

NILGIRI'S

FEAST OF INDIA

SPRING MENU (inspired by the region of bengal)

ENTRÉE

MACHER BHAPA (2 pcs)

steamed fresh fish of the day | green onion chatni
black mustard, turmeric & coconut marinade (*gf, df*)

20

DHAKAIYA SHUTA KABAB (2 pcs)

tandoor-cooked lamb | bhurani
bengali garam masala & poppy seed crust (*gf, can be df*)

20

KABIRAJI CUTLET (2 pcs)

tandoor-smoked chicken breast | mint chatni
ground garlic, peppercorn, cassia, clove & mustard oil marinade (*gf, df*)

18

ENTRÉE | VEGETARIAN

TANDOORI CHANAR CHAAT (2 pcs)

house-made fresh paneer chaat
spiced chickpeas, medley of chutneys & spiced vermicelli (*gf*)

18

KAANCHKOLAR BORA (2 pcs)

fried green banana slices | green onion chatni
nigella, fennel seed, & coriander-spiced batter (*gf, df*)

12

KORAISHUTIR SHINGARA (2 pcs)

spiced potato & green peas samosas | tamarind chutney

12



NILGIRI'S

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MAINS

MACHER JHOL

baked fish of the day
mustard oil, nigella, tomato & fresh ginger sauce (*gf, df*)

36

CHINGRI MALAI

steamed banana prawns
coconut, chilli, ground cumin & coriander seed sauce (*gf, df*)

36

MURGHIR REZALA

bengali-style chicken korma
almonds, yoghurt, saffron & rose water (*gf*)

34

MURGHIR LAAL JHOL

oven-cooked chicken thigh fillets
tomato, garlic, red chillies & bengali garam masala (*gf, df*)

34

LAMB DIYE PALONG SHAAK

slow-cooked diced leg of lamb
panch phoran & spiced tempered spinach (*gf*)

36

MANGSHER JHOL

slow-cooked yearling goat
bay leaves, cloves, cassia, chilli, turmeric & yoghurt (*gf*)

36

MURGH MAKHANI

butter chicken - the nilgiri's version (*gf*)
available on request !

36



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MAINS | VEGETARIAN

CHANAR BHAPA

house-made fresh paneer
ground mustard seeds, green chilli, turmeric & yoghurt sauce (*gf*)

32

SHUKTO

bengali-style seasonal vegetable korma
coconut, bay leaves, cassia & green cardamon (*gf, df*)

28

DOI BEGUN

smoked eggplant
yoghurt sauce with panch phoran & fresh coriander (*gf*)

28

ALUR METHI DIYE KOFTA PALONG SHAAK

potato & fresh fenugreek kofta
spiced tempered spinach (*gf, df*)

28

CHOLAR DAL

slow-cooked split chickpea lentils
tempering of mustard, nigella & coriander seeds (*gf, df*)

25



NILGIRI'S

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SIDES

PAPPADUMS & DIPS

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

14.5

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

BENGALI PULAO RICE

bengali spiced rice (*gf, df*)

6

STEAMED RICE (*gf, df*)

3.5



NILGIRI'S

FEAST OF INDIA

TASTING MENU 70 PP

minimum order 2 guests

PAPPADUMS & DIPS

ENTRÉE

DHAKAIYA SHUTA KABAB

tandoor-cooked lamb | bhurani
bengali garam masala & poppy seed crust (*gf, can be df*)

KABIRAJI CUTLET

tandoor-smoked chicken breast | mint chatni
ground garlic, peppercorn, cassia, clove & mustard oil marinade (*gf, df*)

KORAISHUTIR SHINGARA

spiced potato & green peas samosas | tamarind chutney

MAINS

MURGHIR REZALA

bengali-style chicken korma
almonds, yoghurt, saffron & rose water (*gf*)

MANGSHER JHOL

slow-cooked yearling goat
bay leaves, cloves, cassia, chilli, turmeric & yoghurt (*gf*)

ALUR METHI DIYE KOFTA PALONG SHAAK

potato & fresh fenugreek kofta
spiced tempered spinach (*gf, df*)

CHOLAR DAL

slow-cooked split chickpea lentils
tempering of mustard, nigella & coriander seeds (*gf, df*)

BENGALI PULAO & GARLIC NAAN



NILGIRI'S

FEAST OF INDIA

TASTING MENU | TIFFIN 80 PP

minimum order 2 guests, available for the entire table only

PAPPADUMS & DIPS

MACHER BHAPA

steamed fresh fish of the day | green onion chatni
black mustard, turmeric & coconut marinade (*gf, df*)

DHAKAIYA SHUTA KABAB

tandoor-cooked lamb | bhurani
bengali garam masala & poppy seed crust (*gf, can be df*)

KABIRAJI CUTLET

tandoor-smoked chicken breast | mint chatni
ground garlic, peppercorn, cassia, clove & mustard oil marinade (*gf, df*)

TANDOORI CHANAR CHAAT

house-made fresh paneer chaat
spiced chickpeas, medley of chutneys & spiced vermicelli (*gf*)

KAANCHKOLAR BORA

fried green banana slices | green onion chatni
nigella, fennel seed, & coriander-spiced batter (*gf, df*)

KORAISHUTIR SHINGARA

spiced potato & green peas samosas | tamarind chutney
fresh ginger & garam masala | mango mescut (*gf*)

MURGHIR LAAL JHOL

oven-cooked chicken thigh fillets
tomato, garlic, red chillies & bengali garam masala (*gf, df*)

DOI BEGUN

smoked eggplant | yoghurt sauce with panch phoran & fresh coriander (*gf*)

BENGALI PULAO & GARLIC NAAN



NILGIRI'S

FEAST OF INDIA

TASTING MENU | VEGETARIAN 65 PP

minimum order 2 guests

PAPPADUMS & DIPS

ENTRÉE

TANDOORI CHANAR CHAAT

house-made fresh paneer chaat
spiced chickpeas, medley of chutneys & spiced vermicelli (*gf*)

KAANCHKOLAR BORA

fried green banana slices | green onion chatni
nigella, fennel seed, & coriander-spiced batter (*gf, df*)

KORAISHUTIR SHINGARA

spiced potato & green peas samosas | tamarind chutney

MAINS

CHANAR BHAPA

house-made fresh paneer
ground mustard seeds, green chilli, turmeric & yoghurt sauce (*gf*)

DOI BEGUN

smoked eggplant
yoghurt sauce with panch phoran & fresh coriander (*gf*)

ALUR METHI DIYE KOFTA PALONG SHAAK

potato & fresh fenugreek kofta
spiced tempered spinach (*gf, df*)

CHOLAR DAL

slow-cooked split chickpea lentils
tempering of mustard, nigella & coriander seeds (*gf, df*)

BENGALI PULAO & GARLIC NAAN



NILGIRI'S

FEAST OF INDIA

TASTING MENU | PESCATARIAN 75 PP

minimum order 2 guests, available for the entire table only

PAPPADUMS & DIPS

ENTRÉE

MACHER BHAPA

steamed fresh fish of the day | green onion chatni
black mustard, turmeric & coconut marinade (*gf, df*)

TANDOORI CHANAR CHAAT

house-made fresh paneer chaat
spiced chickpeas, medley of chutneys & spiced vermicelli (*gf*)

KORAISHUTIR SHINGARA

spiced potato & green peas samosas | tamarind chutney

MAINS

MACHER JHOL

baked fish of the day
mustard oil, nigella, tomato & fresh ginger sauce (*gf, df*)

CHINGRI MALAI

steamed banana prawns
coconut, chilli, ground cumin & coriander seed sauce (*gf, df*)

ALUR METHI DIYE KOFTA PALONG SHAAK

potato & fresh fenugreek kofta
spiced tempered spinach (*gf, df*)

CHOLAR DAL

slow-cooked split chickpea lentils
tempering of mustard, nigella & coriander seeds (*gf, df*)

BENGALI PULAO & GARLIC NAAN



NILGIRI'S

FEAST OF INDIA

TASTING MENU | with SEAFOOD 80 PP

minimum order 2 guests, available for the entire table only

PAPPADUMS & DIPS

ENTRÉE

MACHER BHAPA

steamed fresh fish of the day | green onion chatni
black mustard, turmeric & coconut marinade (*gf, df*)

DHAKAIYA SHUTA KABAB

tandoor-cooked lamb | bhurani
bengali garam masala & poppy seed crust (*gf, can be df*)

KABIRAJI CUTLET

tandoor-smoked chicken breast | mint chatni
ground garlic, peppercorn, cassia, clove & mustard oil marinade (*gf, df*)

KORAISHUTIR SHINGARA

spiced potato & green peas samosas | tamarind chutney

MAINS

MACHER JHOL

baked fish of the day
mustard oil, nigella, tomato & fresh ginger sauce (*gf, df*)

CHINGRI MALAI

steamed banana prawns
coconut, chilli, ground cumin & coriander seed sauce (*gf, df*)

SHUKTO

bengali-style seasonal vegetable korma
coconut, bay leaves, cassia & green cardamon (*gf, df*)

CHOLAR DAL

slow-cooked split chickpea lentils
tempering of mustard, nigella & coriander seeds (*gf, df*)

BENGALI PULAO & GARLIC NAAN



NILGIRI'S

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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 – byo wine only, corkage \$7.5 each per person

saturday & sunday – 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.

