

Kipling's

RESTAURANT

SOMETHING BREAD

INDIAN NAAN BREAD (V)

cooked fresh in the tandoor

PLAIN \$3 GARLIC \$4 CHEESE \$5

all 3 of the above \$11

SIGNATURE NAAN \$6

cheese & vegemite

BASKET OF 4 PAPPADUMS (V,GF) \$3

saunth, mango, date & tamarind chutney \$4 ea

SOMETHING INDECISIVE

CURRY SAUCE SAMPLER (GFO) \$20

six curry sauces served with two garlic naans

- butter chicken - vindaloo - yellow thai -

- korma - dahl - kerala -

SOMETHING FIRST

VEGMOSAS (4) (VE) \$13

vegan samosa, spiced dutch cream potato, sweet peas, lotus stem chips, saunth chutney

BIRYANI BALLS (4) (VE) \$13

traditional arancini with Indian spice, walnut & carrot hummus, smoked paprika, tamarind date chutney

CURRIED CHICKPEA FRITTERS (3) (VE) \$13

carrot, coriander, panko breadcrumbs, spinach, carrot hummus

CRISPY SQUID (GF) \$14

panfried squid, red chilli, lime, red onion, spring onion, coriander

CHICKEN TIKKA SHASLICKS (3) (GF) \$14

marinated chicken thigh, tandoor roasted, mint raita

DUCK SPRING ROLLS (3) \$14

tamarind chutney dipping sauce

BOMBAY CURRY BALLS (4) (GF) \$13

butter chicken & spicy beef vindaloo curries in a crunchy, crumbed ball with raita (2 of each)

INDIAN HUNTERS PLATE \$18

duck spring roll, chicken tikka shaslick, salt & pepper squid, lamb korma cup, Bombay curry ball

INDIAN GATHERERS PLATE (VE) \$18

samosa, biryani ball, chickpea fritter, jogi tarkari cup, Bombay curry ball

SOMETHING CURRIED

all our curries are gluten free and served with rice

TRIO OF CURRIES \$32

lamb korma, butter chicken, beef rendang

VEGAN TRIO \$30

Thai yellow vegetables, mushroom matar, Nepalese jogi tarkari

ENGLISH ROYAL BUTTER CHICKEN \$27

udderly, buttery, mild tandoori roasted chicken thighs, creamy fenugreek, rich tomato sauce

LAMB KORMA \$27

tender lamb shank meat slow cooked with garlic, cashews, ginger, turmeric, cardamom, creamy korma sauce

BEEF RENDANG \$27

beef steak braised in babas meat sauce, sweet coconut curry, crushed peanuts

THAI YELLOW BARRAMUNDI \$27

potato, onion, ginger, garlic, turmeric, green chilli, coconut cream, coriander, topped with a pan-fried barramundi fillet

MUSHROOM MATAR (VE) \$23

mushrooms, green peas, rich tomato curry sauce

NEPALESE JOGI TARKARI (VE) \$23

zucchini, carrots, broccoli, beans, peas, capsicum, potato, onion, ginger, chilli

BENGALI PRAWN CURRY \$28

prawns, mustard oil, garlic, chilli, cardamom, coriander, coconut cream

BEEF VINDALOO \$27

marinated slow cooked beef with chilli, garlic, masala, spiced with sweet cinnamon & pounded coriander

KERALA DUCK \$28

crispy skin duck leg, smokey flavoured curry with cinnamon, cardamom, fenugreek & cumin

sorry, we cannot accommodate table accounts being paid individually by each guest
we are unable to guarantee that all dishes are completely free of residual nut oils, shellfish or traces of gluten
(V) vegetarian (VE) vegan (GFO) gluten free option (GF) gluten free
minimum food spend of \$25 p.p. on Friday & Saturday nights - public holiday surcharge 10%

SOMETHING THALI

traditional indian tasting plate (GFO)

THALI PLATE \$38

thai yellow barramundi, butter chicken, jogi tarkari, lamb korma, beef vindaloo, dahl, raita, rice, salad, plain naan

VEGETARIAN THALI PLATE \$34

thai yellow vegetables, mushroom matar, jogi tarkari, vegmosa, curried chickpea fritter, dahl, raita, rice, salad, plain naan

SOMETHING EXTRA (V,GF)

Date & tamarind, mango or saunth chutney \$4 ea
- cucumber raita - lime pickle \$4 ea
dahl \$6

SOMETHING CLASSIC

served with chips & garden salad

300G BEEF SCHNITZEL \$24

house panko crumbed beef

300G CHICKEN SCHNITZEL \$24

house panko crumbed chicken breast

ADD parmigiana \$4

SALT & PEPPER SQUID (GF) \$26

tender squid dusted in salt & pepper flour, lime aioli

BARRAMUNDI FILLET (GF) \$25

grilled or battered, house tartare, lemon

SOMETHING SAUCY (GF)

~ peppercorn ~ mushroom ~ gravy ~ diane ~
~ butter curry ~ \$3 ea
prawns in garlic cream sauce \$6

SOMETHING CLASSY

300G PORTERHOUSE (GF) \$34

MSA grade, grain fed beef
slow roasted served with potato gratin, heirloom baby carrots, broccolini and spiced mushroom sauce (not available rare)

SLOW ROASTED LAMB (GF) \$32

with mash, roasted pumpkin wedge, pepitas, yoghurt and fried kale

300G PORK RIB EYE (GF) \$30

with roasted kipfler potatoes, sesame chilli slaw and pomegranate molasses

CHICKEN ROULADE (GF) \$28

filled with spinach, brie and thyme with a cauliflower & leek croquette & garlic cream sauce

CHOO CHEE LINGUINI \$28

prawns, broccoli, parmesan, freshly grated coconut

ATLANTIC SALMON (GF) \$28

pan fried with beetroot and potato rosti, tomato, cucumber & lime salsa, horseradish aioli

CRUMBED CAULIFLOWER STEAK (GF) \$26

with a mild roasted vegetable curry, mint yoghurt and crispy fried potato

PUMPKIN SALAD (V, GF) \$20

roasted pumpkin, beetroot, pepitas, fetta, rocket, black rice

CALCUTTA CAESAR (GFO) \$20

cos lettuce, julienne of vegetables, croutons, bacon, anchovy mayonnaise, parmesan, boiled egg on a freshly baked plain naan

ADD tandoori chicken (GF)

or salt & pepper squid (GF) \$6

SOMETHING ON THE SIDE \$9

CRUNCHY COUNTRY CHIPS (GF) secret seasoning, aioli

SEASONAL VEGETABLES (GF) pan fried with garlic butter

BOMBAY GARDEN SALAD (GF) mixed leaves, cucumber, tomato, onion, carrot, white balsamic dressing

