

Spring Tasting Menu

79pp or 149pp w/ wine pairing

Entrees

Venison Samosa — Leg steak, carom pastry, saffron paste

Gajjar Mattar — Carrot trio, cumin, ghee sauté, mirchi beetroot raita

2016 Garagiste Le Stagiare Pinot Gris, Mornington Peninsula, VIC

Awadhi Paneer Briyani — Homemade paneer, Lucknowi rice, mace, raita

Kashmiri Lamb Cutlets — Lamb cutlets, spiced milk, cornflour

2016 Long Road Chardonnay, Tumbarumba, NSW

Mains

Sarson Ka Saag — Mustard greens, spinach, ghee, chickpea bread

Amritsari Chicken Masala — Chicken thigh, fenugreek, garlic

Served with Basmati Rice

2014 Grailot Syrah, Heathcote, VIC

Szechuan Paneer — Spice infused paneer, sweet chilli, bombay aloo, lemon myrtle

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

Served with Naan and Garlic Naan

2014 Smallfry Schliebs Garden GSM, Barossa Valley, SA

Dessert

Saffron and Cinnamon Kulfi — Ice cream, roasted cinnamon, saffron paste

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

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