

Summer 2018

*“What’s the difference between
North and South Indian food?”*

Jane Smith

The most common question I get asked as a restaurateur would be; what is the difference between Northern Indian and Southern Indian food?

This is a difficult question to answer as India has 36 different types of cuisine split equally between both regions (without considering extended ancient borders). As a restaurateur and chef - there is no better way to answer this question other than putting it on the plate!

For this seasons menu, I bring the extremes of Indian culinary cultures to your plate. I’ve selected dishes from the very northern and southern parts of the sub continent - much loved in those regions during Summer time.

With this seasons tasting menu, we offer the opportunity to go through nine courses highlighting the differences between North and South - I’m excited to bring a concept for the season which is so obvious, yet, I have not seen done anywhere in the world.

I hope you enjoy a nouvelle Indian experience

Inderpreet

Summer Tasting Menu

79pp or 149pp w/ wine pairing

Entrees

Samosa Chaat - Potato, carom pastry, sauce trio

Amritsari Lamb - Lamb cutlets, hung masala yogurt, garden salad

2017 Von Buhl Riesling, Pfalz, Germany

Beef Ularthiyathu - Beef tenderloin, caramelized coconut, curry leaves

Kothimbir Vaddi - Gram flour, garden coriander, coconut reduction

2016 Roches Neuves Chenin Blanc, Saumur, France

Mains

Lauki Kofta - Bottle Gourd, corn flour, fenugreek, mum's curry mix

Rajasthani Laal Maas - Lamb loin, Kashmiri red chilli, coal infusion

2017 Garagiste Le Stagiare Pinot Noir, Mornington Peninsula, VIC

Amba Mulawa - Green Mango, mustard masala, apple cider

Goat Kulumbu v2 - Goat leg, gingelly, roasted masala paste

2014 Smallfry Schliebs Garden GSM, Barossa Valley, SA

Dessert

Mango & White Chocolate Kulfi - Ice cream, belgian white chocolate, saffron paste

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

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

Shuruaat (Starters)

Mum's Dishes

Chur Mur - Bengal gram, yellow peas, tamarind, rocksalt	18.9
Gajjar Mattar - Carrot trio, cumin, ghee sauté, mirchi beetroot raita	22.9
Baingan Jharkhand - Eggplant, mustard, green mango powder, Punjabi mango chutney	19.9

Our Creations

Samosa Chaat - Potato, carom pastry, sauce trio	19.9
Durban Murgh - Chicken thigh, apricot, chilli ginger pickle, gatchak	24.9
Sri Lankan Jhinga - Jumbo tiger prawns, pandan, coconut milk, red chilli	27.9

Rare Indian Dishes

Amritsari Lamb - Lamb cutlets, hung masala yogurt, garden salad	19.9
Dum Briyani (GF) - Goat leg, layered rice, seasonal vegetables	19.9
Kothimbir Vaddi - Gram flour, garden coriander, coconut reduction	25.9

Khana - E - Khaas (Mains)

Mum's Dishes

Lauki Kofta - Bottle Gourd, corn flour, fenugreek, mum's curry mix	27.9
Bhindiyan - Okra, garam masala, labneh, green mango powder	27.9
Chicken Afghani - Chicken thigh, homemade yoghurt, fenugreek	28.9

Our Creations

Murgh Makhani - Butter chicken, fenugreek, roasted macadamia	28.9
Tamil Village Prawns - Jumbo prawns, sundried spices, flat beans	37.9
Goat Kulumbu v2 - Goat leg, gingelly, roasted masala paste	35.9

Rare Indian Dishes

Beef Ularthiyathu - Beef tenderloin, caramelized coconut, curry leaves	35.9
Amba Mulawa - Green Mango, mustard masala, apple cider	37.9
Rajasthani Laal Maas - Lamb loin, Kashmiri red chilli, coal infusion	37.9

Naan (Breads)	
Plain, Roti, Garlic	3.9
Peshwari	5.9
Cheese, Garlic and Cheese	5.9
Khaana-E-Saath (Sides)	
Papad and Condiment plate	14.9
Sautéed Seasonal Vegetables	11.9
Homemade Pickles, Chutney & Raita	
Coconut, Beetroot, Carrot & Cauliflower, Chilli & Ginger	3.9 each
Black Dhaal	11.9
Basmati Rice	3.5

Dessert

Nutella and Peshwari Samosa - Samosa pastry, Belgian chocolate, sultana	10.9
Mango & White Chocolate Kulfi - Ice cream, belgian white chocolate, saffron paste	12.9
Cardamom Cannoli - cardamom dust, whipped cream, mango	12.9
Mano Ranjan - Samosa, Kulfi, Cannoli Trio	24.9

Dessert Wine

<i>Grove Estate Late Harvest Viognier, Young, NSW 75ml</i>	12
<i>Ricca Terra Broken Forklift Zibibbo, Vermentino & Muscat, Riverland, SA 75ml</i>	18