

Sharing style menu, dishes are served as they get ready

STREET / SMALL

pani puri shots	crisp wheat bubbles, coriander, mint, tamarind, cumin, chilli shooter ^{d n ve}	3ea
oysters	(aus) freshly shucked, chilli, shallots, lime vinaigrette ^{d g n}	6ea
waygu beef samosa	roast cumin, peas, beetroot ketchup ⁿ	6.5ea
pumpkin pasanda	spiced roast, tamarind caramel, labneh, coriander, fennel, almonds, herbs ^{v g}	17
onion bhaji ,	black salt, sweet tamarind sauce, pickled radish (4) ^{d n ve}	16
shark bay scallops	(aus), coconut, cauli and turmeric sauce, mustard seeds, lemon (2) ^{d g n}	22
lamb ribs	twice cooked, sweet tamarind, blacksalt, chilli, radish, coriander (3) ^{d n}	28

TANDOOR / FLAME GRILL

bbq prawns (aus), skull island jumbo prawns, balachao marinade, chilli, lemon (2) ^{n g}	25
paneer tikka , turmeric yoghurt marinade, tandoor roasted, pistachio, beetroot, mint (3) ^{g v}	19
tandoor roasted mushroom , marinated fields mushrooms, cashew cream, apple, walnut ^{d g v o}	19
chargrilled chilli squid (aus), watermelon, cucumber, lemon, cumin, chilli, turmeric mayo ^{d n g}	22
green chicken tikka , tandoor roasted, coriander, mint, green chillies, ginger, lemon (2) ^{g n}	16
tandoori chicken (half) kashmiri chilli, youghurt, garlic, ginger, lemon, mint ^{n g}	28

CURRIES / LARGE

auntie g's chicken curry	homestyle curry, onions, tomatoes, cardamom, turmeric, chilli ^{d n g}	31
butter chicken	roasted fenugreek leaves, tomatoes, cream, mild sauce ^{n g}	32
goat curry	bone in, slow cooked, traditional style, onions, tomatoes, chilli, potatoes ^{n g d}	35
banana leaf fish	(aus), fresh barramundi, coconut, ginger, chilli, tamarind, chargrilled ^{d n g}	38
waygu beef masala	sauteed onions, capsicum, chilli, ginger, black cardamom, ginger ^{n g}	37
pork vindaloo ,	linley valley pork shoulder, hot goan spice paste, vinegar, cumin ^{d g}	30
vegetable & apricot kofta ,	fresh vegetables and apricot, mild cashew nut and tomato sauce ^{ve}	26
golden eggplant curry ,	braised in coconut milk, ginger, chilli, turmeric, sesame, curry leaf ^{g n ve}	27
sauma dal ,	five lentils cooked with spices and sauteed with garlic and cumin ^{g n vo}	23
palak paneer	ghee sauteed spinach, ricotta, dry chilli, garlic, fenugreek, tomatoes ^{g n v}	29
chicken biryani	basmati rice cooked with aromatic spices, chicken, saffron, almonds ^g	32

cholee bhature ^{n v} *Lunch Friday – Sunday from 11am – 2.30pm*

Street style spiced chickpeas cooked with cumin, fresh masala, mango powder and served with buttermilk fermented bharura bread, pickle and red onions \$17 / \$15 (with student pass)

BREADS FROM TANDOOR

plain naan ^{n v}	5.5	garlic naan ^{n v}	6.5
wholemeal roti ^{n vo}	4.5	layered paratha ^{n vo}	5.5
spelt flour roti ^{n vo}	6		
stoneground wholemeal spelt flour from mt barker			

SIDES

aged basmati rice ^{d g n ve}	6	raita yoghurt, cucumber	6.5
pappadums ^{d n ve}	5	vegetable pickle ^{d g n ve}	6
sauma salad ^{g n vo} coz, cucumber, tomato, yoghurt & coriander dressing			10

Kids menu available - Please ask staff

DIETARY NOTES : All our seafood is proudly Australian / Our kitchen uses nuts, dairy, seafood, gluten, chillies and soy products.

no added dairy - ^d no added gluten - ^g no added nuts - ⁿ vegetarian-^v vegan-^{ve} vegan option-^{vo}

10% surcharge applicable on Sundays

SWEETS MENU

sticky date pudding ⁿ	14
butterscotch sauce, old monk indian rum, cumin, vanilla bean ice cream	
affogato	16
vanilla bean ice cream, single origin espresso with Cointreau or Frangelico	
macadamia pannacotta ^g	14
saffron poached pear, watermelon, roast almonds	
mango kulfi ^{d g ve}	12
street ice cream on popstick, vermicelli, rooh-af-zah rose jelly, pistachios	
gulab jamun ^v	12
indian donuts in a cardamom syrup, orange, served warm	
tasting plate	15
tasting plate with macadamia rice pannacotta, mango kulfi & gulab jamun	

SAUMA CHAI LATTE

house infused, taj mahal tea, cardamom & ginger	6
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COFFEE

cappuccino / flat white / latte / long mac	5
espresso	5
short mac / long black	5
mocha / hot chocolate	5
extra shot	1

TEA – loose tea leaves

earl grey / english breakfast / assam	5
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BRANDY & COGNACS

metaxa 5 star brandy 38%	11
chateau chantelle brandy <i>au</i> 37%	11
bas armagnac. boingneres 1999 49%	27
courvoisier XO 40%	32

PORT

Penfolds club reserve	8
Penfolds grandfather	18

DESSERT WINE

trentham estate noble taminga (trentham, nsw)	10/45
tim adams botrytis riesling (mclare valley, sa)	13/60

ALL DAY MENU (2.30pm – 5pm)

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KIDS MENU

(under 12 years)

butter chicken & rice ^{g n} 16
slow cooked chicken pieces served in a mild tomato sauce served with rice and pappadum

crispy chicken and chips ^{d n} 16
house made chicken breast nuggets served with shoe string fries and beetroot ketchup

fish and chips ⁿ 18
local WA herring crumbed and served with show string fries and aioli

dal & rice ^{d g n vo} 14
yellow lentils served with rice and riata and pappadums yoghurt and pappadum

shoe string fries with house beetroot ketchup ^{d n} 12

orange juice (small) 5

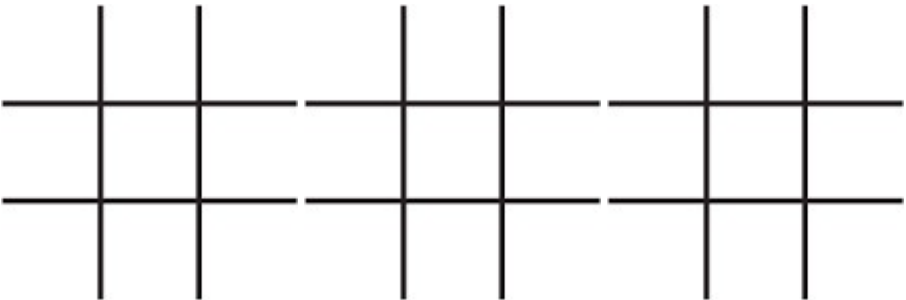
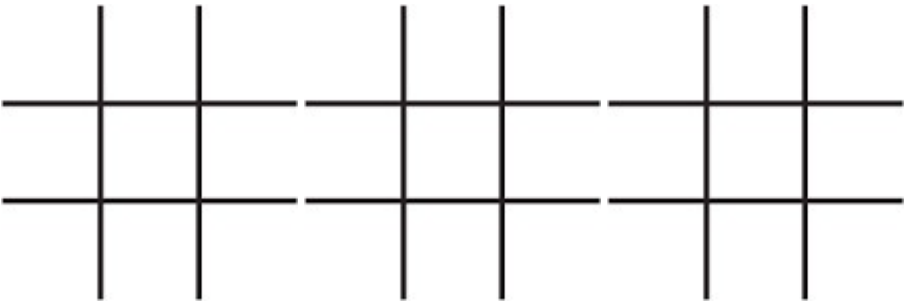
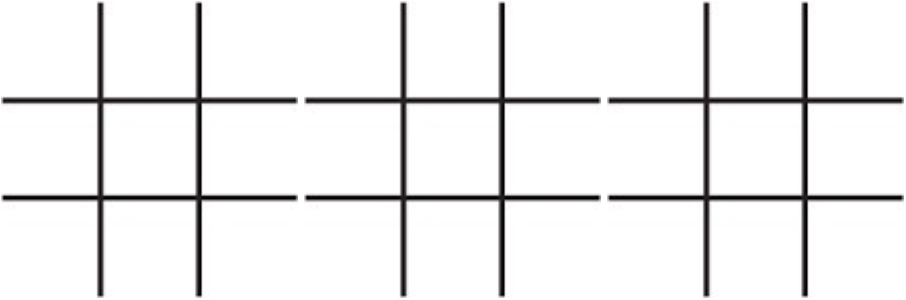
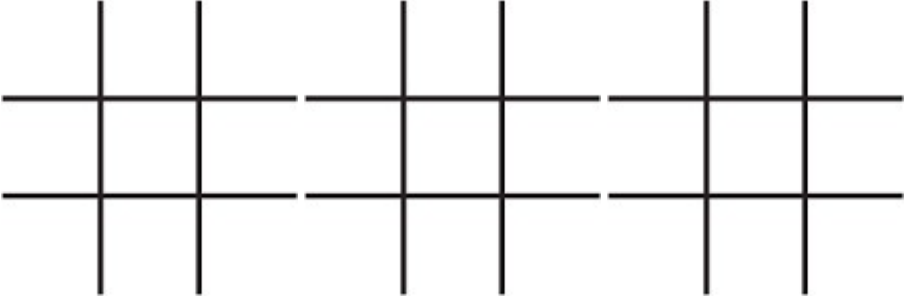
DESSERT

mango kulfi ^{d g ve} 6
street ice cream on popstick, vermicelli, rooh-af-zah rose jelly

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सौसा
sauma



TAPS

425 / 570ml

Gage Roads Single Fin	13/15
<i>Summer Ale 4.5% (wa)</i>	
Alby Crips Lager	12/14
<i>Crisp Lager 3.5 % (wa)</i>	
Margaret River Brewing	12/14
<i>Kolsch 4.7% (wa)</i>	
Eagle Bay XPA	12/14
<i>XPA 3.5% (wa)</i>	
Campus Brewing Western Draught	12/14
<i>Lager 4.2% (wa)</i>	
Nail World Pale	12/14
<i>Pale 4.7% (wa)</i>	

SAUMA HOUSE COCKTAILS

Mumbai "pani puri" shots	7
<i>Crispy wheat bubble, el jimador blanco, coriander, mint, chilli, tamarind, cumin</i>	
Arrange marriage	20
<i>Lychee liqueur, rose water, pomegranate, vodka, lemon</i>	
Sassy lassi	18
<i>Mango, coconut milk, yoghurt, kraken spiced rum, pistachio</i>	
Chilli mojito	18
<i>Chilli infused rum, lime, sugar, soda, fresh mint, bitters</i>	
Tamarind margarita	20
<i>Sierra blanco, tamarind, cointreau, lime, ginger, mezcal rinse, chilli salt</i>	
Pink panther in Bollywood	20
<i>Candied strawberry gin, Cointreau, fiorente, lemon, absinthe, sugar rim</i>	
Sauma Colada	19
<i>Bacardi, coconut cream, lime, caramelised pineapple</i>	
Kashmiri negroni	21
<i>House infused saffron gin, Campari, martini rosso, orange blossom</i>	
Passion & elderflower spritz	17
<i>Passoa, fiorente, aperol, passionfruit, prosecco, soda</i>	

PACKAGED

Matso's Ginger Beer 3.5% (wa)	16
Gage Roads Pink's Cider 3.5% (wa)	15
CBCo small ale 3.5% Ale (wa)_	13
Coopers 4.5% Pale Ale (sa)	12
Hahn Super Dry 3.5% g/f Lager (nsw)	13
Kingfisher 5% Lager (india)	13
Heineken 5% Lager (holland)	13
Nail Hammerhead Juicy Haze 5.4% XPA (sa)	15
Guinnesses 4.2% Stout (Ireland)	14
CBCo 6.5% IPA (wa)	16
Carlton Zero 0% lager (Australia)	9

CLASSIC COCKTAILS

Aperol spritz	17
<i>Aperol, soda, prosecco, orange</i>	
Classic margarita	20
<i>Sierra blanco, cointreau, lime, sugar</i>	
Tommy's margarita	20
<i>Sierra blanco, agave, lime</i>	
Paloma	20
<i>Sierra blanco, grapefruit, lime, soda</i>	
Cosmopolitan	19
<i>Vodka, cointreau, lime, cranberry</i>	
Espresso martini	20
<i>Vodka, kahlua, frangelico, single origin espresso</i>	
Negroni	21
<i>Sip-smith, campari, martini rosso</i>	
Old fashioned	21
<i>Bourbon, sugar, bitters</i>	
Manhattan	21
<i>Rye whiskey, martini rosso, bitters</i>	
Amaretto sour	20
<i>Disaronno, scotch, lemon, sugar</i>	
Long island ice tea	23
<i>Vodka, gin, tequila, rum cointreau, lemon, coke</i>	

GIN & TONICS

Kashmiri saffron	15
<i>House infused saffron gin, elderflower tonic</i>	
Classic	16
<i>Four pillars rare, orange, peppercorn, Indian tonic</i>	
Pink	16
<i>Giniversity gin, strawberry, grapefruit, aromatic tonic</i>	

SPARKLING & CHAMPAGNE

San Martino prosecco <i>(Italy)</i>	14/65
Marchand & Burch Brut Blanc NV (WA) <i>Methode Traditionnelle</i>	70
Moët & Chandon imperial NV Champagne (Fr)	155
Laurent Perrier la cuvee NV Champagne (Fr)	165

WHITE WINES

House white	13
Trentham Estate pinot gris 2024 <i>trentham estate, (NSW)</i>	13 /58
Leeuwin Estate riesling 2022 <i>(art series) Margaret river (WA)</i>	14/68
Howard Park chardonnay 2023 <i>Margaret river (WA)</i>	15/69
Lenton Brae 2025 sem sauv blanc <i>Margaret river (WA)</i>	14 /68
Apricus Hill chardonnay 2023 <i>Denmark (WA)</i>	72
Voyager Estate chenin-blanc 2024 <i>Margaret river (WA)</i>	72
Ros Ritchie 2023. <i>gewürztraminer Mansfield (VIC)</i>	65
Pa road Sauvignon blanc 2023 <i>marlborough (NZ)</i>	52
Maude Pinot gris 2023 <i>Marlborough (NZ)</i>	75

ROSE / ORANGE

Moun Tout rosé 2023 <i>Swan Valley (WA)</i>	14/ 65
Blind Corner orange 2024 <i>Margaret river (WA)</i>	14/65
Pierre et Papa rosé 2023 <i>(France)</i>	59

REDS WINES

House red	13
Tomfoolery Young Blood 2023 grenache <i>Barossa valley (SA)</i>	15/70
Sherrrah Nouveau chilled 2024 <i>Mclaren Vale (SA)</i>	15/70
Mr. Brightside shiraz 2023 <i>(NSW)</i>	14/59
Fowles pinot noir 2021 <i>Yarra valley (VIC)</i>	14/65
Pizzinni nonna giselle sangiovese 2022 <i>King Valley (Vic)</i>	14/65
Piedra tempranillo 2022 <i>(Spain)</i>	60
Celestial Bay Cab Merlot 2018 <i>(Margaret River (WA)</i>	75
Turkey Flat gsm 2021 <i>Barossa valley, SA</i>	64
Blind Corner sangiovese 2024 <i>Margaret river (WA)</i>	72
Via Caves cabernet sauvignon2022 <i>Margaret River (WA)</i>	60
Frazer Gallop Estate cabernet sauvignon 2022 <i>Wilyabrup, Margaret River (WA)</i>	105
Penley Eestate cab-sav 2019 <i>Coonawarra (SA)</i>	144
Single File melbec 2024 <i>Denmark (WA)</i>	70

NON-ALCOHOLIC COCKTAILS

Goa sunset <i>Orange, passion fruit, spiced guava, crushed ice</i>	13
Virgin Colada <i>Coconut cream, lime, pineapple</i>	13
Mango mule <i>Mango, spiced syrup, lime juice, cucumber water, ginger beer</i>	13
Virgin mojito <i>Jaggery syrup, fresh lime, mint, soda</i>	12
Mango lassi <i>Mango, yoghurt, coconut, rose water, spring water</i>	11

SOFT DRINKS / WATER / JUICE

Sparkling water / Still Water	10
coke / sprite / coke zero	6
lemon, lime & bitters	8
fever tree ginger beer	8
orange juice - cold press	8
pineapple / apple	7

VODKA

Kolective Co vodka 40%	13
Ketel one 40%	14
Grey goose 40%	16

RUM

Bacardi white rum 37.5%	13
Mount gay eclipse 37.5%	14
Kraken spiced 40%	15
Mount gay black barrel 40%	15
Zacapa centenario 23 40%	17

TEQUILA & MEZCAL

Sierra blanco 38%	13
Sierra reposado 38%	14
Don julio anejo 40%	18
Olmeca altos reposado 38%	15
Del maguy vida mezcal 40%	19

GIN

Bombay sapphire 40%	13
West winds 'the sabre' 40%	14
Tanqueray london dry gin 40%	13
Four pillars rare dry gin 40%	14
Hendricks 41.4%	16
23 rd street navy strength 57.7%.	19

INDIAN SELECTION

Paul john "Bold" (In) 46%	19
Paul john "Brilliance" (In) 46%	22
Amrut "Fusion" single malt (In) 50%	35

AMERICAN / BOURBON

Gentleman jacks 40%	14
Bulliet rye 40%	15
Makers mark 40%.	13
Makers mark 46 40%.	14
Eagle rare 45%	16

SCOTCH

Chivas regal 12 years 40%	13
Johnnie walker black 40%	13
Glenmorangie 10 year 40%	16
Glenlivet founder's reserve 40%	17
Glengrant 18 years 43%	26

INTERNATIONAL

Jameson irish whiskey 40%	13
Bushmills single malt irish 40%	14
Starward nova aus single malt 41%	16
Upshot aus blended malt 43%	17
Nikka from the barrel japan 51.4%	19

BRANDY & COGNACS

St Remy VSOP brandy 38%	13
Chateau chantelle brandy au 37%	11
Bas armagnac. Boingneres 1999 49%	27
Courvoisier xo 40%	32

PORT

Penfolds club reserve	8
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BAR BITES

australian rock oysters ^{d g n}	6ea
freshly shucked, chilli, shallots, lime vinaigrette	
kerela fried chicken (KFC)	15
curry leaf, pepper, chilli, garlic, drumettes, spiced aioli	
lamb skewer ^{d g}	15
ginger, shallots, chilli, cumin, coriander, mint, char grilled	
garlic chilli prawns (aus) ^{d g n}	24
chickpea flour, chilli powder, garlic, pineapple	
fish fry (aus) ^{d n}	18
trevally fillets, ajwain, turmeric, mint chutney, red onion	
gunpowder chips ^{d n ve}	12
beer batter, curried aioli, gunpowder	
onion bhaji ^{d n ve}	14
black salt, sweet tamarind sauce, pickled radish	

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