

NILGIRI'S

FEAST OF INDIA

GOAN WINTER MENU

ENTRÉE

PEIXE CAFREAL (2 pcs)

oven-baked hiramasa kingfish fillets
fresh coriander & green chilli marinade | tomato chetnin (*gf, df*)

20

GALINHA ASSADO (2 pcs)

oven-roasted chicken breast | coriander sopa
fresh garlic, peppercorn & red chilli marinade (*gf, df*)

18

COSTELETAS DE CORDEIRO RECHEIO (2 pcs)

tandoor-smoked lamb cutlets | dry chilli & fresh garlic crust
roast cumin & honey flavoured hung yoghurt (*gf, can be df*)

20

ENTRÉE | VEGETARIAN

PANEER FOFOS (3 pcs)

house-made fresh paneer koftas
fresh ginger & garam masala | mango mescut (*gf*)

19.5

BATATA DOCE PICANTE (3 pcs)

tandoor-smoked sweet potato
kokum, cumin & coriander seed sorak (*gf, df*)

18

CORN EMPANADAS (3 pcs)

goan-style samosas | hot tamarind chetnin

18



NILGIRI'S

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MAINS

CARIL DE PEIXE

goan soul food - steamed hiramasa kingfish
coconut, red chilli & coconut vinegar sauce (*gf, df*)

36

CAMARAO BALCHAO

steamed king prawns
hot, sweet & sour pickling sauce (*gf, df*)

36

VIN D'ALHO DE GALINHA

a classic vindaloo with chicken breast!! (*gf, df*)

34

GALINHA PICANTE

oven-cooked chicken thigh fillets
reichado masala & coconut (*gf, df*)

34

LAMB BAFFAD

slow-cooked diced leg of lamb
fennel seeds, cinnamon, green chillies & caramelised onions (*gf*)

36

GOAT XACUTI

slow-cooked yearling goat
coconut, tamarind, ground peppercorn & mace (*gf, df*)

36

MURGH MAKHANI

butter chicken - the nilgiri's version (*gf*)

available on request !

36



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MAINS | VEGETARIAN

PANEER CALDINE

house-made fresh paneer
crushed cumin, coriander & green chilli sauce (*gf*)

32

PUL KOBİ CARİL VERDE

cauliflower flowerets | green herb sauce
fresh mint, coriander, ginger & green pepper (*gf, df*)

27.5

VANGYACHA BHARIT

smoked whole eggplant
topped with tomato & coriander mescut & fresh coconut (*gf, df*)

27.5

SUQUEM DE BENDDE

spiced okra
coconut, ground chilli & fresh garlic sauce (*gf, df*)

27.5

MELGOR

slow-cooked black-eyed beans & spinach | coconut oil tempering
mustard seed, red chilli, fenugreek seed & asafoetida (*gf, df*)

25



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SIDES

PAPPADUMS & DIPS

raita, pickles & sweet mango mescut (*gf*)

14

BREADS & RICE

LACHCHEDAAR PARATHA

layered bread

6

METHI PARATHA

layered wholemeal bread with dried fenugreek leaves

6.5

PESHWARI NAAN

naan with dry fruits, coconut & pistachio

8

CHILLI, GARLIC & CHEESE NAAN

7.5

CHEESE NAAN

6.5

GARLIC NAAN

5.5

NAAN

5

TANDOORI ROTI

5

COCONUT RICE

coconut-flavoured basmati rice with star anise & cassia (*gf, df*)

6

STEAMED BASMATI RICE (*gf, df*)

3.5



NILGIRI'S

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TASTING MENU 70 PP

minimum order 2 guests

PAPPADUMS & DIPS

ENTRÉE

GALINHA ASSADO

oven-roasted chicken breast | coriander sopa
fresh garlic, peppercorn & red chilli marinade (*gf, df*)

COSTELETAS DE CORDEIRO RECHEIO

tandoor-smoked lamb cutlets | dry chilli & fresh garlic crust
roast cumin & honey flavoured hung yoghurt (*gf, can be df*)

CORN EMPANADAS

goan-style samosa | hot tamarind chetnin

MAINS

GALINHA PICANTE

oven-cooked chicken thigh fillets
reichado masala & coconut (*gf, df*)

GOAT XACUTI

slow-cooked yearling goat
coconut, tamarind, ground peppercorn & mace (*gf, df*)

PUL KOBİ CARİL VERDE

cauliflower flowerets | green herb sauce
fresh mint, coriander, ginger & green pepper (*gf, df*)

SUQUEM DE BENDDE

spiced okra | coconut, ground chilli & fresh garlic sauce (*gf, df*)

COCONUT RICE & GARLIC NAAN



NILGIRI'S

FEAST OF INDIA

TASTING MENU | TIFFIN 75 PP

minimum order 2 guests, available for the entire table only

PAPPADUMS & DIPS

PEIXE CAFREAL

oven-baked hiramasa kingfish fillets
coriander & green chilli marinade | tomato chetnin (*gf, df*)

GALINHA ASSADO

oven-roasted chicken breast | coriander sopa
fresh garlic, peppercorn & red chilli marinade (*gf, df*)

COSTELETAS DE CORDEIRO RECHEIO

tandoor-smoked lamb cutlets | dry chilli & fresh garlic crust
roast cumin & honey flavoured hung yoghurt (*gf, can be df*)

PANEER FOFOS

house-made fresh paneer koftas
fresh ginger & garam masala | mango mescut (*gf*)

BATATA DOCE PICANTE

tandoor-smoked sweet potato
kokum, cumin & coriander seed sorak (*gf, df*)

CORN EMPANADAS

goan-style samosa | hot tamarind chetnin

CAMARAO BALCHAO with COCONUT RICE

steamed king prawns | hot, sweet & sour pickling sauce (*gf, df*)

PUL KOBI CARIL VERDE with GARLIC NAAN

cauliflower flowerets | green herb sauce
fresh mint, coriander, ginger & green pepper (*gf, df*)



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TASTING MENU | VEGETARIAN 65 PP

minimum order 2 guests

PAPPADUMS & DIPS

ENTRÉE

PANEER FOFOS

house-made fresh paneer koftas
fresh ginger & garam masala | mango mescut (*gf*)

BATATA DOCE PICANTE

tandoor-smoked sweet potato
kokum, cumin & coriander seed sorak (*gf, df*)

CORN EMPANADAS

goan-style samosas | hot tamarind chetnin

MAINS

PANEER CALDINE

house-made fresh paneer
crushed cumin, coriander & green chilli sauce (*gf*)

PUL KOBI CARIL VERDE

cauliflower flowerets | green herb sauce
fresh mint, coriander, ginger & green pepper (*gf, df*)

SUQUEM DE BENDDE

spiced okra | coconut, ground chilli & fresh garlic sauce (*gf, df*)

MELGOR

slow-cooked black-eyed beans & spinach | coconut oil tempering
mustard seed, red chilli, fenugreek seed & asafoetida (*gf, df*)

COCONUT RICE & GARLIC NAAN



NILGIRI'S

FEAST OF INDIA

TASTING MENU | PESCATARIAN 75 PP

minimum order 2 guests

PAPPADUMS & DIPS

ENTRÉE

PEIXE CAFREAL

oven-baked hiramasa kingfish fillets
fresh coriander & green chilli marinade | tomato chetnin (*gf, df*)

PANEER FOFOS

house-made fresh paneer koftas
fresh ginger & garam masala | mango mescut (*gf*)

CORN EMPANADAS

goan-style samosas | hot tamarind chetnin

MAINS

CARIL DE PEIXE

goan soul food - steamed hiramasa kingfish
coconut, red chilli & coconut vinegar sauce (*gf, df*)

CAMARAO BALCHAO

steamed king prawns
hot, sweet & sour pickling sauce (*gf, df*)

PUL KOBİ CARIL VERDE

cauliflower flowerets | green herb sauce
fresh mint, coriander, ginger & green pepper (*gf, df*)

SUQUEM DE BENDDE

spiced okra | coconut, ground chilli & fresh garlic sauce (*gf, df*)

COCONUT RICE & GARLIC NAAN



NILGIRI'S

FEAST OF INDIA

TASTING MENU | with SEAFOOD 80 PP

minimum order 4 guests, available for the entire table only

PAPPADUMS & DIPS

ENTRÉE

PEIXE CAFREAL

oven-baked hiramasa kingfish fillets
coriander & green chilli marinade | tomato chetnin (*gf, df*)

GALINHA ASSADO

oven-roasted chicken breast | coriander sopa
fresh garlic, peppercorn & red chilli marinade (*gf, df*)

COSTELETAS DE CORDEIRO RECHEIO

tandoor-smoked lamb cutlets | dry chilli & fresh garlic crust
roast cumin & honey flavoured hung yoghurt (*gf, can be df*)

MAINS

CAMARAO BALCHAO

steamed king prawns | hot, sweet & sour pickling sauce (*gf, df*)

GALINHA PICANTE

oven-cooked chicken thigh fillets | reichado masala & coconut (*gf, df*)

GOAT XACUTI

slow-cooked yearling goat | coconut, tamarind, ground peppercorn & mace (*gf, df*)

PUL KOBİ CARİL VERDE

cauliflower flowerets | green herb sauce
fresh mint, coriander, ginger & green pepper (*gf, df*)

SUQUEM DE BENDDE

spiced okra | coconut, ground chilli & fresh garlic sauce (*gf, df*)

COCONUT RICE & GARLIC NAAN



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TIMINGS



wednesday to saturday – 5:30pm to 9:30pm

sunday – 5:30pm to 8:00pm

please allow a minimum of 30 minutes for all takeaway orders &
a minimum of 60 minutes for all home deliveries

for information on catering and party orders,
please call **meera joshi** at **0412 236 809** or
email us at **bookings@nilgiris.com.au**

CLOSED ON MONDAYS, TUESDAYS & PUBLIC HOLIDAYS

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

wednesday to friday & sunday – byo wine only, corkage \$7.5 each per person

saturday – fully licensed, no byo

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 are placed by 15 minutes before close on all the days.

