

SOUP

Gundruk Soup [GF]	9.50
Savoury soup made of fermented and dried green leafy vegetable and fresh local vegetables.	
Daal Soup [GF]	8.50
The combination of different lentils flavoured with spices.	

APPETIZERS

Curry Puffs (Singada/ 4 pcs.) [V]	7.50
Home-made pastry filled with mashed potato, peas, cashews, raisins and Nepalese spices, served with salad & home-made tamarind sauce.	
Vegetable Fritters (Pakora / 4 pcs.) [V/ GF]	7.00
Locally sourced vegetables spiced in chick-pea flour and delicately deep fried. Served with salad & home-made tamarind sauce.	
Sandeko aalu [V/ GF]	9.50
Boiled potato mixed with Nepalese style herbs and spices, finished with fresh onion, tomato, green coriander and freshly squeezed lemon juice, served on a bed of salad.	
Lollipop chicken (4pcs.)	10.00
Chicken wings marinated in traditional Nepalese spices and deep fried. Served with salad & home-made mint sauce.	
BBQ Chicken (3 Pcs.) [GF]	12.00
Cooked in oven, Served on a bed of salad and mint sauce.	
Lamb Taas	17.50
Boneless lamb marinated in our traditional Nepalese style spices, slow cooked in hot plate. Tossed in a blend of fresh herbs, served with puffed rice, salad & home-made pickle.	
Garlic Prawns Skewers	15.00
Overnight Marinated prawns skewers served on a bed of salad.	

ACCOMPANIMENTS

Momo (Chicken/ Veg/ Mixed/ 8 Pcs)	13.50
steamed dumplings stuffed with mince and fresh vegetables served with salad & tomato relish. Highly recommended by our chef.	
Chilli Momo (8 Pcs.)	15.50
Fried chicken momo tossed with tomato, capsicum, onion cooked in tomato-chilli based sauce. A must try dish.	
Garden salad	8.00
Mixed garden salad, cucumber, carrot, tomato, onion & capsicum tossed in yogurt	
Cucumber and potato pickle [GF]	10.00
Diced pieces of cucumber and boiled potato marinated in spices and yoghurt.	
Pappadums	2.50
Thin crispy deep fried crackers in oil served with mint sauce.	
Raita [GF]	4.50
Savoury yoghurt dips with grated cucumber and ground spices.	

KIDS MENU (UNDER 10 ONLY)

Bowl of Chips	8.00
Fish & Chips	10.90
Chicken Nuggets & Chips	9.90
Butter chicken with Rice	11.90

VEGETERIAN

Jhaneko Daal [V/ GF]	15.90
A combination of lentils seasoned with cumin, coriander, ginger and garlic.	
Aalu Fry [V/ GF]	15.50
Pan fried potato cubes seasoned with herbs and spices.	
Aalu Cauli [V/ GF]	16.90
Potato & cauliflower cooked in a medium spiced tomato & onion gravy.	
Aalu Bodi Tama [V/ GF]	17.50
Potato, black eyed beans and bamboo shoots tempered in light curry. A must try dish.	
Mix Veg [V][GF]	17.50
Locally sourced fresh vegetables stir fried in Nepalese style.	
Mushroom & peas [V][GF]	17.50
Green peas & mushroom cooked in a medium tomato sauce with fresh coriander.	
Chilli Paneer [GF]	17.50
Fresh cottage cheese sautéed with tomato, capsicum, onion and cooked in chilli-tomato based sauce.	
Paneer Palungo [GF]	17.50
Diced cottage cheese cooked with spinach in a medium creamy tomato sauce.	
Paneer Peas [GF]	17.50
Cottage cheese & peas cooked in blend of herbs and spices.	

CHICKEN

Chicken Curry [GF]	19.50
Boneless chicken pieces cooked in mild to medium tomato based sauce.	
Butter Chicken [GF]	19.90
Boneless chicken pieces cooked in oven finished, in a mild tomato, cashew, butter & cream based sauce.	
Creamy Chicken [GF]	19.90
Boneless chicken pieces cooked in cashew nut, onion & cream based sauce in a delicious blend of spices.	
Chicken Palungo [GF]	19.90
Boneless chicken pieces cooked in tomato and cream based sauce with spinach and thick mild spices.	
Chicken Sabji [GF]	19.90
Tender chicken and seasonal vegetables cooked in a blend of spices.	

BEEF

Beef Curry [GF]	20.50
Diced beef cooked in onion and tomato based sauce finished with green coriander.	
Beef Palungo [GF]	21.90
Diced beef cooked with spinach and mild spices in a tomato cream in a delicious blend mild spices based sauce.	
Beef Sabji [GF]	21.90
Tender beef and seasonal vegetables cooked in blend of spices.	
Creamy Beef [GF]	21.90
Diced beef cooked in cashew nut paste, onion & cream based sauce in a delicious blend of spices.	

LAMB & GOAT

Lamb Curry [GF]	21.00
Diced lamb cooked in a onion and tomato based sauce finished with green coriander.	

Lamb Palungo [GF]	21.90
Diced lamb cooked with spinach and mild spices in a tomato cream in a delicious blend mild spices based sauce.	
Lamb Sabji [GF]	21.90
Tender lamb and seasonal vegetables cooked in blend of spices.	
Goat Curry [GF]	22.90
Goat with bones cooked in exquisite village style curry enriched fenugreek, tomatoes, bay leaves finished with green coriander.	
Gurkhas Goat [GF]	23.50
Goat with bones sautéed with capsicum, onion & cooked in tomatoes, bay leaves, spices & herbs finished with green coriander.	

SEAFOOD

Machha Curry [GF]	22.50
Fish fillets cooked in onion and tomato sauce finished with green coriander.	
Prawn Curry [GF]	22.90
Prawns cooked in onion and tomato sauce finished with green coriander.	
Creamy Prawns [GF]	22.90
Prawns cooked in cashew nut paste, onion & cream based sauce in a delicious blend of spices.	
Seafood Curry [GF]	22.90
Combination of seafood cooked in a tomato base sauce and delicious blend of spices.	

NOODLES & STIR-FRY

Chowmein (Veg/Chicken/Beef)	16.00
Style stir fried noodles with choice of your chicken, beef or vegetables with eggs and stir-fry sauce.	
Seafood Chowmein	18.50
Stir fry noodles with combination of seafood, vegetables and stir-fry sauce.	
Chicken/ Beef Thukpa	18.50
Choice of meat with vegetables and noodles, cooked in a fragrant and hearty soup	
Seafood Thukpa	20.50
Mixed seafood with vegetables and noodles, cooked in a fragrant and hearty soup	
Stir Fry Beef	19.90
Fried beef and fresh seasonal vegetables, stir-fried in a delicious blend of spices & soy sauce.	
Chilli Beef	19.90
Fried beef sautéed with capsicum, onion and cooked in chilli-tomato sauce.	
Chilli Chicken [GF]	19.50
Grilled chicken sautéed with capsicum, onion and cooked in chilli-tomato sauce.	
Chilli Seafood	22.50
A combination of seafood stir-fried with tomato, capsicum, onion and mixed with tomato and chilli sauce, served with salad	

RICE

Sadha Rice [GF]	4.00
Steamed basmati rice.	
Saffron Rice [GF]	5.50
Fried saffron rice with cumin, peas, cashew & raisins.	

Corn Rice [GF] Fried rice with corn, peas and carrot.	5.50
Veg-Fried Rice [GF] Fried rice with seasonal vegetables.	10.50
Chicken Fried Rice Fried rice with chicken and vegetables.	13.50
Seafood Fried Rice Fried rice with combination of seafood and vegetables.	16.50

BREAD

Plain Roti Leavened plain flour bread with butter.	4.00
Garlic Roti Plain flour bread finished with garlic, butter and fresh coriander.	4.50
Cheese Roti Plain flour bread stuffed with cheese.	5.50

DESSERTS

Pistachio/ Mango Ice-Cream Home-made ice-cream in selected flavour.	5.50
Lal Mohan Reduced milk dumplings fried and soaked in sugar syrup.	5.50

VEGETARIAN SET MENU 28.00

Entrée

curry puffs and vegetable Fritters

Mains

Choice of one vegetarian curry with rice or bread

Desserts

Choice of one dessert

NON-VEGETARIAN SET MENU 33.00/ 35.00

Entrée

Lollipop chicken and Vegetable Fritters

Mains

Choice of one non veg curry with rice or bread
(Goat curry \$35.00)

Desserts

Choice of one dessert