

3 IDIOTS

Handcrafted Indian Flavours

"Melbourne In Mind,
Mumbai On The Plate"
Get Ready To Be Surprised With Flavors!

www.3idiots.com.au

 #3idiotsrichmond

 @3idiotsrichmond

BEER

Kingfisher (4.4%)	(India)		\$10
Corona (4.5%)	(Mexico)		\$10
Moon Dog Old Mate Pale Ale(5%)	(Australia)		\$10
Hawkers IPA (6.5%)	(Australia)		\$10
Bridge Road Brewers	(Australia)		\$11
Beechy Summer Ale (4.4%)			

CIDER

Monteith's Crushed Pear Cider (4.5%)	(New Zealand)		\$12
Kopparberg Elderflower and Lime (4%)	(Sweden)		\$12
Little Fat Lamb Brewed	(NSW)		\$10
Strawberry & Lime (8%)			

WINES

Madame Coco Brut Sparkling	(France)	\$9	\$48
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White

Charosa Valley "Viogner"	(Nashik,India)	\$11	\$50
Hare & Tortoise Pinot Gris	(King Valley, VIC)	\$11	\$48
Hootenanny Sauvignon Blanc	(Marlborough NZ)	\$10	\$47
Fontavera Pinot Grigio Organic	(Veneto, Italy)	\$10	\$48
"Road to Enlightenment"	(Limestone Coast, SA)	\$11	\$50
Chardonnay			

Rose

La Prima Vita Rose	(Aude Valley, France)	\$9.5	\$45
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Red

Charosa Valley "Shiraz"	(Nashik, India)	\$11	\$52
Hare & Tortoise Pinot Noir	(King Valley, VIC)	\$10	\$47
Elephant in the Room Merlot	(Limestone Coast, SA)	\$10	\$46
Farm Hand Cabernet Sauvignon	(Monash Valley, SA)	\$10	\$46
Speak No Evil Shiraz Organic	(McLaren Vale, SA)	\$11	\$50

SPIRITS

SINGLE MALT

"Rampur" Single Malt	(Radico Khaitan, India)	\$14	
Glenfiddich 12 yrs	(Scotland)	\$13	
Glenlivet 12 yrs	(Scotland)	\$14	

BLENDED WHISKY

Black Dog	(India)	\$9	
Chivas Regal (12 years)	(Scotland)	\$9	
Johnnie Walker Double Black	(Scotland)	\$10	
Johnnie Walker Black Label	(Scotland)	\$9	
Johnnie Walker Red Label	(Scotland)	\$8	

WHISKIES AROUND THE WORLD

The Chita Suntory	(Japan)	\$14
Makers Mark	(USA)	\$12
Jack Daniels	(Tennessee, USA)	\$12
Jameson	(Ireland)	\$10
Jim Beam Bourbon	(USA)	\$9

VODKA

Belvedere	(Poland)	\$14
Ciroc	(France)	\$13
Absolut	(Sweden)	\$10

GIN

"Roku" Suntory Gin	(Japan)	\$13
Hendrick's Gin	(Scotland)	\$12
Four Pillars	(Yarra Valley, Australia)	\$12
Bombay Sapphire	(England)	\$11
Tanqueray	(Great Britan)	\$10

RUM

Old Monk (Indian Spiced Rum)	(India)	\$10
Kraken Spiced Rum	(USA)	\$10
Bacardi	(Sandiago DE, Cuba)	\$9
Malibu	(Caribbean)	\$10

TEQUILA

Patron Silver	(Mexico)	\$12
Jose Cuervo	(Mexico)	\$9

LIQUEURS

Jagermeister	(Germany)	\$9.5
Frangelico	(Italy)	\$9.5
Midori	(Mexico)	\$9.5
Baileys	(Ireland)	\$9.5
Jack Daniels Honey	(Tennessee)	\$9.5

NON-ALCOHOLIC

Sparkling Water (750ml)	\$10
Aerated Beverages	\$5
Ginger Beer	\$6
Lemon, Lime & Bitters	\$5

INDIAN INSPIRED BEVERAGE

Thumbs Up (Indian Cola)	\$5
Limca (Indian lemonade)	\$5
Homemade Sweet Lassi	\$6
Mango Lassi	\$7
Masala Chai	\$4
"Kaapi"- Filter Coffee	\$4

Sharing is Caring! – From the streets of Mumbai!

Wafer Balloon Busters <i>{Everyone's favorite- the Pani Puri}</i> Fill your stuffed wafer spheres with our spicy tangy herb infused water and enjoy a bursting experience of flavors (GF, V)	\$12.9
Hariyali Murgh Tikka <i>{Charcoal chicken from the local streets of Mumbai}</i> 24hr herb marinated chicken, charred in tandoor, smoked over charcoal served with chattpata goat curd (GF, N)	\$15.9
Classic Samosa Chaat <i>{One of our 3 idiots' loves this}</i> Golden pastry triangles stuffed with tangy potato mix, topped with chick pea salsa, herbed yoghurt, tamarind chutney & coriander pesto (V, VGO, N)	\$12.9
Greenish Croquette <i>{A twist to the Hara Bhara Kebab}</i> Smashed potatoes with peas, spinach & cottage cheese served with mint labneh (V, VGO, N, GF)	\$12.9
Tabakh Maaz (Our take on the traditional Kashmiri Lamb Ribs)(5pcs) Twice cooked & smoked honey harissa lamb ribs from Yarra Valley served with chatpatta goat curd (GF)	\$16.9
Bharlele Mushrooms (A bit of twist to the local mushroom & goats cheese tart) Tandoor charred marinated mushrooms, spiced beetroot puree, whipped chatpatta goat curd, chickpea flour crisps (V, VGO, GF)	\$13.9
Calamari 65 (Remake on the original chicken 65, it is our chef's favourite) Spicy masala battered calamari served with a fennel salad and coconut - mangosteen foam (GF, N)	\$16.9
Paneer Tikka {Vegetarians Love this – charred cottage cheese} Spice infused soft cottage cheese cubes, onion & capsicum charred in our tandoor (V, GF)	\$14.9
Coconut Prawns {Chef's vesion of rawa prawns, a speciality from Mumbai} (6pcs) Coconut crumbed prawns served with chilli garlic aioli (DF, N)	\$15.9

Freshly baked bread from our Tandoor

Classics

Plain Naan	\$4
Butter Naan	\$4.5
Garlic Naan	\$5
Tandoori Roti (Wholemeal)	\$5
Butter Roti (Wholemeal)	\$5.5
Laccha Paratha (Wholemeal)	\$6

Stuffed Naan

Cheesy Naan	\$6
Garlic Butter Cheese Naan	\$6
Chilli Cheese Naan	\$6
Chilli Garlic Cheese Naan	\$6.5
Kashmiri Naan	\$7
Cheesy Kheema Naan	\$8.5

Handcrafted Classic "Curries"

Malayalee Beef (Inspired from South Indian Kerala Style Pepper Beef) 6hr braised Little Creek beef from Yarra Valley finished in a sauce tempered with mustard seeds, handpicked spices, caramelized onions and curry leaves in organic coconut fat (GF, DF)	\$25.9
Koli Gaonwala's Macchi <i>{Chef's take on his mum's fish curry}</i> Pan seared fillets of Barramundi in a home-style tomato, coconut, green chilli & tamarind base (GF, DF) *Add coconut crumbed prawns @ \$6.5	\$26.9
Butter Chicken by Pratt <i>{People's choice and our 1st idiots' signature dish}</i> Charcoal smoked tender chicken in a silky tomato, onion, cashews, selected spices & cream sauce (GF, N)	\$23.9
Raan Masala {Sindhi style goat curry} Slowly braised goat leg pieces finished in flavorsome onion & tomato gravy cooked with handpicked whole spices, finished with fresh herbs & chef's homemade garam masala (GF, DF)	\$24.9
Saagwala Lamb {Classic lamb curry infused with spinach} 4hr braised and pressed Tender Yarra Valley lamb shoulder, finished in sauce made with onions, tomato, garlic, spinach, handpicked whole & blended spices (GF, DF)	\$24.9
Vangyache Bharit (The Indian Babaganoush) Charcoal smoked eggplant pulp cooked with tomatoes, fresh herbs & green chilies (V, VGO, GF)	\$17.9
Aloo Gobi Mattar Cauliflower florets, potatoes & Peas finished in a classic home-style masala (V, VGO, GF)	\$17.9
Coconut Vegetable Curry Medley of fresh seasonal vegetables finished in a mild coconut milk & curry leaf sauce (V, VGO, GF)	\$16.9
Palak Paneer Smooth spinach puree with diced cottage cheese tempered with garlic, butter and mild spices, finished with cream sauce (V, GF)	\$19.9
Dal Makhani {It's a must have dish} Slow cooked black lentils cooked in a mix of ground spices finished with butter & cream (V, GF)	\$16.9
Sides	
Basmati Rice – (Small/Large)	\$3/\$5
Jeera rice – (Small/Large) Fragrant cumin tossed aged basmati rice (V, VGO, DF, GF)	\$5/\$7
Koshimbir (local Mumbai green salad) Cucumber, onion, tomato, cashews in yoghurt dressing (V, VGO, N, GF)	\$6.9
Cucumber Raita Seasoned hung yoghurt with cucumber & roasted cumin(V, GF)	\$5.9
Pappadam Cigars "Lizzat" peppered pappadams, tamarind chutney (V, VGO, DF)	\$4.9
Pappadam Stack (the Masala Papad) (2pcs) Layered pappadams with onion, tomato & coriander salsa, seasoned with tangy spices (V, VGO, DF)	\$7.9
Chatpatta Fries Golden french fries tossed with homemade chatpatta salt, chilli garlic aioli (V, VGO, DF,GF)	\$6.9

Desserts

The Bombay Brownie (MUST TRY) Warm chocolate brownie, Belgian chocolate sauce, vanilla bean ice cream, crispy Indian shortbread	\$10.9
Eliachi Pannacotta (Melbourne style inspired desserts with a twist) Cardamom infused cream jelly, caramelized milk crumbs & mango coulis (GF)	\$10.9
Gulab Jamun (Traditional Indian Dessert) Aromatic soft doughnuts, fairy floss, rose petal ice-cream, Crunchy meringues	\$9.9
Kulfi (Quintessential Indian Ice-Cream) Saffron & cardamom ice cream with pistachio crumbs, orange French Macaroon (GF)	\$8.9
Coconut & nutmeg Icecream (GF)(DF)	\$7.9
Chef's Tasting Platter	\$29.9

"FEED US Idiot's"

A little taste from idiots @ \$ 49.00 *

Appetizer on arrival,
Chef's selection of 2 entrée's &
2 Mains to share, pappadams, raita
Mix of classic naans & a rice to share
Finish your meal off with gulab jamun & kulfi combo

Eat like a Royal @ \$ 69.00 *

Appetizer on arrival,
Chef's selection of 3 entrée's &
3 Mains to share, pappadams, raita
Mix of any naans & a rice to share
Finish your meal off with Chef's dessert tasting platter
End your meal with freshly made masala Chai or filter Kaapi

*- Minimum 2 guests on the " Feed us" menu

*-Whole table must choose the same options

GF - Gluten free DF - Dairy free N - Contains Nuts
V - Vegetarian VGO - Vegan Optional

Function space available, enquire within

Split bills add \$2 per card | Sorry No BYO | Sorry Amex Not accepted