

Dine In Menu

Dietary info: [Gluten Free GF](#), [Dairy Free DF](#), [Vegetarian V](#), [Vegan V'n](#)

Khaja (Entrée)

Himalayan Suruwa (GF, DF, V, V'n) 10.9

Hearty soup prepared from yellow and black lentils and spinach enriched with the flavours of cumin seed, garlic and bay leaves.

Momo Suruwa (DF) 11.9

Steamed chicken dumplings served in a clear soup of spring onion, ginger, garlic, fresh coriander, spinach, carrot, green beans and noodles, seasoned with lemon juice. (Available as main course, \$18.50).

Momo (5 pieces) (LF, V, V'n) 11.9

Chicken or Vegetable dumplings with ginger, garlic, spring onion & coriander. Steamed and served with tomato achar. Vegan option available.

Haku Choila (GF, LF) 11.5

Lamb marinated in fresh ginger, garlic, chilli, Szechwan pepper, shallots, coriander, and banana chillies. Traditionally served with chiura (crispy rice) and tomato achar. Typical Newari cuisine from Kathmandu.

Tareko Machha (5 pieces) (GF, LF) 11.5

Fish marinated in Nepalese herbs and lightly battered with cornflour and mustard oil, deep fried and served with mint and yoghurt sauce. Lactose Free option with Tomato Achar (sauce).

Prawn Tempura (5 pieces) (GF, LF) 11.5

Lightly marinated Prawns in lemon juice, garlic paste, sprinkled sesame seeds and deep fried. Served with mint and yoghurt sauce. Lactose Free option with Tomato Achar (sauce).

Samosa (2 pieces) (LF, V, V'n) 10.5

Home made pastry triangle filled with vegetables including potatoes, spring onion, peas and coriander. Served with a mint and yoghurt sauce. Vegan and Lactose Free sauce available.

Sekewa (5 pieces) (GF) 11.5

Tender pieces of chicken fillet marinated in roasted cumin and coriander seeds enriched with lemon juice yoghurt and a hint of Szechwan and chilli powder and served with mint and yoghurt sauce.

Phulaura (5 pieces) (GF, LF, V, V'n) 10.5

Traditional crispy patties prepared from black lentils, potato, cabbage, chickpea flour, spring onion, spinach, and coriander blended in Nepalese herbs and served with a mint and yoghurt sauce. Vegan and Lactose Free option with Tomato Achar (sauce).

Mismaas (Mixed Entrée) 15.5

Combination of Momo, Tareko Machha, Samosa, Sekewa and Phulaura served with a mint and yoghurt sauce and a tomato (achar) sauce. One piece of each.

Mukhya Bhojan (Main Course)

Masu (Meat)

Daal Bhaat Masu (GF) 28.5

Traditional platter for one, with your choice of meat (goat, lamb or chicken) together with saag (stir fried mustard leaves), tomato achar (pickle), dahima and daal (lentils). Lactose Free option available.

Khasiko Masu (Goat or Lamb Curry) (GF, LF) 23.5

Traditionally spiced Nepalese style curry with your choice of tender boneless lamb or goat enriched with the flavours of fenugreek, cinnamon, tomatoes, coriander and bay leaves.

Sekewa Ko Leddoor (Nepalese Butter Chicken) (GF) 23.5

Juicy sekewa (boneless chicken pieces), cooked firstly in the charcoal fired clay oven, then transferred to a pan and simmered in a creamy sauce of garlic, ginger, tomato and onion, enriched with almond powder, butter and cream.

Kukhura ko Masu (Mild Chicken Curry) (GF, LF) 22.5

Traditional Nepalese country cuisine (boneless chicken) prepared in aromatic Nepalese spices with onion, ginger, garlic and ground almonds.

Bhuteko Masu (GF, LF) 23.5

Dry roasted, marinated lamb, flavoured with Szechwan pepper, black pepper, fenugreek, dried chilli, spring onion, fresh coriander and mustard oil.

Piro Kukhura (Chilli Chicken) (GF, LF) 22.5

Lightly battered chicken fillet cubes pan-fried with onion, banana chilli, capsicum, and seasonal vegetables, flavoured with soy sauce and vinegar and garnished with fresh spring onion. Gluten free option available.

Piro Dehrai Tarkari (Nepalese Hot Curry) (GF, LF) 24.5

Your choice of Lamb, Chicken or Goat cooked with Nepalese style spicy onion and tomato paste, enhanced with fresh coriander. Vindaloo Style Curry.

Sumundra Khana (Seafood)

Machha Tarkari (Fish Curry) (GF) 24.5

Aromatic fish curry (Barramundi) cooked with onion and tomatoes infused with the flavours of green chilli, ginger, garlic, fresh coriander, cardamom, cinnamon, yoghurt, vinegar and coconut milk.

Piro Jhingey (Chilli Prawn) (GF, LF) 26.5

Fresh prawns, pan-fried with capsicum, onion, flavoured with lemon juice, soy sauce, sweet chilli sauce and a hint of chilli. Gluten Free option available.

Jhingey ko Tarkari (Prawn Curry) (GF) 26.5

Rich prawn curry cooked with onion and tomatoes infused with the flavours of green chilli, ginger, garlic, fresh coriander, capsicum, garam masala, yoghurt, vinegar and coconut milk.

Sakahari (Vegetarian)

Daal Bhaat Tarkari (GF, V) 25.5

Traditional Nepalese platter comprising of seasonal vegetable curry, saag (stir-fried mustard leaves), daal (lentils), dahima and tomato achar (pickle). Vegan and Lactose Free option available.

Chaw ko Tarkari (GF, LF, V, V'n) 21.5

Diced button mushroom cooked with capsicum, tomatoes, onions sautéed with fresh ginger and garlic with crushed coriander and traditional Nepalese herbs.

Paneer Ko Tarkari (GF, V) 21.5

A rich dish of cottage cheese cooked with diced capsicum in a tomato based sauce of garlic, ginger, onion, turmeric and coriander seeds and finished off with a dash of cream.

Misayako Tarkari (GF, LF, V, V'n) 19.5

Mixed vegetable curry of cauliflower, green beans, potatoes and green peas flavoured with spring onion and fresh coriander.

Kwati (GF, LF, V, V'n) 19.5

A curry of nine different beans cooked with ginger, garlic, cumin, chilli, fenugreek seeds and diced fresh tomatoes, onions and mustard oil.

Nepalese Chulo Specials (from charcoal clay oven)

Poleko Khasi (3 pieces) (GF) 27.5

Juicy lamb ribs marinated in yoghurt, garam masala, ginger, garlic, salt, lemon juice, mustard oil and chilli powder then cooked in the charcoal clay oven (chulo) and served with daal (lentils) and fresh Hariyo salad.

Chulo ko Machha (GF) 27.5

Tender pieces of Barramundi fillet lightly marinated in yoghurt, ginger, garlic, enriched with lemon juice, cooked in charcoal clay oven and served with fresh Hariyo salad.

Sekewa (as main Course) (GF) 25.5

Tender pieces of chicken fillet marinated in roasted cumin and coriander seeds enriched with yoghurt, lemon juice and a hint of Szechwan and chilli powder served with daal (lentils) and fresh Hariyo salad.

Accompaniments

Buteko Bhanta (Stir Fried eggplant) (GF, V) 11.5

Sweet, ripe eggplant, stir fried with onion, potato and capsicum, complimented with the flavours of garlic, ginger, fennel seed, cumin, yoghurt, and a hint of lemon juice and chilli.

Pharsi ko Tarkari (GF, LF V, V'n) 11.5

Pumpkin curry, flavoured with mustard seeds, fenugreek, ginger, salt and pepper.

Rayoko Saag (GF, V) 11.5

A Nepalese specialty. Mustard leaves (spinach) stir-fried with chilli, cumin seed and a dash of mustard oil and butter. Vegan and Lactose Free option available.

Jhaneko Daal (GF, V, V'n) 10.5

Yellow and black lentils cooked in traditional style and flavoured with Nepalese herbs and spices that have been stir-fried in vegetable oil.

Buteko Arloo (GF, LF, V, V'n) 10.5

Cubed potato, boiled then stir fried in vegetable oil with lemon juice and panch porah (fennel, fenugreek, cumin and mustard seed). Garnished with fresh coriander.

Hariyo Salad (Green Salad) (GF, LF, V, V'n) 10.0

Salad prepared from onion, tomatoes, cucumber and lettuce with Nepalese style dressing.

Golbhedako Achar (GF, LF, V, V'n) 2.5

Roasted tomato and garlic relish flavoured with coriander. Traditionally, an essential part of any meal.

Sweet Mango Chutney (GF, LF, V, V'n) 2.5

Sweet and tangy mango pickle, an essential part of any meal in the sub-continent.

Dahima (Nepalese Raita) (GF, V) 5.0

Yoghurt, flavoured with roasted cumin, sugar and cucumber.

Bhuteko Bhaat (serves 2 people) (GF, V) 8.5

Fried rice with peas, cashew nuts, raisins, green beans, carrot & chopped red onion. Vegan and Lactose Free option available.

Bhaat (GF, LF, V, V'n) 2.5

Steamed Basmati rice per extra serve.

Pappadams (GF, LF, V, V'n) 3.5

6 per serve, with Yoghurt & Mint sauce. Vegan & Lactose Free options with Tomato Achar (sauce).

Roti (Bread)

Roti (V) 4.0

Leavened (naan style) bread cooked in (chulo) charcoal clay oven.

Roti Lasun (V) 4.5

Leavened (naan style) Garlic bread cooked in (chulo) charcoal clay oven.

Roti Cheese (V) 5.0

Bread (naan style) stuffed with premium cheese, cooked in (chulo) charcoal clay oven.

Roti Keema 5.5

Bread (naan style) stuffed with lean lamb mince, cooked in (chulo) charcoal clay oven.

Guliyo (Desserts)

Namaste Icecream (GF, V) 11.5

Chef's special ice cream made from pistachio nuts and flavoured with mango & cardamom and blended with full cream milk.

Bailey's Icecream (GF, V) 12.5

A rich Bailey's ice cream with crushed chocolate almonds throughout, served with original Baileys Irish Cream liqueur.
Without Liqueur 8.5

Swiss strawberry Cointreau Icecream (GF, V) 12.5

A delicious strawberry ice cream topped with a serve of Cointreau liqueur.
Without Liqueur 8.5

Laal Mohaan (V) 10.5

Traditional sweet prepared from milk powder flavoured with cardamom and rose water. A typical sweet from the Terai region.

Kheer (GF, V) 10.5

Crushed rice boiled in full cream milk and flavoured with nutmeg. Garnished with almonds and pistachio nuts.

Affogato (GF, V)

A shot of Espresso coffee (Short Black) poured over vanilla bean icecream 10.5
Add a liqueur of your choice (Bailey's, Frangelico, Kahlua, Tia Maria) 14.5

Vanilla Bean Icecream (GF, V) 8.5