

nilgiri's buffet menu one

entrees

mini masala dosai
(rice & lentil pancake with spiced potatoes)

murg kali mirch
(chicken with pepper & garlic)

gobi 65
(batter-fried cauliflower tossed with a hot & sour tamarind & tomato chutney)

mains

murg dhaniwal
(chicken cooked with crushed coriander seeds & fresh coriander)

dum ka gosht hyderabadi style
(slow-cooked red meat with cassia, black cardamom & ground sesame seeds)

malai kofta
(cottage cheese dumplings in a homestyle fenugreek flavoured tari)

baby eggplant hyderbadi style
(baby eggplant in a black cumin-flavoured yoghurt sauce with a tempering of curry leaves & nigella)

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

entrees

mini masala dosai
(rice & lentil pancake with spiced potatoes)

hara murg
(chicken in a green herb marinade with fresh coriander & green chillies, oven cooked)

medhu vadai
(savoury white lentil doughnuts)

mains

malabar kozhi
(chicken cooked in a coconut sauce with turmeric & mustard seeds)

achari gosht
(slow-cooked red meat cooked with pickling spices)

pumpkin kofta with spinach
(pumpkin & spinach kofta in a makhani sauce)

kadi pakodi
(chickpea dumplings in a home-style yoghurt "kadi")

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

entrees

mini masala dosai
(rice & lentil pancake with spiced potatoes)

murg pudinewali
(thigh fillets of chicken, oven-cooked, tossed with a mint chatni)

rasam vadai
(savoury white lentil doughnuts in a tomato & garlic broth)

mains

bohari murg
(home-style chicken from the muslim community in the west coast of India)

gosht baruchi
(parsi-style red meat with red chillies & coconut)

bharwan shimla mirch
(stuffed capsicum in a spiced tomato & yoghurt sauce)

baghar-e-baingan
(eggplant slow-cooked in a coconut, tamarind, chilli & sesame sauce)

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

entrees

mini masala dosai
(rice & lentil pancake with spiced potatoes)

chicken tikka nilgiri
(tandoor-cooked chicken tikka tossed in a mint, coriander & fennel chatni)

dhokla
(steamed savoury chickpea cakes, tempered with black mustard seeds & fresh curry leaves)

mains

murg masala
(home-style chicken dish, finished with nilgiri's garam masala)

lamb do piazza
(red meat roganjosh, topped with caramelized onions)

aloo gobhi
(potato & cauliflower flowerets tossed with fresh mint & ginger)

vegetable tak-a-tak
(potpourri of seasonal vegetables with a hot & sour tomato chutney)

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

entrees

mini masala dosai
(rice & lentil pancake with spiced potatoes)

chicken 65
(spiced chicken, oven-cooked & tossed in a hot & sour tomato chutney)

sabudana vada
(sago & potato fritters with mint chatni)

mains

saag chicken
(classic dish of chicken & spinach, finished with dried fenugreek leaves)

lauki gosht
(kashmiri-style dish of red meat & green melon)

aloo tamatar aur muttar subzi
(home-style potatoes & green peas)

shahi cholay
(slow-cooked chickpeas, tempered with ajwain & green 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