

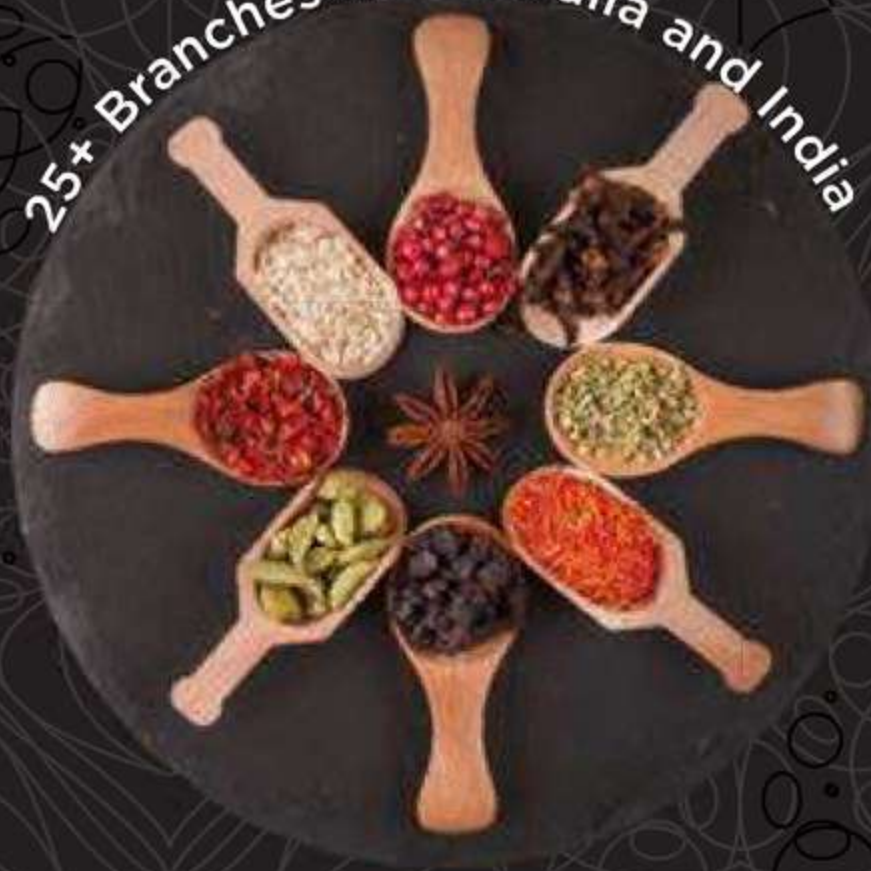
Salaam Namaste's

Dosa Hut

INDIAN MULTI CUISINE

CANBERRA

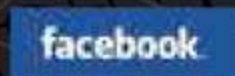
25+ Branches in Australia and India



☎ 02 6119 8088

📍 140/180, City Walk
Canberra City, ACT 2601

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We can cater for all your functions!



Veg



Non - Veg



Spicy

*Dear Customers, please notify our staff if you have any food allergies and your level of tolerance to spicy food.

*Once ordered the food will be charged.

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

*Holiday surcharge applies on public holidays

*Prices are subject to change at any time

*Any "Add-Ons" will be charged extra

*Our food is halal certified

* It's against the law to sell or supply alcohol to, or to obtain alcohol on behalf of, a person under the age of 18 years.

*Terms and Conditions apply

Chef's Recommendation

- **Tandoori Grilled Platter**  **\$27.95**
Platter includes Tandoori Chicken, Murgh Malai Tikka, Haryali Chicken Tikka, & Seekh Kebab served with mint-yoghurt sauce & salad
- **Chicken 65 / Chilli Chicken (Dry)**  **\$18.95**
- **Crispy / Chilli Goat**  **\$21.95**
- **Veg Manchuria**  **\$17.95**
- **Hyderabad Goat Dum Biryani**  **\$21.95**
- **Chef's Special Dosa (Veg/Non-Veg)**   **\$19.95**
Veg Dosa with stuffing of Masala + Paneer OR Non-Veg Dosa with stuffing of Chicken + Lamb
- **Mixed Fried Rice / Noodles**   **\$21.95**
- **Pani Puri / Papdi Chaat**  **\$12.95**
Popular Indian street style food
- **Ghee Podi Idly**  **\$12.95**



Snacks

- 1 **Papadams with Mint Sauce** \$3.95
- 2 **Masala Papad** \$4.95
- 3 **Samosa (2 pcs)** \$10.95
Triangular pastry fried with savoury filling of potato with spices served with tamarind sauce
- 4 **Vada (2 pcs)** \$8.95
Deep fried doughnuts seasoned with lentils, chopped onions, green chillies, curry leaves & coriander
- 5 **Sambar Vada (1 pc)** \$5.95
Vada dipped in sambar (a lentil soup with veggies)
- 6 **Idly (2 pcs)** \$8.95
Steam cooked soft rice cake made of lentils & rice
- 7 **Sambar Idly (2 pcs)** \$8.95
Idly dipped in sambar (a lentil soup with veggies)
- 8 **Idly & Vada (1 each)** \$8.95
Seasoned & steam cooked soft rice & deep fried lentil cakes served with chutney
- 9 **Sambar Idly & Vada (1 each)** \$9.95
Idly & Vada dipped in sambar (a lentil soup with veggies)
- 10 **Ghee Podi Idly (2 pcs)** \$12.95
Idly served with topping of ghee (clarified butter) & podi (aromatic blend of roasted lentils, red chillies, peanuts, curry leaves and spices)
- 11 **Mirchi Bajji (3 pcs)**  \$10.95
Deep fried chickpea flour (besan) battered green chillies served with peanut chutney
- 12 **Cut Mirchi**  \$10.95
Mirchi bajji cut into pieces, deep fried and served with peanut chutney

- 13 **Dahi Samosa** \$9.95
Samosa served with yoghurt, mint & tamarind sauce
- 14 **Dahi Vada** \$9.95
Vada served with yoghurt, mint & tamarind sauce
- 15 **Dahi Papdi** \$12.95
Deep fried puffed wafers of dough, topped with yoghurt, mint & tamarind sauce
- 16 **Dahi Puri** \$10.95
Crispy hollow balls stuffed with chilled yoghurt, mint & tamarind sauce
- 17 **Papdi Chaat** \$12.95
Deep fried puffed wafers of dough, topped with chickpea gravy, yoghurt, mint & tamarind sauce
- 18 **Samosa Chaat** \$12.95
Deconstructed samosa topped with chickpea gravy, yoghurt, mint & tamarind sauce





19 **Masala Puri** \$11.95

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

20 **Pani Puri** \$12.95

Crispy hollow balls filled with potato masala, spices and served with tamarind & mint water

Dosa

South Indian crispy crepe' (Dosa) made from rice flour and lentils

24 **Plain**  \$8.95

Crispy dosa without stuffing

25 **Paper**  \$9.95

Thin (paper) crispy dosa without stuffing

26 **Kal**  \$9.95

Thick (Kal) dosa without stuffing

27 **Ghee**  \$10.95

Crispy dosa with ghee (clarified butter) spread without stuffing

28 **Podi**  \$10.95

Crispy dosa cooked with podi. (Podi is aromatic blend of roasted lentils, red chillies, peanuts, curry leaves and spices)

29 **Ghee Podi**  \$11.95

Crispy dosa with ghee (clarified butter) and podi (spicy lentils powder) without stuffing

30 **Dosa with stuffing of :**  \$15.95

Masala or Onion or Paneer or Cheese & Chilli or Onion Masala

21 **Pav Bhaji** \$14.95

A delicious curry made of potato, tomato, mixed veggies, fresh garlic and spices served with 2 pcs of bread (Pav)

Omelette

Omelette with stuffing of choice :


22 **Onion and Chilli**  \$8.95

23 **Chicken or Prawn or Special** \$11.95
Omelette



31 **Mysore Masala Dosa**   \$16.95

32 **Special Paneer or**  \$17.95
Paneer Butter Masala

33 **DH Exclusives**   \$18.95

Dosa with premium stuffings of : Chicken or Lamb or Chicken 65 or Butter Chicken

34 **Chef's Special Dosa**   \$19.95
(Veg or Non-Veg)

Veg Dosa with stuffing of Masala + Paneer OR Non-Veg Dosa with stuffing of Chicken + Lamb

35 **70 mm Dosa**   \$14.95
(#World's Longest Dosa)
Choices : Plain \$14.95

Podi or Onion or Masala \$18.95
(Add Extra \$2 for Paneer or Chicken or Lamb)

Chef's Special \$22.95
(Veg - Masala + Paneer
Non-veg - Chicken+Lamb)

36 Spring Roll Dosa

Plain dosa stuffing with Masala or Paneer & cut into spring rolls for easy eating \$17.95
(Add extra \$2 for Chicken or Lamb)

Chef's Special \$21.95
(Veg - Masala + Paneer
Non-veg - Chicken+Lamb)

37 Rava Dosa \$17.95

Dosa made from Rice + Semolina with options of plain dosa or stuffing of Masala or Panner
(Add extra \$2 for Chicken or Lamb)

(NOTE : Takes a minimum of 20 minutes to make)

38 Uttapam \$17.95

Special dosa mix made up of lentils, rice, semolina cooked on low flame for perfection

Choices : Onion or Onion Podi or Egg or Cheese or Chilli, Special Uttapam

NOTE - Takes minimum 20mins to make

39 Egg Dosa \$18.95

"Dosa cooked with spread of an egg
Choices : Masala or Paneer
(Add Extra \$2 for Chicken or Lamb)



Indo-Chinese (Dry)

Veg Starters

\$17.95

40 Veg Manchurian

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

41 Gobi Manchurian

Deep fried battered cauliflower tossed in manchurian sauce with exotic and mild spices

42 Paneer Manchurian

Deep fried battered cottage cheese tossed in manchurian sauce with exotic and mild spices

43 Mushroom Manchurian

Deep fried battered mushroom tossed in manchurian sauce with exotic and mild spices

44 Babycorn Manchurian

Deep fried battered babycorn tossed in manchurian sauce with exotic and mild spices

45 Ginger Gobi

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

46 Gobi 65

Deep fried battered cauliflower tossed in fresh curry leaves, aromatic spices & 65 sauce



47 **Chilli Gobi** 🌶️

Deep fried battered cauliflower tossed in fresh onions, capsicum, spices & chilli sauce

48 **Schezwan Gobi** 🌶️

Deep fried cauliflower tossed in fresh onions, red chillies, spices & chef's special schezwan sauce

49 **Crispy Babycorn**

Deep fried crispy babycorn tossed in red chillies, bell peppers and special blend of spices

50 **Chilli Babycorn** 🌶️

Deep fried battered babycorn tossed in fresh onions, capsicum, spices & chilli sauce

51 **Chilli Idly** 🌶️

Deep fried battered idly tossed in fresh onions, capsicum, spices & chilli sauce

52 **Chilli Mushroom** 🌶️

Deep fried battered mushroom tossed in fresh onions, capsicum, spices & chilli sauce

53 **Chilli Paneer**

Deep fried battered cottage cheese tossed in fresh onions, capsicum, spices & chilli sauce

54 **Paneer 65**

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

55 **Mushroom 65**

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

56 **Babycorn 65**

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

Chicken 🍷
Starters

\$18.95

57 **Chicken Lollipops (6 pieces/serve)**

Deep fried Chicken lollipops marinated in aromatic spices

58 **Chilli Eggs** 🌶️

Hard boiled eggs tossed in fresh onions, capsicum, spices & chilli sauce

59 **Chicken Manchurian**

Deep fried chicken tossed in manchurian sauce with exotic and mild spices

60 **Chilli Chicken** 🌶️

Deep fried chicken tossed in fresh onions, capsicum, spices & chilli sauce

61 **Crispy Chicken**

Deep fried marinated boneless chicken tossed in red chillies, bell peppers and special blend of spices

62 **Chicken 65**

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

63 **Ginger Chicken**

Deep fried chickenr tossed in fresh ginger & chef special ginger sauce



64 Schezwan Chicken

Deep fried chicken tossed in fresh onions, red chillies, spices & chef's special schezwan sauce



Goat Starters

\$21.95

65 Chilli Goat

Deep fried goat tossed in fresh onions, capsicum, spices & chilli sauce

66 Crispy Goat

Deep fried marinated boneless goat tossed in red chillies, bell peppers and special blend of spices

Fish Starters

\$21.95

67 Ginger Fish

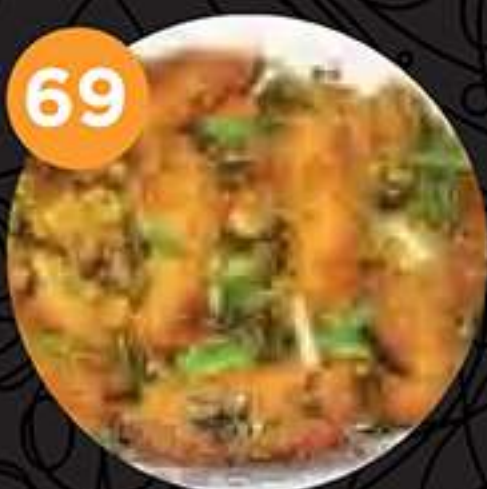
Deep fried battered fish tossed in fresh ginger & chef special ginger sauce

68 Fish 65

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

69 Chilli Fish

Deep fried battered fish tossed in fresh onions, capsicum, spices & chilli sauce



Prawn Starters

\$22.95

70 Ginger Prawns

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

71 Crispy Prawns

Deep fried marinated crispy prawns tossed in red chillies, bell peppers and special blend of spices

72 Chilli Prawns

Deep fried battered prawns tossed in fresh onions, capsicum, spices & chilli sauce



Indo-Chinese (Gravy)

Veg
\$18.95

NonVeg
\$19.95

73 Veg Manchurian Gravy

Deep fried veggie balls tossed in manchurian gravy with exotic and mild spices

74 Gobi Manchurian Gravy

Deep fried battered cauliflower tossed in manchurian gravy with exotic and mild spices

75 Chilli Gobi Gravy

Deep fried battered cauliflower tossed in fresh onions, capsicum, spices & chilli gravy

76 **Ginger Gobi Gravy** 

Deep fried battered cauliflower tossed in fresh ginger & chef special ginger gravy

77 **Chilli Babycorn Gravy**  

Deep fried battered babycorn tossed in fresh onions, capsicum, spices & chilli gravy

78 **Babycorn Manchurian Gravy** 

Deep fried battered babycorn tossed in manchurian gravy with exotic and mild spices

79 **Chilli Mushroom Gravy**  

Deep fried battered mushroom tossed in fresh onions, capsicum, spices & chilli gravy

80 **Chilli Paneer Gravy**  

Deep fried battered cottage cheese tossed in fresh onions, capsicum, spices & chilli gravy

81 **Chicken Manchuria Gravy** 

Deep fried chicken tossed in manchurian gravy with exotic and mild spices

82 **Chilli Chicken Gravy**  

Deep fried chicken tossed in fresh onions, capsicum, spices & chilli gravy

83 **Ginger Chicken Gravy** 

Deep fried chicken tossed in fresh ginger & chef special ginger gravy

84 **Chicken 65 Gravy** 

Deep fried chicken tossed in fresh curry leaves, spices & 65 gravy



Rice 

85 Plain Rice \$5.95

86 Saffron Rice \$8.95

Fried Rice / Noodles

Fried Rice : Wok stir fried basmati rice with veggies & seasoning

Noodles : Boiled noodles wok stir fried with shredded veggies



87 (a) **Veg**   \$17.95
(Plain / Schezwan)

(b) **Egg**   \$17.95
(Plain / Schezwan)

88 (a) **Chicken**   \$18.95
(Plain / Schezwan)

(b) **Chicken 65**   \$19.95
(Plain / Schezwan)

89 (a) **Mixed**   \$21.95
(Plain / Schezwan)

(b) **Prawn**   \$22.95
(Plain / Schezwan)

Biryani



“All our dum biryanis are classic Hyderabadi Mughalai style chicken/goat/veggies marinated in fresh mint, coriander, lemon, brown onion, our **Dosahut secret biryani masala** & spices, layered with aromatic classic basmati rice, brown onions, 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.

- | | | |
|----|---|---------|
| 90 | Vegetarian ■ | \$18.95 |
| | <i>Egg & Veg</i> | |
| 91 | Paneer 65/ Gobi 65 Biryani ■ | \$20.95 |
| 92 | Chicken 65 Biryani ■ | \$21.95 |
| 93 | Hyderabadi Chicken Dum Biryani ■ | \$20.95 |
| 94 | Hyderabadi Goat Dum Biryani ■ | \$21.95 |

Weekend Specials Only

Subject to availability

- | | | |
|----|---|---------|
| 95 | Pachi Mirchi Chicken Biryani ■ | \$21.95 |
| 96 | Ghee Roast Chicken Biryani ■ | \$21.95 |
| 97 | Gongura Biryani ■ | \$21.95 |
| | <i>Choices: Chicken, Goat, Prawns</i> | |
| | <i>Add \$3 for Prawn Biryani</i> | |
| 98 | Special Kheema Pulav ■ | \$21.95 |


Tandoor Menu

Traditional Claypot Oven

- | | | | |
|-----|--|---------|---------|
| 99 | Tandoori Grilled Platter ■ | ----- | \$27.95 |
| | <i>Platter includes Tandoori Chicken, Murgh Malai Tikka, Haryali Chicken Tikka, & Seekh Kebab served with mint-yoghurt sauce & salad</i> | | |
| 100 | Tandoori Chicken ■ | Full | Half |
| | | \$26.95 | \$18.95 |
| | <i>Whole chicken marinated with yoghurt, ginger-garlic paste, kastoori methi, saffron, lemon, mustard oil & blend of spices barbequed in tandoor</i> | | |
| 101 | Chicken Tikka ■ | ----- | \$18.95 |
| | <i>Chicken thigh fillet marinated with yoghurt, ginger-garlic paste, kastoori methi & blend of spices barbequed in tandoor</i> | | |



- | | | | |
|-----|---|-------|---------|
| 102 | Murgh Malai Tikka ■ | ----- | \$18.95 |
| | <i>Chicken marinated in yoghurt, cream, cheese and blend of spices barbequed in tandoor</i> | | |
| 103 | Hariyali Chicken Tikka ■ | ----- | \$18.95 |
| | <i>Chicken marinated in special green paste (mint, coriander, green chillies) ginger, garlic, lemon, yoghurt and blend of spices barbequed in tandoor</i> | | |

104 Chicken Ghee Roast  \$18.95

Chicken marinated in exotic, aromatic spices and deep fried in ghee

105 Seekh Kebab  \$21.95

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

106 Garlic Prawns  \$23.95

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

107 Paneer Tikka  \$19.95

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



108 Achari Paneer Tikka  \$19.95

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

109 Tandoori Soya Chaap  \$18.95

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

110 Chatpat Soya  \$18.95

Savoury, Spicy, Sweet tantalising soya

Veg Curry   \$20.95

111 Aloo Mattar

Potatoes and peas cooked together in aromatic spices

112 Aloo Baingan

Potatoes and egg plant, cooked together with onions, tomatoes and aromatic spices

113 Aloo Shimla

Fresh potato & capsicum cooked with aromatic spices

114 Egg Plant Masala

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

115 Dal Makhani

Lentils (Black & Kidney beans) slow cooked and finished with tomato puree and cream

116 Dal Fry / Thadka / Tomato

Yellow lentils cooked with fresh onion & tomato and finished with aromatic fresh tempering

117 Mix Veg Curry

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

118 Soya Chaap Makhani

Soya slow cooked and finished with tomato puree and cream



123



119 Palak Paneer

Paneer cooked in blanched, spinach gravy with blend of exotic spices

120 Paneer Butter Masala

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

121 Paneer Tikka Masala

Paneer cooked in tomato puree and cashew sauce along with capsicum, onion & cheese

122 Kadai Paneer

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

123 Paneer Pudina Kali Mirch

Paneer cooked with a blend of mint, black pepper and aromatic spices

124 Malai Kofta

Dumplings made of paneer & potato and cooked in creamy cashew gravy & blend of exotic spices

Chicken Curry



\$21.95

125 Anda Malai Masala

Well done eggs fried and simmered in tomato puree with exotic spices

126 Butter Chicken

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

127 Chicken Tikka Masala

Chicken tikka pieces cooked in tomato puree, cashew sauce, onion, capsicum and cream

128 Daal Ka Murgh

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

129 Malai Dum Ka Murgh

Chicken pieces cooked in creamy cashewnut, yoghurt based gravy with whole Indian spices

130 Andhra Chicken Masala (with Bone)

Chicken with bone cooked with fresh onion, ginger, garlic, tomato, curry leaves and special garam masala

131 Chicken Chettinad

Chicken cooked in chettinad gravy with blend of exotic spices

(Chettinad Gravy - Red chillies, pepper corn, curry leaves, coconut, peanut, fenugreek seeds and aromatic whole garam masala)

132 Chicken Vindaloo

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

133 Kadai Chicken

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

134 Gongura Chicken

Chicken cooked with gongura (rosella leaves) and aromatic spices

125



126



Goat / Lamb Curry

\$23.95

135 Goat Curry (with Bone)

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

136 Gongura Goat

Goat cooked with gongura (rosella leaves) and aromatic spices

137 Bhuna Goat

Goat slow cooked in whole spices, onions, ginger garlic and fried with ghee

138 Lamb Rogan Josh

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

139 Lamb Masala

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

140 Lamb Vindaloo

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



137



138



143



149

141 Gongura Lamb

Lamb cooked with gongura (rosella leaves) and aromatic spices

142 Pudina Palak Kheema

Mince meat cooked with aromatic spices, mint and spinach

Fish / Prawn Curry

\$24.95

143 Prawn Chettinad

Prawns cooked in chettinad gravy with blend of exotic spices (Chettinad Gravy - Red chillies, pepper corn, curry leaves, coconut, peanut, fenugreek seeds and aromatic whole garam masala)

144 Prawn Korma

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

145 Prawn Masala

Prawns cooked with fresh onion & capsicum and special blend of spices

146 Prawn Vindaloo

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

147 Prawn Roast

Prawns slow cooked in whole spices, onions, ginger garlic and fried with ghee

148 Gongura Prawn

Prawns cooked with gongura (rosella leaves) and aromatic spices

149 Goan Fish

Boneless fish fillet cooked in creamy coconut sauce with special garam masala

Roti / Naan (Indian Bread)

All bread is baked in tandoor
(Claypot Oven)

150 Plain Naan  \$3.95

Naan enriched with yoghurt, milk, cream, butter and baked in tandoor

151 Butter Naan  \$4.95

Naan baked in tandoor and glazed with butter

152 Tandoori Roti  \$3.95

Indian wholemeal bread baked in the tandoor

153 Garlic Naan  \$4.95

Naan baked in tandoor and glazed with garlic flakes & butter

154 Chilli & Garlic Naan   \$5.95

Naan baked in tandoor and glazed with garlic, chilli flakes & butter

155 Pudina Naan  \$5.95

Naan topped with minty, refreshing mint and baked in tandoor

156 Stuffed Naan   \$7.95

Naan with stuffings to choose from
Choices : Cheese or Masal Kulcha or Kashmiri Naan or Kheema Naan

157 Chicken Tikka Naan  \$8.95

Naan stuffed with chicken tikka mixture and baked in tandoor

158 Lachha Paratha  \$8.95

Layered flat bread cooked in tandoor
(NOTE : Takes a minimum of 20 minutes to make)



Mega Deals (For Small Parties)

* Family Pack serves 4 people

* Jumbo Pack serves 8 people

Note : Additional surcharges will incur for any Goat or Seafood Starters, Fried Rice or Noodles

159 Family Veg Dum Biryani \$59.95
Veg & Egg

160 Jumbo Veg Dum Biryani \$92.95
Veg & Egg

161 Family Paneer/Gobi 65 Biryani \$69.95

162 Jumbo Paneer/Gobi 65 Biryani \$99.95

163 Family Chicken 65 Biryani \$69.95

164 Jumbo Chicken 65 Biryani \$99.95

165 Family Chicken Dum Biryani \$66.95

166 Jumbo Chicken Dum Biryani \$93.95

167 Family Goat Dum Biryani \$72.95

168 Jumbo Goat Dum Biryani \$105.95

169 Family Veg Fried \$75.95
Rice/Noodles

170 Jumbo Veg Fried \$109.95
Rice/Noodles

171 Family Chicken Fried \$79.95
Rice/Noodles

172 Jumbo Chicken Fried \$114.95
Rice/Noodles

173 Family Veg Starter (15 ppl) ---- \$132.95

174 Jumbo Veg Starter (25 ppl) \$162.95

175 Family Chicken Starter \$137.95
(15 ppl)

176 Jumbo Chicken Starter \$168.95
(25 ppl)

179 Chocolate Dosa with Ice-Cream \$11.95

Crispy dosa with chocolate sauce, topped with ice-cream

180 Gulab Jamun \$8.95

Berry sized dough balls soaked in sugar syrup

181 Ras Malai \$9.95

Milk cakes floating in sweet, milky syrup

Add-ons

Ask our friendly staff for details as they incur charges -

Garden Salad, Onion Salad, Green Chillies Chopped, Extra Pav Bun, Sambar, Peanut Chutney, Mint Chutney, Tamarind Chutney, Plain Yoghurt, Ketchup, Plastic Container & Bag

Kids Menu

182 French Fries \$5.95

Add \$4.00 for French Fries with Butter Chicken

183 Chicken Nuggets (6 Pieces) \$8.95

184 Cheesy Naan \$7.95

185 Kashmiri Naan \$7.95

186 Cheese Dosa \$8.95

187 Plain Dosa \$6.95

188 Butter Chicken with \$12.95
Rice or Naan



177



180



181

Desserts

177 Chocolate Dosa \$10.95

Crispy dosa with chocolate sauce and topped with chocolate drizzle and icing sugar

178 Chocolate & Cashew Dosa \$11.95

Crispy dosa with chocolate sauce, cashew and topped with chocolate drizzle, icing sugar and cashews

Lunch Specials

(Monday to Thursday only)

Dosa Combo Deal

Plain Dosa + Idly + Vada + Can of Drink	\$15.95
Masala Dosa + Idly + Vada + Can of Drink	\$18.95
Paneer Dosa + Idly + Vada + Can of Drink	\$18.95
Chicken Dosa + Idly + Vada + Can of Drink	\$19.95
Lamb Dosa + Idly + Vada + Can of Drink	\$19.95
Chef's Special Dosa + Idly + Vada + Can of Drink	\$23.95

Noodles / Fried Rice + Can of Drink

Choices: Veg, Egg or Chicken options only	\$18.95
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Biryani + Can of Drink

Choices: Veg or Chicken options only	\$18.95
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Lunch Specials Take Away Only

1 Curry and Rice / Naan / Roti)	\$11.95
2 Curries and Rice / Naan / Roti)	\$13.95



Non Alcoholic Drinks

- **Mango Lassi** \$6.50
- **Masala Chai / Tea** \$4.50
- **Bottled Water** \$3.50
- **Soft Drinks** \$3.50
Choices - Coke, Coke No Sugar, Fanta, Sprite, Lemonade
- **Red Bull** \$3.50
- **Juices (By Glass)** \$4.00
Choices - Apple, Orange, Mango, Cranberry, Pineapple, Coconut
- **Fresh Lime Soda** \$7.95
Lemonade with lemon juice & Chaat Masala (Can be Salty or Sweet)
- **Ginger Beer** \$4.50
Choices - No Sugar



Red Wine

- | | Glass | Bottle |
|--|---------|---------|
| Zane Hills Cabernet Shiraz Merlot
<i>Pairs well with strong gravy curries</i> | \$9.95 | \$25.00 |
| Jirra at Jirra Station Shiraz Canberra
<i>Any fried food and vegetarian food tastes even better with this wine</i> | \$10.95 | \$32.00 |

Kosciuszko Pinot Noir \$11.95 \$35.00

Tumbarumba

Creamier food and sea food taste is enhanced with this wine

Gipsie Jack Cabernet Sauvignon \$36.00

Langhorne Creek SA

Food bodied red wine pairs well with meaty dishes like Goat, Lamb & Chicken

Sparkling Wine

NV Gallanger Sparkling Duet Canberra Bottle \$40.00

Pinot Noir Chardonnay - Serves well with lightly spiced foods, seafood or enjoy by itself as an aperitif.



White Wine

	Glass	Bottle
Zane Hills Semillion Sauvignon Blanc <i>Matches with sea food and any lightly spiced Indian food</i>	\$9.95	\$25.00

Kosciuszko Chardonnay Tumbarumba \$12.95 \$35.00

Excellent food wine which pairs with a wide range of dishes from heavier meaty dishes to creamier vegetarian and sea food dishes

Beechworth Pinot Gris \$33.00

Vegetarian, meat and sea food curries taste better with this choice of wine

Gallanger Sauvignon Blanc \$35.00

Pairs exceptionally well with vegetarian dishes and spiced meat curries

Beer

King Fisher (On Tap)	\$10.95
Asahi	\$9.95
Corona	\$9.95



Spirits

Blended Whisky

Johnnie Walker (Blue Label)	\$24.95
Johnnie Walker (Platinum Label)	\$15.95
Johnnie Walker (Gold Label Reserve)	\$14.95
Johnnie Walker (Green Label)	\$13.95
Johnnie Walker (Double Black)	\$12.95
Johnnie Walker (Black Label)	\$10.95
Johnnie Walker (Red Label)	\$9.95
Dimple Whisky	\$9.95
Jack Daniels	\$9.95

Chivas Regal (12 Years)	\$10.95
Chivas Regal (18 Years)	\$14.95

Single Malt Whisky

Glendfiddich (12 years)	\$13.95
Glenlivet (12 years)	\$13.95
Amrut Fusion Single Malt Whisky	\$15.95

Rum

Bundaburg	\$9.95
Fireball	\$9.95



Brandy

Hennessy VSOP	\$13.95
Chatelle Napoleon VSOP	\$13.95

Vodka

Grey Goose	\$13.95
Absolut	\$10.95
Smirnhoff	\$10.95
Cruiser	\$10.95

Gin

Bombay Sapphire	\$10.95
Gordon's Pink Gin	\$10.95

Tequila

Sierra Silver	\$9.95
Jose Cuervo Especial Silver	\$9.95

Cocktails

MOJITO

\$16.95

Mojito calls for a mix of rum, fresh lime juice, club soda, sugar, mint leaves and choices of - Classic / Spiced Pineapple / Coconut



LONG ISLAND ICED TEA

\$21.95

Blend of 4 Spirits (Gin, Vodka, Light Rum, Tequilla) with Choices of - Coke, Lemonade, Cranberry Juice & Sprite



PINA COLADA

\$18.95

Puerto Rican pirate cocktail that contains coconut cream, pineapple and white rum



BLOODY MARY

\$18.95

Vodka-spiked spicy, tomato cocktail is an icon in the cocktail world



SEX ON THE BEACH

\$18.95

Florida originated cocktail with vodka, peach schnapps, orange juice and cranberry juice



COSMOPOLITAN

\$18.95

Cosmo is one of the most popular cocktails with vodka, cranberry juice, cointreau, lime juice topped with flamed lemon zest



MARGARITA

\$18.95

This instant celebration, refreshing cocktail of tequila, orange liqueur and fresh lime juice is typically served in a festive glass of a salted rim with Choices of - Classic, Passion Fruit



MARTINI

\$18.95

Martini.....Shaken not Stirred with Choices of - Perfect / Dirty



MYOC - Make Your Own Cocktail

\$19.95

Choice of any 2 liquors - Rum, Tequilla, Vodka
Choice of any 2 fruit juices - Apple, Pineapple, Orange, Coconut, Mango

Mocktails

DOSA HUT PUNCH

\$14.95

A refreshing drink with an assortment of Pineapple, Mango, Orange juice and fresh cream to make it yum...



MINTY WINTY MIX

\$14.95

Tantalizing your taste buds is this drink with cool cucumber, zingy ginger, minty mint, awesome coriander and fierce chillies topped with lemonade & crushed ice



ROSE HEAVEN

\$14.95

A heavenly mix of Apple, Lychee juices & rose syrup topped with fresh whipped cream



MIDNIGHT BEAUTY \$14.95

Just like the dark mid night with clear moon, this drink is made of Black current juice topped with fluffy vanilla ice-cream



VIRGIN MOJITO \$14.95

The name says it all.....



MASALA COLA \$10.95

Coke with a desi twist!



JAL JEERA \$11.95

The ever refreshing, tantalising dadima's drink after a scrumptious meal.



LEMON LIME BITTERS \$11.95

LLB is a scintillating mixed drink made of Lemon, Lime and Bitters



NUTELLA FRAPPE \$14.95

Blend of Nutella, hazelnuts, milk, crushed ice and topped with whipped cream



DAIQUIRI \$14.95

Any fresh fruit (Strawberries/ Lychees/ Pineapple) blended with mint, ice and fresh lemonade



LYCHEE TWISTER \$14.95

A refreshing blend of lychee, lemon, passion fruit and pineapple juice



FIRE & ICE \$14.95

A blend of hot chillies and cool mangoes makes this drink a blend of "Fire & Ice"



MELON SURPRISE \$14.95

A refreshing blend of watermelon, mint, strawberry jam and pineapple juice



