

# E N T R E E S



## **Samosa \$7.90**

Spiced vegetables in crisp pastry case

## **Aloo Sabzi \$11.90**

Potato and sweet potato with an eggplant puree

## **Dhai Wada \$11.90**

Lentil dumplings in yoghurt and tamarind sauce

## **Ashak \$12.90**

Steamed pastry triangles with leek, basil and chilli served with a lentil puree

## **Mantu \$13.90**

Ground lamb with celery, chilli and coriander steamed in light pastry cases and served with a spicy yoghurt and lamb sauce

## **Barrak Kebab \$13.90**

Lamb cutlets marinated in yoghurt and tandoori spices, then char-grilled

## **Chettinad Tikka \$13.90**

Chicken fillets marinated in tamarind and lemon juice, turmeric, chilli and cumin, then char-grilled in the tandoor

## **Calamari Pakora \$13.90**

Calamari with a coconut, mustard seed, chilli and lime chutney.

## **Maachi Pakora \$14.90**

Snapper cakes with chilli, mint and curry leaf with a tamarind dipping sauce

## **Kankara Jhal \$14.90**

Stir fried crab with ginger, chilli and mint and served with tiny crisp puris

## **Mixed Plate \$14.90**

Daily selection of four.

# M A I N S



## **Payaru Thoran \$17.90**

Stir fried green beans with coconut, chilli and mustard seeds

## **Baigan Aloo \$19.90**

Baby eggplant with nicola potatoes, curry leaves, mustard seed and panch phoran

## **Lal Saag \$19.90**

Baby beetroot with snow pea leaves, garam masala and mild chilli

## **Saag Paneer \$19.90**

Baby spinach with paneer (Indian Cheese), shallots and fennel seeds

## **Pumpkin Koota \$19.90**

Steamed pumpkin with yellow lentils, mustard seeds, curry leaves and chilli

## **Bhindi Bhuna \$19.90**

Okra stir fried with tomato and chilli

## **Karia Sabzi \$19.90**

Asparagus and oyster mushrooms stir fried with dry chilli and garam masala

## **Saag Kofta \$20.90**

Seasonal vegetable dumplings with home-made cheese and peas in a curry sauce

## **Bakri Gosht \$24.90**

Milk-fed goat curry with coconut and ginger

## **Oxtail Curry \$24.90**

With celeriac and caramelised onions

## **Lamb Mirsang \$24.90**

Lamb with potato, tamarind, chilli and coriander (hot)

## **Roo Sakh Khada \$24.90**

Kangaroo with sesame seeds, chilli, garlic and lemon

## **Duck Curry \$24.90**

Duck curry with potato and leek

## **Quail Imli \$24.90**

Quail baked with cardamon, tamarind and lime. Served with a kachoomber raita.

## **Tandoori Murgh \$23.90**

Grainfed spatchcock seasoned and marinated in yoghurt, herbs and spices. Char-grilled in the tandoor

## **Murgh Muntaj \$24.90**

Chicken fillets marinated in tandoori spices, grilled in the tandoor, then sauteed lightly in a creamy cashew and butter sauce

## **Maachi Chola \$26.90**

Kingfish with chickpeas, tomato, roasted cumin seeds and chaat masala

## **Oh! Calcutta! "Tasting Menu" \$47.90pp (with seafood \$55pp)**

Three entrees, three mains, rice, accompaniments and breads.

## **Pre-theatre order by 7pm (M - T)**

- Two course \$35 pp  
- Two course with wine \$40 pp

## **Rice**

Pilau with saffron \$2.50pp

# B R E A D S

Naan or Chapati (wholemeal) \$3.50

Garlic Naan \$4.00

Vegetable Naan \$5.00

Pappadams (per serve) \$4.90

# A C C O M P A N I M E N T S

## **\$2.50 each**

Chilli Pickle

Lime Pickle

Eggplant Pickle

Mango Chutney

Date and Lime Chutney

Cucumber Raita

Tomato and Onion

Banana and Coconut

Vegetable Naan \$5.00

Pappadams (per serve) \$4.90

## **\$4.90 each**

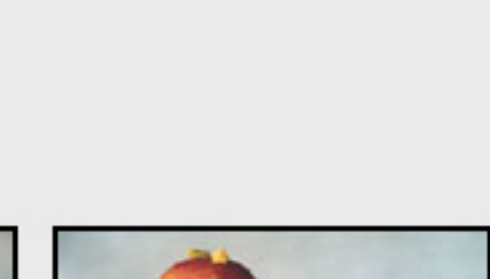
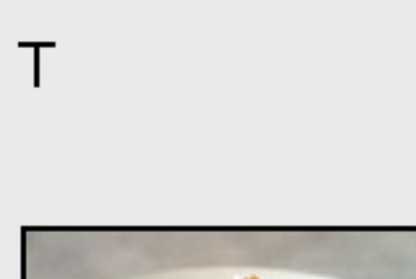
Eggplant Bharta - smoked eggplant with chilli and mustard seeds

Potato Bharta - mashed potato with fennel seeds, nigella and chilli

Parsley Paratha (bolini) - paratha with parsley, cumin seeds and mild chilli

**Platter - selection of four accompaniments \$9.00**

# D E S S E R T



## **Quince \$8.90**

served with shrikand pashmak

## **Jaggery \$8.90**

"pudding" infused with cardamom and coconut milk

## **Rice Pudding \$8.90**

rice pudding with nutmeg, cardamom and pistachio

## **Traditional Indian Ice-cream \$8.90**

mango, pistachio and almond

## **Mixed Plate \$12.90**

a selection of indian sweets and fruits

*All prices include GST*