



MENU

winter menu influenced by Malvan & Kolhapur regions of Maharashtra

TO BEGIN

PAPPADUMS & HOUSE-MADE DIPS (gf) 16

ENTRÉE

MASALEDAAR MALVANI MAASÉ (2 pcs, gf, df) 28

fresh fillets of fish | black pepper & garlic marinade
oven-roasted | mint & green onion chutney

SUKHA KOKARU CHAAP (2 pcs, gf, df) 26

slow-braised lamb chops | caramelised onions, black cardamom & "dagad phool"
served with pickled onions

KOMBDI HIRVA MASALA (2 pcs, gf, df) 24

chicken thighs | fresh coriander, green chilli & ginger marinade
tandoor smoked | served with coconut & "kokum" sauce

ENTRÉE | VEGETARIAN

BATATA WADA ani MISAL (2 pcs, gf, df) 18

batter-fried potato patties, spiced with "goda masala"
served with sprouted mung "missal"

BHAJLELI PHUL GOBHI (2 pcs, gf, can be df) 16

tandoor-smoked cauliflower florets | mango yoghurt

BHAKARWADI SAMOSAS (2 pcs) 16

crisp golden samosas | spiced green peas, coconut, coriander leaves & fennel
"kokum", tamarind & palm sugar chutney

We operate in a kitchen that handles dairy, nuts, shellfish & gluten. Whilst we will take all due care to accommodate dietary needs, we cannot guarantee that there won't be traces of specific allergens in the food. We do not allow any food from outside to be consumed within the premises without prior notice. For special occasions & celebrations we can provide a dessert platter with sparklers. Should you still decide to byo cakes, cakeage will be \$4 per person.

sunday surcharge 5% | all credit, debit & eftpos card payments will incur a variable surcharge
tuesday to & thursday - fully licensed & byo wine only, corkage \$9.5 each per person | friday, saturday & sunday - fully licensed, no byo

MAINS

MALVANI KOLAMBI (gf, df)	45
oven-roasted south australian king prawns in a sauce with coconut, "kokum", star anise, fennel & black pepper	
TIKHAT RASSYATIL MAASÉ (gf, df)	44
fresh fish of the day fiery red chilli, cumin, fenugreek & tamarind "rassa"	
KOMBDI PANDHRA RASSA (gf, df)	38
oven-roasted chicken breast white pepper, sesame, cassia & green cardamom sauce	
MALVANI KOKARU RASSA (gf, df)	40
slow-cooked diced young lamb coconut sauce flavoured with black cumin & star anise	
KOLHAPURI GOAT KALVAN (gf, df)	42
dum-cooked diced yearling goat in a classic kolhapuri "tambda" masala sauce	
MURGH MAKHANI (gf)	42
butter chicken - <i>the nilgiri's version!!</i>	

MAINS | VEGETARIAN

KOLHAPURI ZANANIT PANEER (gf)	38
house-made paneer in sweet, sour & spicy sauce with tamarind, palm sugar & red chillies	
VANGYACHA BHARIT (gf, df)	32
fire-roasted mashed eggplant topped with caramelised ginger, tomatoes, coriander & green chillies	
MALVANI BHENDI (gf, df)	32
okra cooked with coconut, curry leaves & roast cashewnuts	
PALEBHAJI CHI AMTI (gf, df)	28
slow-cooked tur dal & tempered spinach with mustard seeds & asafoetida	

BREADS & RICE

ROTI	5	NAAN	5
leavened wholemeal flour flatbread		GARLIC NAAN	6
BHAKRI	6	CHILLI, GARLIC & CHEESE KULCHA	9
multigrain bread with rice flour		JEERA PULAO (gf, df)	6
METHI PARATHA	7	cumin-spiced basmati rice	
layered wholemeal bread with dried fenugreek leaves		STEAMED BASMATI RICE (gf, df)	3-5