

Soups

Vegetarian

Rasam [Pepper Water]	\$4.99
A tangy, spiced South Indian soup with tamarind, tomatoes, and aromatic spices.	
Sweetcorn Soup	\$5.99
A creamy soup made with fresh sweetcorn kernels, milk, and a touch of spices.	

Non-Vegetarian

Chettinad Chicken Soup	\$7.99
A flavourful and spicy chicken soup with a blend of traditional Chettinad spices.	
Chettinad Mutton Soup	\$8.99
A hearty soup made from tender mutton pieces cooked in aromatic Chettinad style spices.	
Crab Soup	\$10.99
A rich and spicy soup made with fresh crab meat, perfect for seafood lovers.	

Entrees

Vegetarian

Onion Baji	\$4.99
Crispy onion fritters made with chickpea flour and spices.	
Gobi 65	\$10.99
Spicy and crunchy deep-fried cauliflower bites with Indian spices.	
Paneer Tikka	\$16.99
Marinated cottage cheese grilled in tandoor to perfection with spices and herbs.	

Non-Vegetarian

Chicken 65	\$17.99
A well-seasoned, deep-fried chicken appetizer with bold spices, yoghurt, and curry leaves.	
Chicken Lollipop	\$17.99
Crispy, spiced chicken wings shaped like lollipops fried to perfection.	
Chicken Chukka	\$17.99
Spicy, semi-dry chicken stir-fry cooked with aromatic spices and curry leaves.	
Dry Mutton	\$18.99
Tender pieces of mutton slow-cooked with spices till dry and flavourful.	
Mulai Masala (Goat Brain)	\$18.99
A flavourful dish made with goat brain cooked in a rich, aromatic blend of spices and herbs	
Egg Boti (Goat Intestine)	\$18.99
A spicy and flavourful dish made with tender goat intestines, cooked in a rich blend of traditional spices.	
Fish Fry	\$18.99
Crispy fried Fish marinated with spices and herbs, bursting in flavours.	
Chicken Liver Fry	\$18.99
Tender chicken liver stir-fried with onions, spices and curry leaves for a rich, flavourful dish.	



Clayton Chettinadu 2.0

க்ளேட்டன் செட்டிநாடு 2.0

AUTHENTIC SOUTH INDIAN CUISINE



Tandoori items

Tandoori chicken full / half	\$24.99 / \$14.99
Chicken marinated in yoghurt and spices then grilled in a tandoor for a smoky, juicy and flavourful dish.	
Chef's Platter	\$29.99
A stunning assortment of tandoori-grilled items including pieces of tandoor chicken, chicken tikka, prawns, kebabs.	
Chicken Tikka	\$17.99
Chunks of chicken marinated in spiced yoghurt and grilled to perfection, tender and full of flavour.	
Tandoori Prawn	\$21.99
Prawns marinated in yoghurt and spices then grilled in a tandoor for a smoky, juicy and flavourful dish.	
Seekh Kebab	\$17.99
Minced lamb mixed with aromatic Indian spices, onion, and herbs, shaped into long kebabs, and cooked in the tandoor.	

Chaat Items

(Street Delights)

Pani Puri	\$10.99
Hollow puris stuffed with spicy tamarind water, potatoes, and chickpeas for a crunchy, flavourful bite.	
Samosa Chat	\$10.99
Crumbled samosas topped with yogurt, tamarind chutney, mint chutney, and spices for a street-food Favorite.	

Sides

Onion & Chilli Omelette	\$6.99
A fluffy omelette made with finely chopped onions and green chillies. Offering a savoury and spicy kick.	
Kalaki	\$7.99
A traditional south Indian stuffed omelette made with a spicy curry folded into a soft, fluffy egg wrap.	
Raita	\$4.99
A refreshing yogurt-based side dish mixed with freshly chopped onions, tomatoes, cucumbers, and spices to balance spicy dishes.	

Idli Variants

(Soft, steamed rice cakes made from fermented rice and lentils, light and fluffy in texture)

Idli with Vadacurry	\$11.99
Sambar Idli	\$9.99
Ghee Podi Idli	\$13.99
Masala Idli	\$11.99

Dosai Variants

(A crispy, thin pancake made from fermented rice and lentil batter, served with chutney and sambar)

Vegetarian

Plain Dosa	\$12.99
Egg Dosa	\$14.99
Masala Dosa	\$14.99
Ghee Dosa	\$13.99
Ghee Masala Dosa	\$14.99
Mysuru Dosa	\$13.99
Mysuru Masala Dosa	\$14.99
Onion Dosa	\$13.99
Paneer Dosa	\$14.99
Cheese Dosa	\$14.99
Cheese and Chilli Dosa	\$14.99
Kaal Dosa	\$13.99
Onion Uthappam	\$13.99
Masala Uthappam	\$14.99

Non-Vegetarian

Lamb Chettinad Dosa	\$17.99
Chicken Chettinad Dosa	\$17.99

Rava Dosai Variants

(A thin crispy crepe made from semolina, seasoned with cumin, curry leaves)

Vegetarian

Onion rava dosa \$14.99

Plain rava dosa \$13.99

Rava masala dosa \$14.99

Non-Vegetarian

Chicken chettinad rava dosa \$17.99

Lamb chettinad rava dosa \$17.99

Chettinadu Village Specialties

Chettinad Chicken / Lamb / Goat (C-\$21.99 / L-\$23.99 / G-\$23.99)

A bold and spicy curry made with a rich blend of roasted spices, coconut and aromatic herbs. A typical of Chettinad cuisine.

Pepper Fry (Chicken/ Lamb/ Goat) (C-\$21.99 / L-\$23.99 / G-\$23.99)

Succulent Meat pieces cooked with freshly ground black pepper, curry leaves, and aromatic spices.

Varutha Curry (Chicken/ Goat) (C-\$21.99 / G-\$23.99)

A South Indian styled, spicy chicken curry with roasted coconut, aromatic spices, curry leaves, giving an earthy flavour.

Fish Curry \$23.99

A tangy and spicy curry made with tamarind, coconut milk, and a blend of Chettinad spices.

Chettinad Prawn curry \$23.99

A bold and spicy curry made with a rich blend of roasted spices, coconut and aromatic herbs.

Paya (Goat Feet) \$21.99

A hearty and aromatic slow-cooked curry made with goat trotters, infused with spices and herbs for a rich flavour

Mains - Curries

Chicken

Butter Chicken (Contains Nuts) **\$19.99**

Tender Chicken pieces cooked in a creamy, rich tomato-based gravy with a perfect blend of spices and cashew nuts offering a mild and flavourful taste.

Chicken Korma **\$19.99**

A mild and creamy curry with tender chicken cooked in a luscious gravy of coconut, cream and flavoured with aromatic spices.

Chicken Saag **\$19.99**

A delicious and flavourful chicken curry simmered in a pureed spinach gravy infused with garlic, ginger, and Indian spices.

Chicken Vindaloo **\$19.99**

A fiery and tangy chicken curry cooked with vinegar and spices offering a blend of bold and intense flavours.

Lamb

Lamb Korma **\$21.99**

A mild and creamy curry with tender lamb cooked in a luscious gravy of coconut, cream and flavoured with aromatic spices.

Lamb Rogan Josh **\$21.99**

A rich and aromatic curry made with tender lamb, cooked with fragrant blend of spices, Kashmiri red chilli offering a deep, savoury flavour.

Lamb Saag **\$21.99**

A delicious and flavourful lamb curry simmered in a pureed spinach gravy infused with garlic, ginger, and Indian spices.

Vegetarian

Paneer Butter Masala (Contains Nuts) **\$17.99**

Cottage cheese cubes cooked in a creamy, mildly spiced tomato gravy, enriched with butter, cashew nuts and a touch of Kasturi methi for rich and flavourful dish.

Palak Paneer **\$17.99**

A nutritious and delicious dish where soft paneer cubes are simmered in a smooth, pureed spinach gravy. Infused with garlic, ginger, and Indian spices.

Veg Korma **\$15.99**

A mildly spiced, creamy vegetable curry made with a mix of fresh vegetables cooked in a rich gravy and aromatic spices.

Veg Chettinad **\$15.99**

A bold and spicy South Indian curry made with a variety of mixed vegetables cooked in Chettinad-style roasted spices, coconut, and aromatic herbs.

Daal Tadka **\$14.99**

A comforting lentil dish made with yellow lentils tempered with ghee, cumin, garlic, and aromatic spices.

Biryani (Muslim style)

Chicken Biryani	\$19.99
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A fragrant and flavourful rice dish made with basmati rice layered with tender chicken marinated in a blend of herbs, and spices and cooked in layers to perfection. It's served with raita or salna for a complete meal.

Goat Biryani	\$21.99
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A fragrant and flavourful rice dish made with basmati rice layered with slow cooked goat marinated in a blend of herbs, and spices and cooked in layers to perfection. It's served with raita or salna for a complete meal.

Khuska	\$8.99
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A plain spiced biryani-style rice cooked without any meat. Flavored with aromatic spices like bay leaves, cloves, and cinnamon.

Veg Biryani	\$15.99
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A wholesome vegetarian version of biryani, made with basmati rice, fresh vegetables, and a blend of mild spices. The layers of vegetables and rice are infused with aromatic herbs for a flavourful and satisfying meal, best served with raita.

Plain Rice	\$4.99
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Simple steamed rice that serves as the perfect side dish to complement curries, dals

Coconut Rice (South Indian Style)	\$7.99
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A fragrant South Indian rice dish made with freshly grated coconut, tempered with curry leaves, mustard seeds, and green chilies.

Bucket Biryani (Takeaway Only) - Serves 4 to 5 people

Goat Biryani	\$69.99
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Chicken Biryani	\$59.99
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Parathas

(A soft, flaky flatbread made with layers of dough, cooked on a griddle to a golden, crispy texture)

Kerala Paratha	\$4.99
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Egg Paratha	\$8.99
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Paratha with Salna	\$11.99
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Kothu Roti

(A popular south Indian street food made with shredded vegetables, eggs stir fried with meat or vegetable curry together for a delicious, flavourful dish)

Chicken Kothu Roti	\$17.99
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Lamb Kothu Roti	\$18.99
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Goat kothu roti	\$18.99
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Veg kothu roti	\$16.99
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Egg kothu	\$16.99
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Cocktails

PERFECT MARTINI	\$13.99
Bombay Gin, Dry & Sweet Vermouth, Olives	
JAPANESE SLIPPER	\$13.99
Cointreau, Midori, Lemon Juice	
COSMOPOLITAN	\$13.99
Vodka, Cointreau, Cranberry Juice, Lime Juice	
OLD FASHIONED	\$13.99
Bourbon whiskey, bitters, syrup	
MOJITO	\$13.99
Rum, lemon juice, soda, raw sugar, mint leaves	
LONG ICELAND ICE TEA	\$16.99
Bacardi, vodka, gin, tequila, lemon juice & dash of coke	

Beers

CASCADE LIGHT LAGER TAS	\$6.99
CORONA MEXICO	\$6.99
KING FISHER INDIA	\$6.99
HAYWARDS 5000	\$6.99
PEAR CIDER NATURALLY BREWED	\$5.99

Wine

RED		GLASS	BOTTLE
WILLOWGLEN CABERNET SHIRAZ	VIC	\$10	\$35
REDDEN BRIDGE KOSCH SHIRAZ	SA	\$12	\$48
PINOT NOIR ENDLESS YARRA VALLEY	VIC		\$49
MOUNT ADAM 550 SHIRAZ BAROSSA	SA		\$54
GRENACHE THE OTHER WINE CO MCLAREN	SA		\$65

Wine

WHITE

GLASS

BOTTLE

MOSCATO	SA	\$10	\$45
ROSE DEBORTOLI WILLOWGLEN	NSW	\$11	\$48
SAUV BLANC TOTARA MARLBOROUGH	NZ	\$11	\$48
SAUV BLANC SWAN BAY GEELONG	VIC	\$12	\$49
WILLOWGLEN SEMILLON CHARDONNAY	VIC	\$10	\$35
RIESLING THORN CLARK EDEN VALLEY	SA		\$47
MOUNT ADAM 550 CHARDONNAY	SA	\$12	\$54
SWAN BAY GRIGIO GEELONG	VIC	\$12	\$49

SPARKLING

BOTTLE

SPARKLING VEUVE AMBAL BLANC	FRANCE		\$50
SPARKLING PINOT NOIR EDEN VALLEY	SA		\$48
SPARKLING PINOT NOIR DE BORTOLI	NSW		\$13

Spirits

WHITE

BASICS

\$8

GORDONS GIN | SMIRNOFF VODKA | BACARDI RUM | JOSE CUERVO TEQUILA | JACK DANIELS |
JIM BEAN BOURBON | SOUTHERN COMFORT | JOHNNY WALKER RED | OLD MONK | SIGNATURE | NAPOLEAN

(MIXED +\$2)

TOP SHELF

\$9

JOHNNY WALKER BLACK | BOMBAY SAPPHIRE GIN | JAMESONS IRISH WHISKEY | GLENFIDDICH |
CANADIAN CLUB 12 YEARS OLD

LIQUORS

\$9.99

BAILEYS | COINTREAU | KAHLUA | FRANGELICO | CAMPARI | MALIBU | MIDORI | WHITE OR BLACK SAMBUCA |
GALLIANO VANILLA

Indian Bread

(A soft pillowy Indian flatbread traditionally baked in a tandoor)

Tandoori Plain naan	\$3.99
Butter naan	\$4.99
Keema naan	\$7.99
Garlic naan	\$4.99
Chilli nan	\$4.99
Cheese and chilli naan	\$7.99
Tandoori roti	\$4.99

Salads

Onion and chilli salad	\$6.99
Green salad	\$7.99

Dessert

Gulab Jamun Soft, deep fried dough balls made from milk solids, soaked in a sweet, fragrant sugar syrup.	\$6.99
Rasamalai Soft, spongy discs of flattened cottage. Cheese soaked in a sweet, fragrant milk syrup flavoured with Cardamom and saffron.	\$6.99
Mango / Almond kulfi A traditional Indian ice cream made. With reduced milk, sugar, cardamom and nuts offering a rich and creamy texture.	\$6.99
Sizzling Brownie and Ice Cream A warm, fudgy brownie served on a sizzling hot plate, topped with. A scoop of creamy ice cream, creating a delightful contrast of hot and cold with tempting aroma.	\$9.99
Ice Cream chocolate, vanilla, strawberry	\$5

Spirits

FORTIFIED & OTHERS

HANWOOD PORT	\$13
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BLACK BOTTLE BRANDY	\$13
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GRAND MARNIER	\$15
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DRAMBUIE	\$15
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SINGLE MALTS

LAPHROAIG 10 YEARS OLD	\$18
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GLENFARCLAS 15 YEARS OLD	\$18
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Indo Chinese

Egg fried rice	\$16.99
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Veg fried rice	\$15.99
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Chicken fried rice	\$17.99
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Beef fried rice	\$17.99
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Schezwan fried rice (Veg)	\$15.99
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Schezwan fried rice (Chicken)	\$17.99
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Schezwan noodles (Egg)	\$16.99
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Schezwan noodles (Veg)	\$15.99
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Schezwan noodles (Chicken)	\$17.99
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Chicken fried rice	\$17.99
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Chilli chicken	\$17.99
Chilli beef	\$17.99
Chilli paneer	\$16.99
Chilli Prawn	\$17.99
Gobi Manchurian	\$16.99
Chicken Manchurian	\$17.99

CHETTINAD COMBO

[For 2 ppl \$59.99]

Chicken biryani

Chicken lollipop

Chettinad chicken curry

Plain naan

Gulab jamun

Goat biryani

Seekh Kebab

Goat Chettinad curry

Plain naan

Gulab jamun

Veg biryani

Onion Bhaji

Paneer Tikka

Veg korma

Plain naan

Gulab jamun

Thank You