



Dosa Hut

INDIAN MULTI CUISINE

FOOD MENU

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' needs, but we may not be able to meet all of your requirements.

Food will take up to 40 mins as we required authentic cooking methods to prepare some delicious Indian food. Dosa will be served as soon as they are ready. Thank you for understanding.

TRADITIONAL STREET FOOD

SAMOSA CHAT

Crunchy samosa is served with spicy chickpea curry (chole), yogurt & chutneys / 13.95

CUT MIRCHI

Long chili fried in gram flour served with mint sauce / 10.95

PAPDI CHAT

Mix of crispy papdi, chickpeas, Mint Chutney, yogurt, date and tamarind sauce / 12.95

PANI PURI

Fried puffed pastry balls filled with mashed potatoes & onions / 10.95

DAHI PURI

Assorted sauces filled in fried puffed balls served cold / 13.95

BHEL PURI

Roasted puff rice tossed with date and tamarind sauce mixed with tomato, onion and coriander / 12.95

FRYUMS PLATTER (TO SHARE)

Variety of fryums served with three different dippings / 12.95

IDLY & VADA

IDLY

Steamed cooked soft rice cake made of lentils & rice with sambar ginger & peanut chutney / 9.95
(Extra Sambar / 3.95)

SAMBAR IDLY

Steamed cooked soft rice cake made of lentils and rice dipped in sambar / 10.95

GHEE PODI IDLY

Indian spices and lentils blended powder topped on Idly and clarified butter / 11.95

VADA

Lintil soft deep-fried spiced doughnut with sambar, ginger & peanut chutney / 9.95

DAHI VADA

soft lentil fritters soaked in creamy yogurt / 12.95

SAMBAR VADA

Lintil soft deep-fried spiced doughnut dipped in sambar / 10.95

IDLY & VADA COMBO

Steamed Cooked rice soft cakes & Deep fried and seasoned doughnut accompaniment with sambar. ginger and peanut chutney / 10.95

SAMBAR IDLY & VADA

Steamed Cooked rice soft cakes & Deep fried and seasoned doughnut dipped in sambar / 10.95



Vegan



Gluten free

TRADITIONAL ENTREE

(Veg)

PANEER TIKKA

Fresh Cottage cheese with tangy marination of crushed spices and grilled in clay oven / 19.95

SOYA MALAI TIKKA

Clay oven-cooked soya chaap marinated in yogurt, ginger & garlic with tandoori spices / 19.95

(Non-Veg)

CHICKEN TIKKA

Boneless chicken cutlets marinated in spices and grilled in clay oven / 19.95

PRAWN TIKKA

Prawn marinated in spices and grilled in clay oven / 22.95

MALAI CHICKEN TIKKA

Mild chicken fillets marinated in yogurt, cashew paste, thick cream & exotic spices / 19.95

SEEKH KEBAB

Lamb mince with fresh ginger and garlic loaded with big Indian flavors / 21.95

TANDOORI CHICKEN

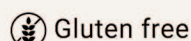
Roasted chicken marinated in yogurt and spices in a tandoor, a cylindrical clay oven / 19.95

HARIYALI CHICKEN

Classic North Indian starter, chicken is flavored with fresh green herbs along with spices / 21.95

SHARE PLATTER (NON-VEG)

Chicken tikka, Sekh Kabab, Hariyali Chicken, Plain Naan / 32.95



KIDS MENU

IDLY / 9.95

BUTTER CHICKEN NUGGETS / 11.95

KIDS SPECIAL MINI DOSA 

CHEESE DOSA / 11.95

GHEE DOSA / 10.95

POTATO DOSA / 10.95

NUTELLA DOSA / 12.95

FRIED RICE 

VEG / 11.95

CHICKEN / 12.95

VEG NOODLES

VEG / 11.95

CHICKEN / 12.95

NAAN

CHEESE / 6.90

INDO CHINESE

(Dry or Gravy)

VEG MANCHURIAN

Deep-fried veggie balls tossed with exotic and mild spices & Manchurian sauce / 19.95

PANEER MANCHURIAN

Deep-fried battered cottage cheese tossed with exotic and mild spices & Manchurian sauce / 19.95

GOBI MANCHURIAN


Deep-fried battered cauliflower tossed with exotic and mild spices & Manchurian sauce / 19.95

GOBI 65 

Deep-fried battered cauliflower tossed with fresh curry leaves, homemade 65 sauce / 19.95

PANEER 65 


Deep-fried battered cottage cheese tossed with fresh curry leaves, homemade 65 sauce / 19.95

CHILLI GOBI 

Deep-fried battered cauliflower tossed with fresh onion, capsicum, spices & homemade chilli sauce / 19.95

CHILLI PANEER 

Deep-fried battered cottage cheese tossed with fresh onion, capsicum, spices & homemade chilli sauce / 19.95

 Vegan

 Gluten free

INDO CHINESE

(Dry or Gravy)

CHICKEN MANCHURIAN

Deep-fried chicken tossed with exotic and mild spices & Manchurian sauce / 20.95

CHICKEN 65

Deep-fried chicken tossed with fresh curry leaves, homemade 65 sauce / 19.95

CHILLI CHICKEN

Deep-fried chicken tossed with fresh onion, capsicum, spices & homemade chilli sauce / 19.95

SCHEZWAN CHICKEN

Deep-fried chicken tossed with fresh onion, red Chilli, spices & chef's special schezwan sauce / 19.95

NOODLES

VEG NOODLES / 18.95

EGG NOODLES / 19.95

PANEER NOODLES / 19.95

SCHEZWAN VEG NOODLES / 19.95

CHICKEN NOODLES / 20.95

SCHEZWAN EGG NOODLES / 19.95

PRAWN NOODLES / 24.95

SCHEZWAN CHICKEN NOODLES / 20.95

CHILLI GARLIC & CHICKEN NOODLES / 20.95

SCHEZWAN PRAWN NOODLES / 24.95

FRIED RICE

VEG FRIED RICE/ 19.95

SCHEZWAN VEG FRIED RICE/ 19.95

CHICKEN FRIED RICE / 20.95

SCHEZWAN EGG FRIED RICE/ 19.95

EGG FRIED RICE / 19.95

SCHEZWAN CHICKEN FRIED RICE / 20.95

CHILLI GARLIC & CHICKEN FRIED RICE / 20.95

SCHEZWAN PRAWN FRIED RICE / 24.95

DOSA

South Indian crispy crepe made from rice flour and grounded pulses with different variety of stuffings

PLAIN DOSA

11.95

GHEE DOSA

12.95

GHEE PODI DOSA

12.95

ONION DOSA

12.95

MASALA DOSA

14.95

MYSORE MASALA DOSA

16.95

SCHEZWAN DOSA

14.95

EGG DOSA

12.95

CHEESE DOSA

16.95

CHEESE & CHILLI DOSA

16.95

PANEER DOSA

17.95

CHICKEN DOSA

19.95

LAMB DOSA

19.95

CONVERT ANY OF REGULAR DOSA TO 70MM DOSA
[FAMILY STYLE LONG DOSA] + \$8

SPECIALITY DOSA

PALAK PANEER DOSA

19.95

BUTTER PANEER DOSA

19.95

BUTTER CHICKEN DOSA

20.95

CHICKEN 65 DOSA

20.95

CHEF SPECIAL

Veg / 16.95 Non Veg / 19.95

SPRING DOSA

Fusion of Indo-Chinese recipes to make a crispy crepe with different variety of stuffings

MASALA SPRING ROLL DOSA

16.95

CHICKEN SPRING ROLL DOSA

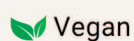
19.95

PANEER SPRING ROLL DOSA

17.95

LAMB SPRING ROLL DOSA

20.95



NON-VEG MAINS

BUTTER CHICKEN

Classic Indian dish with chicken tikka mixed with rich cashew & Makhani gravy / 20.95

CHICKEN TIKKA MASALA

Roasted marinated chicken tikka pieces tossed in spiced curry sauce, tomato & onion masala / 20.95

CHICKEN MADRAS

South Indian dish made with aromatic spices featuring coconut milk, mustard seeds & curry leaves / 21.95

KADAI CHICKEN

A delicious dish made with chicken, onions & capsicum cooked in cast iron wok / 21.95

PALAK CHICKEN

Tender pieces of boneless chicken simmered in spinach leaves and flavored onion, tomato gravy / 21.95

DELHI MUGHLAI CHICKEN

Rich creamy curry renowned for a lip-smacking taste made from almonds and grounded spices / 21.95

KASHMIRI LAMB ROGAN JOSH

Lamb braised with gravy flavored with garlic, ginger & aromatic spices / 22.95

LAMB VINDALOO

Tender lamb cooked in spicy vindaloo sauce with authentic spices / 22.95

CHICKEN VINDALOO

Tender chicken cooked in spicy vindaloo sauce with authentic spices / 22.95

GOAT CURRY

Slow-cooked goat in mild rich gravy / 24.95

DELHI MUGHLAI GOAT

Rich creamy goat curry renowned for a lip-smacking taste made from almonds and grounded spices / 24.95

PRAWN KORMA

Coconut-flavored curry made with cream, yogurt, cardamom pods & Indian spices / 25.95

VEGETARIAN MAINS

DAAL TADKA

Assorted yellow lentils tempered with oil and ghee fried spices flavoured with coriander, ginger and green chilli / 16.95

DAAL MAKHANI

Slow cooked black lentils in makhani gravy and touch of cream / 19.95

CHOLE [CHICKPEA CURRY]

Chickpeas cooked in a flavourful, tangy & spicy gravy / 19.95

SOYA TIKKA MASALA

Clay oven-cooked soya cooked in masala gravy / 20.95

PANEER TIKKA MASALA

Chargrilled Indian cottage cheese cooked in kadai sauce with onion, capsicum and tomatoes / 19.95

PANEER BUTTER MASALA

Mild sweet gravy made with grilled cottage cheese cooked with rich butter gravy / 19.95

PANEER DHANIYA HARAPIYAAZ

Dosa Hut Special Paneer Curry with spring onion, coriander cooked with Chef's secret spices / 20.95

PALAK PANEER

Succulent cottage cheese pieces mixed with blanched spinach, onion, ginger, cumin and sundried fenugreek leaves / 19.95

PANEER PUDINA KALIMIRCH

Warming cottage cheese & bell peppers cooked in fragrant fresh mint & chilli / 20.95

VEG DIWANI HANDI

Dosa Hut Special veg curry with blanched spinach, onion, ginger cooked with Chef's secret spices / 20.95

VEG KOLHAPURI

A simple and authentic dish from the city of Kholapuri, mixed vegetables in a spiced gravy / 19.95

VEG KORMA

Traditional vegetarian curry made with chefs secret spices / 19.95

BREAD

ROTI 
4.50

PLAIN NAAN 
5.50

BUTTER NAAN
5.50

GARLIC NAAN
5.95

CHEESE NAAN
6.50

CHEESE & GARLIC NAAN
6.95

CHEESE & CHILLI NAAN
6.95

ROSEMARY & GARLIC NAAN
6.95

BIRYANI

DUM BIRYANI

Dum Biryani is a speciality from the Mughal days which is filled with fragrant basmati rice, pressure cooked to get rich flavours

VEG 19.95

CHICKEN 22.95

GOAT 24.95

65 BIRYANI

65 Biryani-inspired glorious layering of meat, basmati rice and crispy onions

PANEER 21.95

EGG 21.95

GOBI 21.95

CHICKEN 22.95

GONGURA BIRYANI

Biryani made from flavourful basmati rice, roselle leaves, herbs & spices

PANEER 21.95

CHICKEN 22.95 

GOAT 24.95 

PARCHIMIRCHI BIRYANI

Biryani made from spiciness from green chilli and flavours from coriander & mint

PANEER 21.95

CHICKEN 22.95 

GOAT 24.95 

RICE

PLAIN RICE / 4.95 (per person)

SAFFRON RICE / 6.95

JEERA RICE / 7.95

EXTRAS

RAITA / 3.95

LACHA ONION / 4.95

PAPADUMS / 3.95

GREEN SALAD / 9.95

SAMBAR / 3.95

PICKLE / 2.95

DESSERTS

CHOCOLATE DOSA

Indian crispy crepe made with Nutella / 12.95

RASMALAI

Dumplings made from Indian cottage cheese soaked in sweetened milk delicately flavored with cardamom and tree nuts / 12.95

BROWNIE

Delicious fudgy chocolate brownie served with ice cream/ 12.95

GULAB JAMUN

Fried doughnuts made from powdered milk, soaked in sugar syrup, cardamom & rose water served with Ice cream and tree nuts / 12.95

TAKEAWAY SPECIALS

FAMILY VEG DUM BIRYANI \$64.95
FAMILY CHICKEN DUM BIRYANI \$75.95
FAMILY GOAT DUM BIRYANI \$89.95
FAMILY GOBI 65 BIRYANI \$69.95
FAMILY EGG 65 BIRYANI \$69.95
FAMILY PANEER 65 BIRYANI \$75.95
FAMILY CHICKEN 65 BIRYANI \$75.95

FAMILY INDO-CHINESE VEG STARTER \$85.95
FAMILY INDO-CHINESE CHICKEN STARTER \$85.95
FAMILY VEG FRIED RICE/NOODLES \$69.95
FAMILY NON-VEG FRIED RICE NOODLES (CHOICE EGG/CHICKEN)
\$75.95

**Family
Biryani
Serves
4-5 People**

CATERING PACKAGE

SALAD / RAITA

STARTER

1 Veg | 1 Non-Veg

CURRIES

1 Veg | 1 Non-Veg | 1 Dal

RICE

Jeera rice/ Saffron Rice/
Peas Pulao / Plain rice

ROTI OR NAAN

Garlic Naan / Butter Naan
Plain Roti /Butter Roti

DESSERT

Gulab Jamun or Rasmalai

Starting from
\$29.95
per person

- Charged per person. minimum 25 people.
- Choose from variety of options available from Menu.
- Different options to Suite your requirements.
- Catering equipment available on request (Subject to availability)
- Goat & Prawn starters or Mains will be charged extra.

Enquire in store about further details

