

MENU

**food influenced by the Parsi & Anglo-Indian
communities of India...**

ENTRÉE

- MACHCHI NA KABAB (2 pcs)** **25**
oven-cooked fresh fish kababs rubbed with dhansak masala,
served with fresh coriander, ginger and palm vinegar chutney (*gf, df*)
- MASALA LAMB CUTLETS (2 pcs)** **24**
tandoor-cooked lamb cutlets in a worcestershire and black pepper
marinade, served with smoked capsicum chutney (*gf, df*)
- CHICKEN SAMOSA (2 pcs)** **18**
chicken tikka samosa with parsi garam masala, served with green
onion and tamarind chutney

ENTRÉE | VEGETARIAN

- MUTTAR NU SHAK ANE POORI (2 pcs)** **16**
spiced green peas with coconut, fresh ginger and green chillies,
served with wholemeal flour and besan pooris (*can be df*)
- ROAST KUMERA & PEPPER WATER** **15**
tandoor-smoked sweet potato, served with a classic anglo-indian
pepper and tamarind water (*gf, df*)
- NAVSARI BHEL** **15**
parsī-style street food | puffed rice, sev, and roasted chickpeas
tossed with fresh coconut chatni, pomegranate extract and hot & sour
chutney (*gf, df*)

MAINS

MACHCHI NU SAAS

38

parsi-style baked fresh fish fillets in a sauce with palm vinegar, ground chilli, coriander and cumin seeds (*gf, df*)

PRAWN MOLEE

38

anglo-indian version of the kerala classic | steamed australian king prawns in a coconut sauce with fresh ginger, curry leaves, green chillies and turmeric (*gf, df*)

DAK BUNGALOW CHICKEN

36

the british raj version of a bengali classic | oven-baked chicken breast in a sauce with mustard oil, caramelised onions, bay leaves, cassia and ground red chillies (*gf, can be df*)

KHARO GOS NO RAS SURATI

37

our version of a parsi wedding speciality | smoked lamb backstrap in a yoghurt and tomato sauce with black cardamom, cloves and ground cumin (*gf*)

RAILWAY GOAT

37

a legacy of the british raj | slow-cooked yearling goat with yoghurt, ground pepper, coriander seeds, fennel seeds, bay leaves and cinnamon (*gf*)

MURGH MAKHANI

38

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

available on request !

MAINS | VEGETARIAN

PANEER NU SHAK

34

house-made fresh paneer in a green herb and yoghurt sauce with parsi garam masala (*gf*)

BRINJAL MASALA

28

anglo-indian style baby eggplant in a sauce with tamarind, pepper, fried curry leaves and fresh ginger (*gf, df*)

BUTTERNUT FOOGATH

28

caramelised butternut pumpkin tossed with mustard seeds, fresh curry leaves and fresh coconut (*gf, df*)

GOBHI BATATA

28

cauliflower flowerets and potatoes, tossed with cumin seeds, tomatoes, fresh ginger and coriander leaves (*gf, df*)

MASOOR DAL

26

whole red lentils slow-cooked with palm sugar and tamarind, tempered with whole spices, fresh ginger, garlic, tomatoes and house-made GHEE!! (*gf, can be df*)

SIDES

PAPPADUMS & DIPS (*gf*) 14.5

BREADS & RICE

LACHCHA PARATHA 6.5
layered plain flour bread

METHI PARATHA 6.5
layered wholemeal bread with dried fenugreek leaves

PESHWARI NAAN 8
naan with dry fruits, coconut and pistachio

CHILLI, GARLIC & CHEESE NAAN 7.5

GARLIC NAAN 5.5

NAAN 5

TANDOORI ROTI 5

PARSI PULAO 6
spiced rice with caramelised onions and whole spices (*gf, df*)

STEAMED RICE (*gf, df*) 3.5

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

friday, 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.

