



# 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

# Tasting Menu - Indian Indigenous Menu

## RUHANI FIROZA

Anise Myrtle & Rose Chai

## ENTREE

**Chaat** - Spiced Bush Potato, Fried Warrigal Greens, Native Sauce Trio

**Tikka** - Chicken Thigh, Tandoori Masala, Native Pepperberry

**Kothey Mo: Mo** - Indian Damper Dumplings, Onion Achar, Sea Blight

**Tandoori Chops** - Lamb Cutlets, Bush Puree, Macadamia Ghee

## MAINS

**Vindaloo** - Kangaroo, Vinha d'alhos, Native Spices

**Kofta** - Potato Dumplings, Bush Dukkah, Korma

**Butter Chicken** - Chicken Thigh, Tomato Masala, Macadamia Cream

**Mix Veg** - Local Vegetables, Jalfrezi, Native Garnish

Served with Saltbush & Lemon Myrtle Naan and Rice

## DESSERT

**Kulfi**

99PP - 179PP wine pairing

# LAVENDRA



| Grace Of India  
Milsons Point

| Lavendra  
North Sydney

| WaazWaan  
Crows Nest