

RICE & BREADS

NAAN leavened bread	4
GARLIC NAAN leavened bread with garlic	4.5
CHEESE NAAN leavened bread with cheese	5.5
CHILLI GARLIC & CHEESE NAAN leavened bread with chilli, garlic & cheese	6.5
PANEER KULCHA leavened bread with 'paneer' & fresh herbs	6.5
PESHWARI NAAN tandoori bread with dry fruits, coconut & pistachio	6.5
TANDOORI ROTI tandoori wholemeal bread	4
METHI PARATHA fenugreek-flavoured wholemeal bread	5.5
ZEERA PULAO cumin-flavoured basmati rice	5
STEAMED BASMATI RICE steamed basmati rice	3

SIDES

SWEET MANGO CHUTNEY	3
PICKLES	3
RAITA OF THE DAY	3
PAPPADUMS	4

TIMINGS



LUNCH

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



DINNER

tuesday to thursday
5:30 pm to 9:30 pm
sunday
5:30 pm to 9:00 pm
friday & saturday
sitting 1: 5:30 pm onwards
(90 mins)
sitting 2: 8:00 pm onwards



TAKEAWAY

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

we request that last orders for dinner are
placed by 9:15pm during the week & 8:45pm on
sundays. please allow a minimum of 30 minutes
for all takeaway orders.

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.

NILGIRI'S
FEAST OF INDIA



– SUMMER TAKEAWAY MENU –

shop 3/283 military road, cremorne
nilgiris.com.au
bookings@nilgiris.com.au

9909 0063

ORDERING ONLINE

to order online please visit
nilgiris.com.au/takeaway

NILGIRI'S

FEAST OF INDIA

– SUMMER TAKEAWAY MENU –

ENTRÉE

SUKKA LAMB	15
mangalorean-style slow-cooked lamb with ground cassia & coriander	
CHICKEN TIKKA	15
tandoor-smoked spiced chicken thigh with a mint chatni	
MUTTAR SHUTIR SAMOSA	12
green peas samosa in a semolina pastry, served with pomegranate chutney	
ALOO METHI CHAAT	12
tandoor-charred chat potatoes with fresh fenugreek & fried chickpeas, served with date & tamarind chutney	
served at room temperature	

MAINS | NON-VEGETARIAN

CARIL DE PEIXE	28
tasmanian salmon in a goan-style sauce with chillies & coconut vinegar	
CHINGRI SHORSHE	28
SA prawns in a bengali-style sauce with ground coriander, cumin, turmeric & bayleaf	
BUTTER CHICKEN	24
the nilgiri's version!!	
CHICKEN TIKKA MASALA	24
tandoor-cooked chicken thigh tossed with tomatoes, chilli, garlic, ginger & lemon juice	
ZAAFRAANI PALAK MURG	26
oven-cooked breast of chicken with tempered spinach & a 'khurma' sauce with coconut & saffron	
LAMB CHETTINAD	24
chettinad-style slow-cooked diced leg of lamb with crushed black pepper, curry leaf & caramelized onions	
GOSHT ROGANJOSH	24
slow-cooked diced leg of lamb, kashmiri chillies & black cardamom sauce	

MAINS | VEGETARIAN

SAAG PANEER	24
house-made fresh paneer with pureed spinach, tempered with ginger, green chillies & fenugreek	
BHINDI CALDINE	22
baby okra in a coastal style coconut sauce with fresh ginger, coriander & green chillies	
GOBHI MUSSALLAM	22
oven baked cauliflower in a sauce with spiced yoghurt, cashews & tomatoes	
DAL MAKHNI	20
kidney beans, chickpea & black lentils slow-cooked with crushed ginger, garlic & spiced tomato oil	
KONKANI VENGAYA SAGLE	22
baby eggplant in konkan pickling spices with coconut oil, ground chilli & coconut vinegar	
served at room temperature	

