

Smaller

Pani puri, crispy parcel filled with spiced potato, mung beans, date and tamarind chutney with aromatic water	\$4.5 ea
Oyster bhaji betel leaf with papaya, tomato tadka and crispy curry leaf	\$9 ea
Crispy king prawn poha with pink peppercorn and white coconut curry	\$10 ea
Kale pakora with tomato chutney	\$4.5 ea
Nargisi kofta, tomato chilli jam, pickled radish	\$10 ea
Mustard chicken tikka from the tandoor with radicchio and puffed quinoa	\$8.5 ea
Pearl meat, charred leeks, sea vegetables and curry cream	\$27
Tuna tartare, rice pappadum, pomegranate, ginger and fresh wasabi	\$26
Vindaloo steak tartare with fenugreek raita and mathri	\$24
Five spice calamari with squid ink boondi, celery, pickled onion and avocado raita	\$19
Mangalorean style spicy pippies, coconut and fennel	\$23
Burrata cheese, fresh coriander relish and charred roti	\$24

Bigger

Achari lamb cutlets from the tandoor	\$23
Petuna ocean trout from the tandoor	\$38
Palak Paneer gnudi with pine nuts and lemon pickle	\$26
Tonka's butter chicken	\$32
Bengali curry with John Dory, Spring Bay mussels, Crystal Bay prawns and Kalonji	\$42
Corn fed chicken from the tandoor	\$35
Chicken biryani with Sella rice, saffron and cassia	\$26
Duck korma, apple and vanilla spiced beetroot	\$40
Avani's lamb curry with roasted coconut, black cardamom and white poppy seeds	\$39

On The Side

Fried cauliflower, garam masala salt, fenugreek and yoghurt dressing	\$10
Chat potatoes with green chutney	\$9
Pappadums with kachumber	\$8
Hot and sour pumpkin, iceberg and goat cheese dressing	\$10
Dal with black lentils, Kashmiri chilli and smoked garam masala butter	\$10
Sautéed mustard greens with corn and Kashmiri chilli	\$10
Roti	\$6
Naan	\$6
India Gate basmati rice	\$6

The Sweet Stuff

Carrot cake, carrot halwa, cream cheese ice cream, whipped mascarpone, apricot coulis and cinnamon walnut crumble	\$18
Coque meringue, strawberry balsamic sorbet, rose cream, hazelnut dacquoise and fresh watermelon	\$18
Roasted banana jaggery puree, pistachio sponge cake, dark chocolate crèmeux and sour cherry sorbet	\$18
Blackberry mousse, chickpea crumb, blackberry compote, whipped cream cheese and lemon tea sorbet	\$18
Bombe Alaska, caramelised puff rice, palm seeds and passionfruit	\$18
Tonka's gulab jamun with saffron syrup and gold leaf	\$6
Indian mithai	\$6

Cheese

Wyngaard Chevre Gris

Goat, Chevre, Netherlands

50g \$18 or 100g \$32

Vully Rouge

Cow, Semi-Hard, Switzerland

50g \$18 or 100g \$32

Served with house made fennel seed lavosh and seasonal accompaniments

Tea and Tisanes

Iced Tea

White peach infusion - Assam, India \$10

Chai

Buffalo milk masala chai \$8

Black Tea

Indian Breakfast - Assam, India \$5

Castleton - Darjeeling, India \$5

Green Tea

Jasmine Pearls - Fujian Province, China \$5.5

White Tea

White Peony - Fujian Province, China \$5.5

Tisanes

Chamomile - Egypt \$5

Peppermint - Poland \$5

Lemongrass and Ginger - Egypt and Nepal \$5

Tea - Larsen & Thompson

Coffee - Lavazza