



NUT-FREE

SNACKS

Okra Friess sliced ladies fingers fried in spiced batter, served with freshly smoked tomato chutney(gf).....	8
Wannabe Drumsticks (Lollipop) fried chicken nibbles w/szechuan sauce	13

SMALL DISHES

Amritsari Aloo Kulcha stuffed with spiced potato mash. Served w/ mint & onion chutney.....	14
Pav Bhaaji spiced vegetable mash served w/toasted butter buns.....	15
Chilli Chick deep fried crispy chicken pieces tossed in soy sauce ,chilli, capsicum & onion	18
Keema Pav spiced lamb mince served w/ toasted butter buns.....	17
Paneer Mask cottage cheese cutlets layered w/ spiced cream cheese & curry leaf chutney.....	16
Polli Fish locally sourced seasonal catch of the day, pan roasted w/our version of Kerala's 'meenpollichathu' sauce.....	21

FROM THE TANDOOR *All our tandoor items are cooked fresh in a coal tandoor

Deccan Prawns South Indian spiced banana prawns charred well on the right edges (gf)	20
Tandoori Chicken juicy on bone; marinated in traditional Indian tandoori spices served w/zesty green salad (gf).....	28
Lamb Chops charred by the tandoor but juicy inside. Soaked in lime, yogurt and dark spices served w/ masala fries (gf)	28

FROM THE POT

A Konkan Treat market fish cooked to perfection w/kokum, freshly ground coconut & homemade tamarind pulp (gf).....	30
Daal Makhan simmered over 24 hours for deep, rich flavour (gf)	26
Achari Baingan eggplant tossed in a spicy pickle sauce (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

CHEF'S SPECIAL

Lahori Nihaari Shank from the bylanes of Old-Delhi, a royal star simmered for over 6 hours. Served w/ Khameerinaan.....	36
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BIRYANI

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

Plain/Butter Naan	4
Garlic Naan	5
Cheese Naan	5
Cheese & Garlic Naan	6
Khameeri Naan	5
Rumali Roti	6
Tandoori Roti	4
Lacha Paratha	6

SIDES

Premium Basmati Rice	4
Zeera Rice	5
Raita	4
Onion Salad	4
Kachumber Salad	7
Poppadum	4
Mint & Onion Chutney	4
Tamarind Sauce	3
Mixed Pickle / Mango chutney	3

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 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 Tom's penned recipes came to life. They knew they had stumbled across a hidden gem.

1947 eatery is a result of Tom's lifelong love of India's exotic flavours, diverse recipes and hidden treasures. Come with us on a journey back to 1947.

