

JAVITRI

Modern Indian Kitchen



Cuisine Philosophy

It is contemporary, modern and progressive Indian food which takes us on culinary tour of India. Carefully paired flavors, fine art of plating represents the new era of modern Indian cuisine. We are taking this opportunity to introduce the progressive form of Indian food with the twist of temperature, harmony of flavours and exclusive presentation of the food. There is a thought devoted to execute each and every plate, minute detailing is offered to elevate the traditional inspiration. There is a modern approach to the traditional delicacies which enhance the level of cuisine. There is an introduction of western ingredients like truffle oil, granola, and Goat cheese which mingle with appropriate flavors on the plate to deliver the best culinary experience. This is an endeavor to replace rustic Indian flavours with delicate and subtle palate. This is a modified Indian food which is nutritionally balanced. Cooking techniques like sous vide, confit, dehydrating which are very uncommon in Indian cuisine have been logically used to derive the best results. It is a modern flair of newly discovered flavours with global inspiration.

The basic idea behind this concept is to break the stereotype thoughts about Indian food presentation; it's an attempt to make it more sophisticated with logical alignment of flavours.



Appetizers

Green pea, spinach and granola tikki (vegetarian)	16.90
tandoori cottage cheese, sweet yoghurt, tamarind pipette, pea powder, cranberry- ginger chutney	
Tikki assiette (vegan /gf)	15.90
pan seared patties of different flavours - cauliflower and raisins, corn and kale, chick pea and sesame	
Southern Indian crab cakes	17.90
blue swimmer panko crab cakes, mango chutney; cucumber, puffed lentil chat, beetroot-cumin coulis	
Baked tamarind and ginger oysters	20.90
dried ginger dust, puffed masala quinoa and lemon bundle	
Fen nel smoked tandoori salmon	18.90
fennel-mustard marinade, smoked honey, turmeric potato rostie, shallot- raisin yoghurt, smoked salmon roe	
Chicken tikka variations	17.90
trio flavored - basil and coconut; saffron and chia seeds; dried tomatoes, cumin, pine nuts; dates and dill raita, red pineapple rosettes	
Red pepper and walnut chicken	16.90
Amritsari chickpea masala, aloo tikki chat, tangy red pepper and onion relish, curry leaf oil	
Lamb three ways	18.90
dukkah spiced tandoori lamb chop, lamb seekh kebab, lamb and mint tikki, saffron tomato upma	



Main courses

Cottage cheese and green pea lasagne (vegetarian)	23.90
masala couscous, tomato makhni, mint coulis, black sesame seeds, carrot ginger relish	
Edamame, ginger and apricot fritter (vegan / gf)	26.90
Stir fried vegetables, coconut and mustard curry, crisp rice vermicelli	
Kadhai shrimps and calamari parcel	28.90
golden baked shrimp calamari parcel; bell pepper, lemon moilee; kale-cashew khichadi	
Malabar spiced seafood stew	29.90
south Indian spiced shrimps, corn tikki; toasted almonds, snow pea tendrils, steamed basmati rice	
Clove smoked tandoori lamb chops	34.90
creamy coconut mint rice, roganjosh sauce, lamb kheema, pistachio fennel crust, caraway seed short dough	
Lamb shank korma	29.90
spinach, raisin masala freekeh; lamb fritter, coconut snow, truffle ghee, sweet potato crisp	
Tandoor glazed mustard honey chicken	27.90
stir fried spinach and potato, saffron and prune raita, Purple potato wafer, onion and poppy seed curry	
Butter chicken	26.90
charcoal smoked chicken roulade, makhni butter, mint laccha paratha	
Goan beef vindaloo	35.90
slow cooked black angus fillet; stir fried beef, pickle spiced potato, asparagus, vindaloo sauce	



Accompaniments

Dal tadka	15.90
cumin, shallots and garlic tempered mixed lentils	
Dal makhni	17.90
overnight simmered black lentils cooked with tomato, spices and butter	
Papadum basket	6.90
assorted papadum served with date and tamarind chutney	
Pickle assiette	7.90
homemade sweet mango, eggplant and capsicum, pineapple and raisins	
Tadka dahi	9.90
whole spices and garlic tempered creamy hung yoghurt	

Raita

Mixed berries and roasted cumin	5.90
Cucumber, dill and raisin	4.90
Pineapple, avocado and mint	5.90

Rice Selection

Tarkari dum biryani	22.90
seasonal vegetables, aromatic spices, long grain basmati rice, fennel flaky crust	
Hyderabadi Dum lamb/ chicken biryani	25.90/23.90
overnight marinated tender meat, aromatic spices, fragrant basmati rice, flaky crust	
Saffron and cottage cheese pulao	8.90
Edamame and golden cashewnut pulao	8.90
Steamed rice	5.90



Specialty breads

Tomato pesto and basil laccha paratha	4.90
Cheese naan	5.90
Masala goat cheese and green pea kulcha	5.90
Cottage cheese, mint and raisin kulcha	5.90
Spring onion and potato kulcha	4.90
Saffron and chia seed laccha naan	4.90
Garlic and chilli naan	4.90
Truffle ghee naan	5.90
Peshawari naan	5.90
Butter naan	4.90
Tandoori roti	4.90

Desserts

Baked saffron lassi	15.90
Yoghurt and saffron cannolo, raspberry milk buttons, basil infused mixed berries	
Kulfi three ways	16.90
White chocolate and rosemary, candied rose petals and green cardamom, Toblerone and baileys cream	
Carrot, maple and cardamom pudding (vegan / gf)	15.90
Raisins, almond and cinnamon coins, carrot cinnamon granules	
Chocolate Tsunami	20.90
Dark chocolate, fennel and orange brownie; milk chocolate, coconut, poppy seeds cigar White chocolate pan kulfi, nutella kalakand lukmi, chocolate rabdi	
Double decker gulab jamun tart	16.90
Caramel milk solids, seven spices infused golden milk dumplings, cinnamon ice cream, spiced syrup pipettes	



Glossary

TIKKI - A small patty or a croquette.

ASSIETTE - A plate containing same food item prepared in different ways.

CHAT - Raw fruits or vegetables mixed together with spices.

DUKKAH - A condiment of African origin consisting of nuts, herbs and spices.

UPMA - Thick porridge prepared with dry roasted samolina and vegetables.

TAWA - A griddle.

MAKHNI - A tomato and butter based smooth Indian curry.

KADHAI - Stir fry.

MOILEE - A coconut based seafood curry from Kerela, India.

KHICHADI - A dish prepared by cooking rice and lentils with vegetables and spices.

MALABAR - The northern coastal region in the state of Kerela, India.

ROGAN JOSH - A curry prepared with clarified butter and Kashmiri chilli.

KHEEMA - Minced meat.

KORMA - A yoghurt based meat or vegetable curry from the erstwhile princely state of Hyderabad in India.

FREEKEH - A cereal of North African origin made with green durum wheat.

TANDOOR - An Indian clay oven.

RAITA - An Indian condiment prepared with yoghurt and raw/cooked vegetables/fruits.

ROULADE - A dish made with stuffed rolled meat.

LACCHA PARATHA - Flaky bread prepared with wheat flour, cooked in a clay oven.

VINDALOO SAUCE - A dried chilli and vinegar based sauce of Goan-Portugese origin.

TADKA - Tempering with spices.

TARKARI - Melange of vegetables.

CANNOLO - A fried or baked pastry case.

LUKMI - A fried short dough with sweet or savoury filling.

DUM - Centuries old cooking technique which involves trapping the food flavours by sealing the cooking utensil with soft dough.

PULAO - A rice preparation.

KULCHA - Soft, stuffed Indian bread prepared with refined flour and cooked in a clay oven.

GHEE - Clarified butter.

LASSI - A churned beverage with yoghurt and sugar base, occasionally flavoured with fruits.

KULFI - An Indian frozen dairy dessert.

KALAKAND - An Indian sweet cake prepared with milk solids and sugar.

GULAB JAMUN - A milk solids based Indian sweet.



Water

Apani Still Water (700ml)	9
Apani Sparkling Water (700ml)	9.5
Tonic Water	5
Soda Water	5

Soft Drink (330mL)

Coca-Cola / Diet Coke / Coke Zero / Sprite	6
Ginger Ale	
Ginger Beer	

Coffee & Tea

Espresso coffee selections	5
LMDT loose leaf tea selections	

Beer

Cascade Premium Light	Tasmania	8
James Boag's Lager	Tasmania	8.5
Hahn Super Dry	Sydney	10
James Squire Golden Ale	Adelaide	11
Stone & Wood Pacific Ale	Adelaide Hills	12
Coopers Pale Ale	Adelaide	9
Lord Nelson 3 Sheets Pale Ale	Sydney	12
Kingfisher Lager	Mclaren Vale	10

Cider

Hill Apple Cider	Adelaide Hills	10
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Cocktail Classics

Champagne Cocktail		22
Martini (select your gin / vodka)		18++
Bloody Mary		18
Caipiroska		15
Cosmopolitan		15

Cocktail International

Banaras	bombay sapphire, beetle leaf, lime, soda, tonic	
Roh	bombay sapphire, cucumber, mint, lime, cumin	
Kaapi Martini	smirnoff, espresso shot, himalayan honey, pinch of salt	17

Non-alcoholic Beverages

Kokum Sharbat	Kokum, Soda Water, Simple Syrup	
Modinagar Shikanji	Lemon, Simple Syrup, Salt, Jalapeno Brine	12

Request Your Favourite Cocktail

Wine List

Sparkle

		Gl	Btl
2018	Harvest Blanc de Blancs		52
Nv	Veuve d'argent Cuvée Prestige Blanc de Blancs Brut	12	60
Nv	Bleasdale Sparkling Shiraz	13	65
Nv	Levrier Sparkling Meslier Brut Rose		90
Nv	Achilles Princier Champagne	25	135

White

2018	Groom Sauvignon Blanc		52
2017	Golden Child Fume Blanc		65
2018	Leabrook Estate Sauvignon Blanc		70
2018	Corduoy Watervale Riesling	11	55
2016	Poonawatta Eden Off Dry Riesling		75
2018	Matriarch and Rogue Watervale Riesling		70
2010	Gatt High End Riesling		90
2018	Wangolina Gruner Veltliner		70
2017	Primo Estate Joseph Pinot Grigio d'elena		75
2017	Wangolina Semillon		80
2018	Unico Zelo Jade & Jasper Fiano	11	52
2016	Battle Of Bosworth Chardonnay		70
2017	Vasse Felix Filius' Chardonnay		75
2017	Save Our Souls Chardonnay	12	58



Rose

		Gl	Btl
2017 Spinifex Rose	Barossa Valley		75
2018 Atze's Corner Rosé	Barossa Valley	13	65

Red

2017 Mac Forbes Pinot Noir	Yarra Valley	13	65
2017 Paringa Peninsula Pinot Noir	Mornington Peninsula		70
2017 Cirillo Estate 'Vincent' Grenache	Barossa Valley		70
2016 John Duval Plexus Gsm	Barossa Valley		99
2014 Dell'uva Wines Graciano	Barossa Valley	13	65
2014 Dandelion Damsel Of The Barossa Merlot	Barossa Valley		70
2017 Dilettantes Sangiovese	Clare Valley	11	50
2017 Lobohtol Road Shiraz	Adelaide Hills	12	58
2016 First Drop 2% Shiraz	Barossa Valley		85
2016 Wangolina 'Spectrum' Syrah'	Mt. Benson		145
2012 Poonawatta 1880 Shiraz	Eden Valley		160
2006 Rojomoma Red Art Shiraz Celler Release	Barossa Valley		105
2014 Levrier Anubis Cabernet Sauvignon	Eden Valley		125
2016 Jim Barry Cover Drive Cabernet Sauvignon	Clare Valley	13	65
2015 Ottelia Cabernet Sauvignon	Coonawara		75
2016 Wangolina Cabernet Sauvignon	Mt. Benson		70

Aperitif

Aperol			60ml
Campari			12
Pimm's No.1 Cup			12

Gin

Bombay Sapphire	London		30ml
Ounce Gin	Adelaide		10
Gordon's	London		12
			9

Vodka

Smirnoff	Russia		30ml
Grey Goose	France		10
			12



Specialty Mixers (200ml) 5

Santa Vittoria Soda Water

Santa Vittoria Indian Tonic

Santa Vittoria Ginger Ale

Vermouth (Dry) 30ml

Cinzano Italy 8

Tequila 30ml

Jose Cuervo Blanco Mexico 9

Jose Cuervo Gold Mexico 11

Fortified

Niepoort Ruby Portugal 12

Cognac 30ml

Hennessy Vsop Cognac 15

Single Malt

Laphroaig 25yo Islay Robust & Smoky 25

Glenfiddich 18yo Speyside Light & Grassy 16

Blended

Ballentine's Finest 9

Johnnie Walker Black Label 12

Bourbon & Tennessee

Jim Beam Bourbon 9

Jack Daniel's Old No. 7 Tennessee 8

Rum

Bacardi Carta Blanca 9

The Kraken Black Spiced Rum 12

Corkage (750ml bottle of wine) 22



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