

Autumn Tasting Menu

79p.p or 149p.p with wine pairing

Entrees

Dry Fruit Chaat - carom pastry, sauce trio, dry fruits

Tabakh Maaz - Lamb ribs, turmeric, ghee, mustard, spiced lamb stock

2017 Von Buhl Riesling, Pfalz, Germany

Dahi Kebab - Hung yoghurt, cornflour, cardamom, coriander powder

Chicken Tikka - Lamb cutlets, hung masala yogurt, garden salad

2016 Roches Neuves Chenin Blanc, Saumur, France

Mains

Choek Vangan - Baby eggplant, raw tamarind pulp, fennel

Rogan Josh - Diced lamb, Kashmiri red chilli, Kashmiri spice mix

2017 Garagiste Le Stagiare Pinot Noir, Mornington Peninsula, VIC

Paneer Tikka Masala - Homemade paneer, deconstructed tikka sauces

Amritsari Fish - Kingfish, carom seed, Panjabi masala mix

2014 Smallfry Schliebs Garden GSM, Barossa Valley, SA

Dessert

Halwa Samosa - Samosa pastry, Semolina, saffron

Ricca Terra Broken Forklift Zibibbo, Vermentino & Muscat, Riverland, SA

Please ask us for our vegetarian/vegan/gluten free menu