



Lumbini Indian & Nepalese Cuisisne

FOOD MENU

ENTREE / STARTER

Vegetable Samosa (2 Pcs)

Triangular pastry filled with spicy potatoes & peas subtly flavoured with spices.

\$6

Onion Bhaji

Sliced onions stirred in chickpea flour batter, plain flour and deep dried.

\$9

Seekh Kebab (4 Pcs)

Minced lamb flavoured in exotic spices, pressed on a skewer and finished in tandoor.

\$15



Chicken Tikka

Boneless thigh pieces marinated overnight in ginger, garlic, lemon, yoghurt and roasted over charcoal.

\$18

Tandori Chicken (Full)

Tender chicken marinated in traditional spices and yoghurt and roasted in the clay oven.

\$28

Tandori Chicken (Half)

Tender chicken marinated in traditional spices and yoghurt and roasted in the clay oven.

\$15



CHICKEN

Butter Chicken

\$18

Tender pieces of boneless chicken, half cooked in tandoor & finished in a creamy tomato-flavoured sauce.

Chicken Tikka Masala

\$18

Succulent tandoori chicken morsels cooked in a spicy gravy with green peppers & sliced onions.

Chicken Korma

\$18

Boneless chicken cooked in a delicious mild cashew gravy.

Chicken Saag

\$18

Boneless chicken simmered in a special gravy of pureed spinach, a delicacy of Punjab.

Mango Chicken

\$18

Boneless chicken cooked in delicious mango flavour, lightly spiced.

Kadai Chicken

\$18

Boneless chicken sauteed with pieces of onion & capsicum in a rich onion gravy.

Chicken Curry (Nepalese Style)

\$18

Boneless chicken cooked in chef's special spices.

Broccoli Chicken

\$19

Tender chicken pieces stir-fried with fresh broccoli florets in a savoury sauce, served hot and flavourful.

Fresh Turmeric Chicken

\$21

(Chef Special)
Succulent chicken marinated with fresh turmeric and aromatic spices.



VEGETARIAN

Dal Makhani

Lentil stewed on a slow fire overnight, garnished with ginger & coriander.

\$17

Dal Tadka

Yellow lentils seasoned with sauteed onion, ginger, garlic, tomatoes & cumin.

\$16

Chana Masala

Chickpeas cooked in tomato gravy and spices.

\$17



Malai Kofta

Paneer & Potato Balls in Creamy Gravy.

\$17

Saag Paneer

Cottage cheese cooked in a fine, mild puree of spinach and lightly spiced

\$18

Kadai Paneer

Cottage cheese finished in a tomato, capsicum, and onion.

\$18

Mattar Paneer

Peas & Paneer in Creamy Tomato Sauce

\$18





LAMB/GOAT

Lamb Rogan Josh

Diced lamb cooked in traditional North Indian Style.

\$20

Lamg Saag

A perfect harmony of pureed spinach & Punjabi lamb curry.

\$20

Lamb Korma

Boneless lamb cooked in a delicious mild cashew gravy.

\$20

Goat Curry Nepalese Style

Goat cooked with onions & whole spices in a traditional Nepalese style.

\$20

Lamb Sekuwa

Juicy lamb marinated in aromatic spices and Szechuan Pepper grilled to perfection.

\$18

SEA FOOD

Prawn Masala

Succulent prawns cooked in a spicy gravy with green peppers and sliced onions.

\$23

Butter Prawn

Prawns cooked in creamy tomato sauce.

\$23

Fish Curry

Tender fish fillets simmered in a rich, spiced sauce.

\$22

LUNCH SPECIAL

Veg/Chucken/Lamb
Curry with Rice with a
Plain/Butter/Garlic Naan

\$15



NEPALESE & INDO CHINESE

Veg Manchurian

Vegetable balls battered fried and tossed in Manchurian sauce.

\$16

Chilli Paneer

Homemade cottage cheese cubes coated with flours and spices, cooked with chilli paste mixed with onion, capsicum, and spring onions - Asian style.

\$17

Chilli Chicken

Chicken cubes coated with flours and spices, cooked with chilli paste mixed with onion, capsicum, and spring onions - Asian style.

\$18

Chicken Chowmein

Stir-fried noodles with chicken, vegetables, garlic, ginger, soy sauce, and aromatic spices.

\$17

Veg Haka Noodles

Stir-fried noodles with vegetables, garlic, ginger, soy sauce, and aromatic spices.

\$16



Singapore Noodles

Fragrant rice noodles stir-fried with shrimp, chicken, vegetables, curry powder, and a blend of aromatic spices.

\$19

Veg Chopseuy

A flavourful stir-fry featuring tender vegetables and a savoury sauce served over a bed of crisp noodles.

\$16

American Chopseuy

A flavourful stir-fry featuring tender chicken, vegetables, a savoury sauce, and poached egg, served over a bed of crisp noodles.

\$20

Veg Momo (10 pcs)

Steamed dumplings filled with a flavorful mix of vegetables, served with dipping sauce.

\$16

Chicken Momo (10 pcs)

Steamed dumplings filled with succulent chicken, served with dipping sauce.

\$16





BREADS FROM THE TANDOOR

Tandoori Roti	-----	\$3
Plain Naan	-----	\$4
Butter Naan	-----	\$4
Garlic Naan	-----	\$5
Cheese Naan	-----	\$6
Cheese & Garlic Naan	-----	\$6
Aloo Paratha	-----	\$6
Lachha Paratha	-----	\$6

RICE DELICACIES

Vegetable Biryani

Basmati rice cooked with vegetables & cardamom.

\$17

Chicken Biryani

Basmati rice cooked with chicken & cardamom.

\$19

Plain Rice Small

\$4

Plain Rice Large

\$6



SIDE DISHES

Cucumber & Yoghurt Raita	---	\$6
Papadums	---	\$6
Crispy wafers, 4 pcs		
Mango Chutney	---	\$4
Tamarind Chutney	---	\$4
Mint Chutney	---	\$6
Mix Pickles	---	\$6
Lachha Paratha	---	\$6



SOFT DRINKS

Orange Juice	--- \$4
Apple Juice	--- \$4
Coke	--- \$4
Fanta	--- \$4
Sprite	--- \$4
Water Bottle	--- \$4

CATERING SERVICES

Need catering for your event? Enjoy our delicious dishes delivered fresh to your event. Contact us today to plan your perfect meal.