

PECKISH

Sambar arancini, pearl cous cous, sambar dahl, tempered coconut and tomato chutney 17

South Indian Spiced duck pâté, Brussels sprouts and mustard achaar, black cardamom ghee naan 17

Indore-style corn and pumpkin pakoras, tomato & jackfruit kasundi relish, aloo crisps 16

Hazeldene's Farm chicken tikka, caramelised shallots, roasted garlic burani yoghurt 19

MOREISH

Victorian tandoori lamb cutlets, dill and turnip mash 26

Pulled confit duck, crispy skin, South Indian spices, roti tacos 25

Tandoori Australian King Prawns, blistered heirloom tomatoes, spiced cassava crumble 25

Tempura eggplant, capsicum 'chhonka', tamarind peanut salan 21

FAMISHED

Kashmiri 'dum aloo' pan fried potato dumplings, saag puree, popped lentils, dried cherry tomatoes 25

Ghassi curry with crusted Spanish Mackerel, young coconut and samphire 30

Kerala beef curry with Victorian grass-fed beef, pomegranate, raita, micro coriander 32

ISH butter chicken with Hazeldene Farm chicken 30

Moilee curry with seared king mushrooms, saffron caps, heirloom cherry tomatoes, dulce seaweed, snow peas 29



SIDES

Tandoori malai broccoli, candied cashews and chilli, wild black rice 13

Roasted carrot, coriander seeds, fenugreek jaggery 13

Cucumber and mint raita 5

Steamed basmati rice 6

Plain Naan 6

Black garlic naan 7

Gluten-free naan 9

Pickled green mango & fennel achaar salad 5

Brussel Sprouts mustard achaar 5

ENJOY THE CHEFS DAILY SELECTION

**4 COURSE CHEF'S MENU \$65 PP
+ WINE PAIRING \$35 PP**



**PLEASE ADVISE OF ANY FOOD INTOLERANCES
OR ALLERGIES BEFORE PLACING YOUR ORDER**