



Dear Spice Guest,

Explore The Best Of Indian Flavours At Seven Spices In Sydney With Seven Spices, A Modern Indian Restaurant! Our Dishes Are Carefully Crafted To Make Your Dining Experience Extraordinary. Enjoy Delicious Indian Cuisine In A Cozy, Welcoming And The Most Luxurious Atmosphere.

Treat Yourself To A Variety Of Traditional Dishes, Each Prepared With Care And Fresh Ingredients.

With Love

Srinivas Velpuri & Amar Rao Cheeti

NOTES



NO BYO

PLEASE INFORM US ABOUT ANY FOOD ALLERGY OR DIETARY REQUIREMENTS

NO CASH & CARD COMBINED PAYMENT

1.9 PERCENT SURCHARGE APPLICABLE ON ALL CARDS

10 PERCENT SURCHARGE APPLICABLE ON PUBLIC HOLIDAYS

CUSTOMISING DISHES REQUEST MAY NOT BE POSSIBLE DURING BUSY HOURS

FEW DISHES MAY TAKE EXTRA TIME TO COOK FRESHLY ON BUSY HOURS

SEVEN SPICES SHARING FEAST

MINIMUM OF 2 GUESTS • UNLIMITED TOP-UPS OF CURRIES, NAAN AND RICE • NO TAKEAWAYS

VEGETARIAN - \$55 PER PERSON

A generous vegetarian feast perfect for sharing.

Papad with Assorted Dips

A vibrant selection of crispy papads served with fresh mint chutney, beetroot yoghurt, zesty chilli mayo, and sweet mango pickle.

Pumpkin and Coriander Soup or Veg Manchow Soup

Choose between a comforting pumpkin and coriander soup finished with chilli oil, or a hot and sour Indo-Chinese Manchow soup loaded with vegetables and crispy noodles.

Choice of 2 Veg Starters

Veg Manchurian • Aloo Tikki Chaat • Samosa Chaat • Chilli Paneer • Paneer Tikka • Benne Potato Dosa

Choice of 2 Veg Curries

Shahi Veg Korma • Palak Paneer • Kadai Paneer • Paneer Lababdar • Kadai Veg

1 Dal- Dal Tadka or Dal Makhani

Rice- Basmati Rice / Biryani Rice / Green Pea Pulao

Bread- Plain / Butter / Garlic / Roti

One Dessert - Gulab Jamun or Rasmalai

NON-VEGETARIAN - \$65 PER PERSON

An extravagant feast perfect for sharing.

Papad with Assorted Dips

Pumpkin and Coriander Soup or Veg Manchow Soup

Choice of 2 Non-Veg Starters

Chicken Tikka • Chilli Chicken • Chicken Manchurian • Lamb Seekh Kebab • Chicken Seekh Kebab • Benne Lamb Dosa

Choice of 2 Non-Veg Curries

Butter Chicken • Shahi Chicken • Goat Curry • Malabar Fish Curry

1 Dal-Dal Tadka or Dal Makhani

Rice-Basmati Rice / Biryani Rice / Green Pea Pulao

Bread-Plain / Butter / Garlic / Roti

One Dessert-Gulab Jamun or Rasmalai

LITTLE MATES' PICKS

A dedicated menu for our youngest guests - familiar favourites and fun bites to make their dining experience just as special.

Noodles \$16

Vegetarian / egg / chicken / prawns

Fried Rice \$16

Vegetarian / egg / chicken / prawns

Chicken Salt French Fries with Ketchup (GF) \$9

Golden crispy fries seasoned with our special chicken salt blend, served with tomato ketchup.

Butter Chicken with Ghee Rice or Cheese Naan / Butter Naan \$16

Creamy, mild butter chicken served with your choice of ghee rice, cheese naan, or butter naan.

Chicken Nuggets with Ketchup (6 PCS) \$12

Golden, crispy chicken nuggets served with tomato ketchup - a kids' all-time favourite.

Paneer Makhanwala with Ghee Rice / Butter Naan / Cheese Naan \$16

Soft paneer in a mild, buttery tomato gravy served with your choice of rice or naan.

Malai Chicken Tikka with Aioli (GF) \$11

Tender, creamy malai chicken tikka grilled in the tandoor, served with a smooth garlic aioli.

Malai Paneer Tikka \$12

Soft paneer cubes marinated in a rich malai blend, grilled to perfection in the tandoor.

Cheese Dosa (V) \$14

Crispy dosa filled with melted cheese - simple, comforting, and a kids' favourite.

Ghee Dosa (V) \$14

Golden, crispy dosa basted with pure ghee, served with sambar and chutney.

Plain Dosa (V) \$13

Thin, crispy classic dosa served with sambar and coconut chutney.

Nutella Naan \$11

Soft, warm tandoor naan generously filled with rich Nutella - a sweet treat for little ones.

Nutella Dosa \$14

Thin crispy dosa filled with creamy Nutella, a delightful sweet twist on a classic.

SIGNATURE PLATTERS

Our curated sharing platters are perfect for the table - generous, indulgent, and designed to be enjoyed together.

Sharing Chaat Platter \$33

Samosa chaat / quinoa papdi chaat / aloo tikki chaat / zucchini chaat / bhel avocado.

Veg Platter \$40

A delightful selection of veg manchurian, dahi kebab, paneer tikka, and chilli paneer.

Seafood Platter (GF) \$41

Lavish seafood platter featuring garlic tandoori prawns, roasted banana fish, lobster, and pan-seared turmeric scallops, accompanied by assorted dips, coconut moilee, kachumber and edamame salad.

Meat Platter (GF) \$41

Indulgent meat platter comprising tri chicken tikka, lamb chops, and galouti seekh kebab, served with assorted dips and a side of kachumber and edamame salad.

Mixed Platter (GF) (Must Try Dish) \$50

2 pcs of fish, 2 pcs of chicken tikka, 2 pcs of galouti seekh kebab, 2 pcs of prawns, 2 pcs of paneer.

Naan Platter (1 of Each) \$32

Cheese garlic, butter chicken naan, keema naan, served with capsicum mayo, mint chutney, and chilli mango dips.

SYDNEY STARTERS

Light bites and street-inspired starters to begin your culinary journey - vibrant, fresh, and full of character.

Assorted Papads (V) \$11

Vibrant selection of papads paired with fresh mint chutney, beetroot yoghurt, zesty chilli mayo, and sweet mango pickle.

Pumpkin And Coriander Soup (V) \$16

A comforting blend of pumpkin and fresh coriander, finished with chilli oil and served with crispy aloo tikki.

Coconut Compressed Watermelon Salad (V) (GF) \$18

Refreshing compressed watermelon with dukkah, pickled cucumber, radish, and cream cheese.

Dahi Puri (V) (6 PCS) \$14.50

Crispy puris filled with beetroot dahi, ginger-infused tomato chutney, date and tamarind chutney, mint and coriander sauce, crunchy sev, and juicy pomegranate seeds.

Samosa (1 Piece) (V) \$6.50

Classic og samosa filled with spiced potatoes and peas, served with mint chutney and date and tamarind chutney.

Samosa Chaat (V) \$17

Pastry filled with fenugreek potato and pea masala on a pindi chole base, drizzled with cumin yoghurt, mint and coriander chutney, ginger-infused tomato chutney, date and tamarind chutney, topped with crunchy sev and pomegranate seeds.

Aloo Tikki Chaat (V) \$17.50

Crispy aloo tikki served with sweetened cumin yoghurt, mint and coriander chutney, ginger-infused tomato chutney, date and tamarind chutney, sprinkled with sev and pomegranate seeds.

Bhel Avocado (V) \$17

Chef srini's favourite dish! unique flavours of roasted rice puffs, masala peanut, chilli paste, mint chutney, tamarind chutney, fresh avocado slices, crunchy sev, and bombay papdi.
(choice of battered fry prawns or chicken tikka +\$2)

Zucchini Chaat (GF, V) \$18

Innovative zucchini chaat featuring pindi chole base, beetroot chutney, yoghurt sauce, tamarind sauce, tomato chutney, mint and coriander chutney, bombay sev, and pomegranate seeds.

Quinoa Avocado Papdi Chaat (4 PCS) \$18

Crispy papdi layered with quinoa, avocado, and vibrant chaat elements.

Purani Delhi Papdi Chaat (V) \$17

Crispy papdi layered with spicy potatoes and a medley of tangy sauces.

Dahi Kebab (V) \$19

Rich, creamy dahi kebab served with beetroot yoghurt, mint chutney, date and tamarind chutney, and chaat masala.

Vada Pav \$16

Spiced potato vada served in a soft brioche bun with garlic chutney, mint chutney, and chilli.

Crab Kofta (3 PCS) \$19

Delicate crab koftas served with squid ink aioli and chilli dust.

Chicken Tikka Taco (2 PCS) \$15

Lettuce, chicken tikka, avocado, spicy capsicum mayo, jalapeños, and cheese.

Cut Mirchi (V, GF) \$16

Deep fried cut chilli in battered chickpea flour, served with mint chutney, masala peanut, and masala onion.

FLAME - KISSED STARTERS

Marinated in aromatic spices & cooked in our traditional tandoor oven, these starters are charred to perfection & bursting with bold flavour.

Tri Paneer Tikka (GF) \$21

Three flavours representing the colours of the indian flag - orange: classic paneer tikka, white: malai paneer tikka, green: basil & coriander paneer tikka. served with kaffir lime mayonnaise, capsicum chutney, mint chutney & mango chilli salsa.

Tri Chicken Tikka (GF) \$20

Three flavours representing the colours of the indian flag - orange: classic chicken tikka, white: malai chicken tikka, green: basil & coriander chicken tikka. served with kaffir lime mayonnaise, capsicum chutney, mint chutney, and mango chilli salsa.

Gilafi Chicken Seekh Kebab \$22

Unique flavoured chicken seekh kebab, served with assorted dips and kachumber edamame salad.

Galouti Lamb Seekh Kebab (GF) \$23

Juicy lamb seekh kebab made with ground lamb mince marinated in homemade tandoori spices. served with kachumber and edamame salad, mint chutney, lemon wrap, and chilli saffron foam.

Tandoori Lamb Chops (GF) (2 PCS) \$19

Australian baby lamb chops marinated in tandoori spices. served with kachumber and edamame salad, trio of sauces and lemon.

Tandoori Chicken (GF) Full/ Half \$33/\$21

Classic tandoori chicken served with kachumber and edamame salad, mint chutney, and a drizzle of chilli oil.

Tandoori Prawns (3 PCS) \$30

Garlic-marinated prawns, flame-kissed to perfection, served with mint chutney and kachumber salad.

SUNRISE IN SOUTH INDIA DOSA

Indulge in India's favourite thin savoury crepes made from fermented batter of urad dal & rice, with a variety of delicious fillings.

Slow Cooked Lamb Shank Dosa \$36

Tender lamb leg slow-cooked for 24 hours in indian spiced brine, served with raita and chutneys.

Plain Dosa (V) \$16

A classic thin, crispy crepe made from fermented rice and lentil batter, served with sambar and coconut chutney.

Ghee Dosa (V) \$17

Crispy golden dosa generously basted with pure ghee, served with sambar and coconut chutney.

Ghee Podi Dosa (V) \$17.50

Crispy ghee dosa dusted with flavourful gunpowder spice mix, served with sambar and chutney.

Masala Dosa (V) \$20.50

Classic crispy dosa filled with a spiced potato and onion masala, served with sambar and coconut chutney.

Benne Masala Dosa \$21

Soft, buttery Bangalore-style dosa filled with spiced potato masala, served with sambar and chutney.

Benne Masala Ghee Karam Dosa \$22

Buttery dosa spread with spicy karam chutney and filled with potato masala, finished with ghee.

Onion Dosa (V) \$18

Crispy dosa topped with fresh onions, green chillies, and coriander, served with sambar and chutney.

Lamb Dosa \$21

Crispy dosa filled with a spiced minced lamb keema filling, served with raita and chutneys. (Add egg \$2)

Egg Dosa \$19

Crispy dosa filled with a lightly spiced egg omelette, served with sambar and coconut chutney.

Chicken 65 Dosa \$20

Crispy dosa filled with tangy, spicy Chicken 65 - a South Indian classic with a modern twist.

Butter Chicken Dosa \$20

Crispy dosa filled with creamy, aromatic butter chicken - a fusion of two beloved classics.

Mock Butter Chicken Dosa (V) \$20

Crispy dosa filled with a rich vegetarian mock butter chicken, perfect for plant-based lovers.

IDLIS

Soft, pillowy rice cakes steamed to perfection - a beloved South Indian staple. Our thatte-style idlis are larger and fluffier than traditional idlis, served with an array of accompaniments.

Benne Thatte Idli (1 PC) \$16

Large, soft Bangalore-style thatte idli made with fermented rice batter, generously topped with butter, served with sambar and chutney.

Thatte Sambar Idli \$17

Soft thatte idli dunked in a rich, tangy vegetable sambar, topped with ghee and fresh coriander.

Thatte Karvepaku Idli \$17.50

Soft thatte idli tempered with curry leaves, mustard seeds, and aromatic South Indian spices.

Thatte Karam Idli \$17

Soft thatte idli coated in a bold, spicy karam chutney powder and finished with a drizzle of ghee.

ASIAN FUSION FAVOURITES

A celebration of Indo-Chinese cuisine - bold, saucy & deeply satisfying. Choose dry for a crispy finish or gravy for a saucy indulgence.

STARTERS - VEG (CHOICE OF DRY OR GRAVY)

Chilli Paneer (V) (Dry/Gravy) \$22.50

Popular street snack of crispy cottage cheese in a spicy, tangy sauce.

Veg Manchurian (V) (Dry/Gravy) \$21

Indo-Chinese classic with vegetable dumplings in a balanced hot, sweet, sour, and salty sauce.

Paneer Manchurian (V) (Dry/Gravy) \$22.50

Tangy and umami-rich Manchurian sauce coating fried cottage cheese cubes.

Cauliflower Manchurian (V) (Dry/Gravy) \$20

Crispy fried cauliflower in a sweet, tangy, and umami-rich manchurian sauce.

Paneer 65 (V) (Dry/Gravy) \$22

Spicy South Indian appetizer featuring paneer with aromatic spices.

Cauliflower 65 (V) (Dry/Gravy) \$20

South Indian snack of fried cauliflower with spices and herbs.

Crispy Baby Corn \$20

Lightly battered and fried baby corn tossed with spring onions, sesame, and a hint of spice.

Chilli Baby Corn \$21

Crispy fried baby corn tossed in a vibrant, spicy, and tangy Indo-Chinese chilli sauce.

Baby Corn 65 \$20

South Indian style spiced and fried baby corn with curry leaves, chillies, and aromatic masala.

Chilli Gobi (V) (Dry/Gravy) \$20

Fusion dish of crispy cauliflower in a spicy, sweet, and sour sauce.

Paneer Majestic (V) \$22.50

Marinated paneer pan-fried with onions, curry leaves, mint, chilli, and cashews.

Schezwan Paneer (V) (Dry/Gravy) \$22.50

Crispy batter-fried paneer tossed in aromatic and spicy schezwan sauce.

STARTERS - NON-VEG (CHOICE OF DRY OR GRAVY)

Chilli Chicken (Dry/Gravy) \$22.50

Tender fried chicken bites tossed in a fragrant, sweet, spicy, and slightly tangy sauce - a beloved Indo-Chinese delight.

Chicken Majestic \$22.50

Crispy fried chicken marinated in yoghurt and spices, pan-tossed with curry leaves, chillies, and cashews.

Ghee Roast Podi Chicken (Dry) \$22

Tender chicken roasted in fragrant ghee and coated in a bold South Indian podi spice blend.

Chicken 65 (Dry/Gravy) \$22.50

Iconic from Hotel Buhari in Chennai - crispy outside, juicy and tender inside.

Chicken Manchurian (Dry/Gravy) \$22.50

Fried chicken tossed in a delectably sweet, hot, and sour sauce.

Schezwan Chicken (Dry/Gravy) \$22.50

Crispy fried chicken tossed in a spicy, sour, hot Schezwan sauce.

Crispy Prawns \$25

Crispy battered fried prawns tossed with diced vegetables, cashews, curry leaves, and spices.

Chilli Prawns \$25

Succulent crispy battered fried prawns coated in a flavourful spicy sauce.

NOODLES

Experience the ultimate comfort in a bowl with our delightful Indo-Chinese noodle dishes, wok-tossed to order.

Veg Noodles (V) \$22

Boiled noodles stir-fried with colourful vegetables, customisable to suit your taste.

Chilli Garlic Veg Noodles \$22.50

Stir-fried noodles tossed with fresh vegetables in a bold chilli garlic sauce.

Veg Manchurian Noodles (V) \$23.50

Saucy Indo-Chinese style noodles with a savoury, spicy, and tangy sauce made with vegetables, soy sauce, and vinegar, offering a fusion of flavours.

Egg Noodles \$24

Wok-tossed noodles with egg, fresh vegetables, and seasoned Indo-Chinese sauces.

Chicken Noodles \$25

Bold and spicy Hakka noodles with tender chicken and vegetables in a savoury Indo-Chinese sauce.

Prawn Noodles \$26

Stir-fried prawns with garlic, vegetables, finished with spring onion, coriander, and a drizzle of Manchurian sauce for a harmonious blend of flavours.

Mix Noodles \$27

Stir-fried noodles loaded with chicken, prawns, and egg, tossed in a savoury mixed sauce.

Add Schezwan Sauce \$1

Upgrade any noodle dish with our house-made fiery schezwan sauce.

FRIED RICE

Enjoy the aromatic flavours of our expertly prepared fried rice dishes, each wok-tossed with fragrant basmati rice & bold Indo-Chinese seasonings

Veg Fried Rice (V, GF) \$22

Aromatic basmati rice stir-fried with fresh seasonal vegetables and Indo-Chinese seasonings.

Chilli Garlic Coriander Veg Fried Rice \$24

Fragrant fried rice tossed with vegetables, fresh coriander, chilli, and garlic.

Chilli Garlic Coriander Paneer Fried Rice \$25

Aromatic fried rice with crispy paneer cubes, fresh coriander, and a bold chilli garlic flavour.

Egg Fried Rice \$24

Classic wok-tossed rice with scrambled egg, vegetables, and savoury Indo-Chinese sauces.

Chicken Fried Rice \$25

Flavourful fried rice with tender chicken pieces and vegetables, seasoned to perfection.

Prawn Fried Rice \$26

Aromatic fried rice with succulent prawns and vegetables in a savoury, light sauce.

Mix Fried Rice \$27

A hearty combination of chicken, prawns, and egg fried together with fragrant basmati rice.

Chilli Garlic Coriander Chicken Fried Rice \$24

Fragrant fried rice with chicken, fresh coriander, and a punchy chilli garlic base.

Add Schezwan \$1

Add our house-made Schezwan sauce to any fried rice for an extra kick of spice.

ICONIC INDULGENCES

The heart of our menu - rich, slow-cooked curries and gravies drawing from the finest regional traditions of Indian cuisine.

VEG CURRIES

Amma Dal Tadka (V, GF) \$21.50

Chef Srinii's mother's cherished recipe from the last 40 years - a comforting dal tempered with aromatic spices.

Dal Makhani (V, GF) \$22

Originating in the Punjab region, slow-cooked lentils simmered for hours with butter, cream, and fenugreek.

Eggplant Bharta (V, GF) \$22.50

Grilled eggplant cooked with onions, tomato masala, and Indian spices.

Dhingri Butta Palak (V, GF) \$21

Corn and mushrooms in a rich spinach gravy.

Malai Kofta (V) \$23.50

Fried potato and paneer balls in a mild, creamy onion-tomato gravy.

Paneer Lababdar (V, GF) \$23.50

Buttery, creamy, tangy gravy with immersed paneer cubes.

mock butter chicken (V, GF) \$24

Butter chicken for vegetarians - tastes just like the original.

Methi Malai Mutter Paneer (V, GF) \$24

Fenugreek leaves, green peas, and paneer in a rich creamy curry.

Lucknow Shahi Vegetable Korma (V, GF) \$23

Saffron-infused cashew gravy with seasonal vegetables and herbs.

Kadai Veg (V, GF) \$23

Spicy, warming dish with seasonal vegetables and bell peppers in freshly ground spices.

Chole Masala (V, GF) \$22

Classic Punjabi chickpea curry.

Palak Paneer (V, GF) \$23.50

Thick spinach paste cooked with spices and tossed with paneer.

Kadai Paneer (V, GF) \$23.50

Spicy, warming dish with paneer and bell peppers in freshly ground spices.

Coconut Moilee Veg Curry (Vegan) \$23.50

A light, aromatic South Indian coconut milk curry with seasonal vegetables and gentle spices.

NON - VEG CURRIES

Chettinad Lamb Shank (GF) \$30

Slow-cooked lamb shank for 24 hours in its own rich Chettinad gravy.

Mint and Coriander Infused Baby Goat Curry (GF) \$25.50

Chef Srin's favourite - baby goat cooked with homemade spices and infused with mint and coriander.

Karivepaku Kunda Chicken Curry (GF) \$25.50

Chicken curry infused with curry leaves, cooked in a traditional terracotta pot.

Butter Chicken (GF) \$24.50

A beloved Aussie favourite.

Butter Chicken Experience \$43

Chef Srin's innovative masterpiece - be mesmerised by the flavours.

Purani Delhi Style Butter Chicken (Spicy) (GF) \$25

Old Delhi-style butter chicken infused with seven spices.

Telangana Chicken Curry (GF) \$25.50

Spicy and flavourful chicken curry served with bone, inspired by Telangana cuisine.

Chicken Chettinad (GF) \$25.50

A spicy and aromatic South Indian favourite.

Kadai Chicken (GF) \$25.50

Spicy dish with chicken tikka and bell peppers in freshly ground spices.

Shahi Chicken Curry (GF) \$25.50

Saffron, onion-tomato gravy with cashew paste, cream, and butter.

Nagrisi Kofta Curry \$26

Tender chicken koftas in a velvet cashew-mawa gravy.

Coconut Moilee Garlic Prawn Curry (GF) \$27.50

Kerala-style gravy with garlic prawns, infused with chilli oil, curry leaves, and coriander.

Malabar Fish Curry (GF) \$27

Fish in coconut and tamarind gravy with mustard seeds, curry leaves, fenugreek seeds, fish masala, and cabbage poriyal.

Meen Pollichathu (GF) \$29

Fish wrapped in banana leaves with fennel leaves, orange segments, coriander leaves, and cherry tomatoes, served with moilee gravy.

Palak Chicken (GF) \$24.50

Tender chicken cooked in tempered spinach paste, finished with cream and butter.

RICE RHAPSODIES

Perfectly cooked basmati rice preparations to complement your curry selection, each fragrant and full of flavour.

Jeera Rice (V, GF) \$8

Aromatic cumin-tempered basmati rice, light and fragrant.

Basmati Rice (V, GF) \$7

Fragrant, long-grain classic basmati rice, steamed to perfection.

Biryani Rice (V, GF) \$8

Aromatic and flavourful biryani-spiced basmati rice.

Ghee Rice (V, GF) \$7

Indulgent ghee-tossed basmati rice with subtle whole spices.

Green Pea Pulao \$8

Butter green peas tossed with fragrance of basmati rice and mild spices.

Curd Rice (V, GF) \$15

Refreshing tempered yoghurt rice with curry leaves, mustard, and cumin.

NAAN

Freshly baked in our traditional tandoor oven, our breads are the perfect accompaniment to any curry or dish.

Plain (V) \$6.50

Soft, classic tandoor-baked naan, light and fluffy.

Butter (V) \$7

Soft tandoor-baked naan generously brushed with melted butter.

Garlic (V) \$7

Fluffy tandoor-baked naan topped with fresh garlic and coriander.

Cheese Naan \$8

Soft naan stuffed with melted cheese, baked to golden perfection in the tandoor.

Cheese Garlic (V) \$8

Indulgent naan stuffed with cheese and topped with roasted garlic and coriander.

Chilli Cheese Garlic (V) \$8.50

Soft naan with a spicy kick of chilli, melted cheese, and roasted garlic.

Mint (V) \$7

Light, fluffy tandoor naan infused with fresh mint for a refreshing finish.

Thyme and Chilli (V) \$7

Artisan naan topped with aromatic thyme and a hint of chilli heat.

Rosemary and Garlic (V) \$7

Rustic naan topped with fragrant rosemary and roasted garlic, baked in the tandoor.

Kashmiri Naan (V) \$10

Soft, sweet naan stuffed with dried fruits, nuts, and aromatic spices.

Roti Plain (V) \$7 (Add butter or ghee \$7.50)

Wholesome whole-wheat flatbread, thin and lightly charred from the tandoor.

Tandoori Lachha Paratha (V) \$9

Flaky, layered whole-wheat paratha with a crispy exterior, baked in the tandoor.

Butter Chicken Naan \$12

Soft naan generously stuffed with creamy, aromatic butter chicken filling.

Keema Naan \$18

Soft naan filled with spiced minced lamb, baked golden in the tandoor.

BIRYANI TEMPTATIONS

Each biryani is slow-cooked in the traditional dum style - fragrant basmati rice layered with spiced meats or vegetables, sealed & cooked to lock in every bit of flavour.

Hyderabad Chicken Biryani (GF) \$26

Fragrant long-grain basmati rice layered with tender chicken marinated in traditional Hyderabad dum spices, cooked on low heat to lock in all the flavours.

Chicken 65 Biryani \$26

Aromatic basmati rice tossed with spicy, crispy Chicken 65 for a bold South Indian fusion biryani experience.

Hyderabadi Goat Biryani (GF) \$27

Tender slow-cooked goat pieces layered with fragrant basmati rice in the classic Hyderabadi dum style.

Pachimirchi Chicken Biryani (GF) \$26

Aromatic dum biryani infused with the distinct flavour of green chillies and slow-cooked chicken.

Pachimirchi Lamb Shank Biryani (Dine In Only) \$32

A showstopper biryani featuring a slow-cooked lamb shank layered with fragrant Pachimirchi-spiced basmati rice.

Egg 65 Biryani \$24

Fluffy basmati rice tossed with spiced, crispy Egg 65 for a hearty and satisfying biryani.

Paneer 65 Biryani (V) \$25

Fragrant basmati rice tossed with golden, spiced Paneer 65 for a rich vegetarian biryani.

Vegetable Biryani (V, GF) \$24

Aromatic basmati rice slow-cooked with seasonal vegetables and whole spices in the classic dum style.

Gobi 65 Biryani (V, GF) \$24

Fluffy basmati rice tossed with crispy, spiced Cauliflower 65 for a bold vegetarian biryani.

Pachimirchi Paneer Biryani (V) \$25

Fragrant biryani with paneer and the distinctive heat of green chillies, layered with aromatic basmati rice.

SWEET ENDINGS

A thoughtfully crafted dessert selection blending classic Indian sweets with modern, contemporary presentation.

Rasmalai (V) \$14

With Wild Strawberries and Basil Compote, Pistachio Crumble, Bird Nest, and Rose Petals.

Payasam Panna Cotta \$18

Creamy panna cotta inspired by classic semiya payasam, flavored with cardamom, vermicelli and roasted nuts.

Gulab Jamun Tart \$18

A fusion dessert featuring Gulab Jamun baked in a sweet tart paired with Blueberry Cheesecake Ice Cream, adorned with gold leaves & flowers.

Gulab Jamun (V) \$8

Soft, melt-in-the-mouth milk dumplings soaked in rose and cardamom-scented sugar syrup.

Ghewar (V) \$25

A traditional Rajasthani honeycomb dessert made from flour and ghee, soaked in sugar syrup and topped with rabri and nuts.

Rasmalai Pistachio Cake With Rasgulla Crumble \$21

ICE CREAMS (1 SCOOP)

Pistachio \$8

Rich and creamy pistachio ice cream with a delicate nutty flavour.

Vanilla Bean \$8

Classic, velvety vanilla bean ice cream made with real vanilla pods.

Cookies and Cream \$8

Creamy vanilla ice cream blended with generous chunks of chocolate cookie.

Kensington Pride Mango (DF) \$8

Dairy-free sorbet made from Australia's finest Kensington Pride mangoes - tropical and refreshing.