



LAVENDRA

Indian & Indigenous Fusion



Indianigenous is a deeply personal expression of who I am.

This menu is my way of paying respect to the two cultures that have shaped me. It brings together the flavours, traditions, and techniques of India with the remarkable native ingredients of Australia. Rather than replacing one with the other, it is a conversation between both—honouring the heritage of my parents while acknowledging the land on which my own story began.

Each dish reflects a meeting of cultures: Indian recipes and memories intertwined with Indigenous Australian ingredients such as lemon myrtle, finger lime, wattleseed, Davidson plum, bush tomato, and warrigal greens. Together, they tell a story of migration, belonging, and respect.

Indianigenous is more than a menu. It is a celebration of identity, family, and the shared experience of finding home between two worlds.

Regards,
Inderpreet &
Lavendra Team

A - L A - C A R T E M E N U

NON VEG ENTREES

Tikka (GF/NF) - Chicken Thigh, Tandoori Masala, Native Pepperberry	29.9
Masala Lobster (GF/NF) - Moreton Bay Bug, Fermented Garlic, Curry Leaf Oil	34.9
Tandoori Chops (GF) - Lamb Cutlets, Bush Puree, Macadamia Ghee	34.9
Punjabi Fish Fry (GF/DF/NF) - Murray Cod, Carom Seeds, Bush Tomato Chutney	29.9

VEG ENTREES

Chaat (V/GF/NF) - Spiced Bush Potato, Fried Warrigal Greens, Native Sauce Trio	28.9
Veg Cigar (V/NF) - Crumbled Native Greens, Punjabi Masala, Native Mint Sauce	28.9
Kothey Mo: Mo (V/DF/NF) - Indian Damper Dumplings, Onion Achar, Sea Blight	26.9
Paneer Tikka - Cottage Cheese, Saltbush Rub, Pesto	28.9

(V) VEGETARIAN | (VE) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE | (NF) NUT FREE

A-LA-CARTE MENU

NON VEG MAINS

Butter Chicken (GF) - Chicken Thigh, Tomato Masala, Macadamia Cream	36.9
Fish Curry (GF/DF/NF) - Smoked Barramundi, Coconut & Lemon Myrtle sauce, Finger Lime	48.9
Vindaloo (GF/DF/NF) - Kangaroo, Vinha d'alhos, Native Spices	48.9
Do-Pyaza (GF/DF/NF) - King Prawns, Pickled Onion, Garam Masala	44.9

VEG MAINS

Kofta (V/GF) - Potato Dumplings, Bush Dukkah, Korma	34.9
Mix Veg (V/GF/DF) - Local Vegetables, Jalfrezi, Native Garnish	32.9
Chana Masala (VE/GF/DF/NF) - Spiced Chickpeas, Bush Spices, Rosella Flower	32.9
Paneer Saag (V/GF/NF) - Cottage Cheese, Fried Warigal Greens, Spinach	35.9

(V) VEGETARIAN | (VE) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE | (NF) NUT FREE

A - LA - CARTE MENU

NAAN

Plain/ Garlic/ Roti	9.9
Butter Naan	11.9
Saltbush & Lemon Myrtle Butter Naan	14.9
Methi Lachha Paratha / Spiced Aloo Paratha	13.9
Peshwari Naan	13.9
Cheese OR Garlic & Cheese	15.9
Garlic Cheese Chilli Naan	14.9

SALADS

Indianigenous Caprese	24.9
Garden Salad	9.9
Onion Salad	9.9

A-LA-CARTE MENU

DESSERT

Kulfi - Indian Ice Cream, Dessert Lime, Crema	18.9
Nutella Damper - Native-style damper, Nutella Filling, Vanilla Cream	18.9
Chocolate Tart - Rich Dark Chocolate Tart, Davidson Plum Glaze, Wattleseed Cream	24.9
Mono Ranjan - Kulfi, Nutella Damper, Chocolate Tart	38.9

LAVENDRA



| Grace Of India
Milsons Point

| Lavendra
North Sydney

| WaazWaan
Crows Nest