

# NILGIRI'S

FEAST OF INDIA

## SUMMER MENU

### ENTRÉE

#### SAUNF AUR KALI MIRCH JHINGA

tandoor-cooked SA prawns  
black pepper & fennel seed crust | pudina chatni

24

#### MAASA AJADINA

manglorean-style lamb backstrap | tandoor-cooked  
ground cassia, badige chillies & coconut

18

#### ELLU MILAKKAI KOZHI

oven-cooked chettinad-style chicken thigh fillet  
ground sesame, chillies & garlic | cucumber achaar

18

### ENTRÉE | VEGETARIAN

#### PALAK PAKODE RAJWADI KADHI

chickpea flour & spinach dumplings | yoghurt sauce  
sesame oil, black mustard, cumin, hing & kashmiri chilli tempering

15

#### CROQUETES DE ESPINAFRE

goan-style spinach croquette | clove-spiced green peas filling

15

#### MARWARI SAMOSA

jodhpuri-style samosa | cabbage, turmeric, garam masala & amchur  
spiced chick peas

15



# NILGIRI'S

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## MAINS

### JEERE MEERE JITHIDA

steamed fresh barramundi fillet | goan-style sauce  
cumin, black pepper, tomato & coconut vinegar

34

### ERAL KARI KOZHAMBU

fresh SA prawns | chettinad-style sauce  
ground cassia, fennel seeds, kari leaves & turmeric

34

### MURGH MAKHNI

nilgiri's version of 'butter chicken'

32

### MALWANI KOMBDI HIRVA MASALA

chicken thigh fillets | green herb sauce  
fresh mint, coriander, kaffir lime & green chillies

32

### BIHARI GOSHT

dum-cooked diced leg of lamb in mustard oil  
yoghurt, ground coriander, garam masala & shahi jeera

32

### JUNGLEE MAAS

rajasthani-style goat  
ground green cardamom, star anise, mace & chilies

32



# NILGIRI'S

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## MAINS | VEGETARIAN

### TANDOORI KADHAI PANEER

tandoor-smoked house-made fresh paneer  
five spice kadhahi sauce

28

### GOBHI QORMA

tandoor-cooked cauliflower  
green herb sauce with coconut

26

### ENNAI KATHRIKKAI

baby eggplant | tamarind, tomato, sesame & kari leaf sauce

24

### PALAK CHA JHUNKA

maharashtrian-style spinach  
spanish onions, ginger, green chillies & chickpea flour in sesame oil

22

### MA KI DAL

slow-cooked black lentils & chickpea lentils  
sesame oil, garlic & asafoetida tempering

22



# NILGIRI'S

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## SIDES

### PAPPADUMS & DIPS

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

10

### TAMATAR KATCHUMBER

home-style tomato salad

8.5

### BABY COS, CUCUMBER & SPICED YOGHURT

8.5

## BREADS & RICE

### NAAN

4

### GARLIC NAAN

4.5

### CHEESE NAAN

5.5

### CHILLI GARLIC & CHEESE NAAN

6.5

### PESHWARI NAAN

naan with dry fruits, coconut & pistachio

6.5

### ROGANI KULCHA

layered bread with garlic, coriander, kashmiri chillies & 'rogan'

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 58 PP

minimum order 2 guests

add dessert 10 pp

### TO START

#### PAPPADUMS & DIPS

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

### ENTRÉE

#### ELLU MILAKKAI KOZHI

oven-cooked chettinad-style chicken thigh fillet  
ground sesame, chillies & garlic | cucumber achaar

#### MAASA AJADINA

mangalorean-style lamb backstrap | tandoor-cooked  
ground cassia, badige chillies & coconut

#### MARWARI SAMOSA

jodhpuri-style samosa | cabbage, turmeric, garam masala & amchur  
spiced chick peas

### MAINS

#### MURGH MAKHNI

nilgiri's version of "butter chicken"

#### JUNGLEE MAAS

rajasthani-style goat  
ground green cardamom, star anise, mace & chilies

#### GOBHI QORMA

tandoor-cooked cauliflower  
green herb sauce with coconut

#### ENNAI KATHRIKKAI

baby eggplant | tamarind, tomato, sesame & kari leaf sauce

#### ZEERA PULAO & GARLIC NAAN



# NILGIRI'S

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## TASTING MENU | VEGETARIAN 55 PP

minimum order 2 guests

add dessert 10 pp

### SMALL PLATES

#### PAPPADUMS & DIPS

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

### ENTRÉE

#### MARWARI SAMOSA

jodhpuri-style samosa | cabbage, turmeric, garam masala & amchur  
spiced chick peas

#### CROQUETES DE ESPINAFRE

goan-style spinach croquette | clove-spiced green peas filling

#### PALAK PAKODE RAJWADI KADHI

chickpea flour & spinach dumplings | yoghurt sauce  
sesame oil, black mustard, cumin, hing & kashmiri chilli tempering

### MAINS

#### TANDOORI KADHAI PANEER

tandoor-smoked house-made fresh paneer  
five spice kadhai sauce

#### GOBHI QORMA

tandoor-cooked cauliflower  
green herb sauce with coconut

#### ENNAI KATHRIKKAI

baby eggplant | tamarind, tomato, sesame & kari leaf sauce

#### PALAK CHA JHUNKA

maharashtrian-style spinach  
spanish onions, ginger, green chillies & chickpea flour in sesame oil

#### ZEERA PULAO & GARLIC NAAN



# NILGIRI'S

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## TASTING MENU | SEAFOOD 70 PP

minimum order 4 guests

add dessert 10 pp

### SMALL PLATES

#### PAPPADUMS & DIPS

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

### ENTRÉE

#### SAUNF AUR KALI MIRCH JHINGA

tandoor-cooked SA prawns | black pepper & fennel seed crust | pudina chatni

#### ELLU MILAKKAI KOZHI

oven-cooked chettinad-style chicken thigh fillet  
ground sesame, chillies & garlic | cucumber achaar

#### MAASA AJADINA

tandoor-cooked mangalorean-style lamb backstrap | ground cassia, badige chillies & coconut

#### MARWARI SAMOSA

jodhpuri-style samosa | cabbage, turmeric, garam masala & amchur | spiced chick peas

### MAINS

#### JEERE MEERE JITHIDA

steamed fresh barramundi fillet | goan-style sauce  
cumin, black pepper, tomato & coconut vinegar

#### MURGH MAKHNI

nilgiri's version of "butter chicken"

#### JUNGLEE MAAS

rajasthani-style goat | ground green cardamom, star anise, mace & chliiies

#### GOBHI QORMA

tandoor-cooked cauliflower | green herb sauce with coconut

#### ENNAI KATHRIKKAI

baby eggplant | tamarind, tomato, sesame & kari leaf sauce

ZEERA PULAO & GARLIC NAAN



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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.

