



INDIA POST CARD



Starter to share with glass of Bandini Prosecco

Bhel Puri

Street superstar on a cracker (n)

Entrée (one pp) with glass of Spy Valley Riesling 2016

Lamb chops

Charred by the tandoor but juicy inside. Soaked in lime, yogurt and dark spices served w/ masala fries (gf)

OR

Malai Chicken

Yogurt, cashew paste, cream cheese marinated topped w/ jhol (n,gf)

Main (one pp) with glass of Turkey Flat Block Red 2017

Vindaloo

*taking you back to the initial recipe. Tender lamb cooked in tamarind & rich spices to create that searing Goan curry (gf)
OR*

Dum Chicken

subtle version of the famous Deccan 'Dum Ka Chicken'. Cashew and yogurt-based gravy. (n, gf)

OR

Spinach Kofta

soft, homemade paneer and palak (spinach) kofta; sautéed in Varanasi style tangy khoya mixed gravy (n)

All Mains served with Butter naan & Basmati rice to share

Dessert to share with glass of Campbells Rutherglen Muscat

Gulab Jamun

Translated very roughly as "Rose Fruits". Deep Fried Donuts made with khoya, paneer, flour, pistachio and saffron soaked in cardamom and rose scented syrup, served with coconut cream.

*\$55 pp *T & Cs apply *Subject to availability, min 2 people required*

**RESTAURANT
MONTH**



