

ENTRÉE

MACHCHI NA KABAB (2 pcs, gf, df) 18
oven-cooked fresh fish kababs rubbed with dhansak masala | coriander, ginger & palm vinegar chutney

MASALA LAMB CUTLETS (2 pcs, gf, df) 20
tandoor-cooked lamb cutlets in a worcestershire & black pepper marinade | smoked capsicum chutney

CHICKEN SAMOSA (2 pcs) 15
chicken tikka samosa with parsi garam masala | green onion & tamarind chutney

ROAST KUMERA (2 pcs, gf, df) 12
tandoor-smoked sweet potato, served with a classic anglo-indian pepper & tamarind water

NAVSARI BHEL (gf, df) 12
parsī-style street food | puffed rice, sev & roasted chickpeas | fresh coconut chatni, pomegranate extract & hot & sour chutney served separately - TOSS & SERVE

BIRYANI (served with raita of the day)

CHICKEN BIRYANI (gf) 30
chettinad-style dish of chicken thigh & rice, dum-cooked | star anise, cassia, black pepper, curry leaves, mint & coriander

GOAT BIRYANI (gf) 30
chettinad-style slow-cooked goat & rice, dum-cooked | star anise, cassia, black pepper, curry leaves, mint & coriander

FISH BIRYANI (gf) 30
fish of the day & rice | star anise, peppercorn & biryani spices | dum-cooked

MAINS

MACHCHI NU SAAS (gf, df) 30
parsī-style baked fresh fish fillets in a sauce with palm vinegar, ground chilli, coriander & cumin seeds

PRAWN MOLEE (gf, df) 30
anglo-indian version of the kerala classic | steamed australian king prawns in a coconut sauce with fresh ginger, curry leaves, green chillies & turmeric

BUTTER CHICKEN (gf) 30
the nilgiri's version!!

CHICKEN TIKKA MASALA (gf, can be df) 28
tandoor-cooked chicken thigh | tomatoes, fresh chillies, garlic, ginger & lemon juice

DAK BUNGALOW CHICKEN (gf, can be df) 28
the british raj version of a bengali classic | oven-baked chicken breast in a sauce with mustard oil, caramelised onions, bay leaves, cassia & chillies

GOSHT ROGANJOSH (gf) 28
slow-cooked diced leg of lamb | yoghurt, kashmiri chillies & black cardamom sauce

KHARO GOS NO RAS SURATI (gf) 28
our version of a parsī wedding speciality | smoked lamb backstrap in a yoghurt and tomato sauce with black cardamom, cloves & ground cumin

RAILWAY GOAT (gf) 28
a legacy of the british raj | slow-cooked yearling goat with yoghurt, ground pepper, coriander seeds, fennel seeds, bay leaves & cinnamon

MAINS | VEGETARIAN

PALAK PANEER (gf) 28
house-made fresh paneer | pureed fresh garlic & asafoetida tempered spinach & fenugreek

PANEER MAKHANI (gf) 28
house-made fresh paneer | our famous makhani sauce

PANEER NU SHAK (gf) 28
house-made fresh paneer in a green herb & yoghurt sauce with parsi garam masala

BRINJAL MASALA (gf, df) 26
anglo-indian style baby eggplant in a sauce with tamarind, pepper, fried curry leaves & fresh ginger

BUTTERNUT FOOGATH (gf, df) 26
caramelised butternut pumpkin tossed with mustard seeds, fresh curry leaves & fresh coconut

GOBHI BATATA (gf, df) 26
cauliflower flowerets & potatoes, tossed with cumin seeds, tomatoes, fresh ginger & coriander leaves

MASOOR DAL (gf, can be df) 25
whole red lentils slow-cooked with palm sugar and tamarind, tempered with whole spices, fresh ginger, garlic, tomatoes & house-made GHEE!!

RICE & BREADS

LACHCHA PARATHA layered plain flour bread	6
METHI PARATHA layered wholemeal bread with dried fenugreek leaves	6
PESHWARI NAAN naan with dry fruits, coconut & pistachio	7.5
CHILLI, GARLIC & CHEESE NAAN	6.5
CHEESE NAAN	6
GARLIC NAAN	5
NAAN	4.5
TANDOORI ROTI	4.5
PARSI PULAO spiced rice with caramelised onions & whole spices	5
STEAMED RICE	3

SIDES

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

TIMINGS



RESTAURANT & TAKEAWAYS

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. we request that last
orders for dinner are placed at least 15 minutes
before close on all the days.

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

ORDERING ONLINE

to order online please visit

nilgiris.com.au/takeaway



SUMMER TAKEAWAY MENU

(influenced by the Parsi & Anglo-Indian
communities of India...)

9909 0063

3/283 military road
cremore

bookings@nilgiris.com.au
nilgiris.com.au

25* not out...