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Entrée

Chicken Momo (6pcs)

9.50

Minced chicken wrapped in pastry, steam cooked and served with tomato and sesame seed achar (Sauce).

Vegetarian Momo (6pcs) (Vegan)

9

Mixed vegetables wrapped in pastry, steam cooked and served with tomato and sesame seed achar (Sauce).

Chicken Chhoila Sandheko (Gluten Free, Dairy Free)

13

Chicken marinated with traditional Nepali spices and garnished with a combination of timbur(Szechuan Pepper), turmeric, ginger and garlic laced together with mustard oil and a hint of coriander and spring onions.

Mushroom Chhoila Sandheko (Gluten Free, Vegan)

12

Fresh roasted mushrooms delicately cooked with fresh herbs, the zest of fresh lemon, spring onion, tomato, capsicum and altogether infused with traditional Nepalese spices.

Phulaura (Vegan)

9.50

Traditional crispy golden patties combined with seasoned vegetables, warmed with bahra masala spices and served with a mint and yoghurt sauce.

Samosa (Vegetarian)

10

Crispy pastries with a savory vegetable filling comprising of spiced potato, onion, peas and spring onions, all combined with fresh garlic, ginger and a hint of coriander. This traditional dish is served with a mint and yoghurt sauce.

Tare Ko Machha

15

Barramundi seasoned with a subtle hint of ground aromatic spice marinade. This dish is served with salad, and tomato based timbur (Szechuan pepper) dipping sauce.

Himalayan Platter for two

30

A combination of fish, Samosa, Phulaura and Momo. Our traditional Nepalese dishes are served with a spiced tomato and sesame seed achar & a mint and yoghurt dip.



Main

Nepalese Style Khana/Khaja Sets

These sets are typically enjoyed in all parts of Nepal. This consists of mixture of meat, vegetable, lentils, and sauce to make a complete dish.

Thakali Goat/Lamb Khana Set

36

This platter is served with Goat/ lamb curry, mustard greens, traditional black lentils, fried potatoes, cucumber and white radish laced together in sesame seed paste and Nepalese spices, tomato achar pickle and rice.

Thakali Chicken Khana Set

34

This platter is served with chicken Curry, mustard greens, traditional black lentils, fried potatoes, cucumber and white radish laced together in sesame seed paste and Nepalese spices, tomato achar pickle and rice.

Thakali Vegetarian Khana Set

30

This platter is served with vegetable Curry, mustard greens, traditional black lentils, fried potatoes, cucumber and white radish laced together in sesame seed paste and Nepalese spices, tomato achar pickle and rice.

Newari Khaja Set

36

This platter is served with Aalo Tama ko Tarkaari, Chicken Choila, Chicken Sekuwa, Badam Sandheko , Suling ko aalu, Rayoko saag, beaten rice and Bara.



Chulo Ko Parikar – Sizzling Dish

A traditional dish where the meat or fish is marinated with fresh herbs and spices and then slow roasted in the oven and served on a sizzler to create a subtle taste. The spices used and traditional cooking method maintains the unique Nepali flavours from the Himalayas.

Himalayan Spicy Chicken	28
Tender chicken marinated in traditional Nepalese spices and slow roasted in the oven.	
Poleko Khasi	35
Succulent lamb cutlets marinated in a fresh selection of herbs and aromatic spices and slow roasted in the clay oven.	
Pole Ko Hans	32
Sizzling tender duck marinated with traditional Nepali spices and slow roasted in the clay oven.	
Pole Ko Jhingey	37
Prawns marinated in a fresh selection of herbs and aromatic spices and delicately roasted in the clay oven.	
Pole Ko Maccha	34
Fresh Barramundi seasoned with Nepalese spices and Slow cooked in the Clay oven.	
Combination Platter	39
Mixture of any three items from the Sizzling dishes.	

All our Sizzling dishes are served on the bed of fresh onions and oven roasted vegetables (Tomato, Capsicum, Green Beans , Carrot, Celery). Tomato Based Timbur sauce and Mint Yoghurt served on the side.

Samundri Parikar

Jhingey Ko Tarkari	28
Prawns cooked in a perfect blend of fresh aromatic spices and coconut milk with traditional curry leaves used to bring out the warm aroma and delicacy of the dish.	
Maccha Ko Tarkari	29
Barramundi slowly cooked in traditional Nepali spices with subtle hints of ginger, garlic, curry leaves and coriander, all blended to create a home-style Himalayan fish curry.	

Kukhura Ra Khasi Ko Parikar – Chicken, Lamb or Goat Selection

Kukhura Ko Maasu – Traditional Nepali Chicken Curry

25

This dish is prepared by the local Nepalese villagers and brings an abundance of aromatic ground spices. An infusion of tomato, garlic, ginger, bay leaves, cinnamon and cardamom create an authentic dish rich in Himalayan flavour and spice.

Sherpa Lamb or Goat Curry

28

Slow cooked tender pieces of lamb or goat, with subtle hints of freshly ground garlic, ginger, cardamom, cinnamon and turmeric to enhance the full flavour of this traditional Nepali dish.

Piro Kukhura

26

Tender pieces of chicken marinated and infused with freshly ground garlic, ginger, lemon and our special ground masala spice. A subtle hint of fresh chilli is added to heighten the aroma and taste. The chicken is pan fried to seal in the aromatic flavours.

Himalayan Smoked Butter Chicken

26

Boneless chicken slowly cooked with a Smokey aroma and blended with aromatic Himalayan spices, tomato, cashew nuts, butter and cream to create an authentic Himalayan clay oven dish.

Himalayan Lamb or Chicken Hot Pot

26

A traditional Nepalese dish slow cooked in a spicy tomato sauce, enriched with fresh garlic, ginger, capsicum, spring onions and finished with a hint of lemon and fresh chilli to fragrant this hot pot dish.

Salads

Pumpkin Salad (Rosted Pumpkin, Spinach, Fetta, Pinenuts io
Sticky Balsamic Dressing)

13

Side salad (Mixed lettuce, Cucumber, Tomato, Onion, Salad Dressing)

10

Add Chicken

5

Add Lamb

7

Sabji Ko Parikar – Vegetarian/Vegan

Paneer Tarkari (Vegetarian)

24

A traditional Himalayan home style dish consisting of homemade cubed cheese, cooked with capsicum, onion, fresh tomato, ginger, garlic and coriander seeds finished with a hint of cream and butter.

Chana Ko Tarkari (Vegetarian/Vegan)

21

Chickpeas, diced potato and cashew nuts seasoned with fresh garlic, ginger, cumin seeds, and a hint of chilli slow cooked in creamed coconut and garnished with fresh chopped coriander.

Alu Bodi Tama Tarkari (Vegetarian/Vegan)

21

Typical Nepalese dish from the Highlands of the Himalayas. Fresh tomato, potato, black eye beans, bamboo shoots, freshly ground cumin, green chilli, ginger and garlic makes this dish authentic in style and taste.

Chheuko Bhansa – Side Dishes

Jhaneko Daal (Vegetarian/Vegan)	10
Nepali style cooked lentil with subtle hints of fried cumin seeds, fresh garlic and a combination of Himalayan herbs (jimbu).	
Bhuteko Vanta (Vegetarian/Vegan)	10
Eggplant seasoned with fresh ground fenugreek, ginger, garlic, fennel seeds and cumin all combined with red capsicum, tomato, potatoes then pan fried to release the rich aroma and taste.	
Farsi (Vegetarian/Vegan)	9
Butternut pumpkin cooked with toasted mustard seeds, enhanced with ginger and garlic which creates a perfect accompaniment to any dish.	
Rayako Saag (Vegetarian/Vegan) (Subject to Availability)	8
Fresh mustard green spinach seasoned with cumin and garlic, pan fried delicately to release the aromatic spices through the leaves.	
Suling Ko Aloo (Vegetarian/Vegan)	8
Pan fried potato seasoned with cumin, ginger, garlic and turmeric to enhance the flavour and create a typical Himalayan side dish.	
Dahima Raita (Vegetarian)	6
Natural yoghurt with mint, cucumber and a hint of roasted cumin.	

BhuJa Ra Roti Ko Parikar – Rice and Bread Selection

Bhute Ko Bhat	10
Nepalese style rice cooked and fried with red onion, finely sliced green beans and carrots, garnished with toasted cashew nuts.	
Add Chicken	5
Add Prawns	6
Bhat	4.50
Traditional steamed basmati rice.	
Himalayan Guliyo Roti	6.50
Stuffed with coconut, sultanas and cream paste.	
Himalayan Cheese Roti	6.50
Stuffed with red onion, coriander and full flavour cheese.	
Himalayan Chilli & Coriander Roti	5
Flat bread flavoured with fresh red chillies, coriander leaves and garnished with nigella seeds. The perfect accompaniment for any Nepali dish.	
Lasun Roti	4.50
Flat garlic bread.	
Roti Plain Flat Bread	4

Banquet for 2 (minimum)

43 per person without Dessert

45 per person with Dessert

Entrée

A plated combination of Machha (barramundi), Samosa, and MoMo. Our traditional Nepalese platter is served with a spiced tomato and sesame seed achar and mint and yoghurt dip.

Main Course

Himalayan Butter Chicken

Boneless chicken slowly roasted and blended with aromatic Himalayan spices, tomato, cashew nuts, butter and cream to create an authentic Himalayan dish.

Sherpa Lamb or Goat Curry

Slow cooked tender pieces of lamb or goat, with subtle hints of freshly ground garlic, ginger, cardamom, cinnamon and turmeric to enhance the full flavour of this traditional Nepali dish.

Side Dishes

Farsi

Butternut pumpkin cooked with toasted mustard seeds, enhanced with ginger and garlic which creates a perfect accompaniment to any dish.

Raya Ko Saag

Fresh mustard green spinach seasoned with cumin and garlic, pan fried delicately to release the aromatic spices through the leaves.

Roti – Himalayan flat bread (Plain or Garlic).

Bhat – Traditional steamed basmati rice.

Desserts

Himalayan Rock Salt and Caramel Ice Cream

A silky caramel ice cream with salted caramel chips served on a drizzle of chocolate sauce and garnished with fresh mint.

* Please advise our staff if you have any allergies.

Banquet Menu for 4 (minimum)

42 per person without Dessert

44 per person with Dessert

Entrée

A plated combination of Chicken Choila, Samosa, and MoMo. Our traditional Nepalese platter is served with a spiced tomato and sesame seed achar and mint and yoghurt dip.

Main Course

Himalayan Butter Chicken

Boneless chicken slowly roasted and blended with aromatic Himalayan spices, tomato, cashew nuts, butter and cream to create an authentic Himalayan dish.

Sherpa Lamb or Goat Curry

Slow cooked tender pieces of lamb or goat, with subtle hints of freshly ground garlic, ginger, cardamom, cinnamon and turmeric to enhance the full flavour of this traditional Nepali dish.

Maccha Ko Takari Barramundi

Slowly cooked in traditional Nepali spices with subtle hints of ginger, garlic, curry leaves and coriander, all blended to create a home-style Himalayan fish curry.

Side Dishes

Farsi

Butternut pumpkin cooked with toasted mustard seeds, enhanced with ginger and garlic which creates a perfect accompaniment to any dish.

Raya Ko Saag

Fresh mustard green spinach seasoned with cumin and garlic, pan fried delicately to release the aromatic spices through the leaves.

Roti – Himalayan flat bread (Plain or Garlic).

Bhat – Traditional steamed basmati rice.

Dessert

Himalayan Rock Salt and Caramel Ice Cream

A silky caramel ice cream with salted caramel chips served on a drizzle of chocolate sauce and garnished with fresh mint.

* Please advise our staff if you have any allergies.