



## Starters

<b>Tacos</b> <i>Taco bread with salsa, chili tomato cream and</i> Chicken Choila or Crispy (Sandheko) corn	DF	18
<b>Lemon Pepper Calamari</b> <i>Golden crisp lemon pepper calamari with garlic and chilli</i>	GF/DF	18
<b>Lasuni Butter mushrooms</b> <i>Pan-fried button mushrooms with garlic and butter</i>	GF/DFO	16
<b>Malekhu Style Fish</b> <i>Malekhu spiced &amp; marinated crispy ling fish fillets</i>	GF/DF	18
<b>Sekuwa skewers</b> <i>Chargrill cooked skewers with onion &amp; capsicum</i> Chicken Lamb Chop Jwano (Thyme) Fish <i>Add chips \$7</i>	GF/DF	22
<b>Chicken Lollipops</b> <i>Deep fried chicken lollipops tossed in BBQ rum sauce</i>	GF/DF	18
<b>Poleko Makai Ghoga</b> <i>Honey &amp; Szechuan masala marinated whole corn</i>	GF/DFO	12
<b>Twakka Sandheko Makai</b> <i>Crispy battered corn mixed with onion, garlic, ginger, lemon &amp; Nepalese spices</i>	GF/DF	15
<i>*Malekhu - place in Nepal</i> <i>*Makai - corn</i>		

## Kid's corner

<b>Chicken nuggets and chips</b>	11
<b>Kids burger (chicken/beef) with chips</b>	11

## Burgers

### Veggie Burger

*Homemade veg patty, lettuce, tomato, tomato relish & aioli on milk bun with chips*

18

### Chicken Burger

*Pan-fried chicken Maryland fillet, lettuce, tomato, bacon, aioli & siracha on milk bun with chips*

18

### 100% Beef Burger

*180 gm beef sirloin patty, lettuce, tomato, bacon, mustard & aioli on milk bun with chips*

18

## Salads

### Cous-Cous Salad

GF/DF

18

*Cous-cous pearls, tomato, onion, cucumber, parsley with lemon vinaigrette dressing*

Add: Pan-fried Salmon fillet

\$14

Crispy Calamari

\$10

### Nepalese Lamb Salad

GF/DF

24

*Pickled & Nepalese marinated lamb chops cooked on chargrill with roasted pumpkin, carrot, potato, onion, sesame seed & chili mustard dressing*

## Momos

### Steamed Momos 6pcs/12pcs

12/20

*Nepalese style steamed dumplings served with homemade tomato chutney*

Veg Paneer

Chicken

Buffalo

### Fried Momos 6pcs/12pcs

13/21

*Nepalese style dumplings deep-fried, served with homemade tomato chutney*

Veg Paneer

Chicken

Buffalo

### Dirty Chili Momos 6pcs/12pcs

15/23

*Deep-fried dumplings tossed with onion, capsicum and home-made chili sauce*

Veg Paneer

Chicken

Buffalo

*\*Additional charge for extra pickle 50 cent*

## Nepalese Thali (from 5pm)

(No customization on set, no top up)

*Basmati rice, daal (lentil soup), seasonal mix veg curry, raita saag (choy), sandheko gundruk, tomato chutney, raita, papadum, fresh carrot, cucumber, onion & ghee*

Veg (Rajma Paneer curry)

\$27

Non-veg (Mutton and chicken curry)

\$32

*Add extra bowl of rice \$3*

*\*Gundruk - fermented green veggies*





## Nepalese Mains

<b>Malekhu Style Fish and Chips</b>	<b>GF/DF</b>	<b>\$23</b>
<i>Malekhu spiced &amp; marinated crispy ling fish fillets with chips &amp; salad</i>		
<b>Gurkha Soup</b>		<b>\$22</b>
<i>Himalayan spice infused authentic soup with combination of thin noodles, vegetables &amp; lamb dumplings</i>		
<b>Chowmein</b>	<b>DF</b>	
<i>Nepalese style stir-fried noodles with mix wok veggies</i>		
Veg		\$17
Chicken		\$22
<b>Chicken Chili</b>	<b>DF</b>	<b>\$23</b>
<i>Premium diced and deep-fried chicken tossed with onion, capsicum in homemade chili sauce</i>		
<b>Chicken Chhoila set</b>	<b>GF/DF</b>	<b>\$17</b>
<i>Himalayan raw spice infused smoky chicken mixed with ginger, garlic, spring onion, coriander, fresh chopped chili and Nepalese spices served with carrot cucumber, furandana (beaten rice snack)</i>		
<b>Hans ko chhoila (w bone) set</b>	<b>GF/DF</b>	<b>\$20</b>
<i>Himalayan raw spice infused duck (w bone) mixed with ginger, garlic, spring onion, coriander, fresh chopped chili and Nepalese spices served with carrot cucumber, sandheko bhatmas (soybean), furandana &amp; tomato chutney</i>		
<b>Bhuttan set</b>	<b>GF/DF</b>	<b>\$22</b>
<i>Boiled &amp; pan-fried goat giblets with onion &amp; Nepalese spices served with sandheko bhatmas (soybean), carrot, cucumber, beaten rice, rice puff and aloo bhujia (potato snack)</i>		

**BURNT ENDS****14**

Brisket offcuts cooked with Caroline sauce

**BEEF BRISKET****25**

18 hours slow-cooked brisket served with coleslaw with dinner roll

**PORK RIBS****34**

Slow cooked baby pork ribs served with coleslaw and Dinner roll

**MEAT PLATTER****33**

Half pork ribs, grilled chicken & beef brisket served with coleslaw and Dinner roll

**BRISKET BURGER****20**

Slow cooked brisket slices, Coleslaw, Pickles & Caroline Sauce on Milk Bun served with Chips

**FISH & CHIPS****20**

Beer battered flathead fish served with chips & salad

**CHICKEN SCHNITZEL** **23**

Golden crisp panko crumbed chicken breast, Served with potato chips, gravy & salad

*\*Specials are subject to availability*