in yoghurt, cream, cheese, blend of spices and barbequed in tandoor</i> | |
| 140. Seekh Kebab [Red Square] | \$14.95 |
| <i>Lamb mince mixed with blend of exotic spices and grilled with skewers in tandoor</i> | |
| 141. Fish Tikka [Red Square] | \$14.95 |
| <i>Fish cubes marinated in tandoori spices and grilled in tandoori oven</i> | |
| 142. Tandoori Mixed Platter [Green Square][Red Square] | \$22.95 |
| <i>(Chicken Tikka, Seekh Kebab, Paneer, Fish)</i> | |
| 143. Paneer Tikka [Green Square] | \$14.95 |
| <i>Cubes of cottage cheese marinated with yoghurt, ginger garlic paste, kastoori methi & blend of spices & barbequed in tandoor</i> | |
| 144. Achari Paneer Tikka [Green Square] | \$14.95 |
| <i>Cubes of cottage cheese marinated homemade pickle, yoghurt, lemon and blend of spices barbequed in tandoor</i> | |

Veg Curries

\$14.95

145. Paneer Butter Masala

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

146. Paneer Tikka Masala

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

147. Palak Paneer

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

148. Paneer Pudina Kali Mirch

Cottage cheese cooked with fresh mint, green chilli paste, yoghurt and blend of exotic spices

149. Mix Veg Korma

Mix variety of seasonal vegetables cooked in onion and cashew gravy, tomato puree and blend of exotic spices

150. Dal Makhani

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

151. Pancharatan Dal

Five different varieties of lentils prepared with chefs secret spices

152. Baingan Bartha

Eggplant grilled in tandoor to infuse the dish with a smoky flavour and cooked with exotic spices

☐ ALL ABOVE ITEMS ARE VEGETARIAN





Non Veg Curry (Chicken / Goat / Lamb / Fish)

153. Punjabi Butter Chicken

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

154. Butter Chicken

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

155. Chicken Tikka Masala

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

156. Pepper Chicken Gravy 🍴

Chicken cooked with black pepper, cloves, chilli, fennel and garnished with fresh coriander and curry leaves

157. Kadai Chicken

Chicken cooked with capsicum, onion, tomatoes with aromatic blend of spices & garnished with fresh coriander

158. 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)

159. Chicken Vindaloo 🍴

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

160. Goat Karahi

Goat with bone cooked in onion, tomatoes, yoghurt, herbs & spices in authentic desi style

161. Lamb Rogan Josh

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

162. Lamb Vindaloo 🍴

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

163. Telangana Mutton Masala

Goat with bone cooked in authentic south indian style with ginger garlic paste, chilli paste and blend of authentic spices

164. Kheema Mutter

Minced lamb cooked with peas and a blend of exotic homemade spices

165. Kerala Fish Curry

Fish cooked with coconut cream and special gravy

166. Pepper Fish Gravy 🍴

Fish cooked with black pepper, cloves, chilli, fennel & garnished with fresh coriander and curry leaves

\$15.95

\$16.95

\$16.95



Roti / Naan (Indian Bread)

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

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|---|---------------|
| 167. Plain Naan  | \$2.50 |
| <i>Traditional Indian bread is enriched with yoghurt, milk, cream, butter and baked in tandoor</i> | |
| 168. Butter Naan  | \$3.50 |
| <i>Traditional Indian bread baked in tandoor and glazed with butter</i> | |
| 169. Garlic Naan  | \$3.50 |
| <i>Traditional Indian bread baked in tandoor and glazed with garlic butter</i> | |
| 170. Tandoori Roti  | \$2.50 |
| <i>Traditional Indian wholemeal bread baked in tandoor</i> | |
| 171. Butter Roti  | \$3.50 |
| <i>Traditional Indian wholemeal bread baked in tandoor and glazed with butter</i> | |
| 172. Garlic Roti  | \$3.50 |
| <i>Traditional Indian wholemeal bread baked in tandoor and glazed with garlic butter</i> | |
| 173. Cheese Naan  | \$5.95 |
| <i>Traditional Indian bread stuffed with tasty cheese and baked in tandoor</i> | |
| 174. Kashmiri Naan  | \$5.95 |
| <i>Traditional Indian bread stuffed with dry fruits mixture and baked in tandoor</i> | |
| 175. Keema Naan  | \$6.95 |
| <i>Traditional Indian bread stuffed with lamb mince and baked in tandoor</i> | |

Desserts

- 176. Lindt Chocolate Dosa** ■ **\$8.95**
Crispy crepé (Dosa) with chocolate sauce and topped with icing sugar
- 177. Lindt Chocolate & Cashew Dosa** ■ **\$9.95**
Crispy crepé (Dosa) with chocolate sauce, cashew and topped with chocolate sauce, icing sugar, cashew
- 178. Lindt Chocolate Cone Dosa** ■ **\$8.95**
Crispy crepe made in the shape of a cone topped with chocolate sauce and icing sugar
- 179. Gulab Jamun (3 pcs)** ■ **\$5.95**
Deep fried sweet dumplings made of milk powder, cream and soaked in flavoured sugar syrup
- 180. Ras Malai (2 pcs)** ■ **\$5.95**
Traditional Indian dessert with sweet cheese dumplings made of cottage cheese (chaana) cooked in sweetened thickened flavoured milk topped with dry fruits
- 181. Kulfi** ■ **\$5.95**
Traditional Indian ice cream made of simmered milk in various flavours





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 Road, 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: 0498 007 266

CRANBOURNE EAST

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

POINT COOK

Shop 401 Murnong St, Point Cook VIC 3030

SOUTH MORANG

Shop R10, 415 McDonalds Road, Mill Park, VIC 3082

WANTRINA

137 Mountain Hwy, Wantirna VIC 3152

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

BRISBANE

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

BRISBANE

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

ASPLEY (QLD)

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

OVERSEAS BRANCHES

HYDERABAD (INDIA)

SMR Vinay Technopolis, 2nd Floor beside Google Campus, Kothaguda, Hyderabad



Chef Recommendation

1. Chicken 65 Starter

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

2. Schezwan Fried Rice (veg/chicken/egg/mixed)

Stir fried basmati rice tossed with veggies / scrambled egg / chicken flavoured with our chef's special schezwan sauce

3. Hyderabadi Dum Biryani

Our dum biryanis are classic Hyderabadi mughalai style chicken / goat / veggies marinated with fresh mint, coriander, lemon, brown onion, secret biryani spices, layered with aromatic classic basmati rice

4. Masala Dosa

Crispy crepé (Dosa) with savory filling of potatoes

5. Cheese & Chilli Dosa

Crispy crepé (Dosa) filled with grated cheese & fresh green chilli

6. Chole Bhatura

2pc fluffy bread served with delicious chickpea curry, raita & pickle

7. Tandoori Mixed Platter

Chicken Tikka, Seekh Kebab, Paneer, Fish

8. Paneer Pudina kali Mirch

Cottage cheese cooked with fresh mint, green chilli paste, yoghurt and blend of exotic spices

9. Goat Karahi

Goat with bone cooked in onion, tomatoes, yoghurt, herbs & spices in authentic desi style

10. Pepper Chicken Gravy

Chicken cooked with aromatic black pepper & the spicy gravy coating each piece of chicken with fresh ginger and coriander leaves

