

BIRIYANI

Kerala biriyani is a delicious mix of fragrant rice, aromatic whole spices, flavourful herbs and meat in a soulful gravy married together by slow cooking to absorb the flavours.

Chicken (GF)	27.99
Mutton (GF)	28.99
Fish (GF)	29.99
Prawn (GF)	30.99
Egg (GF)	26.99
Vegetable (GF)	26.99

BREADS

Kerala Paratha	5.99
Kallappam	3.99
Cheese Naan	7.99
Plain Naan	5.99
Garlic Naan	6.99
Cheese & Garlic Naan	8.99

RICES

Plain Rice	6.99
Biriyani Rice	10.99

LUNCH SPECIAL

TUE-FRI 12:00 PM - 2:00 PM

Rice, Naan, Any one curry	17.99
Rice, Naan, Any two curries	20.99

(Curry options)

- Butter chicken
- Kerala chicken curry
- Lamb curry
- Dal tadka
- Paneer butter masala

*Not available on weekends & public holidays.

KIDS FAVOURITES

Chips	7.99	Nuggets	9.99
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EXTRAS

Fryums	6.99	Raitha	4.99	Onion Slice	3.99
Plain/Mint Yogurt	4.99	Pickle	3.99	Fresh Chilli	3.99
Pappad	4.99	Salad	9.99	Lemon Slice	3.99

FRESH JUICES

Orange Juice	9.99	Watermelon Juice	9.99
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DESSERTS

Gulab Jamun	8.99	Rasamalai	8.99
Cup Ice Cream (Vanilla)	5.99	Payasam (Check availability)	8.99

TAKEAWAY

Discounted prices for bulk takeaway orders ONLY.

Chicken Biriyani	5 pack	95.00
Mutton Biriyani		110.00

CATERING AVAILABLE FOR ALL OCCASIONS

Outdoor Catering Like: Weddings, Birthdays, Anniversaries, Office Functions, Corporate Functions Etc.
Please Check With The Owners /Chefs For Prices And Details.



ORDER ON WHATSAPP

0461 338 414



Menu

Embark on a South Indian culinary journey

G02/45 Furzer St. Phillip ACT 2606

STARTERS

Vegetarian

- 01 Vegetable Cutlet (2 pieces)** (NF) (DF) **10.99**
A delectable combination of mashed potatoes and spiced vegetables crumbed and deep fried. Served with tomato sauce.
- 02 Samosa (2 pieces)** (NF) **12.99**
An iconic Indian snack traditionally filled with mashed potatoes and spiced vegetables. Served with mint yogurt.
- 03 Paneer Pakoda** **12.99**
Cottage cheese deep fried, coated in spiced, crispy besan batter. Served with mint yogurt.
- 04 Onion Bhaji (4 pieces)** (NF) **10.99**
Finely sliced onions smothered in a simple, fragrantly spiced batter and fries to crispy perfection. Served with mint yogurt.

Non-Vegetarian

- 05 Beef Cutlet (2 pieces)** (NF) **13.99**
Crunchy snack made of spiced beef and mashed potatoes coated in bread crumbs and deep fried. Served with tomato sauce.
- 06 Injipuli Chicken** (NF) (DF) **18.99**
Made with piquant ginger, sweet jaggery, tangy tamarind along with a host of other spices. Finally pan toasted with onion, curry leaves, fresh chillies and spices.
- 07 Chicken Tikkah Kebab** (NF) **18.99**
Boneless chicken marinated with fresh ginger, garlic, herbs and aromatic spices. Slowly cooked over the charcoal grill. Served with salad, and mint yogurt.

MAINS

Chicken

- 08 Kerala Chicken Curry** (GF) (NF) **25.99**
Very popular chicken curry made with fresh ground Kerala spices and creamy coconut gravy.
- 09 Kerala Chicken Roast** (GF) (NF) (DF) **26.99**
Succulent pieces of chicken marinated and fried and then coated in special spicy sauces and creamy coconut gravy.
- 10 Butter Chicken** (GF) (NF) **26.99**
Chicken tikkah coated in thick tomato based makhani gravy and enriched with cream and spices.

Beef

- 11 Kerala Beef Fry** (GF) (NF) (DF) **27.99**
Tender bites of slow cooked beef are flavored and stir fried with aromatic spices, coconut slice and curry leaves. The most famous dish in Kerala.
- 12 Kerala Beef Roast** (GF) (NF) (DF) **27.99**
Slowly cooked beef in onion based gravy and toasted with onions, spices and curry leaves.

Lamb

- 13 Lamb Curry** (GF) **28.99**
Tender succulent lamb meat cooked in onion tomato based gravy with spices and herbs.

Eggs

- 14 Egg Curry** (GF) (NF) **24.99**
Boiled eggs simmered in a mild spicy onion tomato based gravy and spices

Seafood

- 15 Kottayam Fish Curry** (GF) (NF) **29.99**
Seasonal fish cooked in a bright red curry sauce made of Kashmiri chilly, cambodge, curry leaves.
- 16 Alappey Fish Curry** (GF) (NF) **29.99**
Seasonal fish curry cooked in a traditional creamy and tangy coconut milk, based gravy.
- 17 Fish Masala** (GF) (NF) **30.99**
Special masala marinated fish, shallow fried and cooked in onion tomato based gravy with coconut milk, pepper and curry leaves.
- 18 Fish Moile** (GF) (NF) **30.99**
Shallow fried fish cooked in a rich coconut creamy sauce prepared with mild spices, bell pepper, curry leaves.
- 19 Fish Pollichathu** (GF) (NF) **32.99**
Seasonal fish marinated in a mix of flavorful spices and wrapped with banana leaf and pan baked.
- 20 Prawn Masala** (GF) (NF) **32.99**
A medium spicy and flavorful dish from the state of Kerala where the prawns cooked in onion tomato based gravy with spices and herbs.
- 21 Prawn Fry** (GF) (NF) **32.99**
Special masala marinated prawns shallow fried in pans and toasted with onion, tomato, spices and curry leaves.
- 22 Prawn Moile** (GF) (NF) **32.99**
Prawns cooked in a rich creamy sauce prepared with mild spices, bell pepper, curry leaves.

Vegetarian

- 23 Dal Tadka** (GF) (DF) **23.99**
Soaked and cooked lentils with onion, tomato and herbs.
- 24 Dal Spinach** (GF) (NF) **24.99**
Soft cooked lentils, simmered with fresh spinach, ginger, garlic and spices.
- 25 Chilly Paneer** (GF) (NF) **24.99**
Indian cottage cheese tossed in a mild spicy, sweet and tangy sauce made with onion capsicum and spices.
- 26 Paneer Butter Masala** (GF) **24.99**
Indian cottage cheese made with rich and creamy onion tomato based makhani gravy, spices and herbs.
- 27 Paneer & Spinach** (GF) (NF) **24.99**
Indian cottage cheese made with spinach, onion based gravy and spices.
- 28 Vegetable Korma** (GF) **24.99**
Fresh seasoned vegetables cooked in a rich, coconut creamy sauce and spices.

DOSA

Dosa's are thin crepe prepared with soaked rice and urid lentil batter. Served with sambar and chutneys.

- Plain Dosa** (NF) (GF) **22.99**
- Ghee Roast** (NF) (GF) **22.99**
- Masala Dosa** (NF) (GF) **23.99**
- Cheese Dosa** (NF) (GF) **24.99**
- Chicken Dosa** (NF) (GF) **25.99**
- Lamb Dosa** (NF) (GF) **26.99**
- Mix Vegetable Uthappam** (NF) (GF) **23.99**
- Cheese & Vegetable Uthappam** (NF) (GF) **24.99**
- Egg Dosa** (NF) (GF) **23.99**
- Onion Uthappam** **22.99**

KOTHU

Popular South Indian street food where flaky shredded parathas are mixed with spices, veggies, herbs, scrambled eggs and your choice of meat combined together and toasted on hot plate.

- Chicken Kothu** (NF) **25.99**
- Lamb Kothu** (NF) **26.99**
- Vegetable Kothu** (NF) **24.99**
- Egg Kothu** (NF) **24.99**

THALI (Kerala Style)

Thali is a multi course and traditional meal consists of rice and different curries. Non-veg Thali can be added with choice of meat or seafood dishes. (No breads available with Thali) Please ask for Matta Rice (Kerala Rice) availability.

- Vegetarian Thali** (GF) **28.99**
- Non Vegetarian Thali** (GF) **30.99**
Any one: Fish Curry, Chicken curry

Thali not for Sharing

(GF) = gluten free | (NF) = nut free | (DF) = dairy free