

nilgiri's buffet menu one

andhra

entrees

mini masala dosai: rice & lentil pancake with spiced potatoes

kaaram kodi: oven-cooked chicken tikka tossed with banana chillies, garlic chutney

semiya vada: mix vegetables & vermicelli dumplings, sultana chutney

mains

kothmir kodi: diced chicken 'handi-cooked' in a ground poppy seed & fresh coriander sauce

mirielle mamsam: 'chettiar-style dum-cooked goat with black pepper, coconut & ground cumin

onkkai masala: ajwain-stuffed baby eggplant in a coconut, tamarind & ground coriander sauce

kaalakura:

dal of the day: home-style lentils

steamed basmati rice & indian breads
pappadams, pickles & raita

dessert

rose & cardamom ice cream

fully licensed

byo bottled wine only

corkage \$6.00 per bottle

address 81 christie street st leonards nsw

email bookings@nilgiris.com.au

reservations 02 9966 0636

nilgiri's buffet menu two

kerala

entrees

mini masala dosai: rice & lentil pancake with spiced potatoes

kozhi kuzhalappam: steamed rice & chicken mince dumplings with cumin & garlic

mulaku vadai: baby corn & mung lentil fritters with garlic chutney

mains

kozhi pachakari: thigh fillets of chicken in a green herb, ginger & tomato 'kari'

attirachi peralan: slow-cooked red meat with a ground 'masala' of pepper, cardamom, turmeric & cinnamon

irisseri: okra & stuffed banana chillies with a tempering of mustard & curry leaves & coconut sauce

vazuthananaga thoran: eggplant & potatoes with tamarind

dal of the day: home-style lentils

steamed basmati rice & indian breads

pappadams, pickles & raita

dessert

rose & cardamom ice cream

fully licensed

byo bottled wine only

corkage \$6.00 per bottle

address 81 christie street st leonards nsw

email bookings@nilgiris.com.au

reservations 02 9966 0636

nilgiri's buffet menu three punjab

entrees

mini masala dosai: rice & lentil pancake with spiced potatoes

kalonji murg tikka: chicken tikka in a nigella-flavoured marinade, tandoor cooked, served with 'sirka pyaaz'

samosa chaat: spiced green peas samosa chaat, topped with a trio of chutneys

mains

dhabe ka gosht: slow-cooked red meat with caramelised onions & a garlic-flavoured tomato 'shorba'

murgh hara masala: thigh fillets of chicken oven-cooked with a green herb chatni of mint, coriander and spinach

patiala baingan: crushed coriander and chilli-stuffed eggplant, grilled, served with spiced tomatoes and green peas

amritsari aloo: diced potatoes tossed with cumin and dry chillies

dal of the day: home-style lentils

steamed basmati rice & indian breads

pappadams, pickles & raita

dessert

rose & cardamom ice cream

fully licensed

byo bottled wine only

corkage \$6.00 per bottle

address 81 christie street st leonards nsw

email bookings@nilgiris.com.au

reservations 02 9966 0636

nilgiri's buffet menu four bengal

entrees

mini masala dosai: rice & lentil pancake with spiced potatoes

jhal murgir: crushed chilli & garlic marinated chicken thigh fillets, tandoor-cooked, tossed with capsicum, onions & tomatoes

ghughni: spiced potato croquettes with ginger & coriander, tossed with a dry chickpea masala

mains

murgir jhol: chicken thigh fillets dum-cooked with brown cumin, crushed coriander & green chillies

kosha lamb: diced lamb 'bhunoed' with ground cloves, fenugreek & fresh coriander, served with a 'tamatar ka shorba'

begun bhaja: eggplant slices marinated, grilled & topped with a tomato, sultana & date chutney

aloo posto: diced potatoes cooked with poppy seeds & chillies

dal of the day: home-style lentils

steamed basmati rice & indian breads
pappadams, pickles & raita

dessert

rose & cardamom ice cream

fully licensed

byo bottled wine only

corkage \$6.00 per bottle

address 81 christie street st leonards nsw

email bookings@nilgiris.com.au

reservations 02 9966 0636

nilgiri's buffet menu five

goa

entrees

mini masala dosai: rice & lentil pancake with spiced potatoes

galinha cafreal: thigh fillets of chicken in a mint, coriander & chilli marinade, oven-cooked served with a rhubarb & cinnamon chutney

hara kebab: green herb patties pan-grilled, served with pickled home-made paneer

mains

murg jeeray meeray: diced chicken cooked home-style with pepper & black cumin

lamb xacutti: slow-cooked lamb in a cassia & fennel flavoured 'xacutti' sauce

mushroom bhindi caldine: fresh mushroom & okra in a cumin-flavoured coconut & turmeric 'caldine' sauce

subz foogath: seasonal vegetables with coconut, curry leaves & dry chillies

dal of the day: home-style lentils

steamed basmati rice & indian breads
pappadams, pickles & raita

dessert

rose & cardamom ice cream

fully licensed

byo bottled wine only

corkage \$6.00 per bottle

address 81 christie street st leonards nsw

email bookings@nilgiris.com.au

reservations 02 9966 0636

nilgiri's buffet menu six rajasthan

entrees

mini masala dosai: rice & lentil pancake with spiced potatoes

'jungali' murgi ke pakode: thigh fillets of chicken marinated in fresh chilli & garlic, tandoor-cooked & served with 'sukhi methi ka raita'

bharwan lauki ke pakode: green marrow filled with cinnamon-spiced paneer & sultanas, steamed, pan-grilled & served with a tamarind & jaggery chutney

mains

zaffrani murg: saffron-flavoured chicken korma

lal maas: diced lamb dum-cooked with yoghurt, tomatoes, black cardamom & a paste of whole dry red chillies

suneheri gobhi ki bhurji: cauliflower flowerets 'kadhai-cooked', tempered with cumin & finished with the juice of Tahitian limes

khumb makki kair masala: mushroom, corn & raw mangoes cooked home-style

dal of the day: home-style lentils

steamed basmati rice & indian breads

pappadams, pickles & raita

dessert

rose & cardamom ice cream

fully licensed

byo bottled wine only

corkage \$6.00 per bottle

address 81 christie street st leonards nsw

email bookings@nilgiris.com.au

reservations 02 9966 0636