

Winter Tasting Menu

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

Entrees

Qutub Samosa - Carom pastry, duck, cauliflower purée, carrot tadka

Badinjan - Eggplant, Middle Eastern spices, pine nuts

2018 Garagiste Le Stagiaire Pinot Gris, Mornington Peninsula, VIC

Akhrot Kebab - Walnut, Persian herbs, roasted grapes, saffron raita

Reshmi Kebab - Chicken breast, dry fruit salad, mint sauce

2017 Orange Mountain Viognier, Orange, NSW

Mains

Saag - Mustard greens, chickpea flour, homemade butter

Gobi Mughlai - Tadka cauliflower, grated vegetables, Panjabi raita

Served with Roghani Naan & Roti

2016 Laughing Jack Moppa Hill Shiraz, Barossa Valley, SA

Lamb Shah Jahani - Diced lamb, cashew paste, saffron ghee

Murgh Makhani - Butter chicken, fenugreek, roasted macadamia

Served with Zard Birinj

2017 Meadowbank Pinot Noir - Derwent Valley, Tasmania

Dessert

Badshahi Kulfi - Ice cream, dry fruits, saffron

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

Please ask us for our vegan menu