



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.

Please be aware that the kitchen environment we cook in may contain traces of nuts, gluten, lactose & egg.

Terms and Conditions Apply."



Snacks

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|--|---------------|
| 1. Papadams with Mint Sauce | \$3.95 |
| 2. Masala Papad | \$4.95 |
| 3. Samosa (2 pcs) | \$7.95 |
| <i>Triangular pastry filled with potato mixture with spices served with tamarind sauce</i> | |
| 4. Vada (2 pcs) | \$8.95 |
| <i>Deep fried seasoned doughnut made of lentils, chopped onions, green chillies, curry leaves & coriander</i> | |
| 5. Sambar Vada (1 pc) | \$5.95 |
| <i>Deep fried seasoned doughnut dipped in sambar (a lentil soup with veggies)</i> | |
| 6. Idly (2 pcs) | \$7.95 |
| <i>Steam cooked soft rice cake made of lentils & rice</i> | |
| 7. Sambar Idly (2 pcs) | \$8.95 |
| <i>Steam cooked soft rice cake made of lentils & rice dipped in sambar (a lentil soup with veggies)</i> | |
| 8. Idly & Vada (1 each) | \$8.95 |
| <i>Steam cooked rice and lentil soft cakes & deep fried & seasoned doughnut served with chutneys</i> | |
| 9. Sambar Idly & Vada (1 each) | \$9.95 |
| <i>Idly and Vada dipped in sambar (a lentil soup with veggies)</i> | |
| 10. Ghee Podi Idly (2 pcs) | \$9.95 |
| <i>Idly served with topping of ghee (clarified butter) & podi, (aromatic blend of roasted lentils, red chilli, peanuts, curry leaves and spices)</i> | |
| 11. Mirchi Bhaji (3 pcs)  | \$8.95 |
| <i>Deep fried chickpea flour (besan) battered green chillies served with peanut chutney</i> | |



12. Cut Mirchi 🌶️

Mirchi bhaji cut into pieces and deep fried served with peanut chutneys

\$9.95

13. Dahi Samosa

Samosa served with yoghurt, mint & tamarind sauces

\$7.95

14. Dahi Vada

Vada served with yoghurt, mint & tamarind sauces

\$7.95

15. Dahi Papdi

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

\$9.95

16. Papdi Chat

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

\$9.95

17. Samosa Chat

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

\$9.95

18. Dahi Puri

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

\$9.95

19. Masala Puri

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

\$9.95

20. Pani Puri

Crispy hollow balls filled with mint water & potato masala

\$9.95

21. Pav Bhaji

A delicious curry made of fresh garlic, potato, tomato, mixed veg and served with 2 pcs of bread

\$12.95

Omelette



Omelette with stuffing of choice :

22. Onion and Chilli 🌶️

\$6.95

23. Chicken or Prawn or Special Omlette

\$8.95



Indo - Chinese (Dry)

\$15.50

Veg Starters

24. Veg Manchuria

Deep fried veggie balls tossed with exotic and mild spices in homemade manchuria sauce

25. Babycorn Manchuria

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

26. Gobi Manchuria

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

27. Ginger Gobi

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

28. Gobi 65

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

29. Chilli Gobi

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

30. Chilli Idly

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

31. Chilli Babycorn

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

32. Crispy Babycorn

Deep fried crispy babycorn tossed with red chilli, bell peppers and special blend of spices

33. Chilli Mushroom

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

34. Chilli Paneer

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

35. Paneer 65

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

36. Mushroom 65

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

37. Babycorn 65

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

38. Paneer Manchuria

Deep fried cottage cheese tossed with exotic and mild spices in homemade manchuria sauce

39. Mushroom Manchuria

Deep fried mushroom tossed with exotic and mild spices in homemade manchuria sauce

40. Schezwan Gobi

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

Chicken Starters

41. Chicken Manchuria

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

42. Chilli Chicken

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

43. Crispy Chicken

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

44. Chicken 65

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

\$16.50

45. Ginger Chicken

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

46. Schezwan Chicken

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

Goat Starters

47. Chilli Goat

\$18.50

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

48. Crispy Goat

\$18.50

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

Seafood Starters

49. Ginger Fish

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

50. Fish 65

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

51. Chilli Fish

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

52. Ginger Prawns

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

53. Crispy Prawns

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

54. Chilli Prawns

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

Indo-Chinese (Gravy)

Veg
\$15.50

Chicken
\$16.50

55. Gobi Manchuria Gravy

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

56. Chilli Gobi Gravy

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

57. Ginger Gobi Gravy

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

58. Veg Manchurian Gravy

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

59. Chilli Babycorn Gravy

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

60. Babycorn Manchuria Gravy

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

61. Chilli Mushroom Gravy

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

62. Chilli Paneer Gravy

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

63. Chicken Manchuria Gravy

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

64. Chilli Chicken Gravy

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

65. Ginger Chicken Gravy

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

66. Chicken 65 Gravy

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



Rice

67. Plain Rice ☐

\$5.95

68. Saffron Rice ☐

\$6.95

Fried Rice / Noodles

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

Noodles : Boiled Noodles stir fried with shredded vegetables on a wok

69. Veg or Egg (Plain / Schezwan ☐) ☐

\$15.95

70. Chicken or Chicken 65 (Plain / Schezwan ☐) ☐

\$16.50

71. Prawn or Mixed (Plain / Schezwan ☐) ☐

\$18.50

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.*

72. Vegetarian ☐

\$15.95

Choices: Veg, Gobi 65, Paneer 65

73. Hyderabad Chicken Dum Biryani ☐

\$16.95

74. Chicken 65 Biryani ☐

\$17.95

75. Hyderabad Goat Dum Biryani ☐

\$19.95





Dosa

South Indian crispy crepé made from rice flour and lentils

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|---|----------------|
| 76. Plain [green square] | \$7.95 |
| <i>Crispy crepé (Dosa) without stuffing</i> | |
| 77. Paper [green square] | \$8.95 |
| <i>Thin (paper) crispy crepé (Dosa) without stuffing</i> | |
| 78. Kal [green square] | \$8.95 |
| <i>Thick (Kal) crispy crepé (Dosa) without stuffing</i> | |
| 79. Ghee [green square] | \$9.95 |
| <i>Crispy crepé (Dosa) with ghee (Clarified butter) spread</i> | |
| 80. Podi [green square] | \$9.95 |
| <i>Crispy crepé (Dosa) cooked with podi
(Aromatic blend of roasted lentils, red chilli, peanuts, curry leaves and spices)</i> | |
| 81. Ghee Podi [green square] | \$10.95 |
| <i>Crispy crepé (Dosa) with ghee (clarified butter) podi (spicy lentils powder)</i> | |
| 82. Plain Dosa with stuffing of : [green square] | \$14.95 |
| <i>Masala or Onion or Paper Masala or Paneer or Cheese & Chilli or Onion Masala</i> | |
| 83. Mysore Masala Dosa (with new Kara Paste) [green square] [red chili] | \$15.95 |
| 84. Special Paneer or Paneer Butter Masala [green square] | \$16.95 |
| 85. DH Exclusives: [green square] [red square] | \$17.95 |
| <i>Plain Dosa with premium stuffings of : Chicken or Lamb or Chicken 65 or Butter Chicken</i> | |
| 86. Chef's Special Dosa (Veg or Non-Veg) [green square] [red square] | \$18.95 |
| <i>Plain Dosa with 4 popular stuffings (Choices : Masala + Paneer + Chicken + Lamb)</i> | |

Take a step ahead (MODIFY_ALT to original Dosa Series)

87. Size Does Matter...

Make it Long.... Longer... Longest... 70mm # World's Longest Plain Dosa

Choices :

Plain ☐ \$12.95

Podi or Onion or Masala ☐ \$16.95

(Add Extra \$2 for Paneer or Chicken or Lamb)

Chef's Special ☐ ☐ \$21.95

88. Make it into a Spring Roll

\$16.95

Plain dosa stuffing with **Masala or Paneer** & cut into small rolls ☐

for easy to eat like a spring rolls

(Add extra \$2 for Chicken or Lamb)

Chef's Special ☐ ☐ \$18.95

89. Have Patience... Rava Dosa

\$14.95

Dosa made from Rice + Semolina flour with plain dosa or stuffing of **Masala or Paneer** ☐

(Add extra \$2 for Chicken or Lamb)


(NOTE: Rava Dosa series takes a minimum of 20 minutes to make)

90. Uttappam

\$15.95

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

Choices :

Onion or Onion Podi or Egg or Cheese & Chilli ☐ 

Special Uttappam ☐ \$16.95



Egg Series Dosa

Please advise us with or without spicy powder

91. Egg Kal Dosa \$10.95

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

92. Egg Dosa \$10.95

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

93. Egg Masala Dosa \$13.95

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

94. Egg Paneer Dosa \$14.95

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

95. Egg Onion Dosa \$13.95

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


96. Egg Chicken / Lamb Dosa \$15.95

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

Set Dosa

97. Masala Set Dosa  \$12.95

Indian style fluffy pancake sandwich with potato filling

98. Paneer Set Dosa  \$13.95

Indian style fluffy pancake sandwich with cottage cheese filling

99. Cheese & Chilli Set Dosa   \$12.95

Indian style fluffy pancake sandwich with cheese & green chilli filling

100. Chicken / Lamb Set Dosa  \$15.95

Indian style fluffy pancake sandwich with chicken mince filling





Tandoor Menu

"Traditional Claypot Oven"

101. Tandoori Grilled Platter ■ \$21.95

Platter includes Tandoori Chicken, Murg Malai Tikka, Haryali Chicken Tikka & Seekh Kebab, served with mint yogurt sauce & salad

102. Tandoori Chicken ■ (Full) \$21.95
(Half) \$15.50

Whole chicken marinated with yoghurt, ginger garlic paste, kastoori methi, saffron, lemon, mustard oil & blend of spices & barbequed in tandoor

103. Chicken Tikka (4 pcs) ■ \$17.50

Chicken thigh fillet marinated with yoghurt, ginger garlic paste, kastoori methi & blend of spices & barbequed in tandoor

104. Murg Malai Tikka ■ \$17.50

Chicken marinated in yoghurt, cream, cheese, blend of spices and barbequed in tandoor

105. Haryali Chicken Tikka ■ \$17.50

Chicken marinated in special green paste (mint, coriander, green chilli, ginger, garlic, lemon) yoghurt, spices and barbequed in tandoor

106. Seekh Kebab ■ \$17.95

Lamb mince mixed with blend of exotic spices and grilled with skewers in tandoor

107. Garlic Prawns ■ \$18.95

Prawns marinated with freshly chopped garlic, yoghurt and blend of special spices barbequed in tandoor

108. Paneer Tikka ■ \$16.95

Cubes of cottage cheese marinated with yoghurt, ginger garlic paste, kastoori methi & blend of spices & barbequed in tandoor

109. Achari Paneer Tikka ■ \$16.95

Cubes of cottage cheese marinated homemade pickle, yoghurt, lemon and blend of spices barbequed in tandoor



Veg Curry



110. Paneer Butter Masala

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

111. Paneer Tikka Masala

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

112. Palak Paneer

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

113. Kadai Paneer

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

114. Malai Kofta

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

115. Mix Veg Curry

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

116. Dal Makhani

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

117. Dal Fry/Thadka

Yellow lentils cooked with fresh onion & tomato finish with aromatic fresh tempering

118. Tomato Daal

Yellow lentils cooked with fresh tomato, curry leaves and blend of exotic spices

119. Aloo Shimla

Fresh potato & capsicum cooked with aromatic spices

120. Eggplant Masala

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

\$17.95

Chicken Curry



121. Butter Chicken

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

122. Chicken Tikka Masala

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

123. Daal Ka Murg

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

\$18.95

124. Malai Dum Ka Murgh

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

125. Andhra Chicken Masala (With Bone)

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

126. 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)

127. Chicken Vindaloo 🌶️

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

Goat / Lamb Curry 🍲

128. Goat Curry (With Bone)

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

129. Lamb Rogan Josh

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

130. Lamb Masala

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

131. Lamb Vindaloo 🌶️

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

\$19.95

Fish / Prawn Curry 🍲

132. Prawn Chettinad

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

133. Prawn Korma

Prawns cooked in a thick and aromatic sauce with ground cashew nuts, cream and mild spices

134. Prawn Masala

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

135. Prawn Vindaloo 🌶️

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

136. Goan Fish Curry

Bonless fish fillet cooked in creamy coconut sauce with special homemade garam masala

\$20.95



Roti / Naan (Indian Bread)

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

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|--|---------------|
| 137. Plain Naan ■ | \$3.50 |
| <i>Traditional Indian bread is enriched with yoghurt, milk, cream, butter and baked in tandoor</i> | |
| 138. Tandoori Roti ■ | \$3.50 |
| <i>Traditional Indian wholemeal bread baked in the tandoor</i> | |
| 139. Butter Naan ■ | \$4.50 |
| <i>Traditional Indian bread baked in tandoor and glazed with butter</i> | |
| 140. Garlic Naan ■ | \$4.50 |
| <i>Traditional Indian bread baked in tandoor and glazed with garlic butter</i> | |
| 141. Stuffed Naan <small>(Indian flatbread with stuffing to choose from)</small> | \$6.95 |
| <i>Choices: Cheese Naan or Masala Kulcha or Kashmiri Naan or Kheema Naan</i> ■ ■ | |
| 142. Chicken Tikka Naan ■ | \$7.95 |
| <i>Traditional Indian bread stuffed with chicken tikka mixture and baked in tandoor</i> | |

Mega Deals (for Small Parties)

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|---|-----------------|
| 143. Any Family Veg Biryani (4 ppl) ■ | \$57.95 |
| 144. Any Family Chicken Biryani (4 ppl) ■ | \$61.95 |
| 145. Any Family Goat Biryani (4 ppl) ■ | \$71.95 |
| 146. Any Family Chicken 65 Biryani (4 ppl) ■ | \$67.95 |
| 147. Any Jumbo Veg / Chicken Biryani (6-7 ppl) ■ ■ | \$92.95 |
| 148. Any Jumbo Goat Biryani (6-7 ppl) ■ | \$99.95 |
| 149. Any Jumbo Chicken 65 Biryani (6-7 ppl) ■ | \$99.95 |
| 150. Any Family Fried Rice/Noodles (6 ppl) ■ ■ | \$72.95 |
| 151. Any Jumbo Fried Rice/Noodles (10 ppl) ■ ■ | \$108.95 |
| 152. Any Family Veg Starter (15 ppl) ■ | \$129.95 |
| 153. Any Family Chicken Starter (15 ppl) ■ | \$134.95 |
| 154. Any Jumbo Veg Starter (25 ppl) ■ | \$159.95 |
| 155. Any Jumbo Chicken Starter (25 ppl) ■ | \$164.95 |

Note: Additional surcharge will incur for any Goat or Seafood Fried Rice, Noodles or Starter

Desserts

156. Chocolate Dosa

\$9.95

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

157. Chocolate & Cashew Dosa

\$10.95

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

158. Chocolate Dosa with Ice-Cream

\$10.95

Crispy crepé (Dosa) with chocolate sauce and topped with ice cream ? (Is description okay)



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