

ENTREES

(v) vegetarian (gf) gluten free
(vg) vegan (d) dairy free

SOME FOOD ITEMS MAY CONTAIN DAIRY, GLUTEN, NUTS AND/OR OTHER ALLERGENS. PLEASE LET YOUR SERVER KNOW ABOUT YOUR DIETARY RESTRICTIONS AT THE TIME OF PLACING ORDER.

SNACKS & BAR FOOD

PEANUT MASALA PAPAD (V) \$5.90

Special Spicy peanut salad served in a poppadum cone

BOWL OF FRIES (V) \$6.90

Choice of Plain, Masala, or Sweet Potato fries served with special spices and our own Aioli and Chutney

TWISTED ONION RINGS (VG) (GF) \$9.90

The Classic bar food gets a twist in the form of our signature batter and sauce.

CRUNCHY FRIED VEGETABLES (VG) \$9.90

Assortment of battered vegetables deep fried in to deliver a crunch, served with our special chutney

PANI PURI (V) \$7.90

Crunch and Sip – fried dough balls with special filling accompanied with a shot of sweet and spicy flavoured water

DAHI PURI (V) \$9.90

Crunchy and Savory. Fried dough balls filled with spiced potatoes, crunchy red onions, Sev, and chutney and topped with sweet yogurt.

SAMOSA CHAT (V) \$9.90

An old indian classic street food, Just full of flavours

SPINACH CHAT (V) \$9.90

Battered and fried Spinach leaves served with special spices, potatoes and chickpeas finished with creamy yogurt, tangy tamarind sauce and mint chutney

POTATO CHAT (VG) (GF) \$9.90

Indian Street food favourite- Deep fried potato cubes and taro spiced with a special blend and tangy sauce

CIGARS (V) \$9.90

Our own twist on the famous SAMOSA served with assortments of chutneys

CHICKEN LOLLIPOPS \$12.90

Deep fried chicken wings finished in our tangy sauce.

FISH FINGERS \$11.90

Fresh fish fried in our signature batter

TWISTED TACOS \$14.90

The mexican streen food gets an Indian Twist. Available in Chicken, fish, lamb or Vegetarian.

PEPPER MUSHROOMS (VG) (GF) \$14.90

Assortment of vegetables and mushrooms stir fried with garlic, lemon and black pepper

FROM THE TANDOOR

TANDOORI CHICKEN (GF) Full \$24

Iconic Indian dish – Whole chicken marinated in special spices cooked in clay oven served with salad and mint chutney

Half \$12.5

SEEKH KEBABS (GF) \$18.90

Mutton Kebabs cooked on skewers and served with salad & chutney

FISH TIKKA (GF) \$18.90

Spiced marinated fish cooked in tandoor and served with salad and chutney

ACHARI PRAWNS (GF) \$18.90

Prawns Marinated in Pickle Spices served with fragrant yogurt sauce

TANDOORI MUSHROOMS (VG) (GF) \$18.90

Spiced marinated Mushrooms cooked in tandoor and served with salad and chutney

SHARING PLATTERS

VEG PLATTER \$29

A collection of our signature Vegetarian Entrees served with Salad and chutneys

NON VEG PLATTER \$39

A collection of our signature Non Veg entrees served with Salad and chutneys

JUMBO PLATTER \$65

A jumbo sized collection of our Veg and Non-Veg Entrees for bigger groups.

SIGNATURE ENTREES

MONK ON FIRE (GF) \$17.90

Succulent pieces of chicken thigh fillets marinated in our spices served with the flambé of legendary OLD MONK rum

TANDOORI MOMO'S (GF) \$16.90

Born in North East perfected in Delhi. Stuffed dumpling wrapped in special tandoori Marinade and roasted in tandoor.

PESTO PANEER TIKKA (V) (GF) \$16.90

Pesto marinated cheese cooked in the tandoor to give a smokey flavour served with fresh salad and chutney

LEMON GARLIC LAMB CHOPS (GF) \$20.90

Succulent lamb chops marinated in our special spice blend and cooked in tandoor served with chutney

RUM JHINGA (GF) \$18.90

Succulent Prawns marinated in spices served with the flambé of legendary OLD MONK rum

A \$5 pp surcharge applies for groups bigger than 6. 10% Surcharge applies on public holidays. Corkage charged at \$10 per bottle

MAINS

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SIGNATURE CURRIES

BALLE BALLE BAINGAN (VG)	\$19.90
Eggplant cooked in Punjabi spices and creamy sauce	
TAMARIND COCONUT CURRY (GF)	\$24.90
Marinated seafood freshly seared and cooked with our special curry paste finished with mustard seeds and fresh curry leaves	
GYMKHANA GOAT CURRY (GF)	\$24.90
Our Signature Goat curry is inspired by an age old recipe from Delhi's famous Gymkhana club	
CHICKEN KAALE KHAN (GF)	\$22.90
Our signature chicken curry - inspired by the old Delhi kitchens	
CHICKEN KONKANI (GF)	\$22.90
Another Signature chicken curry cooked in creamy pepper sauce.	
CHATPATA JHINGA (GF)	\$24.90
Our signature prawn 7 vegetable curry with a tangy flavour	

VEGETARIAN

DAL MAKHNI (V) (VG)	\$15.90
Slow cooked black lentils finished with butter and cream	
DAL TADKA (V) (VG)	\$15.90
Slow cooked Yellow lentils seasoned with spices	
PANEER BUTTER MASALA (V)	\$17.90
Indian Cottage cheese cooked in our spice blend and special tangy and creamy sauce	
MALAI KOFTA (V)	\$18.90
Cheese and Potato balls with special spices cooked in our rich and creamy sauce	
PALAK PANEER (V)	\$17.90
Popular spinach curry with cottage cheese	
PALAK MUSHROOM (V) (VG) (GF)	\$17.90
Popular spinach curry with Mushrooms	
PALAK KOFTA (V)	\$17.90
Popular spinach curry with Kofta	
MIXED VEGETABLE (V) (VG) (DF)	\$17.90
Mix of Fresh Seasonal vegetables cooked in our signature sauce	
KADAHAI PANEER (V) (GF)	\$18.90
IPaneer and capsicum cooked in a spicy masala	
PANEER TIKKA MASALA (V) (GF)	\$18.90
Iconic Curry made with diced tandoori paneer tikka tossed with capsicum, onion, tomato, garlic, ginger and fresh coriander	

CHICKEN

BUTTER CHICKEN (GF)	\$20.90
Most popular dish, Marinated chicken cooked with our signature recipe. Just like it should be.	
CHICKEN KORMA (GF)	\$21.90
Choice of meat cooked in our special spice and creamy saucy. Available in Chicken, Lamb or Beef	
CHICKEN TIKKA MASALA (GF)	\$20.90
Iconic Curry made with diced tandoori chicken tikka tossed with capsicum, onion, tomato, garlic, ginger and fresh coriander	
METHI MURG (GF)	\$21.90
Tender peices of meat cooked in our special fenugreek based sauce.	

PALAK CHICKEN (GF)	\$20.90
cubes of chicken cooked in smooth spinach puree with our special spices.	

CHICKEN DHANSAK (GF)	\$22.90
Diced chicken cooked with onion tomato garlic ginger and split yellow lentil.	

CHICKEN VINDALOO (GF)	\$21.90
Diced chicken cooked in Twisted vindaloo gravy and served Medium-hot.	

RARHA CHICKEN (GF)	\$22.90
Flavorful Punjabi chicken dish in a thick curry, spiced up with cardamom, yogurt and whole red chillies & lamb mince	

LAMB

LAMB KORMA (GF)	\$22.90
Diced lamb cooked in our special spice and creamy saucy.	

METHI LAMB CURRY (GF)	\$22.90
Tender pieces of lamb cooked in our special fenugreek based sauce.	

LAMB PALAK	\$22.90
Diced lamb cooked in smooth spinach puree with our special spices.	

MUTTON DO PYAZA	\$22.90
A hearty lamb recipe with generous amount of crunchy onions, yogurt and a burst of spices.	

DHANSAK LAMB (GF)	\$23.90
Diced lamb cooked with onion tomato garlic ginger and split yellow lentil.	

LAMB VINDALOO (GF)	\$23.90
Diced lamb cooked in Twisted vindaloo gravy and served Medium-hot.	

BEEF

BEEF KORMA (GF)	\$21.90
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Diced beef cooked in our special spice and creamy saucy.

BEEF VINDALOO (GF)	\$22.90
Diced beef cooked in Twisted vindaloo gravy and served Medium-hot.	

METHI MAAS - BEEF (GF)	\$21.90
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Tender peices of meat cooked in our special fenugreek based sauce.

PALAK GOSHT - BEEF (GF)	\$21.90
Diced beef cooked in smooth spinach puree with our special spices	

DHANSAK BEEF (GF)	\$22.90
Diced beef cooked with onion tomato garlic ginger and split yellow lentil.	

BEEF DO PYAZA	\$22.90
A hearty Beef recipe with generous amount of crunchy onions, yogurt and a burst of spices.	

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SALADS

KACHUMBAR	\$9.90
A traditional mix of cucumber, tomato, capsicum and onion mixed with Indian style vinaigrette	
TANDOORI MUSHROOM	\$14.90
Tandoor roasted mushrooms, served with fresh Salad and cheese	

ACCOMPANIMENTS

BREADS

BLUE CHEESE NAAN - SIGNATURE	\$6.90
KASHMIRI NAAN - SIGNATURE	\$6.90
OLIVE & CHEESE NAAN	\$5.90
PLAIN NAAN	\$3.90
BUTTER NAAN	\$3.90
GARLIC NAAN	\$4.90
GARLIC & CHEESE NAAN	\$5.90
SPICED NAAN	\$4.90
PLAIN PARATHA	\$4.50
METHI PARATHA	\$5.90
PLAIN ROTI	\$3.50
BUTTER ROTI	\$3.90

RICE

BIRYANI	\$19.90
Served with Raita Available in Veg, Chicken or Goat	
SAFFRON RICE	\$5.90
Long Grain Basmati rice cooked in saffron and subtle spices with assortment of nuts	
ZEERA RICE	\$6.50
Basmati rice with their aroma of cumin seeds	
MATAR PULAO	\$6.90
Everyone's favourite basmati rice cooked with green peas	
KASHMIRI PULAO	\$7.90
Basmati rice cooked with nuts, its a traditional recipe from Kashmir	

RAITA	\$3.90
POPPADUMS	\$2.90
CHUTNEYS	\$2.90

DESSERT

PHIRNI BRULE	\$6.90
Traditional Indian dessert served with a French twist.	
RUM MALAI	\$6.90
Traditional Ras Malai Served with a dash of Old Monk Rum	
GULAB JAMUN	\$6.90
Indian Classic dessert, served hot.	
PISTA KULFI	\$6.90
Housemade Fresh Pistachio Ice-cream	
MANGO KULFI	\$6.90
Housemade Fresh Mango Ice-cream	
DESSERT WINE - BOTTLE ONLY	
Quinta do Portal Reserve Muscat	\$30

BEVERAGES

STILL BOTTLED WATER - VOSS	\$5.90
SPARKLING WATER	\$5.90
COKE	\$4.90
COKE ZERO	\$4.90
SPRITE	\$4.90
FANTA	\$4.90
BITTERS	\$4.90
GINGER ALE	\$4.90
RED BULL	\$5.90
LEMONADE	\$5.90
MASALA CHAI	\$3.90
LASSI MANGO	\$6.50

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BANQUET

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SET BANQUET 1 - MINIMUM 4 PAX

\$45 PP

Choose 1 Veg & 1 Non-Veg Entree from the list

ENTREES - VEG

- Pesto Paneer Tikka
- Cigars
- Potato Chaat

ENTREES - NON VEG

- Seekh Kebab
- Chicken Tikka
- Fish Fingers

Choose 2 Veg & 2 Non-Veg mains from the list

MAINS - VEG

- Dal Makhni
- Paneer Butter Masala
- Mix Vegetable
- Malai Kofta

MAINS -NON VEG

- Butter Chicken
- Gymkhana Goat Curry
- Tamarind Coconut curry
- Lamb Korma

Served with Bread, Rice & mixed condiments and choice of a Dessert.

SET BANQUET 2 - MINIMUM 4 PAX

\$55 PP

Choose 2 Veg & 2 Non-Veg Entree's from the list

ENTREES - VEG

- Pesto Paneer Tikka
- Cigars
- Potato Chaat
- Samosa Chaat

ENTREES - NON VEG

- Seekh Kebab
- Chicken Tikka
- Fish Fingers
- Achari Prawns

Choose any 4 mains from the list

MAINS - VEG

- Dal Makhni
- Paneer Butter Masala
- Mix Vegetable
- Malai Kofta

MAINS -NON VEG

- Butter Chicken
- Gymkhana Goat Curry
- Tamarind Coconut curry
- Lamb Korma

Served with Bread, Rice & mixed condiments and choice of a Dessert.