



This menu is in line with India's authentic food sharing culture. Dishes will arrive at your table as prepared.

चखना ► SNACKS
Okra Fries sliced ladies fingers fried in spiced batter, served with freshly smoked tomato chutney (gf).....8
Street Samosa Chaat crushed samosa topped with yogurt, sweet-tangy chutneys & crunchy noodles (n)8
Bhel Puri street superstar served on a cracker (n)9
Curry Chips w/ butter sauce, melted cheese, onion, coriander & mayo (n, gf)12
Wannabe Drumsticks (Lollipop) fried chicken nibbles w/ szechuan sauce13

छोटा ► SMALL DISHES
Amritsari Aloo Kulcha stuffed with spiced potato mash. Served w/ mint & onion chutney14
Pav Bhaaji spiced vegetable mash served w/ toasted butter buns15
Chilli Chicken deep fried crispy chicken pieces tossed in soy sauce, chilli, capsicum & onion18
Paneer Maska cottage cheese cutlets layered w/ spiced cream cheese & curry leaf chutney16
Keema Pav spiced lamb mince served w/ toasted butter buns17
Dahi Kabab spiced yogurt patties that melt in your mouth, knighted w/ sesame charcoal sauce (n, gf)18
Ghilafi Fish banana leaf wrapped steamed market fish (gf).....20

तंदूरी ► FROM THE TANDOOR *All our tandoor items are cooked fresh in a coal tandoor
Sabz Sheekh Kabab charcoal smoked vegetarian take on the traditional sheekh kababs, w/ spicy date & tamarind chutney (n).....16
Deccan Prawns South Indian spiced banana prawns, charred well on the right edges (gf).....20
Tandoori Chicken juicy on the bone; marinated in traditional Indian tandoori spices served w/ zesty green salad (gf)28
Malai Chicken yogurt, cashew paste, cream cheese marinated topped w/ jhol (n, gf)26
Lamb Chops charred by the tandoor but juicy inside. Soaked in lime, yogurt & dark spices served w/ masala fries (gf)28

बड़ा ► FROM THE POT
Bang Bang Butter Chicken our take on the famous star of every Indian menu (n, gf)26
Bade Miyan Chicken a centurian dish; tandoori roasted pieces simmered in a tangy yogurt based spicy gravy w/ fried egg (n, gf)....28
Dum Chicken subtle version of the famous Deccan 'Dum ka Chicken'. Cashew and yogurt based gravy. (n, gf)28
Vindaloo taking you back to the initial recipe. Tender lamb cooked in tamarind & rich spices to create that searing Goan curry (gf) ...32
Dry Goat Curry on the bone - slow cooked with dark spices in thick onion gravy (gf, n)30
Chepalu Curry market fish sautéed in a rich, tangy coconut gravy. Star of South India (gf)30
Daal Makhani simmered over 24 hours for deep, rich flavour (gf)26
Spinach Kofta soft, home made paneer and palak (spinach) kofta; sautéed in Varanasi style tangy khoya mixed gravy(n)28
Paneer Lagan cotton soft paneer filled w/ fresh khoa, fruits & nuts in a marriage of onion and tomato gravy (n)30
Achari Baingan eggplant tossed in a spicy pickle sauce (gf)28

उत्सव ► CHEF'S SPECIAL
Lahori Nihaari Shank from the bylanes of Old-Delhi, a royal star simmered for over 6 hours. Served w/ Khamiri naan36

बिरयानी ► BIRYANI
Lamb Biryani meat prepared in stock and yogurt. Layered and cooked in dum style with saffron flavoured basmati rice (gf)30

रोटी ► BREADS
Plain/ Butter Naan4
Garlic Naan5
Cheese Naan5
Cheese & Garlic Naan6
Khameeri Naan5
Rumali Roti6
Tandoori Roti4
Peshwari Naan (n).....6
Lacha Paratha6

ज़रूरी पक्ष ► SIDES
Premium Basmati Rice4
Zeera Rice5
Raita4
Onion Salad4
Kachumber Salad7
Poppadum4
Mint & Onion Chutney4
Tamarind Sauce3
Mixed Pickle/ Mango Chutney3

The story of 1947 eatery
Our story begins during the British Raj with Thomas Alter a keen explorer who travelled the depths of India to gather culinary treasures. During his travels, he collected recipes from the bustling streets of Delhi, the bazaars of Hyderabad, the shores of Goa, right through to the melting pot of Bombay.
As India woke up to its independence in 1947, Thomas migrated with nothing but his collection of recipes in tow searching for a new adventure, and descended to the land of the long white cloud - Aotearoa.
In 2016, during the construction boom of Auckland CBD, three friends discovered a buried notebook in Federal street under a construction site. The pages described an Imperial India like no other as Thomas' penned recipes came to life. They knew they had stumbled across a hidden gem.
1947 eatery is a result of Thomas' lifelong love of India's exotic flavours, diverse recipes and exquisite treasures. Come with us on a journey back to 1947.

We kindly request one bill per table.

We ensure extra care is taken to accomodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.

n = contains nuts | gf = gluten free | / = mild | // = medium | /// = hot

