

SURUWAT/ENTRÉE

MOMO (Dumplings): 5 pieces of traditional Nepalese style dumplings with choice of vegetables or chicken. Served with salad and homemade tomato chutney. \$8.50

Choila(marinated lamb) (GF): Tender lamb marinated in ginger garlic, and tossed with tomatoes, onion, fresh lemon juice and coriander. \$10.50

Calamari rings: Calamari stir fried in exotic tomato sauce, mixed with fresh spring onion and coriander. \$11.50

Samosa: curry puffs made of potatoes, fresh spring onion and coriander wrapped in pastry, served with delicious chutney. \$7.50

Special sharing platters:

Meat platter (\$19 for 2 people/\$38 for 4 people): combination of meat dumplings, chicken sakuwa, tossed lamb choila and BBQ mushrooms served with different Nepalese dips.

Vegetarian platter (\$16 for 2 people/\$32 for 4 people): combination of samosa, vegetable pakora, BBQ mushroom and vegetable rings served with different Nepalese dips.

Seafood platter (\$21 for 2 people/\$42 for 4 people): Combination of Grilled fish, Garlic prawn, Panfried calamari with spice and scallops.

Nepalese Main course:

Lamb cutlets (GF): Marinated lamb cutlets in yogurt, garlic, ginger, fresh coriander and mixed spices. Served with rice and yogurt. \$22

Stir fried Mushroom & ginger lamb/beef/chicken: cooked with ginger and mushroom with seasonal vegetables in Nepalese spices. \$17.50

Khasiko masu (goat curry)(GF): House special, traditionally cooked diced goat. \$18.50

Chicken chilli: crispy battered chicken tossed with capsicum, onion, garlic, fresh coriander and spring onion with soya chilli sauce.

19.50

Mushroom & ginger chicken: stir fried chicken with ginger and mushroom with seasonal vegetables in Nepalese spices

18.50

Crispy skin salmon: with spinach, roasted potatoes, fennel, pickled red pepper and Brava sauce 20.50

Fish curry: a tasty fish curry, cooked village style served in a thick sauce

19.00

Chicken lollipop: fried chicken wings marinated with Nepalese herbs and spices served with homemade tomato pickle.

12.00

Stir fried beef and vegetables: flavoured with traditional herb and spices.

16.50

Lamb curry: cooked with capsicum, cumin, mustard seed, curry leaves, garlic, ginger, tomatoes & coconut based sauce.

19.00

Goat ko Pulao: traditional royale dish from Kathmandu. This is an aromatic rice dish with the rich flavours of goat meat, herbs & spices served with cucumber yogurt.

19.00

Prawn curry: king prawns cooked in traditional Nepalese curry style

20.00

Palungo ko saag: spinach sautéed with ginger, garlic and other spices

12.00

Eggplant curry: delicious eggplant pan-fried with onions, tomatoes and served in a thick spicy sauce. 15.50

Aloo channa: potatoes and chickpeas in curry sauce
13.00

Mixed daal: combination of different lentils prepared with spice & often eaten as a compliment to rice or Nepalese bread.
10.00

Puri: special deep fried soft flour bread
6.00

Desserts :

Kheer: Nepalese rice pudding cooked in milk with delicious sweet spices
6.00

Lalmon: sweet balls of delight made from milk and flour the rested in sugar syrup
6.00

Open every Thursday/Friday and Saturday night for dinner.

Khukrako masu (chicken curry) (GF): Tender pieces of chicken cooked with authentic Nepalese way, finished with fresh coriander. \$17.00

Chicken cream (GF): chicken cooked in a creamy sauce with a hint of butter, ginger and garlic. \$18.00

Dal Bhat Masu Tarkari (Nepalese Thali): Combination of dal (lentil soup), Bhat (rice), masu (chicken or goat curry), house made chutney and tossed saag (*wilted spinach). served with Pappadum's. \$21.00

Sekuwa (GF): marinated chicken cooked perfectly until tender and juicy. Served on a sizzling plate with Nepalese mix yogurt and curry sauce on the side. \$22.50

Nepalese style of chow Mein: stir fried noodles cooked with a choice of chicken or beef with mix vegetables, tossed in lemon herbs and soy sauce. \$17.00

Beef curry (goru ko masu): Diced beef cooked in Nepalese style of curry sauce with onion tomatoes cumin, coriander. \$17.00

Sides: Steamed vegetables: \$4.00

Rice: Steamed rice \$4.50/Buttered rice \$5.00/ saffron rice \$5.00/

Chicken fried rice \$12.00

Breads/Roti

Fluffy Turkish bread \$4.50

Garlic roti \$5.50

Plain roti \$4.50