

FOOD MENU VICTORIA PARK

ORDER ONLINE



STARTERS

Masala Peanut <small>vegan, gf</small>	6.00
<small>Roasted peanut, onion, tomato salsa, lemon</small>	
Army Mess Tomato Soup <small>v</small>	7.50
<small>Fresh coriander, ginger, cumin, pepper, croutons</small>	
Cheese & Olive Naan Bites <small>v,nf</small>	10.00
<small>Topped with, dill, coriander & chilli flakes, side of aioli</small>	



TASTING PLATTERS FOR 2/4

Veg Tasting Platter <small>v</small>	24/45
<small>Paneer tikka, cheesy mushroom & beetroot cutlet</small>	
Tasting Platter <small>nf</small>	30/55
<small>Fish fry, Chicken Tikka, Lamb Cutlet</small>	

Chicken Tikka 4 pcs <small>gf,nf</small> <small>NORTH INDIA</small>	16.00
<small>Marinated chicken tikka, fenugreek, black salt</small>	

Chilli Chicken 10 pcs <small>nf</small> <small>INDO-CHINESE</small>	16.00
<small>Tossed with capsicum, onion, soya, chilli, vinegar</small>	

Grilled Lamb cutlets 3 pcs <small>gf,nf</small> (add extra \$5 each)	20.00
<small>Mint, coriander, garlic, lemon, pepper</small>	

Kolkata Fish Cutlet 4 pcs <small>nf,df</small> <small>BENGAL</small>	17.00
<small>Crumb fried Barramundi, lemon, mustard kasundi</small>	

Grilled Thecha Prawns 8 pcs <small>df,gf</small> <small>MHARASHTRA</small>	17.00
<small>Maharashtrian-style thecha, crushed green chillies, garlic, and coriander</small>	



MOMOS

Momo, Veg 7 pcs <small>vegan, nf</small> <small>NORTH-EAST</small>	16.00
<small>Steamed Dumplings sesame, coriander & tomato chutney</small>	
Momo, Chicken 7 pcs <small>nf</small> <small>NORTH-EAST</small>	16.00
<small>Steamed Dumplings sesame, coriander & tomato chutney</small>	

STARTERS

CHAAT :

Chaat is a popular street food dressed in cooked peas, yoghurt, tamarind & mint chutney, black salt.

Samosa Chaat	12.00
Aloo Tikki Chaat (potato cake)	12.00
Pani Puri	12.00



Onion Bhaji 4 pcs <small>v,gf,nf</small> <small>PAN-INDIA</small>	12.00
<small>Chickpea, turmeric, chilli, lemon, onion</small>	

Spinach & Corn Kabab 4 pcs <small>v,gf,nf</small> <small>NORTH INDIA</small>	12.00
<small>Toasted kadhai spice, corn, spinach, ginger, black salt</small>	

Cheesy Mushroom bites <small>v,nf</small>	14.00
<small>Cheese, chilli & mushroom fritters, 4pcs</small>	

Beetroot Cutlet 4 pcs <small>vegan</small> <small>BENGAL</small>	14.00
<small>Spiced beetroot croquettes, toasted peanut, kasundi</small>	

Paneer Tikka 4 pcs <small>gf,nf,v</small> <small>PUNJAB/DELHI</small>	16.00
<small>Cottage cheese, mustard oil, garlic, black salt, yoghurt</small>	



KABAB MEALS (Served with Naan, Dal makhani & side salad)

Chicken Tikka meal <small>NF</small>	26.50
Lamb Cutlet Meal <small>NF</small>	28.50

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

MAINS

SPECIALITY CURRIES

Taste 3 Speciality curries, small serving	39.00
<small>Pick any 3 from specialities</small>	
Butter Chicken <small>gf</small> <small>DELHI & PUNJAB</small>	23.00
<small>Chicken tikka, tomato gravy, fenugreek, garam masala</small>	
Railway Goat Curry <small>gf,nf</small> <small>PAN-INDIA</small>	24.50
<small>Introduced in British-Indian railway catering in 1900s</small>	
Prawn Masala <small>gf,nfo</small> <small>UP/BIHAR, NORTH INDIA</small>	24.50
<small>Garlic, spring onion & pepper infused prawn curry</small>	
Home Style Chicken Curry <small>gf,nf</small> <small>UP/BIHAR</small>	22.50
<small>Rustic curry with black pepper, onion, garlic & yoghurt</small>	



Chicken Korma/Rezala <small>gf</small> <small>AWADH/BENGAL</small>	22.50
<small>Nut & yoghurt gravy, ginger onion, cardamom</small>	

Chicken Tikka Masala <small>gf</small> <small>UK</small>	22.50
<small>Stir-fry chicken tikka, onion & tomato, fresh coriander</small>	

Goat Haleem <small>HYDERABAD</small>	22.00
<small>Mashed goat meat, bulgur, stone flower, yoghurt, cashew</small>	

Lamb Rogan Josh <small>gf</small> <small>KASHMIR</small>	24.50
<small>Cooked with, onion, yoghurt, fennel seeds</small>	

Lamb Korma <small>gf</small> <small>KASHMIR</small>	24.50
<small>Cooked with cashew, onion, yoghurt & spices</small>	

Barramundi Curry (Kalia) <small>gf,nf,df</small> <small>BENGAL</small>	25.50
<small>Slow cooked Barramundi, turmeric, onion, tomato, mustard & garam masala</small>	



"Check out our lunch special menu, served during lunch hours."

HYDERABADI DUM BIRYANI

(Slow cooked pot biryani, 1 hour notice is recommended)

Chicken Dum Biryani <small>gf,nf</small>	22.50
Goat Dum Biryani <small>gf,nf</small>	24.50
Vegetable Dum Biryani <small>gf,nf,v</small>	21.50
Family Pack Biryani for 4 (Chicken/Goat)	65/75
<small>2 hr notice required for family pack</small>	



MAINS (VEG) No onion & garlic food if pre-ordered

Taste 2 Veg Curries & Dal Makhani (Small serve, pick 2 from below & dal makhani)	31.50
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Mushroom Mutter <small>v,gf</small> <small>NORTH INDIA</small>	22.00
<small>Mushroom, garden peas, tomato, cashew gravy</small>	

Palak Paneer <small>gf,nf,v</small> <small>NORTH INDIA</small>	22.00
<small>Cottage cheese with Spinach, garlic, smoked chilli</small>	

Baghare Baingan <small>gf,vegan</small> <small>HYDERABAD</small>	21.00
<small>Eggplant in sesame, coconut, peanut gravy</small>	

Malai Kofta <small>v</small> <small>AWADH</small>	22.00
<small>Cheese balls simmered in cashew & tomato gravy</small>	

Kadhai Paneer <small>gf,v</small> <small>NORTH INDIA</small>	22.00
<small>Cottage cheese, tomato gravy, fenugreek, capsicum</small>	

Paneer Makhani <small>gf,v</small> <small>NORTH INDIA</small>	22.00
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Makhana Korma <small>gf,v</small> <small>AWADH</small>	25.00
<small>Puffed lotus seed, peas, korma gravy, fenugreek</small>	

Bhindi Masala/Okra <small>gf,nf,vegan</small> <small>UP, BIHAR</small>	19.50
<small>Okra, mustard oil, cumin seeds, onion, fresh tomato</small>	

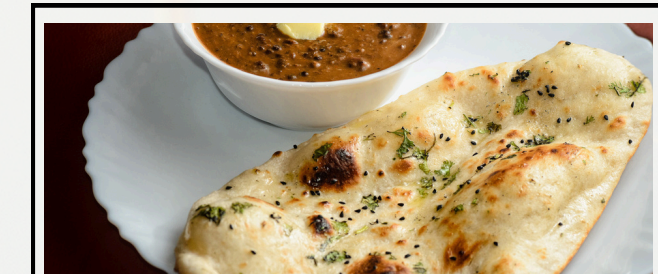
Aloo Gobhi Mutter <small>gf,v</small> <small>NORTH INDIA</small>	19.50
<small>Peas, potatoes & cauliflower curry</small>	

18 hrs Cooked Dal Makhani <small>gf,nf,v</small>	19.50
<small>Black lentil, garlic, tomato, smoked butter, lemon juice</small>	

Aloo Bhaji <small>UP/BIHAR</small>	14.00
<small>Potato, fenugreek seeds, onion, turmeric & salt</small>	

Dal Palak <small>vegan,gf,nf</small> <small>HYDERABAD</small>	16.00
<small>Pink lentil, spinach, curry leaves, tamarind, smoked chilli</small>	

BREADS & RICE



Breadbasket (Malabari Paratha, Butter Naan, Garlic Naan)	12.00
Tandoori Roti <small>vegan</small>	4.50
Laccha Paratha (Layered) <small>v,nf</small>	6.50
Plain/Butter Naan <small>v,nf</small>	4.50
Garlic Naan <small>v,nf</small>	5.00
Chilli Naan <small>v,nf</small>	5.00
Malabari Paratha 2 pcs <small>v,nf</small>	6.00
Steamed Rice <small>vegan,gf</small>	4.00
Saffron Rice <small>vegan,gf</small>	6.00



KIDS

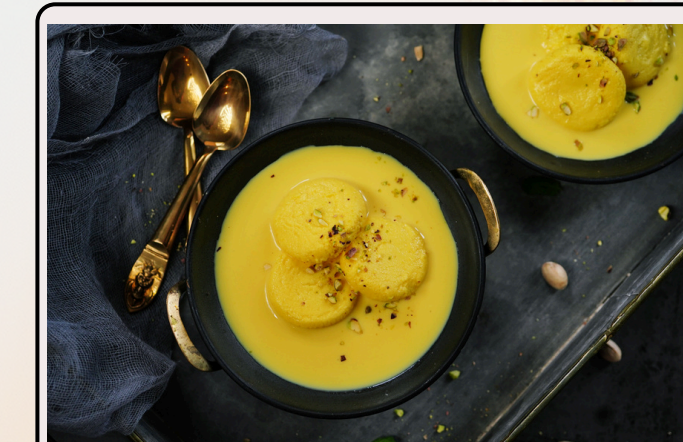
Cheese Naan <small>v</small>	6.50
Chips <small>gf,v</small>	6.00
Chips & chicken nuggets	12.00
Butter Chicken mild & Rice <small>gf</small>	12.00
Bowl of Dal Makhani & Rice <small>gf,v,nf</small>	12.00



SIDES



Garlic Raita	2.00
Cucumber Raita	4.00
Papad Basket	4.00
Sweet Mango Chutney	1.50
Mango Pickle	1.50
Onion Salad	3.00
Kachumber Salad	5.00



FOR SWEET TOOTH

Mishti Doi/ Baked Yoghurt <small>gf,v,nf</small>	6.00
<small>Caramelised baked yoghurt</small>	
Gulab Jamun with Ice Cream <small>v,nfo</small>	6.00
<small>Caramelised milk dumplings, vanilla Ice Cream</small>	

Rasmalai <small>v,nfo</small> <small>PAN INDIAN</small>	7.00
<small>Poached milk dumplings in saffron milk, pistachio</small>	

Malai Kulfi <small>v,nfo</small> <small>PAN INDIAN</small>	7.00
<small>Frozen reduced milk, pistachio</small>	

Mango Kulfi <small>v,nfo</small> <small>PAN INDIAN</small>	7.00
<small>Frozen reduced milk & mango pulp, toasted nuts</small>	

SET DINING MENU Minimum 2



FEED ME \$40/PERSON

Onion Bhaji <small>vegan</small>	
Chicken Tikka <small>gf,nf</small>	

Butter Chicken <small>gf</small>	
Railway Goat Curry <small>gf,nf</small>	
Palak Paneer <small>gf,nf,v</small>	
18hrs Cooked Dal Makhani <small>gf,nf,v</small>	

Assorted Breadbasket & Rice <small>v</small>	
Gulab Jamun with Ice Cream <small>v</small>	
<small>Add a Biryani for \$5/Person</small>	

TREAT ME \$45/PERSON

Onion Bhaji <small>gf, nf, vegan</small>	
Beetroot Cutlet <small>vegan</small>	
Chicken Tikka <small>gf,nf</small>	

Butter Chicken <small>gf</small>	
Lamb Rogan Josh <small>gf</small>	
Prawn Masala <small>gf</small>	
Baghare Baingan <small>vegan</small>	
18hrs Cooked Dal Makhani <small>v,gf</small>	

Assorted Breadbasket & Rice <small>v</small>	
Gulab Jamun with Ice Cream <small>v</small>	
<small>Add a Biryani for \$5/Person</small>	

