

Saffron Tasting Menu (3 courses)

54.90 per person

(minimum 2 people)

Our chef, has especially designed these tasting menus to offer the utmost dining experience at Saffron. Each dish is carefully chosen to create a desirable balance of aromatic fragrances, towards each mild, medium, spicy, and hot dishes. A necessity of condiments are added to further relish the complexity of the flavours. This adaptation, emulates the Indian customary, on the way food is being prepared and eaten back in India. It is highly recommended, to our new guests and for our regular patrons.

Chef's choice of two entrées, four mains served with rice, raitha, pickle, bread, pappadom and one dessert

entrée

Saffron Lamb Cutlet (2 pieces)    13.90

Tender lamb cutlets infused with yoghurt, cumin powder, ginger and mustard oil and baked to perfection

Kashmiri Chicken Tikka (2 pieces)   8.00

Infused in a tasty blend of kashmiri chilli powder yoghurt, mustard oil and rose petal garam masala

Murg Malai Kebab (2 pieces)  8.00

Exquisite cardamom flavoured chicken tenderloin marinated with cream, cashew nut & white pepper

Chicken 65 (4 pieces)   7.50

Chicken pieces infused with chilli, lime juice, ginger & garlic paste and shallow fried

Prawn Varuval (2 pieces)    11.90

Local tiger prawns marinated in a mouthwatering combination of garlic chillis, turmeric and lime juice

Aloo Bonda (2 pieces)    7.50

Spiced potato dumpling dipped in a besan flour batter

Vegetable and Cashew Samosas (2 pieces)  8.00

Pastry pockets filled with mixed vegetables and cashews

Paneer Pakora (6 pieces)   7.50

Indian cottage cheese dipped in chickpea flour batter and shallow fried

Breads

Butter naan 6.90

Garlic naan 7.90

Onion & cheese naan 8.50

Cheese & garlic naan 8.50

Kashmiri naan 8.90

Tandoori roti (whole meal) 6.00

Malaysian roti 6.00

Rice

Steamed white jasmine rice (per person) (please ask wait staff for re- fill) 4.00

Fragrant saffron pulao (basmathi rice) 7.90

Spicy chicken - fried rice 19.90
(steamed rice tossed with egg, onion, green capsicums and spices)

mains from the land

(\$24.90 each)

Saffron Butter Chicken    

Our signature dish, silky tomato and rich cashew based sauce finished with garam masala and sundried fenugreek leaves

Pepper Chicken Chettinad     

Simmered in browned onions, tomato puree, coconut and infused with an exquisite blend of chettinad spices

Kaju Murgh 

Tandoori cooked malai kebab infused in a mild nutty cream based sauce, flavoured with roasted cardamom powder, finished with fried cashew nuts

Mirapakai Kodi (Andhra Chilli Chicken)      

A fiery preparation of chicken saute with green chillies, curry leaves and onions - an andhra specialty

Hydrabadi Goat Curry (with Bone)    

Goat on the bone simmered in a delicious blend of caramelized onions, cashews, tomatoes, green chillies, ground coriander, garam masala and curry leaves

Lamb Korma 

Smooth curry with cashew paste, coconut and onion finished with desi ghee

Lamb Roganjosh     

Boneless lamb simmered with a delicious blend of caramelized onions, ripe tomato puree, kashmiri chillies and garam masala

Malabar Beef Curry    

A spicy beef curry straight from the heart of kerala, cooked in an aromatic blend of spices, fresh tomato, onion paste and coconut milk

Beef Vindaloo       

One of India's most famous hot and sour goan curry

Sides

Cucumber raitha 3.90

(a refreshing natural yoghurt condiment to accompany hot dishes)

Indian flag dips 9.00

(tomato, mint chutney & raitha)

Pappadom 4.90

Chutney (each) 4.00

(tomato/mint /sweet mango)

Homemade hot lime pickle 4.00



Gluten Free



Dairy Free



Nut Free



Vegan



Vegan Option



Hot



Medium



Mild

We encourage patrons with food allergies or other dietary requirements to please inform their service attendant prior to ordering. We will endeavor to accommodate your dietary need, however Saffron is unable to cater for diners with life threatening food allergies.

One bill per table. Prices inclusive of gst. Prices are subject to change without notice.

All our meats are halal certified.

saffron

mains from the garden

(each \$20.90)

Paneer Butter Masala ^{GF} 🌶️

Indian cottage cheese simmered in a rich cashew based tomato sauce finished with desi ghee

Mix Vegetable Curry ^{GF} ^{VO} 🌶️

Vegetable pieces simmered in a luscious tomato, cream and cashew sauce finished with fresh coriander leaves

Chettinad Mushroom Pepper Fry ^{GF} ^{DF} ^V 🌶️🌶️

Delicious mushroom tossed with onion and tomato based masala and roasted fennel and black pepper powder and finished with fresh curry leaves

Eggplant and Chick Pea Masala ^{GF} ^{VO} 🌶️🌶️

Locally grown eggplant and chickpeas, tossed with onion and tomato based masala sauce and finished with desi ghee

Pumpkin Kara Kari ^{GF} ^{NF} ^{DF} ^V 🌶️

Coolinga pumpkin cubes tossed with onions, mustard seeds, dried coconut and curry leaves

Madras Potato ^{GF} ^{NF} ^{DF} ^V 🌶️🌶️

Chat potato tossed with onion, channa dhal, mustard seeds, turmeric and chill with fresh curry leaves

Snake Beans Poriyal ^{GF} ^{NF} ^{DF} ^V 🌶️

Humpty Doo harvest snake beans tossed with dry chilli, red lentils onions, mustard seeds and fresh coconut

Dhal & Tadka ^{GF} ^{NF} ^{DF} ^{VO}

Hearty and nourishing yellow lentils, cooked with tomatoes and finished with fresh curry leaves and coriander.

Paneer & Keerai Kadayal ^{GF} ^{NF} ^V 🌶️

Locally grown fresh Asian spinach leaves tossed with cottage cheese, garlic, onions, tomatoes, channa dal and mustard seeds

We are Proud to work with
Local Farmer

Va & Muy
Veg farm Humpty Doo



We are proud to use
Humpty Doo Barramundi in Our Menu

Dan & Richard
from Humpty Doo Barramundi Farm



mains from the ocean

(each \$29.90)

Saffron is proud to announce that we support the NT's seafood industry. All our seafood's are locally caught not imported!



We are honored to use the NT support caught logo!!!

Humpty Doo Barramundi Mooli (kerala style) ^{NF}

Humpty Doo Barramundi fillets poached in ginger, turmeric and coconut milk infused with an exquisite blend of delicious kerala spices

Humpty Doo Barramundi Masala ^{GF} 🌶️🌶️

Lightly fried Territory famous fish infused in a delicious blend of ginger, garlic, fresh lime juice and chilli, then tossed with masala sauce

Humpty Doo Barramundi Varuval ^{GF} ^{NF} ^{DF} 🌶️🌶️

Territory famous barramundi marinated with fresh lime juice chilli, turmeric, ginger and garlic, rice flour and shallow fried

Humpty Doo Barramundi Curry (madras style) ^{GF} ^{NF} ^{DF} 🌶️🌶️

Local barramundi fillets cooked in tomatoes, chilli tamarind, tempered with mustard and fenugreek seeds and enhanced with fresh curry leaves

Madras Prawn Curry ^{GF} ^{NF} ^{DF} 🌶️🌶️

Local banana prawns simmered in a tamarind and tomato based curry and aromatized with freshly ground spices

Prawn Pepper Masala ^{GF} ^{NF} ^{DF} 🌶️🌶️🌶️

Succulent local banana prawns tossed with onion, capsicum and tomato based masala sauce finished with fresh curry leaves and crushed black pepper

kidz menu

Sweet Potato Chips 12.90

Crunchy sweet potato chips seasoned and lightly fry golden brown

Nutella Naan 9.90

Indian bread cooked with tandoori oven and spread with nutella and nuts

Mini Baby Vegetables Samosa (6 pieces) 9.90

Mixed vegetables wrapped in pastry

Mini Baby Spring Rolls (6 pieces) 9.90

Mixed vegetables wrapped in pastry

Kidz Paneer Pakora 9.90

Homemade indian cheese dip in a besan flour batter

Kidz Fried Rice With Nuts 16.90

Fried rice toss with pieces of chicken and nuts

Kidz Cheese Naan 7.50

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