

APPETIZER:

CASHEW FINGER 9

Cashew and walnut crumbed finger served with matching Chutney sauce (V, GF, DF)

CHICKPEA SANDEKO 8

Black chickpea sprouts Sandeko marinated in spices lemon and herbs (V, GF, DF)

POTATO LENTIL FURAUOLA 8

Potato, onion and Mix lentil Fritters W matching dipping sauce (V, GF, DF)

CHICKEN/ PORK/ VEG MOMO 10

Nepali herbs dumplings 6 Pieces

CHICKEN DRUMETTES BUTWAL (GF, DF) 10

Chicken drumettes and wings marinated in spicy herbs and Millet flour

SAUSAGE CHILLI (GF, DF) 12

Stir Fried Chicken sausage chilli Onion Capsicum sweet sour Sous

PRAWNS PANKO CRUMBED 12

4 Pieces Panko crumbed Prwans with Chutney

CHICKEN PAKORA 12

Deep Fried Chicken Thigh Fillet Pieces Dipped in Chickpea Flour Batter

GRILLED BATAI BUTTERFLIED (GF, DF) 15

Grilled whole Quail butterflied with matching Chutney

LIGHT MEALS

MOMO (NEPALI HERB DUMPLINGS) 12

Chicken Pork Green Banana (V)

Jhol or Chilli MOMO of your Choice extra \$3

MAMOSAS CHAT 12

Patato and peas filled dumplings with crushed blue peas (V)

KHAJA SET 18

Chana Chatpate, Chicken Chhoila, Aaloo Achar, Rice Flakes, Chicken Sausages (GF, DF)

CHOILA (SERVED COLD)

Marinated in Fresh Garlic, Ginger, Coriander Leaves and Mustard Oil

Chicken 14 Duck 18 Pulled Buffalo 18

CHOWMEIN 15

Stir-Fried Spaghetti with Vegetables or Chicken

THUKPA BOWL 15

Spaghetti in Vegetable Soup with Vegetables or Chicken

GOAT AND LAMB BHUTUWA 13

Stir-fried Goat and Lamb offal (Tripe, kidney, Heart, Liver)

MUTTON TAAS (GF, DF) 16

Pan Fried Diced mutton pieces and Puff Rice

CHICKEN CHILLI (GF, DF) 16

Chicken, Onion, Capsicum, Served with Rice Flakes

SEKUWA (SEKEKO POLEKO MASU) (GF,DF)

Grilled diced meat served with Rice flakes or steam rice

Lamb Sekuwa 19 Chicken Sekuwa 17 Pork Sekuwa 17

MAINS:

DAL, BHAT, TARAKARI SET (GF) 25

Chicken OR Lamb Curry, Rice, Daal and Aachar (Nepalese classic Lunch and Dinner)

NEPALSESE SPICED CURRIES (GF)

Chicken 18

Goat 21

Lamb 19

Pork 18

ORIGIN NEPAL SPICED SEAFOOD CURRIES (GF)

Barramundi 22

Salmon 22

Prawns, SQUID and Scallops 23

LAMB SAAG (GF) 22

Diced lamb and Spinach Curry

BEEF MINCE AND LENTIL CURRY 18

5 Star Ground Beef Cooked in herb spices and lentil Sauce

BEEF CURRY 19

Grass Fed Beef cooked in Coconut Cream

VEGETARIAN CURRIES

Potato, Dried Green Peas, Paneer or Mushroom 16

Black Chickpea and Potatoes 15

Spinach and Mushroom OR Paneer 16

Pressure Cooked Butternut Pumpkin 13

Black Eyed Bean, bamboo shoots and Potatoes 13

SWEET TREATS:

VANILLA KHEER 12

Rice pudding served with Vanila Ice-cream

GAJAR KO HALUWA (GF) 12

Carrot Puddings served with Ice cream

MANGO AND GINGER KULFI (GF) 12

Served with Gulab Jamun

VANILLA ICECREAM

Served with Gulab Jamun 12

SIDES:

PLAIN RICE 4

PULAO RICE 6

LENTIL 7

FLAT BREAD 3

GARLIC TOSSED BROCCOLI 6

CHIPS 8

WEDGES 9

ONION RINGS 9

