



**THE GORKHA BRIGADE**  
*Nepalese & Indian Restaurant*

## ABOUT US

Brigade of Gorkha is the collective name which refers to all the units in the British Army that are composed of Nepalese Gorkha soldiers who are well known for their khukuri. The Gorkha Brigade Nepalese and Indian cuisine is run by the Gorkhas army Family.

The Gorkha Brigade Nepalese Indian restaurant's head chef Mr. Laxmi who was born and grown up in rural village in Nepal where daily food is cooked fresh with locally produced ingredients. Mr. Laxmi has over 25 years of experience in kitchen who have passion in cooking and following his traditional ways of cooking. Even today, he brings all species from the kingdom of Himalaya and mixes all species by himself with the local products to bring freshness and delicacy. He has experience of cooking for 7 years at a renowned restaurant; Balti King in UK, worked as a chef at Phoolbari resort (5 star hotel) in Pokhara, Nepal for 6 years and he has been working as a chef in various Indian and Nepalese cuisine in Sydney, Australia since 2006 till now.

Likewise Hari has over 15 years experience in hospitality industry. He has been working in many Nepalese and Indian cuisine. Lately he used to run renowned restaurant in north Sydney for four years unfortunately must leave venue because of metro train station.

The Gorkha Brigade Nepalese and Indian cuisine's motto is "All about the food and service to serve an authentic taste of Himalayan kingdom of Nepal" to our valuable customer. We are keen to welcome our customers to serve fresh and quality food. We do not use food colours, additives and MSG. All the ingredients are pure, hygienic and freshly prepared. The Gorkha Brigade Nepalese and Indian cuisine team are eagerly waiting to welcome our valuable customers.

We offer a range of dining options including private functions up to 30 people, takeaway, home delivery and catering.

Parking is available at the Parraween St. and Gerard St. at the rear of our Nepalese and Indian cuisine.



**THE GORKHA BRIGADE**

*Nepalese & Indian Restaurant*

## NEPALESE ENTRÉE

### VEGETARIAN

#### **ALOO CHOP (2PCS) 7.99**

Mashed potatoes, chickpeas marinated with spices & deep fried in butter. Served with tomato chutney.

#### **VEG MOMO (DUMPLINGS) (5PCS) 9.99**

Vegetable mince marinated with spices, wrapped in a pastry & steamed. Served with tomato chutney and sesame sauce.

#### **BARA (6PCS) 11.99**

Patties made of spiced lentil flour & eggs, deep fried in butter. Served with tomato chutney/ yoghurt chutney.

#### **VEG PAKORA 6.99**

Finely chopped vegetables marinated with spices & dipped in chickpea flour. Served with pakora sauce.

### NON-VEGETARIAN

#### **CHICKEN MOMO (DUMPLINGS) (5PCS) 9.99**

Chicken mince marinated with spices, mixed with ginger, garlic, cumin & coriander wrapped in pastry & steamed. Served with tomato chutney.

#### **SEKUWA (CHICKEN/ LAMB) 12.99**

Boneless diced Chicken/ Lamb marinated with Nepalese spices and roasted in clay oven.

#### **CHICKEN CHHOYALA 12.99**

Boneless diced Chicken marinated with fresh herbs & spices roasted in clay oven.

#### **FISH CHOP 12.99**

Fish marinated with spices and shallow fried in butter.

#### **CHICKEN PAKODA (4PCS) 7.99**

Tingly fried chicken marinated with spices & dipped in flour, shallow fried in butter. Served with Mint Sauce.

#### **GORKHA ENTRÉE PLATTER 22.99**

Choice of 2 Vegetarian and 2 Non-Vegetarian Items. (MOMO not included).



**THE GORKHA BRIGADE**

*Nepalese & Indian Restaurant*

## INDIAN ENTRÉE

### VEGETARIAN

#### **SAMOSA (2PCS) 7.99**

Spiced mashed potato and green peas wrapped in handmade pastry & deep fried. Served with Mint Sauce/ Tamarind Sauce.

#### **PANEER TIKKA (4PCS) 9.99**

Homemade cottage cheese marinated with spices and yoghurt roasted in tandoor. Served with Mint Sauce.

#### **BHAJI (2PCS) 5.99**

Spiced onion slice dipped in chickpeas flour & deep fried. Served with Mint Sauce.

### NON-VEGETARIAN

#### **CHICKEN TIKKA (2PCS) 8.99**

Spiced chicken thigh fillet marinated in yoghurt base sauce skewered & roasted in clay oven. Served with Mint Sauce.

#### **TANDOORI LAMB CUTLET (2PCS) 15.99**

Spiced lamb cutlet marinated in yoghurt base sauce skewered & roasted in clay oven. Served with Mint Sauce.

## CHEF'S SPECIAL

#### **GARLIC MUSHROOM 16.99**

Fresh Mushroom and garlic marinated with spices & finished with cream.

#### **PRAWN BUTTERFLY 14.99**

King Prawns marinated with spices & deep fried in chickpeas butter. Served with Mint Sauce.

## NEPALESE MAINS

### VEGETARIAN

**DAL** 14.99

Lentil cooked with Nepalese herbs & spices.

**SEASONAL MIXED CURRY** 16.99

Chopped vegetable cooked with Nepalese herbs & spices in onion & tomato sauce.

**KWATI** 14.99

Combination of various beans cooked with Nepalese herbs & spices.

**EGGPLANT & POTATO CURRY** 14.99

Diced Eggplant & Potato cooked with Nepalese herbs & spices in onion & tomato sauce.

### NON-VEGETARIAN

**YAK ROGAN JOSH** 79.99

Diced Yak (Himalayan Cow) cooked with typical Nepalese herbs & spices.

**GOAT CURRY** 23.99

Diced Goat cooked with typical Nepalese herbs & spices in tomato & onion sauce.

**FISH CURRY** 22.99

Diced Laing Fish cooked in tomato base sauce with ginger, garlic & garam masala.

**MUSTANG CHICKEN CURRY** 17.99

Diced Chicken thigh fillet marinated with special herbs & spices cooked in tomato & onion sauce.

**CHICKEN KHICHDI (RISOTTO)** 10.99

Creamy mixture of Rice, Lentils and Nepalese traditional spices fried in butter.

**LAMB SHANKS** 26.99

Lamb Shank slow cooked in tomato-based gravy with Chef's special Recipe.

**NEPALESE DINNER SET** 25.99

Choice of two Veg, two Non-Veg curry with rice & one side dish.

## INDIAN MAINS

### VEGETARIAN

**ALOO GOBI (MEDIUM) 13.99**

Diced potato & cauliflower cooked with Indian spices in a thick gravy.

**PALAK PANEER (MILD) 14.99**

Spinach & cottage cheese cube cooked with Indian spices.

**DAL (MILD-MEDIUM) 14.99**

Yellow lentils cooked with light spices & onion, sautéed with ginger, garlic & fresh coriander.

**VEGETABLE VINDALOO (HOT) 14.99**

Chopped Vegetables cooked in tangy Vindaloo gravy brought to a pleasing pungency with freshly pounded spices.

### NON-VEGETARIAN

**BUTTER CHICKEN (MILD) 18.99**

Chicken thigh fillet marinated with Indian spices and tomato based creamy sauce cooked in Tandoor.

**CHICKEN TIKKA MASALA (MEDIUM) 17.99**

Chicken marinated with special tandoori masala cooked with onion, tomato, capsicum & herbs in Tandoor.

**LAMB ROGAN JOSH (MEDIUM) 22.99**

Diced lamb marinated with Indian herbs and spices cooked in tomato & onion sauce garnished with fresh coriander.

**LAMB KORMA (MILD) 23.99**

Diced lamb cooked in cashew; butter & almond gravy laced with mild spices.

**LAMB VINDALOO (HOT) 23.98**

Diced Lamb cooked in tangy Vindaloo gravy brought to a pleasing pungency with freshly pounded spices.

**LAMB PASANDA (MEDIUM) 23.99**

Diced Lamb marinated with yoghurt and special pasanda spices cooked in mild masala sauce with fresh cream & touch of red wine.

**BEEF VINDALOO (HOT) 19.99**

Diced Beef cooked in tangy Vindaloo gravy brought to a pleasing pungency with freshly pounded spices.

**BEEF ROGAN JOSH (MEDIUM) 22.99**

Diced Beef marinated with Indian herbs and spices cooked in tomato & onion sauce, garnished with fresh coriander.

**SEAFOOD**

**GOA FISH CURRY (MILD) 24.99**

Fish fillet cooked with Goa styled spices; tomato & coconut, garnished with fresh coriander.

**MADRAS FISH CURRY (HOT) 23.99**

Fish fillets cooked with hot madras spices, onion & tamarind.

**KADAI PRAWN (MED) 25.99**

King prawn cooked in a creamy gravy with capsicum, onion and spices.

**BIRYANI**

Biryani is marvellous creation of layers of perfectly cooked curry, beautiful basmati rice & a fresh mix of tomato, herbs and chilli. Served with raita sauce.

VEGETARIAN BIRYANI 16.99

CHICKEN BIRYANI 18.99

LAMB/ GOAT BIRYANI 22.99

## SIZZLERS

Meat marinated in yoghurt base sauce with herbs, spices and freshly ground masala, cooked evenly in clay oven. Served with Basmati rice, Salad & Yoghurt Mint Sauce/ Curry Gravy.

CHICKEN SIZZLER	26.99
LAMB CUTLETS SIZZLER	28.99
KING PRAWN SIZZLER	30.99
MIX SIZZLER	30.99

## RICE

BOILED RICE	2.99
SAFFRON RICE	3.99
GORKHA SPECIAL RICE	5.99

## NAAN

PLAIN NAAN	2.99
KEEMA NAAN	4.99
CHEESE NAAN	4.99
PESHWARI NAAN	3.99
TANDOORI NAAN	2.99

## CONDIMENTS

PAPPADUM (4PCS)	5.99
MINT SAUCE	4.99
SPICY ONION	3.99
MANGO CHUTNEY	4.99
RAITA	4.99

## DESSERT

RASMALAI	7.99
KHEER (RICE PUDDING)	7.99
GULAB JAMUN	7.99
MANGO KULFI	7.99

## KIDS MENU

CHICKEN NUGGETS & FINGER CHIPS	9.99
CHEESE NAAN & BUTTER CHICKEN	13.99

---

### NOTE:

Some dishes may contain traces of nuts. Please let us know if you have any food allergies or dietary requirement.



**THANK YOU**



