

STARTERS Small plates

NEPALESE MOMO DUMPLINGS 14 6pce

Pork or veggie dumplings steamed or fried. Served in house sauce (VO)

VEGETABLE PAKORA 12 3pce

Indian veggie fritter lightly spiced, deep fried in chickpea batter. Served with tamarind sauce (VG, GF)

CHILLI CALAMARI 18 

Flash-fried calamari in our house made chilli sauce (GFO)

CHICKEN LOLLIPOP 14 6pce

Fried chicken winglets marinated in Indian spices. Served with mint sauce

AJI SALAD 14

Lettuce, spinach, pickled cucumber, dried cranberries, pepita and olives add feta +3 add grilled chicken +5 (VG,GF)

CUMIN LAMB 14

Lamb skewers in cumin, & curry leaf rub served with spicy mint sauce (GF)

CHICKEN SIXTY FIVE 14

Traditional deep fried chicken thigh pieces marinated in Indian spices topped with curry leaves. Served with mint sauce (GF)

SEASONAL GREENS WITH LEMON DRESSING 12

Greens tossed in a lemon dressing and garlic. Topped with sesame seeds (VG,GF)

TRIO OF DIPS 18

Toasted Turkish breads with baba ghanoush, beetroot and olive

LOTUS BAO BUNS 16 2pce

PULLED PORK

Pulled pork, aioli & fresh herbs

FRIED CHICKEN

Indian spiced chicken, mint sauce & coriander

DUCK

Confit duck, spiced hoisin sauce & spring onion


PULLED JACKFRUIT

Jackfruit infused with Indian spices, vegan mayo & fresh herbs (VG)

PARATHA TACOS 9 1 pce

BARRAMUNDI 

Fried barramundi with fresh herbs, slaw, chilli lime mayo & tabasco sauce in a crispy paratha wrap

CHICKEN 

Indian spiced fried chicken with mint sauce & salad wrapped in a crispy paratha

SOYA CHAAP

Grilled spiced soya bean chunks with salad & mixed herbs, vegan chilli lime mayo in a paratha wrap (VG)

NANI BLOSSOM 

Deep fried marinated banana blossoms with mixed herbs, vegan chilli lime mayo & tabasco sauce in a paratha wrap (VG)

SIGNATURE CURRIES

MASALA CHICKEN 27  

Chicken curry cooked in our house made masala infused with herbs & spices. Served with basmati rice. Add paratha + 3

SEASONAL VEGGIE MASALA 22  

Seasonal veggie curry cooked in our house made masala infused with herbs & spices. served with basmati rice add paratha + 3 (VG, GF)

BARRAMUNDI COCONUT CURRY 25 

Barramundi in a rich tomato and coconut curry sauce. Served with basmati rice (GFO)

MAINS Comfort food

NEPALESE SPICED RICE 16

Nepalese style veggie fried spiced rice (VG, GF)

Add eggs +4 Add chicken +5 Add cumin lamb +6

THE NUTTY MUSHROOM 18

Oven-baked portobello mushrooms stuffed with mixed nuts, thyme, sundried tomato paste (VG, GFO)

PULLED PORK BURRITO 25 

Pulled pork with free range scrambled eggs, spiced rice, avocado, cheese, black beans & fresh salsa wrapped in a tortilla (GFO, VO)

Add sour cream 2

CHILLI CHICK BURGER 21 

Chicken thigh grilled and basted with our house made chilli sauce, avocado, lettuce & tomato with aioli. Add chips + 4 (GFO)

LOADED BURGER 21

House made beef patty with bacon, egg, lettuce, cheese, tomato, pickles aioli & caramelised onion. Add chips 4

CUMIN LAMB BHUJA BOWL 17

Lamb marinated in cumin and curry leaf rub. Served with crunchy seasoned nibbles. (Contains nuts)

DESSERTS

STICKY DATE PUDDING & ICE CREAM 12

ASK OUR STAFF FOR TODAY'S SPECIAL DESSERT

SIDES

CHIPS - SMALL 6 | LARGE 9 Served with aioli or tomato sauce

PARATHA 3

BASMATI RICE 3

SOUR CREAM 2