

# NILGIRI'S

FEAST OF INDIA

## FOOD

### ENTRÉE | NON-VEGETARIAN

#### PRAWN & COCONUT ISHTEW

SA prawns | star anise scented coconut stew  
steamed rice vermicelli

21

#### SUKKA LAMB

mangalorean-style slow-cooked lamb  
ground cassia & coriander dust

18

#### KOZHI MILAGU VARUVAL

fried chicken breast | black pepper & curry leaf marinade  
chickpea & potato flour crust

18

### ENTRÉE | VEGETARIAN

#### ALOO METHI CHAAT

tandoor-charred chat potatoes | fresh fenugreek  
fried chickpeas | date & tamarind chutney

15

#### BEETROOT KABAB

spiced beetroot & paneer kabab  
dill yoghurt

15

#### MUTTAR SHUTIR SAMOSA

green peas samosa | semolina pastry  
pomegranate chutney

15



# NILGIRI'S

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## MAINS | NON-VEGETARIAN

### CARIL DE PEIXE

tasmanian salmon | goan-style sauce  
with chillies & coconut vinegar

32

### CHINGRI SHORSHE

SA prawns | bengali-style sauce  
ground coriander, cumin, turmeric & 'tezpat'

32

### MURGH MAKHNI

nilgiri's version of "butter chicken"

28

### ZAAFRAANI PALAK MURG

oven-cooked breast of chicken | tempered pureed spinach  
'khurma' sauce with coconut & saffron

30

### ATTUKUTTI KARI

rack of lamb | chettinad-style sauce  
crushed black pepper, curry leaf & caramelized onions

30

### NAQAABI GOSHT

kashmiri-style slow-cooked diced leg of lamb  
cassia & fennel

28



# NILGIRI'S

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## MAINS | VEGETARIAN

### LAHSOONI PANEER

house-made fresh paneer tossed with garlic shoots  
fresh fenugreek & chickpea flour

26

### KONKANI VENGAYA SAGLE

baby eggplant | konkan pickling spices  
coconut oil, ground chilli & coconut vinegar

24

### BHINDI CALDINE

baby okra | coastal style coconut sauce  
fresh ginger, coriander & green chillies

24

### GOBHI MUSSALLAM

oven baked cauliflower  
spiced yoghurt, cashews & tomatoes

24

### DAL MAKHANI

kidney beans, chickpea & black lentils slow-cooked  
crushed ginger, garlic & spiced tomato oil

22



# NILGIRI'S

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## SIDES

### PAPPADUMS & DIPS

raita & pickles of the day with sweet mango & nigella marmalade  
9

### TAMATAR KATCHUMBER

home-style tomato salad  
7.5

### BABY COS, CUCUMBER & SPICED YOGHURT

7.5

## BREADS & RICE

### NAAN

4

### GARLIC NAAN

4.5

### CHEESE NAAN

5.5

### CHILLI GARLIC & CHEESE NAAN

6.5

### PANEER KULCHA

leavened bread with home-made paneer & fresh herbs  
6.5

### PESHWARI NAAN

naan with dry fruits, coconut & pistachio  
6.5

### TANDOORI ROTI

4

### METHI PARATHA

layered wholemeal bread with dried fenugreek leaves  
5.5

### ZEERA PULAO

cumin-flavoured basmati rice  
5

### STEAMED BASMATI RICE

3



# NILGIRI'S

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## TASTING MENU | NON-VEGETARIAN 55 PP

minimum order 2 guests

add dessert 10 pp

### TO START

#### PAPPADUMS & DIPS

raita & pickles of the day with sweet mango & nigella marmalade

### ENTRÉE

#### KOZHI MILAGU VARUVAL

fried chicken breast | black pepper & curry leaf marinade  
chickpea & potato flour crust

#### SUKKA LAMB

mangalorean-style slow-cooked lamb  
ground cassia & coriander dust

#### ALOO METHI CHAAT

tandoor-charred chat potatoes | fresh fenugreek  
fried chickpeas | date & tamarind chutney

### MAINS

#### MURGH MAKHNI

nilgiri's version of "butter chicken"

#### NAQAABI GOSHT

kashmiri-style slow-cooked diced leg of lamb  
cassia & fennel

#### KONKANI VENGAYA SAGLE

baby eggplant | konkan pickling spices  
coconut oil, ground chilli & coconut vinegar

#### GOBHI MUSSALLAM

oven baked cauliflower  
spiced yoghurt, cashews & tomatoes

#### ZEERA PULAO & GARLIC NAAN



# NILGIRI'S

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## TASTING MENU | VEGETARIAN 52 PP

minimum order 2 guests

add dessert 10 pp

### SMALL PLATES

#### PAPPADUMS & DIPS

raita & pickles of the day with sweet mango & nigella marmalade

### ENTRÉE

#### MUTTAR SHUTIR SAMOSA

green peas samosa | semolina pastry  
pomegranate chutney

#### BEETROOT KABAB

beetroot & soya kabab  
dill yoghurt

#### ALOO METHI CHAAT

tandoor-charred chat potatoes | fresh fenugreek  
fried chickpeas | date & tamarind chutney

### MAINS

#### LAHSOONI PANEER

house-made fresh paneer tossed with garlic shoots,  
fresh fenugreek & chickpea flour

#### KONKANI VENGAYA SAGLE

baby eggplant | konkan pickling spices  
coconut oil, ground chilli & coconut vinegar

#### GOBHI MUSSALLAM

oven baked cauliflower  
spiced yoghurt, cashews & tomatoes

#### DAL MAKHANI

kidney beans, chickpea & black lentils slow-cooked  
crushed ginger, garlic & spiced tomato oil

#### ZEERA PULAO & GARLIC NAAN



# NILGIRI'S

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## TASTING MENU | SEAFOOD 65 PP

minimum order 4 guests

add dessert 10 pp

### SMALL PLATES

#### PAPPADUMS & DIPS

raita & pickles of the day with sweet mango & nigella marmalade

### ENTRÉE

#### PRAWN & COCONUT ISHTEW

SA prawns | star anise scented coconut stew | steamed rice vermicelli

#### KOZHI MILAGU VARUVAL

fried chicken breast | black pepper & curry leaf marinade  
chickpea & potato flour crust

#### SUKKA LAMB

mangalorean-style slow-cooked lamb | ground cassia & coriander dust

#### ALOO METHI CHAAT

tandoor-charred chat potatoes | fresh fenugreek  
fried chickpeas | date & tamarind chutney

### MAINS

#### CARIL DE PIEXE

tasmanian salmon | goan-style sauce with chillies & coconut vinegar

#### MURGH MAKHNI

nilgiri's version of "butter chicken"

#### NAQAABI GOSHT

kashmiri-style slow-cooked diced leg of lamb | cassia & fennel

#### KONKANI VENGAYA SAGLE

baby eggplant | konkan pickling spices  
coconut oil, ground chilli & coconut vinegar

#### GOBHI MUSSALLAM

oven baked cauliflower  
spiced yoghurt, cashews & tomatoes

#### ZEERA PULAO & GARLIC NAAN



# NILGIRI'S

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## TIMINGS



### LUNCH

weekday & sunday lunch  
open for groups of 30 adults or more  
for "tasting menus" with  
prior booking only



### TAKEAWAY

dinner: tuesday to saturday 5:30pm to 9:30pm  
sunday 5:30pm to 9:00pm

please allow a minimum of 30 minutes  
for all takeaway orders.



### DINNER

tuesday to thursday  
5:30pm to 9:30pm

friday & saturday  
sitting 1: 5:30pm onwards (90 mins)  
sitting 2: 8:00 pm onwards

sunday  
5:30pm to 9:00pm

### CLOSED ON MONDAY

for information on catering and party orders,  
please call meera joshi at 0412 236 809 or  
email us at [bookings@nilgiris.com.au](mailto:bookings@nilgiris.com.au).

## FOOD INFO

our food is certified halal. our chefs do not add msg to any of the dishes. most dishes on our menu cater to everyone, including children. so while our dishes are spiced, they are not always 'hot'. please do check with our waiters for child-friendly dishes.

## FOOD ALLERGY STATEMENT

we can cater to most special dietary requirements, whilst still offering you a quality dining experience. for some of our dishes, **vegan & gluten free** options may be available; please ask your server.

we will take all due care but we cannot guarantee that there won't be traces of specific allergens in the food. this is due to the potential trace of allergens in the working environment & supplied ingredients.

## CORKAGE & CAKEAGE

fully licensed & byo bottled wine only. corkage \$4 each per person.

we do not allow any food from outside to be consumed within the premises without prior notice. for special occasions & celebrations we provide a dessert platter with sparklers. should you still decide to byo cakes, cakeage will be \$4 per person.

## KITCHEN LAST ORDERS

we request that last orders for dinner are placed by 9.15pm during the week & 8.45pm on Sundays.

