Salaam Namaste's

Dosa Hut

INDIAN MULTI CUISINE

CAROLINE SPRINGS

PIONEER OF DOSA CULTURE IN AUSTRALIA

Open all 7 DAYS

11:00 AM - 10:30 PM

+61 3 8358 4460

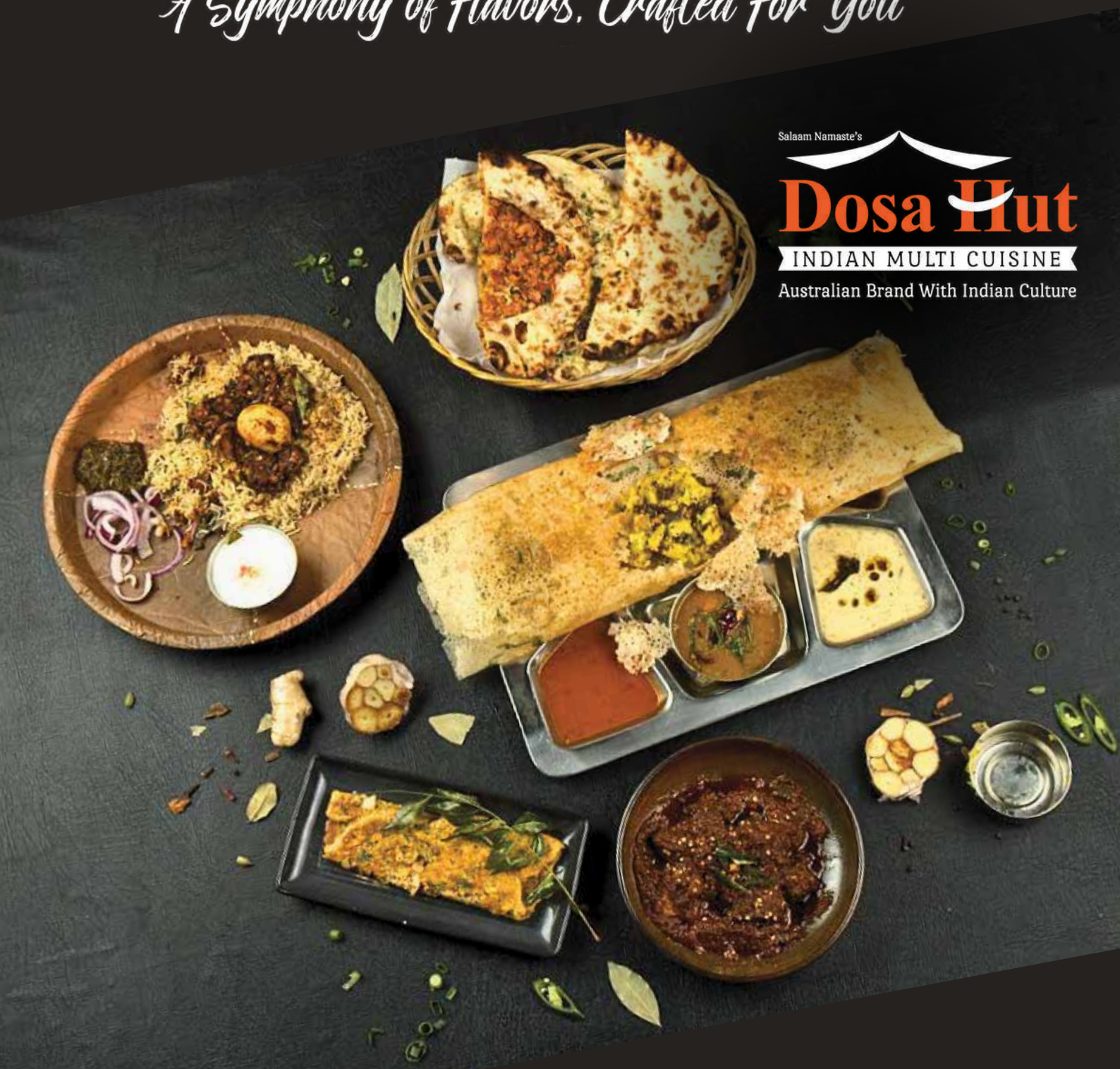
Shop 21/29-25 Lake St, Caroline Springs VIC 3023, Australia

DOSA HUT DEALS

NAME	FAMILY PACK (UP to 5 People)	JUMBO PACK (UP to 8 People)
Biryani Rice/Saffron Rice (Veg)	$ 40	$ 60
Vegetable Dum Biryani (Veg)	$ 70	$ 95
Gobi 65 Biryani (Veg)	$ 70	$ 110
Chicken Dum Biryani	$ 70	$ 100
Paneer 65 Biryani (Veg)	$ 70	$ 110
Egg 65 Biryani	$ 75	$ 110
Chicken 65 Biryani	$ 75	$ 110
Goat Dum Biryani	$ 80	$ 110
Paneer Tikka Biryani (Veg)	$ 80	$ 110
Chicken Tikka Biryani	$ 75	$ 110
Gongura Goat Biryani	$ 80	$ 110
FRIED RICE & NOODLES		
Vegetable Noodles | Fried Rice	$ 75	$ 105
Egg Noodles | Fried Rice	$ 75	$ 110
Chicken Noodles | Fried Rice	$ 75	$ 110
Gobi 65 Fried Rice	$ 80	$ 110
Chicken 65 Fried Rice	$ 80	$ 110
Prawn Noodles | Fried Rice	$ 80	$ 120
Mixed Noodles | Fried Rice	$ 80	$ 120
ADD FLAVOUR (SCHEZWAN | BURNT GARLIC)	**$5 EXTRA**	**$5 EXTRA**
DOSA HUT STARTER PACKS		
Choice Of Chinese Veg Starters	$ 90	$ 150
Choice Of Chinese Chicken Starter	$ 95	$ 155
Choice Of Tandoori Veg Starter	$ 110	$ 160
Choice Of Goat Starter	$ 120	$ 180
Choice Of Tandoori Chicken Starter	$ 120	$ 180
DOSA HUT CHAAT PACKS		
Samosa Chaat	$ 55	$ 90
Cut Mirchi	$ 60	$ 90
Papdi Chaat	$ 60	$ 100
Dahi Bhalla	$ 60	$ 100
DOSA HUT CURRY BUCKETS	**2.5KG**	**5KG**
Choice Of Chinese Veg Gravy	$ 80	$ 130
Choice Of Chinese Non- Veg Gravy	$ 80	$ 130
Choice Of Indian Veg Curry	$ 100	$ 170
Choice Of Indian Chicken Curry	$ 100	$ 180
Choice Of Indian Goat & Lamb Curry	$ 120	$ 200

taste the tradition

A Symphony of Flavors, Crafted For You



Salaam Namaste's

Dosa Hut

INDIAN MULTI CUISINE

Australian Brand With Indian Culture

WITH OVER 25 BRANCHES & EXPANDING

WE ARE THE LARGEST INDIAN RESTAURANT CHAIN IN AUSTRALIA

We happily serve 5 Million walk-in customers through all our branches every year

authentic indian flavors await

www.dosahut.net.au

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.*

PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

SNACKS

A1 SAMOSA (1 PC) — $4.95
A deep fried pastry filled with potatoes & peas served with sweet chutney

A2 SAMBAR SAMOSA (1 PC) — $6.95
A deep fried pastry filled with potatoes & peas served with Sambar

A3 VADA (1 PC) — $4.95
A savory fried snack made with lentil & spiced herbs & spices served with chutney

A4 SAMBAR VADA (1 PC) — $6.95
A savory fried snack made with lentil & spiced herbs & spices served with chutney & sambar

A5 SAMBAR IDLY (2 PCS) — $9.95
A soft steamed rice cake made from a fermented batter served with chutney & sambar

A6 GHEE PODI IDLY (2 PCS) — $10.95
A soft steamed rice cake made from a fermented batter spread with ghee & gun powder

A7 SAMBAR IDLY (1 PC) + VADA (1 PC) — $10.95

A8 MIRCHI BHAJI (3 PIECES) — $9.95
A spicy deep fried Indian snack consisting of green chilli dipped in gram flour & stuffed with onion & lemon

A9 CUT MIRCHI — $10.95
A spicy indian snack consisting of green chilli dipped in gram flour and deep fried untill crispy spread with chat masala

A10 PAV BHAJI — $16.95
A flavorful Indian street food consisting of a spicy mashed vegetable curry served with buttered, toasted buns

A11 CHOLE BHATURE — $17.95
(Upon availability)
Spiced chickpea curry with fluffy fried bread. A North Indian delight!

OMELETTE

B1 ONION & CHILLI OMELETTE — $8.95
A savory dish made by mixing beaten eggs with chopped onions, green chilies, & spices, cooked until fluffy & golden brown

B2 CHICKEN OMELETTE — $10.95
A savory dish made by mixing beaten eggs with chopped chicken, onions, green chilies, & spices, cooked until fluffy & golden brown

B3 PRAWN OMELETTE — $12.95
A savory dish made by mixing beaten eggs with prawns, onions, green chilies, & spices, cooked until fluffy & golden brown

STREET CHAATS

"Straight from the Streets of India"

C1 DAHI BHALLA — $12.95
A popular Indian dish of soft lentil fritters soaked in creamy yogurt topped with tangy tamarind sauce and garnished with sev, onions, beetroot, carrot & coriander

C2 PANI PURI — $10.95
A crispy hollow puris filled with spicy, tangy flavoured water & stuffed with potato, chana mix

C3 DAHI PURI — $10.95
A crispy hollow puris filled with sweet yogurt, mint, tamarind sauce. Garnished with fresh onions, coriander and our special spices

C4 SAMOSA CHAAT — $13.95
A flavorful Indian snack made by topping crumbled samosas with chickpeas, yogurt, chutneys, & spices

C5 PAPDI CHAAT — $12.95
An Indian street food made from crispy wafers topped with boiled potatoes, chickpeas, yogurt, chutneys, & spices, garnished with sev, onions, beetroot, carrot & coriander

C6 ALOO TIKKI CHAAT — $14.95
An Indian street food made from golden, crispy potato patties smothered in spicy tamarind and mint chutney, served with creamy yogurt

TANDOOR STARTERS

"Fresh from the Clay Oven"

D1 CHICKEN TIKKA **$18.95**

A delicious marinated chicken cooked in tandoor with aromatic spices & yogurt (Serves 1-2)

D2 PANEER TIKKA **$18.95**

An Indian marinated cottage cheese cubes, cooked in tandoor with aromatic spices & yogurt (Serves 1-2)

D3 TANDOORI SOYA CHAAP **$18.95**

A flavorful marinated soya protein, seasoned with aromatic spices & cooked in tandoor served with mint chutney (Serves 1-2)

D4 MALAI SOYA CHAAP **$18.95**

A creamy, succulent Indian appetizer made from marinated soya protein,& aromatic spices & coated with malai cooked in tandoor served with mint chutney (Serves 1-2)

D5 TANDOORI CHICKEN

HALF | FULL $18.95 | $25.95

A flavourful tender chicken marinated in yogurt & spices, then roasted in a traditional clay oven for a smoky flavor served with mint chutney

D6 SEEKH KEBAB (LAMB) **$18.95**

A delectable Indian appetizer featuring minced lamb seasoned with aromatic spices, molded onto skewers, & cooked in traditional clay oven served with mint chutney (Serves 1-2)

D7 CHICKEN MALAI TIKKA **$18.95**

Tender chicken pieces marinated in a creamy blend of yogurt, cheese, and aromatic spices, grilled to perfection for a smoky, juicy bite.

D8 AMRITSARI FISH **$19.95**

Succulent fried fish fillets marinated in a fragrant mix of yogurt, spices, and gram flour.

D9 MIXED TANDOOR PLATTER **$28.95**

A delectable Indian appetizer featuring seekh kebab, chicken tikka, paneer tikka & tandoori prawns.

D10 TANDOORI PRAWNS **$22.95**

(UPON AVAILABILITY)

Tandoori prawns are marinated in a spiced yoghurt marination and cooked over tandoor/grill till crisp golden.

VEGETARIAN CURRIES

$20.95

E1 DAL MAKHANI

A rich & creamy north Indian dish made from whole black lentils & kidney beans, simmered with butter, cream, & a blend of spices

E2 CHANA MASALA

Chana masala, also known as chole masala, is a flavorful Indian dish made with spiced chickpeas cooked in a tomato-based gravy

E3 MAKHANI SOYA CHAAP

Makhani Soya Chaap is a rich and creamy Indian vegetarian curry made with cut-up soya chaap (vegan soy meat) in a velvety tomato-based sauce

E4 PANEER TIKKA MASALA

A flavorful clay oven marinated & grilled paneer cubes simmered in a rich, creamy, & spiced tomato-based gravy

E5 PANEER BUTTER MASALA

A creamy & mildly spiced soft paneer cubes cooked in a rich tomato-based gravy with butter & cream

E6 PALAK PANEER

A delicious sour gravy made with soft paneer cubes simmered in a creamy, spiced spinach (palak) gravy

E7 MATAR MUSHROOM

A North Indian curry made with tender mushrooms and green peas simmered in a mildly spiced, onion-tomato gravy

E8 TAVA PANEER MASALA

A delightful Indian dish made with soft paneer cubes cooked in a tangy, onion-tomato masala along with capsicum and spices

E9 MALAI KOFTA

A delicious Indian dish featuring marinated & grilled soya chaap pieces cooked in a rich, creamy, & spiced tomato-based gravy

E10 KADAI PANEER

A spicy gravy made with paneer cubes, bell peppers, & onions cooked in a spicy tomato-based gravy, seasoned with freshly ground spices

E11 SOYA TIKKA MASALA

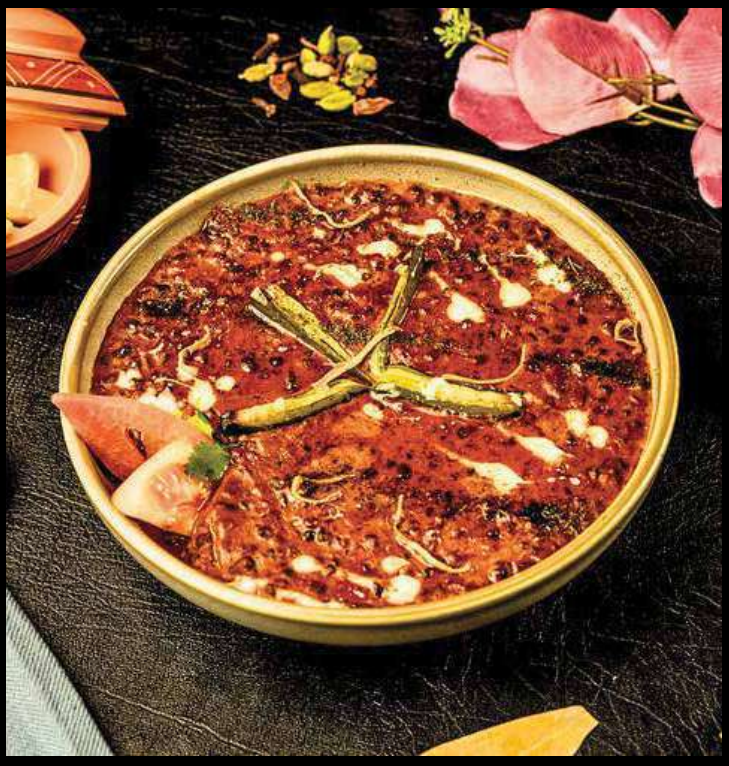
A delicious Indian dish featuring marinated & grilled soya chaap pieces cooked in a rich, creamy, & spiced tomato-based gravy

E12 EGGPLANT MASALA

Eggplant Masala is a flavorful vegetarian dish in which tender eggplants are simmered in a rich sauce base made with chopped tomatoes, fragrant spices, and fresh herbs

E13 MIX VEG

A delightful blend of fresh, seasonal vegetables cooked in a flavorful Indian gravy, spiced to perfection with aromatic herbs and spices



CHICKEN CURRIES

$20.95

E13 PUNJABI BUTTER CHICKEN

A North Indian dish featuring tender pieces of chicken cooked in a rich tomato-based sauce, flavored with butter, cream, & aromatic spices

E14 DELHI MUGHLAI CHICKEN

A traditionally rich & creamy Indian dish featuring tender chicken cooked in a spiced yogurt & tomato gravy

E15 CHICKEN VINDALOO

Spicy Indian curry with tender chicken, vinegar, and aromatic spices.

E16 CHICKEN KOLHAPURI

Chicken Kolhapuri is a fiery & aromatic Maharashtrian curry featuring chicken simmered in a robust blend of roasted spices & coconut

E17 CHICKEN MADRAS

A spicy South Indian curry made with tender chicken cooked in a rich, tangy, & aromatic tomato-based sauce

E18 CHICKEN TIKKA MASALA

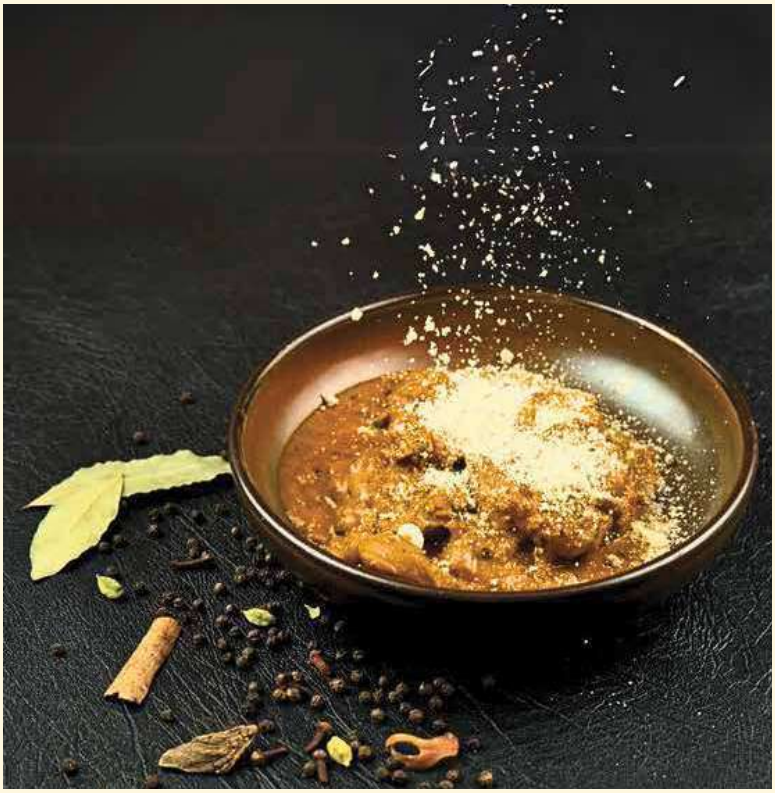
A flavourful clay oven chicken marinated in yogurt & spices, cooked in a creamy tomato-based sauce with aromatic spices

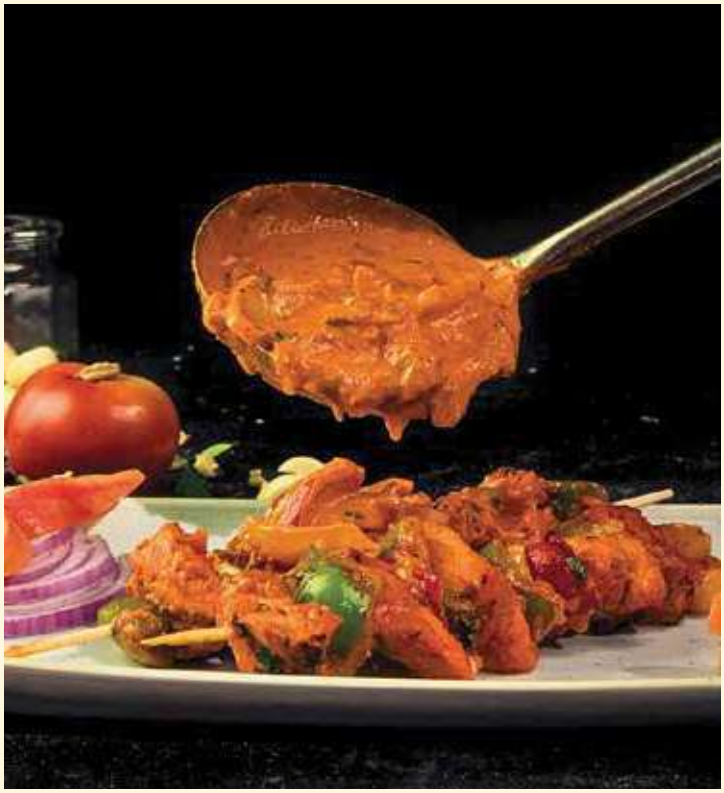
E19 KADAI CHICKEN

Delicious chicken, bell peppers, tomatoes, & a blend of aromatic spices, traditionally cooked in kadai

E20 BUTTER CHICKEN

Butter Chicken is a mild curry featuring tender chicken marinated in yogurt and spices. It's cooked in a creamy tomato-based sauce, resulting in a comforting and flavorful dish





LAMB CURRY

$21.95

E21 LAMB ROGANJOSH

Lamb Rogan Josh is a fragrant Kashmiri curry featuring tender lamb simmered in a rich, spiced yogurt & tomato sauce

E22 LAMB VINDALOO

Lamb Vindaloo is a fiery and tangy Indian curry featuring tender chunks of lamb slow-cooked in a rich vindaloo paste

E23 LAMB KORMA

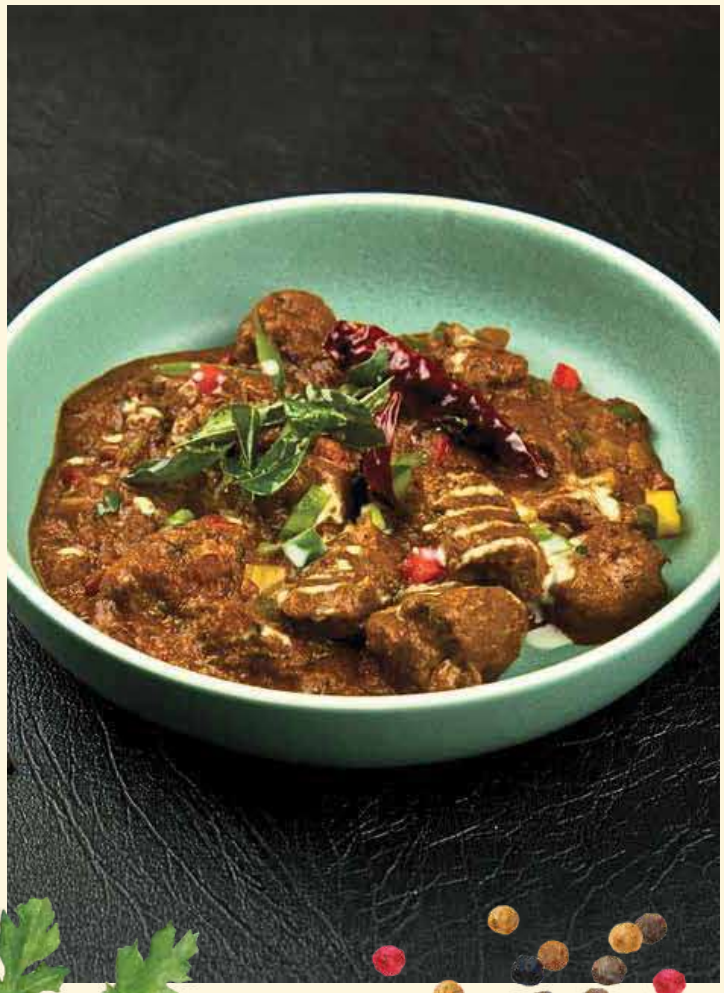
Lamb korma is a rich and aromatic Indian curry featuring tender pieces of lamb slow-cooked in a creamy sauce made with yogurt, cashew nuts, and fragrant spices.

E24 PEPPER LAMB MASALA

Pepper Lamb Masala is a fiery Indian curry where tender lamb meets the bold flavors of black pepper. Slow-cooked to perfection

E25 PALAK LAMB

Tender lamb pieces are simmered in an aromatic green spinach sauce. The earthy, spiced spinach gravy takes center stage, creating a harmonious balance of taste and nutrition.



GOAT CURRY

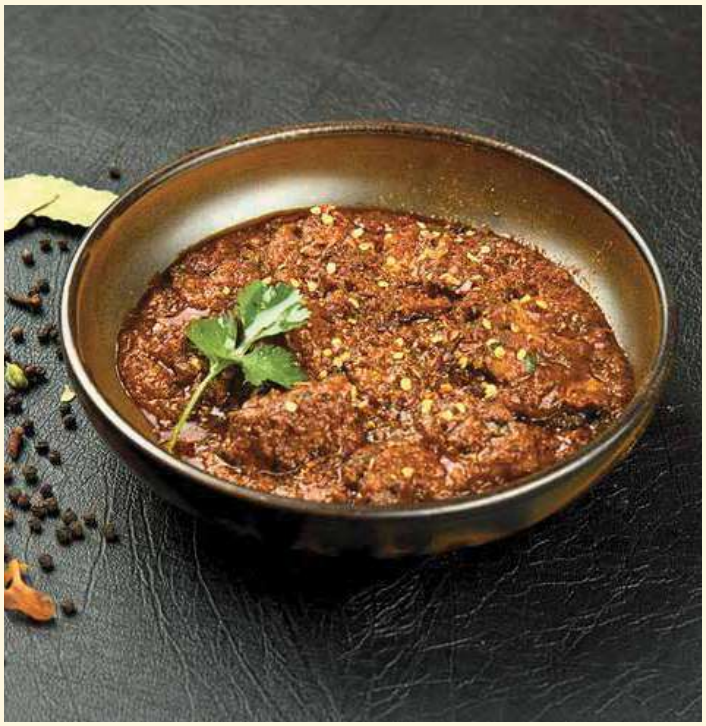
$22.95

E26 GOAT VINDALOO

A fiery Goan curry featuring tender goat meat marinated & cooked in a tangy, spicy vinegar-based sauce

E27 BHUNA GOAT

A flavorful dish featuring tender goat meat slow-cooked with aromatic spices until the sauce is thick & clings to the meat



E28 PALAK GOAT

A flavorful earthy dish featuring tender goat pieces simmered in an aromatic green spinach sauce.

E29 GOAT CURRY

Tender pieces of goat meat are cooked with yogurt and aromatic spices, resulting in a soul-warming curry

E30 GOAT KARAHI

A flavorful Pakistani dish featuring tender goat meat cooked with tomatoes, green chilies & a blend of aromatic spices

PRAWN / FISH

$23.95

E31 PRAWN KORMA

A rich and aromatic Indian curry featuring plump prawns cooked in a creamy sauce made with yogurt, cashew nuts, and fragrant spices

E32 FISH MOLEE

A Kerala-style curry featuring tender fish cooked in a delicate coconut milk base, flavored with aromatic spices, curry leaves, and a hint of turmeric

E33 FISH/PRAWN KERALA STYLE

Tender fish/prawns are cooked in a subtly spiced coconut-based gravy, infused with red chilies, mustard and curry leaves

INDO CHINESE

"Fusion of Indian spice mix with Chinese dishes"

$19.95

F1 VEG MANCHURIAN (Dry/Gravy)
Indo-Chinese appetizer made of deep-fried vegetable balls tossed in a tangy & spicy sauce

F2 GOBI MANCHURIAN (Dry/Gravy)
Indo-Chinese dish featuring crispy fried cauliflower florets

F3 PANEER MANCHURIAN (Dry/Gravy)
Indo-Chinese dish featuring stir fried paneer cubes.

F4 GOBI 65 (Dry/Gravy)
South Indian appetizer consisting of deep-fried cauliflower florets marinated in a spiced batter tossed in our signature 65 sauce.

F5 PANEER 65 (Dry/Gravy)
A spicy & crispy South Indian appetizer made with marinated & deep-fried paneer cubes with our signature 65 sauce.

F6 CHILLI GOBI (Dry/Gravy)
A crispy fried cauliflower florets tossed in a spicy sauce with bell peppers & onions

F7 CHILLI PANEER (Dry/Gravy)
Indo-Chinese dish featuring paneer cubes stir-fried with bell peppers & onions in a spicy, tangy sauce

F8 CHILLI IDLY (Dry/Gravy)
A fusion dish featuring fried idli pieces tossed in a spicy, tangy sauce with bell peppers & onions

F9 SCHEZWAN GOBI (Dry/Gravy)
Crispy cauliflower florets are stir-fried in our signature Schezwan sauce, resulting in a spicy, tangy, and addictive appetizer.

F10 CHICKEN LOLLIPOP
Indo-Chinese fried chicken bites (lollipops) coated in a spicy red batter, marinated, and then deep-fried.

F11 CHICKEN MANCHURIAN (Dry/Gravy)
A flavorful tender chicken pieces coated in a spicy batter & stir-fried with vegetables in a savory sauce

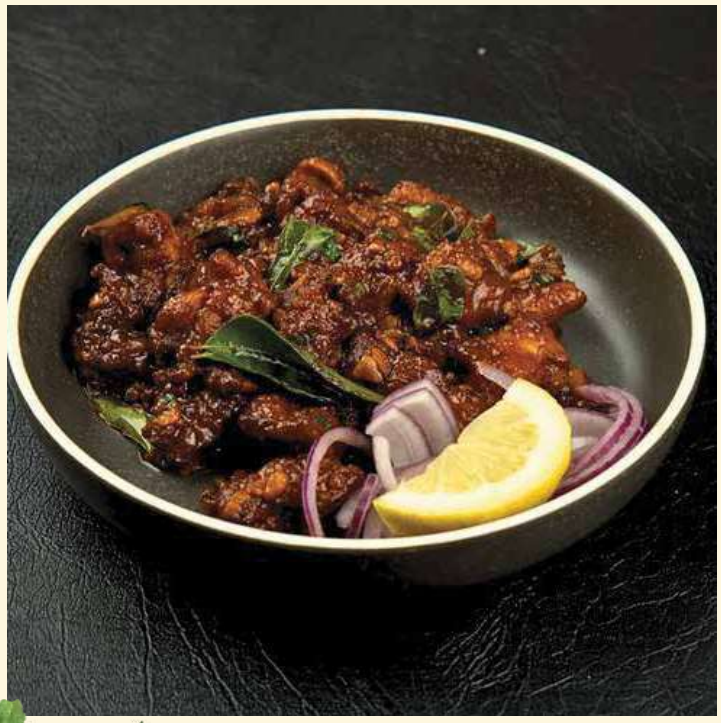
F12 CHICKEN 65 (Dry/Gravy)
A spicy & crispy South Indian appetizer made with marinated & deep-fried chicken

F13 CHILLI CHICKEN (Dry/Gravy)
Indo-Chinese dish featuring tender chicken pieces stir-fried with bell peppers, onions & a spicy, tangy sauce

F14 SCHEZWAN CHICKEN (Dry/Gravy)
Marinated & deep-fried chicken are stir-fried in our signature Schezwan sauce, resulting in a spicy, tangy, and addictive appetizer.

F15 CRISPY GOAT (Dry/Gravy) **+ $1**
A delicious marinated deep fried tender goat meat tossed with aromatic spices & herbs (Serves 1-2)

F16 CHILLI GOAT (Dry/Gravy) **+ $1**
Indo-Chinese dish featuring tender goat pieces stir-fried with bell peppers, onions & a spicy, tangy sauce



NOODLES

$18.95

Add Schezwan + $1

Add Burnt Garlic + $1

F17 VEGETABLE NOODLES
A quick & tasty dish made with stir-fried noodles &a colorful mix of fresh vegetables, seasoned with savory sauces

F18 EGG NOODLES
A savory dish made with stir-fried noodles & scrambled eggs, often combined with vegetables & seasoned with aromatic sauces

F19 CHICKEN NOODLES
A hearty dish featuring stir-fried noodles combined with tender chicken pieces, vegetables, & flavorful seasonings

F20 PRAWN NOODLES + $1
A delicious dish featuring stir-fried noodles with succulent prawns, vegetables, & savory seasonings

F21 MIXED NOODLES + $1
A flavorful dish combining stir-fried noodles with a variety of ingredients such as vegetables, chicken & prawns seasoned with aromatic sauces

FRIED RICE

$18.95

Add Schezwan + $1

Add Burnt Garlic + $1

F22 VEGETARIAN FRIED RICE
A vibrant mix of stir-fried vegetables and fragrant basmati rice, tossed in soy sauce and aromatic spices

F23 EGG FRIED RICE
A delicious dish made with scrambled eggs, vegetables, & savory seasonings, & boiled rice

F24 CHICKEN FRIED RICE
A flavorful dish made by stir-frying cooked rice with tender chicken pieces, vegetables, & aromatic seasonings

F25 PRAWN FRIED RICE + $1
A delicious dish made by stir-frying cooked rice with succulent prawns, vegetables, & savory seasonings

F26 MIXED FRIED RICE + $1
A flavorful dish combining stir-fried rice with a variety of ingredients such as vegetables, chicken & prawns seasoned with aromatic sauces

DOSAHUT SPECIAL

F27 DRUMS OF HEAVEN $20.95
Drums of Heaven are chicken lollipops tossed in a sweet and spicy sauce

F28 TRIPLE SCHEZWAN/ TRIPLE MANCHURIAN $28.95
Mouthwatering combination of fried rice, noodles & manchurian/schezwan sauce topped up with crispy noodles

F29 GOBI 65 FRIED RICE $20.95
A delicious fusion dish featuring spicy, deep-fried cauliflower (Gobi 65) mixed with flavorful, aromatic fried rice

F30 CHICKEN 65 FRIED RICE $21.95
A spicy, deep-fried Chicken 65 tossed with with aromatic fried rice, & mixed with herbs

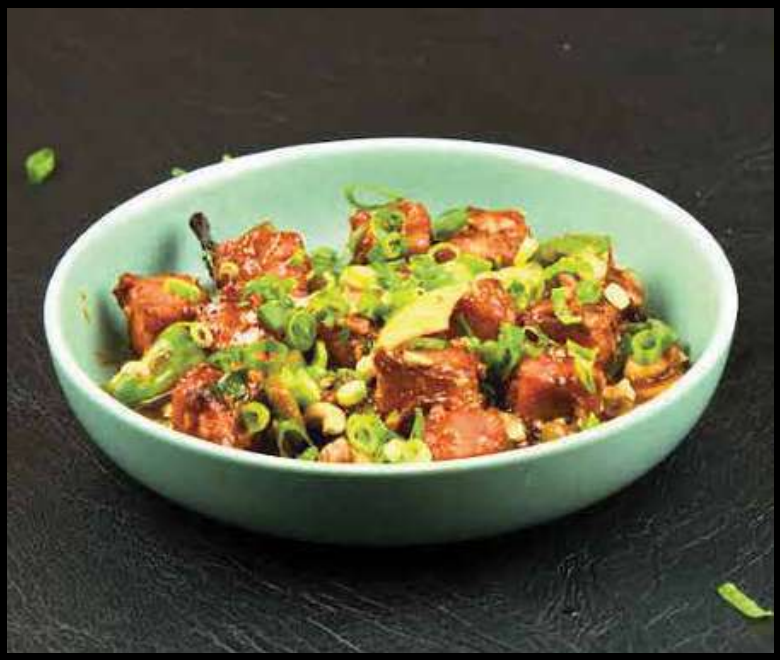
RICE

G1 PLAIN RICE $5.95

G2 SAFFRON RICE $6.95

G3 BIRYANI RICE $8.95

G4 SAMBAR & RICE $12.95



BIRYANI & MORE

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

H1 VEGETARIAN DUM BIRYANI — $19.95
A fragrant & flavorful Indian rice dish cooked with assorted vegetables, aromatic spices, & long-grain basmati rice, layered & slow-cooked to perfection, offering a rich & satisfying culinary experience served with mirchi ka salan & raita

H2 GOBI 65 BIRYANI — $20.95
A fusion dish combining flavorful biryani rice with spicy, deep-fried cauliflower florets with a spicy kick, served with mirchi ka salan & raita

H3 PANEER 65 BIRYANI — $20.95
A delicious fusion dish marrying the spicy flavors of Paneer 65 with fragrant basmati rice, creating a unique & flavorful biryani experience, served with mirchi ka salan & raita

H4 EGG 65 BIRYANI — $20.95
A fusion dish combining flavorful biryani rice with spicy, deep-fried eggs with a spicy kick, served with mirchi ka salan & raita

H5 CHICKEN DUM BIRYANI — $20.95
Aromatic basmati rice layered with tender, marinated chicken, slow-cooked to perfection with fragrant spices and saffron, served with mirchi ka salan & raita

H6 CHICKEN 65 BIRYANI — $20.95
A tantalizing fusion dish where spicy Chicken 65 is combined with fragrant basmati rice, with a spicy kick, served with mirchi ka salan & raita

H7 CHICKEN TIKKA BIRYANI — $21.95
A mouthwatering fusion dish that combines tender chicken tikka pieces with aromatic basmati rice, with smoky flavour served with mirchi ka salan & raita

H8 GOAT DUM BIRYANI — $21.95
Succulent pieces of tender goat meat, marinated in a blend of aromatic spices and slow-cooked with fragrant basmati rice, served with mirchi ka salan & raita

H9 PRAWN ROAST BIRYANI — $22.95
A delectable fusion dish where succulent prawns are marinated, roasted, & layered with fragrant basmati rice, served with mirchi ka salan & raita

H10 SPECIAL KEEMA PULAO — $22.95
Kheema Pulao is a fragrant Indian rice dish made with spiced minced meat & aromatic basmati rice, served with mirchi ka salan & raita

TELUGU MENU

I1 ELLIPAYA KARAM DOSA — $14.95
Crispy dosa with spicy onion chutney, served with coconut chutney and sambar

I2 BAGARA RICE WITH KODI IGURU — $22.95
Bagara Rice with Chicken Semi Gravy, Served with Gongura, Raitha, Fried Egg & Onions

I3 ELLIPAYA KARAM KODI VEPUDU — $21.95
Spicy Garlic Chicken Roast

I4 ELLIPAYA ROYYALA VEPUDU — $22.95
Spicy Garlic Prawn Roast

I5 BAGARA RICE WITH ELLIPAYA ROYYALA VEPUDU — $23.95
Crispy dosa with spicy onion chutney, served with coconut chutney and sambar

I6 BAGARA RICE WITH ELLIPAYA KODI VEPUDU — $22.95
Bagara Rice with Spicy Garlic Chicken Roast, Served with Gongura, Raitha, Fried Egg & Onions

DOSA

J1 PLAIN/PAPER DOSA $12.95
A South Indian crepe made from fermented rice & lentil batter, cooked until crisp & golden brown, often served with chutney & sambar

J2 GHEE PLAIN DOSA $13.95
A South Indian crepe made from fermented rice & lentil batter, cooked until crisp & golden brown & topped with ghee often served with chutney & sambar

J3 GHEE PODI DOSA $14.95
A South Indian crepe made from fermented rice & lentil batter, cooked until crisp & golden brown & topped with ghee & spread with gun powder often served with chutney & sambar

J4 ONION DOSA $14.95
A South Indian crepe made from fermented rice & lentil batter, cooked until crisp & golden brown, topped with onions served with chutney & sambar

J5 MASALA DOSA $17.95
A South Indian crepe made from fermented rice & lentil batter, cooked until crisp & golden brown, topped with aloo masala served with chutney & sambar

J6 MYSORE MASALA DOSA $18.95
A South Indian crepe filled with a spicy red chutney & potato filling, topped with gun powder served with chutney & sambar

J7 PANEER DOSA $18.95
A South Indian crepe made from fermented rice & lentil batter,spread with mixture of spiced cottage cheese served with chutney & sambar

J8 CHEESE & CHILLI DOSA $17.95
A South Indian crepe filled with cheese topped with chop chilli served with chutney & sambar

J9 CHICKEN DOSA $19.95
A South Indian crepe filled with marinated chicken mince & served with chutney & sambar

J10 LAMB DOSA $19.95
A South Indian crepe filled with marinated lamb mince & served with chutney & sambar

J11 BUTTER CHICKEN / CHICKEN 65 DOSA $19.95
Plain dosa with choice of curry, served with chutney & sambar

J12 CHEF SPL VEG DOSA $20.95
A South Indian crepe topped with Aloo masala + onion + cottage cheese + coriander, served with chutney & sambar

J13 CHEF SPL NON VEG DOSA $21.95
A South Indian crepe topped with Aloo masala + cottage cheese + chicken + lamb, served with chutney & sambar

UTTAPAM

J14 ONION UTTAPAM $16.95

A thick, savory South Indian pancake topped with chopped onions & made from fermented rice & lentil batter, served with chutney & sambar

J15 CHEESE & CHILLI UTTAPAM $16.95

A thick, savory South Indian pancake topped with chopped chilli, cheese made from fermented rice & lentil batter, served with chutney & sambar

70 MM DOSAS

J16 70 MM PLAIN DOSA $18.95

A South Indian large crepe made from fermented rice & lentil batter, cooked until crisp & golden brown, often served with chutney & sambar

J17 70MM MASALA DOSA $23.95

A South indian large crepe spread with aloo masala served with chutney & sambar

J18 70MM PANEER DOSA $24.95

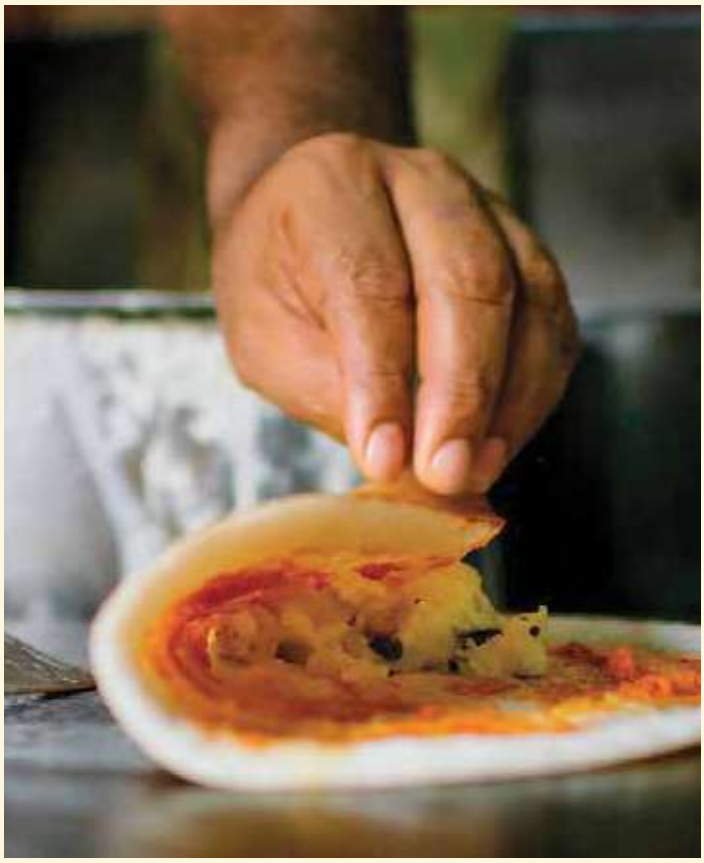
A South indian large crepe spread with paneer masala served with chutney & sambar

J19 70MM CHICKEN DOSA $24.95

A South indian large crepe spread with paneer masala served with chutney & sambar

J20 70MM LAMB DOSA $24.95

A South indian large crepe topped with mince lamb served with chutney & sambar



J21 70MM CHEF SPL VEG Dosa $25.95

A South indian large crepe topped with Aloo masala + onion + cottage cheese + coriander, served with chutney & sambar

J22 70MM CHEF SPL NON VEG DOSA $26.95

A South indian large crepe topped with Aloo masala + cottage cheese + chicken + lamb, served with chutney & sambar

INDIAN BREAD

K1	PLAIN ROTI	$4.50
K2	GARLIC ROTI	$4.95
K3	BUTTER ROTI	$4.95
K4	MALABAR PARATHA	$4.95
K5	PLAIN NAAN	$4.50
K6	BUTTER NAAN	$4.95
K7	GARLIC NAAN	$4.95
K8	CHILLI & GARLIC NAAN	$5.95
K9	GARLIC & HERB NAAN	$5.95

$7.95

STUFFED NAAN

K10	KHEEMA NAAN
K11	CHICKEN TIKKA NAAN
K12	PANEER NAAN
K13	CHEESE NAAN
K14	CHEESE & CHILLI NAAN
K15	CHEESE & GARLIC NAAN

DESSERTS

L1	GULAB JAMUN	$7.95
L2	RAS MALAI	$7.95
L3	GAJAR HALWA *(Winter special)*	$7.95
L4	KULFI	$6.99
L5	DOSA DELIGHT CHOCOLATE	$10.95
L6	DOSA DELIGHT CHOCOLATE & CASHEW	$11.95

EXTRAS

M1	GREEN SALAD A fresh mix of seasonal veggies with cucumbers and onions	$5.95
M2	ONION SALAD A simple Indian-style salad made with sliced onions	$4.95
M3	SAMBAR (220ML)	$3.95
M4	SAMBAR (440ML)	$5.95
M5	SAMBAR (700ML)	$8.95
M6	RAITA/CHUTNEY (220ML)	$3.95
M7	RAITA/CHUTNEY (440ML)	$5.95
M8	1 BHATURA/2 PAV	$5.00

SOFT DRINKS

N1	ANY CAN	$3.95
N2	LEMON LIME BITTER	$5.95
N3	JUG OF COKE	$11.95
N4	JUG OF LEMON LIME BITTER	$12.95

BEER

O1	ASAHI SUPER DRY	$7.95
O2	PURE BLONDE	$7.95
O3	VICTORIA BITTER	$7.50
O4	SOMERSBY APPLE CIDER	$7.95
O5	CORONA	$9.95
O6	KINGFISHER	$9.95
O7	VODKA CRUISER	$9.95

MOCKTAILS

$12.95

P1 NUTTELLA FRAPPE
Nutella, Dark Chocolate, Ice, Milk

P2 MINTY MESS
Basil, Mint, Lemon, Sugar, Ice

P3 JALJEERA
Jaljeera, Apple Juice, Soda, Green Chilli

P4 OREO FRAPPE
Milk, Oreo, Nuttella, Dark Chocolate, Ice, Cream

P5 LOTS OF LYCHEE
Sweet Lychee Juice with Coconut Water, Rose Syrup & Soda Water

COCKTAILS

Q1	TEQUILA SUNRISE Tequila, Orange Juice, Grenadine	$15.95
Q2	MOJITO Mint, Sugar, Rum, Soda	$15.95
Q3	MARGARITA Tequila, Lime Juice,Triple Sec	$15.95
Q4	LONG ISLAND ICE TEA Rum, Gin,Tequila, Vodka, Coke, Ice	$19.95

SPIRITS (30ML)

R1	BACARDI (RUM)	$7.95
R2	JIM BEAM (BOURBON)	$7.95
R3	JACK DANIELS	$7.95
R4	VODKA	$7.95
R5	TEQUILA	$7.95
R6	BOMBAY SAPPHIRE GIN	$7.95
R7	CHIVAS REGAL	$8.95
R8	BLACK LABEL	$8.95
R9	OLD MONK (RUM)	$9.95
R10	GLENLIVET	$10.95
R11	GLENFIDDICH (SINGLE MALT)	$10.95
R12	INDRI (PREMIUM INDIAN SINGLE MALT)	$11.95

WINE

S1	RED WINE - CAB SAUV	$7.95
S2	RED WINE - SHIRAZ	$7.95
S3	RED WINE - MERLOT	$7.95
S4	RED WINE - PINOT NOIR	$7.95
S5	WHITE WINE - SAUV BLANC	$7.95
S6	WHITE WINE - CHARDONNAY	$7.95
S7	WHITE WINE - RIESLING	$7.95
S8	WHITE WINE - PINOT GRIGIO	$7.95
S9	RED WINE (ANY BOTTLE)	$29.95
S10	WHITE WINE (ANY BOTTLE)	$29.95

INDIAN DRINKS

T1	MASALA TEA (HOT)	$5.00
T2	FILTER COFEE (HOT)	$5.00
T3	MANGO LASSI (COLD)	$5.50
T4	SALTED LASSI (COLD)	$5.00
T5	AAM PANNA (COLD)	$7.95

KIDS MENU

U1	COMBO 1 (4 NUGGETS & CHIPS)	$8.95
U2	COMBO 2 (6 NUGGETS & CHIPS)	$9.95
U3	COMBO 3 (4 NUGGETS, CHIPS & POP TOP)	$11.95