

NILGIRI'S

FEAST OF INDIA

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

FEAST OF INDIA

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

FEAST OF INDIA

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

FEAST OF INDIA

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.

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.

