

SHOTS

Round puffed crispy balls filled with potato mixture, and tamarind chutney, served with **10ml vodka**, sweet yet spicy tangy coriander and mint pani.

\$4

PER SHOT
OR

\$10

FOR 3 SHOTS

Round puffed crispy balls filled with potato mixture, and tamarind chutney, served with plain sweet yet spicy tangy coriander and mint pani.

\$2

PER SHOT
OR

\$5

FOR 3 SHOTS



VODGAPPA

GOLGAPPA

SHORT BITES

Chemmeen Porichathu \$16.90

(4) Tiger prawns sautéed with assorted masala, flavored with curry leaves and garlic.

Kanava Porichathu \$16.90

Squid sautéed with assorted masala, flavored with curry leaves and garlic.

Meen Varuthathu \$14.90

Spanish mackerel steak marinated with spices and then shallow fried.

Beef Cutlet \$9.90

(2) Ground beef mixed with mashed potatoes, dipped in egg breadcrumbs and deep-fried.

Chicken Tikka \$11.90

(4) Tender chicken fillet cubes marinated in yogurt, spices and char grilled.

Lamb Seekh Kebab \$11.90

(4) Tender lamb mince mixed with spices and herbs, rolled on a skewer and grilled.

Aloo Tikki Chole \$11.90

Shallow fried potato patties topped with spicy chickpea gravy, green chutney, sweet chutney, yogurt and sev.

Palak Pappadi Chaat \$11.90

Batter fried spinach leaves topped with crushed pappadis, potatoes and chutneys.

Samosa \$8.90

(2) Crisp fried pastry filled with mashed potatoes, peas and spices served with tamarind chutney.

Unda Bhajji \$8.90

(3) Boiled egg in gram flour fried to a crunchy finish, served with chillie sauce.

Onion Pakoda \$8.90

Onion in gram flour fried to a crunchy finish, served with chillie sauce.

Green Salad \$8.90

Sliced onions, carrot, cucumber, tomato, green chillies and lemon.

KATHITTO

Kathitto is East Indian street food made from flat roti coated with scrambled egg, topped with onion, capsicum, lime and mint sauce.

Chicken Tikka Kathitto \$12.90

Tender chicken fillet cubes marinated in yogurt, spices and grilled.



Lamb Seekh Kathitto \$12.90

Minced lamb mixed with spices, rolled on a skewer and grilled.

Beef Kathitto \$12.90

Beef cubes marinated in spices and grilled.

Channa Kathitto V \$12.90

Chickpeas cooked in onions and spices.



Panner Kathitto V \$12.90

Cottage cheese cooked in creamy tomato onion and spices.

Aloo Kathitto (Potato) V \$12.90

Potato cooked in turmeric and spices.

Mixed Kathitto (Choice of any 2) \$13.90

(Choice of any 2 meat or vegetarian)



Unda Kathitto (Egg based) G \$13.90

(Choice of any 1 meat or vegetarian)

*Kathitto V+ available on request

V Vegetarian V+ Vegan G Gluten Free

STREET SPECIALS

Meen Pollichathu \$28.90

Whole fish flavored with turmeric, lemon juice and red chillies, sealed in banana leaf, grilled to get the authentic Kerala flavor.



Appam with Mutton Stew/Chicken Stew/Egg Roast/Vegetable Stew/Vegetable Kurma \$18.90

(3) Kerala style hopper pancakes made of fine ground raw rice and grated coconut, served with gravy of your choice.



Idiyappam with Mutton Stew/Chicken Stew/Egg Roast/Vegetable Stew/Vegetable Kurma \$18.90

(5) Kerala style spring hopper pancakes made of fine ground raw rice and grated coconut, served with gravy of your choice.



Lemon Rice with Meen Molee Curry \$18.90

Spice crusted fish fillet cooked in coconut milk, served with lemon rice.



Kerala Parotta with Chicken/Beef curry/Egg Roast/ Vegetable Kurma \$18.90

(2) Hand-made puffy and soft bread made from flour served with gravy of your choice.



STREET SPECIALS

Erachi Puttu with Beef/Chicken Curry **G** \$18.90

Steamed rice cake layered with meat masala, along with pappadum and served with gravy of your choice.



Nadan Kothu Parotta with Chicken/Beef/Vegetables **V** **V+** \$16.90

Beaten-up Parotta with egg, chicken, beef and mixed vegetables.



Pav Bhaji **V** \$15.90

Spicy curry of mixed vegetables (bhaji) cooked in a special blend of spices and served with soft bread pav shallow fried in butter.



Puri Masala **V** **V+** \$16.90

(3) Puri- is deep fried, round wheat flour bread served with spiced potato curry.



Thayir Sadam **V** **G** \$9.90

Curd rice tempered with mustard, spiced dry chillies, curry leaves, served with pickles and fried chillies.



CURRIES & GRILLS

Tharavu Curry \$22.90

Duck cooked in authentic mouth-watering flavor of coconut milk, green chilles, ginger and spices flavored with curry leaves.

Panni Chops \$22.90

Semi gravy pork curry cooked in combination of black pepper, blended with fried red chilly, garnish with curry leaves.

Lamb Chops \$22.90

(3) Pan grilled lamb cutlets cooked in garlic, hints of ginger and green chilles.

Mutton Stew \$22.90

Slow cooked goat with coconut milk gravy and mild spices.

Kudampuli Meen Curry \$22.90

'Fish of the day' cooked in gummi-gutta tamarid, spiced red chillies with hints of ginger and garlic.

Chemmeen Curry \$22.90

Tiger prawns cooked in gummi-gutta tamarid, spiced red chillies with hints of ginger and garlic.

Beef Curry \$20.90

Beef cooked in coconut oil by blending it with fried red chilly, garnished with curry leaves.

Kozhi Curry \$19.90

Chicken curry cooked in Kerala style by blending it with fried red chilly, garnish with curry leaves.

Kozhi Stew \$19.90

Chicken with coconut milk gravy and aromatic spices.

Panni Erachi Curry \$22.90

Pork curry marinated in rustic handmade vindaloo masala.

Lamb Curry \$22.90

Lamb cooked in tomato, sautéed with assorted masala, flavored with curry leaves and garlic.

Mutton Curry \$22.90

Goat cooked in tomato, ginger, spiced coconut, and flavored with curry leaves.

Goan Meen Curry \$22.90

'Fish of the day' in a mild coconut milk with carrots, onions and hints of ginger.

Alleppey Chemmeen Curry \$22.90

Tiger prawns cooked with spiced red chillies, curry leaves, raw mango and coconut milk.

Kanava Roast \$22.90

Squid cooked in traditional Kerala spice with ginger, fried chilles, onions, tomato and squeeze of lemon.

Beef Ularthiyathu \$20.90

Beef cooked and sautéed with assorted spices, curry leaves and sliced coconut.

Kozhi Varutharachathu \$19.90

Semi gravy chicken curry cooked in onion, tomato, other spices and finally blended with fried and ground coconut.

Butter Chicken Masala \$19.90

Grilled chicken cooked in creamy base tomato, onion, butter and spices.

CURRIES & GRILLS

Egg Roast **V V+ G** \$17.90

Boiled egg in tomato, onions and tempered with fried spices and herbs.

Mixed Vegetable Stew **V V+ G** \$17.90

Mixed vegetables with coconut milk gravy and aromatic spices.

Panner Butter Masala **V G** \$17.90

Cottage cheese cooked in creamy tomato onion base with butter and spices.

Dal Tadka **V V G** \$17.90

Cooked lentils, tempered with fried spices and herbs.

Aviyal Curry **V G** \$17.90

Mixed vegetables cooked in Kerala style prepared with coconut, curd & as many vegetables as one can get.

Mixed Vegetable Kurma **V V+ G** \$17.90

Mixed vegetables cooked and blended with turmeric, green chilli and curry leaves.

Kofta Curry **V V G** \$17.90

Mixed vegetable dumplings simmered in rich creamy sauce.

BIRYANI HUT

Biryani is a popular meal throughout the Indian Subcontinent made with spices, rice, meat and vegetables.



Mutton Biryani **G** \$19.90

Slow cooked goat in blended spices served in saffron, flavored basmati rice, raitha, pickles, eggplant curry and pappadum.

Chicken Dum Biryani **G** \$19.90

An exotic blend of rare spices infused in chicken, cooked in basmati rice and served with raitha, boiled egg and pappadum.

Tarkari Biryani **V G** \$19.90

Seasonal mixed vegetables, dry fruits cooked with aromatic herbs and basmati rice served with raitha, pickles, eggplant curry and pappadum.

DOSA BAR

(Gluten Free)

Dosa is South Indian street food, a light crispy rice and lentil crepe served with sambar (lentil stew), coconut & tomato chutney.



Mysore Masala Dosa \$16.90

Crispy dosa smeared with sweet, spicy and tangy Mysore chutney wrapped around a savory filling of mashed potatoes, onions, crackled mustard seeds and tempered spices.

Masala Dosa \$15.90

A crepe wrapped around a savory filling of mashed potatoes, onions, crackled mustard seeds, and tempered spices.

Panner Dosa \$16.90

A crepe wrapped around a savory filling of cottage cheese, onions, crackled and tempered spices.

Paper Dosa \$13.90

A delicate and crispy paper-thin crunchy crepe tossed with ghee.

Paper Dosa with Chicken/Beef Curry \$18.90

Crispy thin crunchy crepe tossed with ghee.

Egg Dosa \$15.90

A delicate and crispy paper-thin crunchy crepe tossed with egg.

Onion Dosa \$15.90

A delicate and crispy paper-thin crunchy crepe tossed with fresh chopped onions.

Masala Uttapam \$15.90

A thick pancake topped with fresh chopped tomato, onion, coriander and green chillies.

Onion Uttapam \$15.90

A thick pancake topped with fresh chopped onions.

Tomato Uttapam \$15.90

A thick pancake topped with fresh chopped tomatoes.

Carrot Uttapam \$15.90

A thick pancake topped with fresh shredded carrots.

Coriander Uttapam \$15.90

A thick pancake topped with fresh chopped coriander.

*Dosa  available on request

 Vegetarian  Vegan  Gluten Free

KIDS MEAL

All kids meal served with one Chappati or Parotta, and any soft drink.

Chicken Tikka (2) \$13.90

Battered Fish fingers (3) \$12.90

Vegetable Spring Rolls (3) \$11.90

OMELETTE

Disco Omelette  \$8.90

Bread dipped in egg, with spicy mint chutney and tomato sauce.

Chicken Omelette  \$8.90

Chopped chicken with egg, onions, capsicum and spices.

Beef Omelette  \$8.90

Chopped beef with egg, onions, capsicum and spices.

Bacon Omelette  \$8.90

Chopped bacon with egg, onions, capsicum and spices.

Cheese Omelette  \$8.90

Shredded cheese with egg, onions, capsicum and spices.

Masala Omelette  \$8.90

Chopped chicken or beef with egg, onions, capsicum and spices.

Tomato Omelette  \$8.90

Chopped tomatoes with egg, onions, capsicum and spices.

SIDES

Kerala Parotta \$3.90

Hand-made puffy and soft bread made from flour.

Idiyappam \$1.50

Kerala style spring hopper pancakes made of fine ground raw rice and grated coconut.

Pulissery \$4.90

Traditional Kerala dish made with spiced yogurt and grated coconut.

Sambar \$4.90

Lentil stew with mixed vegetables.

Basmati Rice \$4.90

Traditional Indian long grain rice.

Fried Chillies \$3.00

Dried chillies deep-fried.

Tamarind Chutney \$3.90

Squeezed tamarind juice cooked in Indian spices.

Mango Chutney \$3.90

Sweet raw mango mixed with spices.

Tomato chutney \$3.90

Crushed red tomatoes cooked in Indian spices.

Appam \$2.90

Kerala style hopper pancakes made of fine ground raw rice and grated coconut.

Chappati \$3.90

Flat roti bread made from wheat.

Raita \$4.90

Indian yogurt with onion, tomato, chaat and black salt.

Lemon Rice \$6.90

Basmati rice mixed with, mustard seeds, turmeric and lemon juice.

Pickled Chillies \$3.00

Green chillies picked in vinegar, salt and sugar.

Lemon Pickles \$3.00

Home made pickle with sweet, tangy and spicy taste.

Mint Chutney \$3.90

Crushed mint and coriander, mixed with yogurt and spices.

Coconut Chutney \$3.90

Coconut crushed with green chilli and curry leaves.

Pappadum \$3.00

(2) Thin, crisp, round shaped crepes made from flour and deep-fried.

SOFT DRINKS

Sweet Mango Lassi (425ml) \$5.90

Refreshing sweet mango and yoghurt drink.

Plain Lassi (425ml) \$5.90

Plain yogurt lassi (sweet/salt).

Jaljeera (425ml) \$5.90

Refreshing Indian lemonade drink.

Soda Pop (300ml) \$4.90

Pepsi, Max, Solo, Lemonade.

Juice (250ml) \$4.90

Spring Valley – Orange / Apple.

Water (600ml) \$4.90

Cool Ridge.

Sparkling Water (300ml) \$5.90

Schweppes.

CHAI

Boozy Spiced Chai \$9.90

Spiced with ginger, cardamom, cinnamon, milk and rum.

Masala Chai \$4.90

Spiced with ginger, cardamom, cinnamon and milk.

Sulaimani Chai \$4.90

Spiced black tea.



DESSERTS

Palada Payasam **\$7.90**

A creamy dessert of flattened rice and sweetened milk, flavoured with cardamom and cashew nuts.



Carrot Halwa **\$7.90**

Grated carrot and sweetened milk, flavoured with cardamom, cashew and ghee.



Paal Appam **\$7.90**

Hopper pancakes made of fine ground raw rice and grated coconut, soaked in coconut milk and sugar.



Ras Malai **\$7.90**

Cottage cheese shaped into flattened balls soaked in thickened milk flavored with cardamom and pistachios.



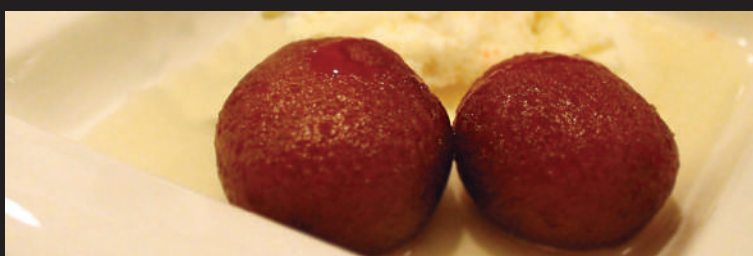
Kulfi **\$7.90**

Cardamom flavored rich creamy and delicious ice cream made from evaporated milk and mixed nuts.



Gulab Jamun with Ice Cream **\$7.90**

Deep fried dumplings made from milk solids and plain flour soaked in cardamom and flavored sugar syrup.



BANQUET

2 Course Meal - \$35pp (Min 4 persons dine in only)

Entrée

Chicken Tikka Kathitto and Palak Pappadi Chaat.

Main Course - Choice of 4 mains per table

Chicken Curry, Chicken Varutharachathu, Butter Chicken, Lamb Curry, Mutton Curry, Mutton Stew, Beef Ularthiyathu, Beef Curry, Egg Roast, Aviyal Curry, Vegetable Stew, Vegetable Kurma, Kofta Curry, Dal Tadka, Panner Butter Masala.

Basmati Rice, Kerala Parotta & Appam

Pappadums

Masala Chai or Soft drinks.

3 Course Meal - \$40pp (Min 4 persons dine in only)

Entrée

Chicken Tikka Kathitto, Palak Papapadi Chaat and Lamb Seekh Kebab.

Main Course - Choice of 4 mains per table.

Duck Curry, Pork Curry, Prawn Curry, Fish Curry, Chicken Curry, Chicken Varutharachathu, Butter Chicken, Lamb Curry, Mutton Curry, Mutton Stew, Beef Ularthiyathu, Beef Curry, Egg Roast, Aviyal Curry, Vegetable Stew, Vegetable Kurma, Kofta Curry, Dal Tadka, Panner Butter Masala.

Basmati Rice, Kerala Parotta & Appam

Pappadums

Desserts

Palada Payasam, Carrot Halwa, Rasmalai, Kulfi.

**Leftover banquet food from the table will not be packed for takeaway.*