

Welcome to



# THE POSH SPICE

*Elegantly Indian*

Delicious Indian food in a graceful, stylish and elegant setting.

## BANQUET

*Splendour of  
Posh*

**\$45PP (MINIMUM 2)**

### TO BEGIN

Holi Papadums with Chutney Tray  
Tandoori Platter – Lamb Barrah Kabab,  
King Prawn Gulmohar & Murgh Highway  
Chicken Tikka.

### MAINS

Dhooan Smoked Lamb  
Butter Chicken  
Vegetable Korma  
Posh Daal  
Khula Basmati Rice  
Assorted Naan Basket

### TO FINISH

Shahi Kulfi Falooda OR Gulab Jamun

## VEGETARIAN

*Taste of  
Posh*

**\$45PP (MINIMUM 2)**

### TO BEGIN

Holi Papadums with Chutney Tray  
Vegetarian Tasting Plate – Paneer  
Pakora, Matar Samosa & Veg Bites with  
condiments

### MAINS

Bhuna Kadai Paneer  
Baingan and Mirch Salan  
Vegetable Korma  
Posh Daal  
Khula Basmati Rice  
Assorted Naan Basket

### TO FINISH

Shahi Kulfi Falooda OR Gulab Jamun

# SMALL PLATES

*Small plates that can be individually eaten as entree or order a few to share*

## MINI VEGETABLE SAMOSA TRIANGLES \$10.9

Crispy pastry triangles with a gently spiced Potato and pea filling served with Mint Raita.

## MIXED VEGE BITES WITH MINT DIPPING SAUCE \$12.9

Crispy fried patties of sliced onions and mixed veges stirred in chickpea flour batter and served with tamarind sauce.

## PUNJABI PANEER PAKORA \$12.9

Green chutney sandwiched between slices of fresh Indian paneer dipped in chickpea flower batter and deep fried. Served piping hot with date and tamarind chutney.

## CORN KEBAB \$12.9

Pan fried crispy corn patty with garlic yoghurt.

## MASALA FISH FRY \$15.5 | \$27.9

A spiced batter fried fish originating from the streets of Amritsar served with lemon slices and green chutney.

## TABAK MAAZ \$15.5

Kashmiri style fried Lamb Ribs.

## CRISPY SCHOOL PRAWNS \$14

School prawns, chilli salt, hot naga ghost pepper mayo.

# EARTH FIRED TANDOOR

*The art of cooking and grilling meats on hot charcoal in a clay oven that infuses a delicate smoky flavour*

## TANDOORI CHICKEN HALF \$9.5 | FULL \$19

Indian style roast chicken marinated in yoghurt & spices & cooked in the tandoor.

## MURGH HIGHWAY TIKKA CHICKEN (GF) \$14.5 | \$27.9

Truck stop highway eatery style chicken tikka, onion laccha and chaat masala dust.

## LAMB BARRAH KEBAB RACK (GF) \$15.9 | \$28.9

Lean rack of lamb, tandoori spices, herbs, cumin and mint chutney.

## PANEER SIZZLER AJWAINI (GF) (V) \$15.9

Indian cheese marinated in traditional spices, fennel, garlic, smoke roasted with slices of capsicum and onion.

## ACHAARI FISH TIKKA (GF) \$14.5 | \$27.9

Fillet of fish, hung yogurt, pickling spices, grilled in clay oven.

## TANDOOR SALMON \$23

Salmon fillet marinated and cooked Tandoori style.

## KING PRAWN GULMOHAR (GF) \$16.5 | \$29.9

Tandoori masala, rose petals, hung yoghurt, cream cheese, mustard oil.

## TANDOORI TASTING PLATTER FOR TWO (GF) \$25.9

Lamb Barra Kebab, King Prawn Gulmohar and Murgh Highway Tikka Chicken.

## SEAFOOD PLATTER FOR TWO \$26.9

King Prawns Gulmohur, Achaari Fish Tikka and Masala Fish Fry served with mint sauce and chilli mayo

## VEGETARIAN TASTING PLATE (V) \$22

Paneer Pakora, Matar Samosa and Veg Pakora with condiments.

# HOT STARTS & STREET SNACKS

*Chef's signature starters*

## **SAMOSA CHAAT (V)**

**\$10.9**

A deconstructed samosa with Potato and Pea Filling topped with curried Chickpeas, Yoghurt, Mint Sauce, Date and Tamarind Chutney garnished with Nylon Sev and green coriander.

## **PANI PURI SHOTS (V)**

**\$10.9**

Crispy hollow semolina puffs filled with Potatoes & a side of tangy tamarind water. Fill the puffs with the tamarind water & pop whole into the mouth for a burst of intense flavour.

Add Vodka or Tequila extra \$8

## **FAT CHILLI PAKORA FINGERS (V) \$10.9**

Fat Green Chillies with a potato mash filling in a crispy Mumbai batter.

## **MUMBAI CRISPY PAPADI CHAAT \$10.9**

Crispy crackers topped with onion, tomato, nylon sev noodles, tamarind, mint & coriander.

## **DAL CHAWAL ARANCINI (V) \$12.5**

Spiced lentils, risotto rice, parmesan and mozzarella cheese arancini, pickled mayo and pappadum crunch, consommé broth, sesame tomato sauce, herb chutney.

## **MASALA PAPPADUM**

**\$6.9**

Crispy spicy pappadum topped with chopped tomato onion coriander sambal, chat masala and lemon juice

# SHARE PLATES

*Dishes perfectly  
designed to be shared*

## **TANDOORI TASTING PLATTER FOR TWO (GF) \$25.9**

Lamb Barra Kebab, King Prawn Gulmohar and Murgh Highway Tikka Chicken.

## **SEAFOOD PLATTER FOR TWO \$26.9**

King Prawns Gulmohur, Achaari Fish Tikka and Masala Fish Fry served with mint sauce and chilli mayo

## **VEGETARIAN TASTING PLATE (V) \$22**

Paneer Pakora, Matar Samosa and Veg Pakora with condiments.



## CHICKEN

### BUTTER CHICKEN (GF) \$24.9

Chicken morsels cooked in the tandoor and finished in a creamy tomato based sauce Posh style.

### CHICKEN TIKKA MASALA \$24.9

Tender pieces of chicken tikka cooked in a tomato and onion based aromatic sauce, garnished with fresh coriander.

### SAFFRON CHICKEN KORMA \$23.9

Regal princely dish of chicken simmered with saffron strands, cardamoms, cashew and yoghurt.

### CHICKEN CHETTINAAD \$24.9

A distinct curry from Chettinaad region of southern India made with coconut, whole red chillies, mustard seeds & curry leaves.

### DHABA STYLE CHICKEN CURRY \$24.9

(MEDIUM) (GF) (DF)

Rustic and flavoursome Chicken curry, a speciality of the dhabas [roadside diners] lining the highways in northern India .

### BHOONA CHICKEN (GF) (DF) \$23.9

Tender Pieces of chicken marinated in garlic, ginger and spices, roasted with Capsicum, onion and tomatoes.

### HYDERABADI DUM

### MURGH SALAN (GF) (DF) \$24.9

Medium Chicken curry with onion, tomato, green chilli, coriander and mint.

## LAMB

### FIRST CLASS RAILWAY CANTEEN

### GOAT CURRY (GF) (DF) \$26.5

Goat meat slowly simmered in a rich sauce of Tomato, Ginger Garlic & coriander.

### KERALA MUTTON KURMA (GF) \$24.9

A mild Malabar curry rich, creamy & flavourful.

### LAMB KOFTA \$24.9

Minced lamb meatballs in a medium spicy tomato & onion based curry.

### DHOOAN SMOKED LAMB

### ROGAN JOSH (GF) \$24.9

Smoked yoghurt, lamb cooked with spices, chilli, mint and coriander.

### DELHI LAMB SAAG \$24.9

Rich lamb curry with pureed spinach.

## BEEF

### GOAN BEEF CHILLI

### VINDALOO (GF) \$22.9

Beef curry, hot spices, vinegar & red chillies

### BHOONA BEEF (GF) (DF) \$22.9

Tender beef marinated in garlic, ginger & spices roasted with capsicum, onion & tomatoes in a thick-bottomed pan to seal in the natural juices.

### POSH BEEF KORMA (GF) \$23.9

Beef cooked in a delicious cashew sauce with sultanas and sliced almonds

### COCHIN COCONUT BEEF \$22.9

Chefs Special with curry leaves, mustard seeds, chilli peppers & peppercorns.



## SEAFOOD

## VEGETARIAN

### TANDOORI SALMON \$23

Salmon fillet marinated and cooked Tandoori style.

### LAST VICEROY'S PRAWN TIKKA MASALA (GF) \$23.9

King prawns cooked in onion, tomato, capsicum, ginger, garlic, spices and coriander

### SEAFOOD FANTASY \$25.9

Prawns, Fish and Scallops with poppy seeds, mustard, green chilli and panch phoran

### PRAWN VINDALOO HOT (GF) (DF) \$24.9

Spicy dish from the exotic beaches of Goa made using a unique blend of hot, aromatic spices and vinegar to give it a distinctive flavour.

### TODDY SHOP FISH TIKKA MASALA (GF) \$23.9

Meen curry with onion, capsicum, mustard fenugreek, ginger garlic, spices.

### GOAN KOKUM FISH CURRY \$26.9

Kokum petals and coconut cream, capsicum, onion mustard and caraway.

### MUSSEL MASALA POT AND GARLIC NAAN \$21

Mussels infused with coconut, ginger and green chillies.

### SPICY MUD CRAB MASALA \$35

Choose Chilli Black Pepper sauce or Kerala boatmen style with black peppercorns, fiery red chillies & coconut milk

### PONDICHERRY PRAWNS \$26.9

Mustard seeds, curry leaves & coconut milk

### PALAK PANEER \$19.9

Indian cottage cheese & potato croquette, spinach puree, fried chilli in tempered oil.

### SHAHI MALAI KOFTA \$19.9

Regal dish of Indian Cheese & potato croquettes simmered with saffron strands, cardamoms, cashew & yoghurt.

### PANEER TIKKA MASALA (GF) \$22.9

Tender paneer tikka in tomato and onion aromatic sauce, garnished with coriander.

### NINE JWELED VEGETABLE KORMA (GF) \$18.9

Vegetable medley, nuts & fruit, korma sauce from Imperial Mughlai kitchens

### AMRITSARI CURRIED CHICKPEAS (GF) (V) (DF) \$16.9

Chickpeas & potatoes in authentic North Indian curry garnished with ginger & coriander.

### BAIGAN AND MIRCH SALAN (GF) (V) (DF) \$22.9

Eggplant & Whole green Chillies delicately cooked in thick gravy of cashews, coriander & green chilli.

### KADHAI PANEER (GF) \$22.9

Wok tossed Indian Cheese, onion, tomatoes, capsicum spices and tomatoes.

### POTATO SAAG ALOO (GF) (V) (DF) \$16.9

Variation of potato and spinach tempered with cumin, ginger, garlic spices & onion.

### POSH DAL MAKHANI (GF) \$16.5

Slow cooked black lentils, tomato, ginger, garlic, spices and cream

### DAL PALAK \$16.5

Yellow lentil dal with spinach.

### MUSHROOM MASALA \$16.9

(V) VEGAN, (DF) DAIRY FREE (GF) GLUTEN FREE

# RICE

*Imported basmati  
long grain*

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**KHULA STEAMED RICE** SM \$3 | LG \$4.5

**SAFFRON RICE** \$5.5

**CUMIN INFUSED PEAS PULAO** \$5.5

**VEGETABLE BIRYANI** \$16.5

Indian Basmati Rice slow cooked with mixed vegetables layered with aromatic spices, served with house raita.

**CHICKEN BIRYANI** \$22.9

Indian Basmati Rice slow cooked with chicken dum style, multi layered with aromatic spices, served with house raita.

# CLAY FIRED BREADS

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**TRADITIONAL NAAN** \$3.5

**GARLIC NAAN/  
CHILLI GARLIC NAAN** \$4

**WHOLEMEAL ATTA ROTI** \$3.5

**CHEESE NAAN** \$5  
(+ optional chilli Flakes)

**CHEESE & GARLIC NAAN** \$4

**CHICKEN & CHEESE NAAN** \$5

**PULLED LAMB NAAN** \$5

**SPANISH ONION  
CORIANDER KULCHA** \$4.5

**SPICED POTATO KULCHA** \$4.5

**SAFFRON SESAME  
PESHWARI NAAN** \$5

**LACCHA BUTTER NAAN  
OR PARATHA** \$4.5

## CHUTNEYS TRAYS & POTS

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**SPICY HOTS** \$6.5

Lime Chutney, Hot Mango Pickle, Chilli Mayo

**TASTY COOLS** \$6.5

Cucumber Raita, Mango Chutney,  
Katchumbar Salsa

**COMBINATION SIDE PLATTER** \$10.5

Five dips with Holi Pappadums

**HOLI PAPPADUM CRISPS AND DIP** \$5

**MASALA PAPPADUMS** \$6.9

**LIME PICKLE** \$3.5

**DESI (INDIAN STYLE) SALAD** \$5

**ONION LACCHA** \$4.5

**INDIAN PAPPADUMS & MINT (4PC)** \$3

