

## STARTERS

Mixed Tasting Platter for 2 or 4 Chicken tikka, Tunde kabab, Beetroot cutlet, Cheesy mushroom bites	28/50
Non Veg Tasting Platter for 2 or 4 Kolkata fish fry, Chicken Tikka & Tunde kabab	30/56
Warm Chicken Tikka Chaat <b>gf,nf</b> Grilled chicken tikka, salad veg, mint & tamarind dressing NORTH-INDIA	16.00
Chicken Tikka 4pcs <b>gf,nf</b> Marinated chicken tikka, fenugreek, black salt DELHI & PUNJAB, NORTH INDIA	16.00
Chicken 65 10 pcs <b>gf,nf</b> Curry leaves, black pepper, gram flour, garlic, mustard CHENNAI, SOUTH INDIA	16.00
Tunde Kabab (Lamb Kebab) 4pcs <b>gfo</b> Tender lamb patty, garam masala, saffron, mini flat bread AWADH, NORTH INDIA	18.00
Momo, Chicken 8pcs <b>nf,df</b> Steamed Dumplings with sesame, coriander & tomato chutney ASSAM, NORTH-EAST INDIA	18.00
Kolkata Fish Fry/Fish Chop 3pcs <b>nf,df</b> Crumb fried barramundi, lemon, mustard kasundi BENGAL	18.00
Veg Tasting Platter, for 2 or 4 Paneer tikka, Beetroot cutlet & cheesy mushroom bites	26/48
Chaat: Samosa OR Papdi <b>v</b> Savoury crisps, spiced potato, tamarind, mint, black salt DELHI & PUNJAB, NORTH INDIA	12.00
Pani Puri/ Golegappa <b>v,nf</b> Crunchy puffed bread, fill spiced potato, pour tamarind water PAN-INDIA	12.00
Onion Bhaji 4pcs <b>v,gf,nf</b> Chickpea battered onion, eggplant, potato & Paneer fritters PAN-INDIA	14.00
Cheesy Mushroom bites <b>v,nf</b> Cheese, chilli & mushroom fritters, 4pcs PAN-INDIA	14.00
Momo, Veg 8pcs <b>nf,df</b> Steamed Dumplings with sesame, coriander & tomato chutney ASSAM, NORTH-EAST INDIA	14.00
Beetroot Cutlet/Veg Chop 4pcs <b>vegan</b> Spiced beetroot croquettes, toasted peanut, kasundi BENGAL, EASTERN INDIA	14.00
Paneer Pudina Tikka 4 pcs <b>gf,nf,v</b> Cottage cheese, chilli, mint, garlic, black salt, yoghurt DELHI & PUNJAB, NORTH INDIA	16.00

## MAINS

### HYDERABADI DUM BIRYANI

(Slow cooked dish, Pre-order recommended)

Chicken Dum Biryani <b>gf,nf</b> Marinated Chicken, basmati rice, saffron, ghee, fresh mint HYDERABAD, SOUTH INDIA	23.50
Goat Dum Biryani <b>gf,nf</b> Marinated Gingin Goat, basmati rice, saffron, ghee, fresh mint HYDERABAD, SOUTH INDIA	25.50
Vegetable Dum Biryani <b>gf,nf,v</b> Marinated veggie, basmati rice, saffron, ghee, fresh mint HYDERABAD, SOUTH INDIA	23.50
Side of Mirchi ka Salan/gravy <b>gf,vegan</b>	6.00

Burhani Raita with biryani on request

### SPECIALITY CURRIES

Taste 3 Speciality curries (small serving) (Please let us know your selections)	39.00
Butter Chicken <b>gf</b> Chicken tikka, tomato & cashew gravy, fenugreek, garam masala DELHI & PUNJAB, NORTH INDIA	23.00
Railway Goat Curry <b>gf,nf</b> Introduced in British-Indian railway catering in 1900s PAN-INDIA	24.50
Prawn Masala <b>gf</b> Garlic, spring onion, & pepper infused prawn, curry UP/BIHAR, NORTH INDIA	25.50
Home style Chicken Curry <b>gf,nf</b> Rustic curry with black pepper, onion, garlic & yoghurt UP/BIHAR, NORTH INDIA	22.50

Goat Haleem Mashed goat meat, burgul, stone flower, yoghurt, cashew HYDERABAD	23.00
Lamb Rogan Josh <b>gf</b> Cooked with cashew, onion, yoghurt, fennel seeds KASHMIR, NORTH INDIA	24.50
Barramundi Kalia (Curry) <b>gf,nf,df</b> Slow cooked Barramundi, turmeric, onion, tomato, mustard & garam masala BENGAL	26.50

Weekly Chef's Special TBA

Rice with curries if req \$2



## MAINS (VEG) **No Onion & Garlic on request**

Taste 2 veg curries & dal bukhara (small serving) (from 3 choices below)	29.50
Mushroom Mutter <b>v,gf</b> Mushroom, garden peas, tomato, cashew gravy NORTH INDIA	22.50
Palak Paneer <b>gf,nf,v</b> Cottage cheese with Spinach, garlic, smoked chilli, NORTH INDIA	23.00
Baghare Baingan <b>gf,vegan</b> Eggplant, sesame, coconut, peanut gravy, onion seed HYDERABAD	22.00
Aloo Gobhi Mutter <b>gf,v</b> Peas, potato & cauliflower curry PAN-INDIA	21.00
Kadhai Paneer <b>gf,v</b> Cottage cheese, tomato gravy, fenugreek, capsicum NORTH INDIA	23.00
Paneer Makhani <b>gf,v</b> Potato, cauliflower, peas, green herbs, diced tomato NORTH INDIA	22.00
Bhindi Masala/Okra <b>gf,nf,vegan</b> Okra, mustard oil, cumin seeds, onion, fresh tomato CENTRAL NORTH & EAST	21.00
Dal Palak Katli <b>vegan,nf,gf</b> Pink lentil, spinach, curry leaves, tamarind, smoked chilli SOUTH INDIA	17.00
18hrs Cooked Dal Bukhara <b>gf,nf,v</b> Black lentil, garlic, tomato, smoked butter, lemon juice DELHI, NORTH	20.00

### SIDES

Aloo Bhaji <b>vegan,gf,nf</b> Potato tossed with fenugreek seed, onion, turmeric & salt UP/BIHAR	14.00
Baingan Bhaja/ Beguni <b>vegan,gf,nf</b> Chickpea battered eggplant fritters 4-5pcs BIHAR/ BENGAL	14.00

### BREADS & RICE

Bread Basket (Malabari Paratha, Butter Naan, Garlic Naan)	12.00
Tandoori Roti <b>vegan</b>	5.50
Plain/ Butter Naan <b>v,nf</b>	5.00
Garlic Naan <b>v,nf</b>	5.50
Chilli Naan <b>v,nf</b>	5.50
Malabari Paratha 2pcs <b>v,nf</b>	6.00
Steamed Rice <b>vegan,gf</b>	4.00

## SIDES & CONDIMENTS

Kachumber salad	6.00
Onion & lemon	4.00
Bowl of yoghurt	3.00
Raita Burhani	3.00
Mango Pickle	3.00
Sweet Mango Chutney	3.00

## KIDS

Butter Chicken mild & Rice <b>gf</b>	12.00
Bowl of Dal Makhani & Rice <b>gf,v,nf</b>	12.00
Bowl of Rice & Natural Yoghurt <b>v</b>	6.00
Bowl of Chips with tomato sauce <b>v</b>	7.00
Bowl of Chips with nuggets	10.00

## FOR SWEET TOOTH

Trio of Tasting platter <b>v,nfo</b>	15.00
<i>Kulfi/Gulab jamun with ice cream/ misti doi</i>	
Misti Doi/ Baked Yoghurt <b>gf,v,nf</b>	6.00
<i>Caramelised baked yoghurt</i>	
<small>BENGAL</small>	
Gulab Jamun & Vanilla Ice-cream <b>v,nfo</b>	6.00
<i>Milk dumplings with ice-cream, a great combination</i>	
<small>PAN-INDIA</small>	
Shahi Tukra <b>v,nfo</b>	8.00
<i>Toasted Bread, milk fudge, crushed pistachio</i>	
<small>LUCKNOW/AWADH</small>	
Kulfi Malai or Mango <b>v,nfo</b>	8.00
<i>Indulge into reduced milk frozen dessert</i>	
<small>PAN-INDIA</small>	
2 Scoops of vanilla ice-cream <b>v,nfo</b>	6.00

### Dietary Codes:

**v:** vegetarian, **gf:** gluten free, **df:** dairy free,  
**nf:** nut free, **dfo:** dairy free option available  
**nfo:** nut free option available

## GROUP DINING MENU Minimum 2

### BIRYANI DEAL

Chicken Dum Biryani & Chicken 65	<b>gf,nf</b>	30
Goat Dum Biryani & Chicken 65	<b>gf,nf</b>	34
<b>*T&amp;C Applies</b>		

### FEED ME \$40/PERSON

Add choice of Biryani for \$5/Person

Beetroot Cutlet	<b>vegan</b>
Chicken 65	<b>gf,nf</b>
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Butter Chicken	<b>gf</b>
Railway Goat Curry	<b>gf,nf</b>
Palak Paneer	<b>gf,nf,v</b>
18hrs Cooked Dal Bukhara	<b>gf,nf,v</b>
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Assorted Bread Basket & Rice	<b>v</b>
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Gulab Jamun with Ice-cream	<b>v</b>

### TREAT ME \$45/PERSON

Add choice of Biryani for \$5/Person

Onion Bhaji	<b>gf, nf, vegan</b>
Beetroot Cutlet	<b>vegan</b>
Chicken Tikka	<b>gf,nf</b>
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Goat Haleem	
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Butter Chicken	<b>gf</b>
Lamb Rogan Josh	<b>gf</b>
Bhagare Baingan	<b>gf,vegan</b>
18hrs Cooked Dal Bukhara	<b>v,gf</b>
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Assorted Bread Basket & Rice	<b>v</b>
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Gulab Jamun with Ice-cream	<b>v</b>



## ALLERGEN

Food may have traces of allergens,  
 Please advise your server about your dietary needs.



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\*All eftpos transactions will incur surcharge  
 \*Public Holiday surcharge applies