

SMALL PLATES

CHULBUL MUSHROOMS (V) (VG) \$13.9 <i>Deep fried Salt & pepper tempera mushrooms tossed with onion, green onions, fresh lemon and dark soya sauce and finish with hint of Chef special seasoning.</i>
PANEER TIKKA TWILIGHT (GF) (V) \$14.9 <i>Chef's special marinated fresh chutney & spices marinated homemade cottage cheese, onions, capsicum served with kachumber salad + green chutney.</i>
SAMOSADILLAS (V) \$13.9 <i>Crispy flour tortilla stuffed with spiced potatoes, green peas, capsicum, cheese, cilantro and green chilli, topped with roasted pistachio + homemade red tamarind chutney & tomato salsa.</i>
CAULIFLOWER MANCHURIAN (V) (DF) \$13.9 <i>Deep fried cauliflower with bell pepper and Spanish onions tossed in famous Indo-Chinese sauce</i>
PANEER AND CORN TORPEDOES (V) \$14.9 <i>Deep fried torpedoed made with homemade grated paneer, corn kernels, potatoes, Chef special masala spices serves with tamarind and green sauce.</i>
DRUNK'N SAMOSA (V) (DF) (VG) \$11.9 <i>Two triangular crispy pastries stuffed with sautéed green peas, pressed spiced potatoes and green chilli + homemade tamarind & green chutney.</i>
DRAGON EGGS (V) \$12.9 <i>6 crispy cracker balls filled with chat masala potatoes, Sweet masala yoghurt, Green chutney, homemade tamarind sauce topped with sev and fresh coriander (Add chicken for \$2.00).</i>
CHICKEN 65 (DF) \$14.9 <i>Fennel and curry leaves flavoured spicy chicken morsels deep fried and served with sriracha mayo sauce.</i>
CHINATOWN CHILLI CHICKEN (DF) \$14.9 <i>Deep fried soya & chilli marinated chicken strips with bell pepper, onion petals tossed in famous Indo-Chinese sauce.</i>
DRUNK'N LOLLIPOP (DF) \$14.9 <i>Deep fried chicken nibbles shaped into lollipop and coated with sundried southern spices and served with Chef's special dip.</i>
SUICIDE WINGS (GF) (DF) SPICY \$14.9 <i>Pan fried chicken wings executed with drunk'n suicide sauce + Chef's special dip.</i>
PAHADI CHICKEN (GF) \$14.9 <i>Chicken morsels marinated with a unique blend of potli masala green chutney, yoghurt slow cooked in tandoor oven and served with green sauce.</i>
CHICK JAGGER TIKKA (GF) \$14.9 <i>Chicken morsels marinated with garlic water, tangy pickle masala, yoghurt and spices cooked in tandoor oven and served with green chutney.</i>
THE EXPERIMENTER LAMB (GF) \$15.9 <i>MSA lamb mince infused with homemade masala, garlic, spring onions slow cooked in tandoori oven and served with monkey's kachumber salad, Mango & pineapple salsa + green chutney.</i>
BIRD WATHER FISH (DF) (GF) \$16.9 <i>Char-grilled fish fillet marinated with hand cracked Chef's special blend of spices served with kachumber salad.</i>
TANDOORI GARLIC PRAWNS (GF) \$18.9 <i>Prawns marinated in garlic, cashew, saffron, green chilli spices paste served with green salad & Chef's special dipping sauce.</i>
GREEN GOBBLY PRAWNS (GF) (DF) \$18.9 <i>Prawns marinated with fresh garlic, raw mango & cilantro paste served with tomato salsa.</i>
BLUE PLANET CALAMRI (DF) \$18.9 <i>Deep fried tempura battered soy, chilli, and Andaman spices flavoured squid served with monkeys kachumber salad + peri peri sauce.</i>

DRUNK'N TAPAS

SELECT ANY TWO CHOICE \$16.9
SELECT ANY THREE CHOICE \$21.9
SELECT ANY FOUR CHOICE \$26.9

DRUNKN FEAST

LOTS TO CHOOSE? \$45PP <i>Enjoy our blissful acoustics and let us take you on a journey around incredible India, as you enjoy something from our menu. (Minimum of 4 people)</i>

CURRIES

BUTTER CHICKEN (GF) \$18.5 <i>Slow cooked chicken cubes, homemade pureed spiced tomatoes, ginger, rubbed fenugreek leaves finished with fresh cream.</i>
GUNPOWDER CHICKEN (CHICKEN VINDALOO) (GF) (DF) SPICY \$18.5 <i>A fiery hot gunpowder chicken with spicy onions, tomato gravy and a dash of malt vinegar.</i>
TICKLE PICKLE CHICKEN (ACHARI CHICKEN) (GF) (DF) \$18.5 <i>Spicy and tangy chicken curry made with pickled spices.</i>
MR MIRCHI MURGA (CHICKEN) (GF) (DF) \$18.5 <i>A fragrant chicken gravy cooked with drunk'n unique blend of roasted spices, onions, tomato and capsicum masala.</i>
BIG BANG CHICKEN (GF) \$18.9 <i>A Dum style cooked chicken leg quarter enriched with gravy of smoked onions, spices and cashews.</i>
BEEF EXPLOSION CURRY (GF) (DF) \$18.9 <i>MSA braised beef cooked in a mad hot homemade tomatoes and chilli gravy with malt vinegar.</i>
BEEF KORMA (GF) \$18.9 <i>MSA braised beef cooked in a onions cashews tomatoes gravy finished with cream.</i>

LAMB ROGAN JOSH (GF) \$18.5 <i>Braised MSA Lamb Cubes cooked in a complex flavour of masala onions, tomatoes, Kashmiri chilli, spices and yoghurt.</i>
LAMB KORMA (GF) \$18.5 <i>MSA braised lamb cooked in a onions cashews tomatoes gravy finished with cream.</i>
FIERY BUM LAMB (GF) (DF) SPICY \$19.9 <i>MSA braised lamb cooked in a fiery hot homemade tomato and chilli gravy with malt vinegar.</i>
MUGHLAI LAMB SHANK (GF) \$21.9 <i>Slow cooked SA produce lamb shank gravy with famous Mughlai spices, onion, tomatoes, ginger, garlic, Kashmiri chilli and hung yoghurt.</i>
HEAD BANGER GOAT (GF) \$19.9 <i>Slow cooked MSA goat cubes in a onions, cumin, homemade spices, chilli and green royal gravy.</i>
GOAN PRAWN (GF) (DF) \$24.9 <i>Tiger prawn cooked in a Goan style aromatic flavours of curry leaves, southern spices and coconut milk.</i>
MALABAR SEAFOOD CURRY (GF) (DF) \$25.9 <i>Tiger prawn, squid, Barramundi cooked in a Malabar style aromatic flavours of curry leaves, southern spices and coconut milk.</i>
DRUNK'N KOVALAM FISH CURRY (GF) (DF) \$21.9 <i>Seasoned barramundi cooked in a rich flavour of southern tempered masala, tamarind, tomatoes and coconut.</i>
PANEER BUTTER MASALA (GF) (V) \$14.5 <i>Homemade marinated cottage cheese cooked to perfection with spicy gravy of onions, tomato, Methi leaves and finished with cream.</i>
SABZ DEWANI (GF) (V) \$14.5 <i>A Medley of farm fresh vegetables cooked in a traditional kadai (wok) pot with rare herbs, onions, ginger, garlic, chilli and tomato Masala.</i>
TRIO DAAL TADKA (V) (GF) (VG) (DF) \$13.5 <i>Slow cooked three lentils with ginger, garlic, onions, tomatoes and blend of spices.</i>
DAAL MAKHANI (V) (GF) \$13.9 <i>Slow cooked black lentil cooked with ginger, garlic and tomatoes with homemade masalas and finished with butter.</i>
PANEER TIKKA MASALA (V) (GF) \$14.5 <i>Homemade cottage cheese cubes, capsicums, onion petals served in a rich gravy of onion and tomatoes with hit of masala tadka.</i>
SAAG PANEER (V) \$14.5 <i>Fresh ground spinach, homemade cottage cheese cubes enriched in a gravy of fresh ginger, garlic, onions, fenugreek, fennel and ground spices.</i>
PEA AND PANEER LABABDAR (V) (GF) \$14.5 <i>A traditional cubes of cottage cheese and green peas cooked in a tasteful gravy of almonds, cashews, homemade spices finished with fresh cream.</i>
AMRITSARI CHANNA MASALA (V) (GF) (DF) (VG) \$13.5 <i>Chickpeas intensely cooked with fresh onions, chilli, ginger, garlic, tomato, Mum's secret Amritsari masala and fresh herbs in a thick gravy.</i>
MALAI KOFTA (V) \$14.5 <i>Deep fried homemade cottage cheese and potato dumplings cooked in a natural gravy of almonds, cilantro, ginger, garlic, onions, green chilli and cashews.</i>

BREADS & RICE

BUTTER NAAN (V) \$3.5	GARLIC NAAN (V) \$3.5
TANDOORI ROTI (V) \$3.5	BULLET CHEESE NAAN (V) \$5.5
PLAIN CHEESE NAAN (V) \$4.5	PLAIN SAFFRON RICE (V) \$3.9
JEERA RICE (V) \$3.9	ALOO KULCHA (V) \$4.5
PANEER PARATHA \$5.5	TANDOORI FOCACCIA (V) \$4.9
<i>Tandoori naan bread topped with capsicum, garlic, olives finished with Indian style green pesto.</i>	SPINACH & CHEESE NAAN (V) \$4.9

FUSION BOX

TIPSY LAMB CUTLETS (GF) \$23.9 <i>Slow cooked SA produce marinated lamb cutlets served with Chef special soy & chill fries and tempered bokchoy + green chutney.</i>
SAMOSA CHAAT (V) \$13.9 <i>Deconstructed samosa topped with channa masala, onions, sweet yoghurt, green chutney, chaat masala finished with tamarind sauce.</i>
DESI CHEESE QUESADILLAS (V) \$14.9 <i>Crispy flour tortilla filled with Indian style Chef special spiced cottage cheese, capsicums, mozzarella cheese, tomatoes and green chutney.</i>
CHICKEN TIKKA TACOS \$16.9 <i>Two soft flour tortilla with tandoori chicken pieces, tomato salsa, masala beans, onions, cilantro, cheese, lettuce + sour cream & guacamole.</i>
SKULL ISLAND EGGS (DAHI BHALLA) (V) \$12.9 <i>Deep fried Chef special fluffy lentil dumplings soaked inside tangy masala butter milk overnight served in a pool of sweet and chaat masala yoghurt finished with green chutney, tamarind sauce + sev.</i>
TANDOORI CHICKEN (H/F BIRD) (GF) \$16.9/\$24.9 <i>SA free range whole chicken bird marinated in ginger, garlic, garam masala, yoghurt and mustard oil served with fries + green chutney.</i>
DRUNK'N KOTHU PARATHA (V) \$15.9 <i>South Indian style paratha (bread) strips juggled with onions, capsicums, green onions and salna sauce. (Add chicken for \$3.5) (Add egg for \$2.5)</i>

HYDERABADI DUM BIRYANI

VEGETABLE BIRYANI (V) (GF) \$14.9 <i>Basmati rice and assorted vegetables slow cooked in its own flavours with full bodied spices served with raita and mirchi ka salan.</i>
HYDERABADI CHICKEN (OR) LAMB DUM BIRYANI (GF) \$16.9 <i>Marinated chicken / lamb and flavoured basmati rice dum cooked with southern spices in a sealed pot served with raita and mirchi ka salan.</i>

FROM THE DOSA BAR

PLAIN DOSA (V) (VG) (7" inch)/(15" inch) \$6.90/\$12.9 <i>A traditional south Indian crispy rice crepe made with rice flour and lentils.</i>
MASALA DOSA (V) (VG) (15" inch) \$13.9 <i>Rice crepe with a savoury filling of potatoes, onion & spices.</i>
ONION DOSA (V) (VG) (DF) (15" inch) \$12.9 <i>A traditional south Indian crispy rice crepe made with rice flour and lentils.</i>
MYSORE DOSA (V) (VG) (DF) (15" inch) \$13.9 <i>Rice crepe with a coat of traditional spices from the land Karnataka.</i>
MALLI DOSA (V) (VG) (DF) (15" inch) \$13.9 <i>Rice crepe coated with South Indian coriander chutney.</i>
PANEER DOSA (V) (15" inch) \$13.9 <i>Rice crepe with a coat of traditional cottage cheese filling with spices.</i>
PIZZA DOSA (V) (15" inch) \$16.9 <i>Crispy crepe filled with onion, tomato, capsicum, cottage cheese + spicy minted yoghurt sauce.</i>
HAT DOSA (V) (VG) (DF) (15" inch) \$13.9 <i>Plan crispy crepe rolled into hat shape.</i>
CHICKEN DOSA (DF) (15" inch) \$13.9 <i>Rice crepe coated with South Indian style chicken filling.</i>
ONION AND CHILLI UTTAPAM (V) (VG) \$13.9 <i>Round thick Indian style savoury pancake topped with onion and chilli.</i>
DRUNK'N MINI DOSA (V) \$18.9 <i>Round mini mixed Indian crispy rice crepe with three popular topping.</i>
IDLY (4 PIECES) (V) (VG) (DF) \$10.9 <i>Steamed rice dumpling made from rice flour & lentil.</i>
SAMBAR IDLY (4PIECES) (V) (VG) (DF) \$10.9 <i>Idly soaked in sambar.</i>

EXTRAS

DESI SALAD (V) (GF) (DF) \$ 6.5 <i>Onion, cucumber and tomatoes desi style</i>	
GARDEN SALAD (V) (GF) (DF) \$7.9 <i>Salad mix, onions, cherry tomatoes, cucumbers</i>	
ONION SALAD (V) (GF) (DF) \$ 4.9 <i>Onion dusted with lemon and chaat masala</i>	
COCONUT CHUTNEY (V) (VG) (GF) (DF) \$3.0	\$3.0
TAMARIND CHUTNEY (V) \$3.0	\$3.0
GREEN CHUTNEY (V) (VG) (GF) (DF) \$3.0	\$3.0
TOMATO CHUTNEY (V) (VG) (GF) (DF) \$4.0	\$4.0
MIXED RAITA (V) (GF) \$4.0	\$4.0
BOONDI RAITA (V) \$3.0	\$3.0
PAPADAMS (V) (GF) (DF) \$3.0	\$3.0
MANGO PICKLE (V) (GF) (DF) \$3.0	\$3.0

DESSERTS

MONKEY'S CHOCOLATE BROWNIE (GF) \$10.9 <i>Homemade chocolate brownie topped with choco sauce served with vanilla ice cream.</i>
RABARI KULFI (GF) \$8.9 <i>Homemade strawberry, mango and pistachio flavoured ice cream served with dash of mango sauce.</i>
GULAB JAMUN (3PIECES) \$9.9 <i>Mawa fried dumplings soaked in sweet syrup and served hot with vanilla ice cream.</i>



(V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE (GF) GLUTEN FREE
PLEASE NOTE OUR MENU MAY CONTAINS TRACES OF NUTS OR PLEASE CHECK WITH STAFF.