

LAVENDRA



AUTUMN 2020

Khana Mala

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KHANA MALA – FOOD ROSARY

Indian artisans considered having their craft documented as an art-piece itself.

Having their skill recorded for others to read in poetic measures and documented by high quality calligraphers was considered an ode to their art-form and the Supreme.

Lavendra's inspiration this season comes from the *Raag Mala*.

Raag Mala is used by Indian classical musicians to relay various melodies in short formats - the key is to relay each melody into the next seamlessly, hence becoming educational for students, aesthetic for patrons and historical by locking in the ideas of particular melodies for future listeners.

Lavendra's *Khana Mala* takes on the inspiration of the Raag Mala in various ways; seamless transitions of taste through our tasting menu, educational exploration of North & South Indian cuisine, aesthetic flavours and historical recipes.

The painting found on the first page of our menu captures a visual interpretation of Raag Malkosh – A midnight melody. The A4 miniature style was predominant from the 15th Century to the late 19th Century and is found in many Mala manuscripts.

P.S - listen in for the *Raag Mala's* being played by various artists during your dining experience.

Regards,
Inderpreet

SUMMER TASTING MENU

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

ENTREES

Khajuri Murgh - *Chicken Thigh, Date Paste, Labneh*

Papri Chaat - *Shortbread Pastry, Sauce Trio, Dry Fruits*

2018 Flying Fish Cove Chardonnay, Margaret River, WA

Khata Mita Mushrooms - *Button Mushrooms, Sweet Chilli, Sesame*

Gaad Nadur - *Snapper, Lotus Stem, Radish*

2018 Panthers Patch Sauvignon Blanc, Borenore, NSW

MAINS

Dum Aloo - *Baby Potato, Kashmiri Yoghurt, Pine Nuts*

Nehari Ghost - *36 Spice mix, Goat Curry, Fenugreek*

Served with Zeera Rice

2017 Orange Mountain Shiraz Viognier, Orange, NSW

Kadhi Pakora - *Onion fritters, Yoghurt Curry, Garam Masala*

Murgh Makhani - *Butter chicken, Fenugreek, Coconut Saffron*

2017 Phillip Shaw Cabernet Franc, Orange, NSW

DESSERT

Kulfi - *Saffron, White Chocolate, Sweetmeats*

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

SHURUAAT

(STARTERS)

NON - VEGETARIAN

Makrut Prawns	24.9
<i>Jumbo Prawns, Kaffir Lime, Coconut</i>	
Gaad Nadur	22.9
<i>Snapper, Lotus Stem , Radish</i>	
Khajuri Murgh	22.9
<i>Chicken Thigh, Date Paste, Labneh</i>	
Malai Chop	18.9
<i>Lamb Cutlet, Cashew, Chaat Masala</i>	

VEGETARIAN

Khatta Meetha Kumbh	19.9
<i>Button Mushrooms, Sweet Chilli, Sesame</i>	
Papri Chaat	19.9
<i>Shortbread Pastry, Sauce Trio, Dry Fruits</i>	
Achari Paneer	19.9
<i>Cottage Cheese, Lime Pickle, Mint Sauce</i>	
Dahi Kebab	19.9
<i>Hung yoghurt, Cornflour, Coriander Powder</i>	

Please ask for our Vegan/ Vegetarian Menu

KHANA - E - KHAAS

(MAINS)

NON - VEGETARIAN

Murgh Makhani	28.9
<i>Butter chicken, Fenugreek, Coconut Saffron</i>	
Rajasthani Laal Maas	32.9
<i>Lamb Rump, Marwari Spice, Charcoal Infusion</i>	
Nehari Gosht	32.9
<i>36 Spice mix, Goat Curry, Fenugreek</i>	
Caldinho	32.9
<i>Kingfish, Coriander Paste, Coconut Milk</i>	

VEGETARIAN

Dum Aloo	27.9
<i>Baby Potato, Tadka, Pine Nuts</i>	
Kadhi Pakora	27.9
<i>Onion fritters, Yoghurt Curry, Garam Masala</i>	
Kaju Tonak	29.9
<i>Cashew, Mustard Masala, Homemade Paneer</i>	
Chana Masala	27.9
<i>Chickpeas, Panjabi Masala, Tamarind</i>	

Please ask for our Vegan/ Vegetarian Menu

NAAN

(BREADS)

Plain, Roti, Garlic	3.9
Lacha - Layered Roti	5.9
Amritsari Kulcha - Stuffed	7.9
Cheese, Garlic and Cheese	5.9

KHAANA - E - SAATH

(SIDES)

Papad and Condiment Plate	14.9
<i>Homemade Pickles, Chutney & Raita</i>	
Mango Pickle, Radish, Coconut	3.9 each
Basmati Rice	3.5

DESSERT

Halwa Samosa	14.9
<i>Pastry, Caramelised Semolina, Chocolate Syrup</i>	
Kulfi	12.9
<i>Saffron, White Chocolate, Sweetmeats</i>	
Serradura	12.9
<i>Parle G, Whipped Cream, Rose Water</i>	
Mano Ranjan	25.9
<i>Samosa, Kulfi, Serradura trio</i>	

DESSERT WINE

Ricca Terra Broken Forklift Zibibbo, Vermentino & Muscat, Riverland, SA 75ml	18
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LAVENDRA



| Grace Of India
Milsons Point

| Lavendra
North Sydney

| WaazWaan
Crows Nest

