

HURIAN PLASE

"Horn Please menu is small but changes regularly, so be warned... You will not find the typical Indian menu with endless curry options, because each dish is made with care and fresh ingredients at Horn Please. We've got you covered with a fully stocked beer fridge with a large selection of craft beers, along with cocktails, mocktails and wines".







FROM THE STREET

Gol Gappa 15

The snack that every Indian loves..

Papdi Chaat 19

The motherland's version of nachos & salsa, a must try

Yogurt Kebab 18

Hung yoghurt, Ginger Chilli, Croquette Served Over Beetroot Sauce

Onion Bhaji 20 GF/V

Masala Fried Onion, Mango Powder, Tamarind Chutney

Dahi Bhalla 16 GF

Soft fried balls of lentils, yoghurt and chutney

Samosa Plate 15 V

Spiced potatoes, peas pomegranate in a crispy pastry, chutney

Samosa Chat 18

Smashed samosa with chickpea, tamarind, yogurt and mint chutney

IFC 'INDIAN FRIED CHICKEN' 23

Battered crispy & juicy Indian style chicken served with homemade tempered mustard mayo

Colonel Tso' Cauliflower 23 V

Indo Chinese style cauliflower in tomato chilli sauce

Okra Fries 22 GF/V

Masala fried Okra, Mango Powder, Fresh Mint and Coriander Sauce



FROM THE TANDOOR

Tandoori Chicken 28 GF

Marinated in spiced yoghurt, mint chutney

Tandoori Lamb Chops 32 GF

Lamb cutlets marinated in yoghurt and spices, barbequed over flaming charcoal on skewers

Beetroot Paneer Tikka 23 GF

Beetroot marinated cottage cheese charred in our tandoor oven, chutney

FROM THE POTS

Unauthentic Butter Chicken 29 GF

Free range chicken marinated in yoghurt, tomato & fenugreek

Kadhai Chicken GF 29

Tasty chicken smothered in a thick, spicy tomato cashew masala sauce made with freshly ground spices

Village Lamb Curry 29 GF

Smoked lamb cooked gently with red chilli paste, cardamom, bay leaf & cloves

Chicken Tikka Masala 29 GF

Yoghurt marinated chargrilled chicken tossed in onion, capsicum & cashew

Chefs Special Goat Curry 30 GF

Traditional Indian style goat with bones in onion & tomato gravy

Beef Madras 29 GF

Beef cooked in coconut cream, coriander, cardamom

Kadhai Paneer 27 GF

A flavorful North Indian dish of cottage cheese and bell peppers cooked in a spiced onion, tomato & cashew gravy.

Coconut Fish Curry 29 GF

Blue Grenadier in coconut milk curry with turmeric and tempered mustard seeds

Palak Paneer 25 GF

Garlic infused spinach with house made Paneer cheese and cream

Paneer Makhni 25 GF

Tomato, ginger, garlic and fenugreek curry

Coconut Veg Curry 24 GF/V

Seasonal mix vegetables with coconut milk curry

Punjabi Khadi 24 GF

Yoghurt & turmeric based curry with vegetable fritters

Aloo Baingan 25 GF/V

Potato, eggplant, spices



PLEASE SPEAK TO OUR STAFF ABOUT YOUR FOOD ALLERGIES & INTOLERENCES BEFORE ORDERING
15% SURCHARGE ON PUBLIC HOLIDAYS. V-VEGAN, GF-GLUTEN FREE



Horn Please Dhal 23 GF

Overnight slow simmered black lentils, ginger & garlic

Coconut Prawn Curry 29 GF

Prawn, creamy coconut gravy, tempered mustard Seed

Malai Kofta 24

Potato croquettes with creamy curry of cashew

Chana Masala 22 GF/V

Tangy chickpea cooked in tomato & spices

Vegan Dhal Tadka 22 GF/V

Spiced lentils finished with tempered spices

ON THE SIDE

Naan/ Naan Basket 5/12

Plain, Garlic and sesame and onion seed

Premium Aged Basmati Sella Rice 6 V/GF

Raita 6 GF

Cucumber, carrot & yoghurt

Coconut Rice 9 GF

flavourful rice cooked in coconut, milk & water

Mozzarella Cheese Naan 10

Soft and fluffy Mozzarella cheese stuffed naan bread

Cottage Cheese Naan 10

Stuffed spiced cottage cheese bread

Flaky & Crispy Lachha Paratha 8 V

Multilayered Indian flat bread.

Chilli Lachha 10 V

Multilayered Indian flat bread stuffed with chilli

Tandoori Roti V 5 Papadams with the Works 10 GF/V

Lentil crepes with Fresh Mint, Date & Tamarind, Sweet Mango chutney

Onion Salad 8

Desi style with green chilli and lemon

Mix Pickle 3

Beetroot/ Tamarind/ Mango Chutney \$3



CHEF'S TASTING MENU

Our Most Popular Combination
Of Entrees, Curries, Rice,
Naan & Dessert 60

HORN PLEASE

COCKTAILS

Boozy Balls \$22

Pop One. Get Tipsy. Repeat Responsibly. Contain Gluten crispy shells, vodka, tamarind, masala water,

Amaretto Mango Sour \$24

Amaretto, Woodford Reserve, Lemon, Mango Nectar, Mango Syrup

Lychee Martini \$24

Grey Goose Vodka, Lychee Liqueur, Lemon Juice, Lychee Syrup

Passionfruit Mojito \$23

Bacardi Rum, Passionfruit, Sugar, Lemon, Mint, Lemonade

Jalapeno Bloody Margarita \$24

Patron Tequila, Triple Sec, Lemon Juice, Blood Orange Juice, Agave Syrup, Cucumber, Jalapeño's

Salted Caramel Espresso Martini \$23

Grey Goose Vodka, Coffee Liqueur, Salted Caramel Syrup, Coffee

The Cosmic Horn Blower \$23

Grey Goose Vodka, triple sec, lemon juice, rose syrup





Dirty Lassi \$23

Bacardi Rum, Baileys, Mango Lassi, Coconut Syrup

Four Pillars Cardamom Teagroni \$20

Four pillars gin, Campari, sweet vermouth, house made cardmom tea

Second Avenue Spritz \$22

Aperol, Prosecco, Ginger Beer, Strawberry

BEER & CIDER (ALL \$13)

INDIAN BEER

Kingfisher (5%) Bira (4.5%)

LAGER

Budavar Czech Lager (5%) Green coast (4.7%) Young Henrys (4.8%) Rover Gilbert Rd (4.2%)

HEFEWEIZEN/ ALES

O'Brian Pale ale (4.5%) Cloud Catcher (5%) Stone & Wood Pacific Ale (4.4%) 4 Pines Pale Ale (5%) Bridge Road Brewers Pale Ale (4.8%) Mountain Goat Organic Steam Ale (4.5%) Venom Golden (4.8%) Matilda bay (4.5%) Furphy (4.4%)

INDIAN PALE ALE

Bridge Road Bling (5.8%) Hawkers (6.5%) Wolf of the Willows (6.2%) Young Henrys (6%)

CIDER

Monteith's Crushed Apple Cider (4.5%)
Bertie Apple Cider (4.6%) The Hills Pear Cider (5%)
Lychee Gold Cider (1.15%)

GINGER BEER

James Squire (4%)

SOUR

Stumping Ground Passionfruit Sour (4.5%),

NON-ALCOHOLIC BEER

Heaps xpa

NON ALCOHOLIC COCKTAILS

Lychee Margarita \$16

Lyre's White Cane Spirit, Lyre's Orange Sec, Lychee Juice, Lychee Syrup, Lemon Juice

Cranberry Craze-Arita \$16

Lyre's pink gin, lyre's triple sec, cranberry juice, rose syrup, lemon, sugar

Thirsty Masala \$13

Refreshing Indian spiced lemonade made with lemon juice, sugar, salt

Horn Please Iced Tea \$14

Peach Iced Tea, Peach Cordial, Mango Syrup, Lemon Juice

Mango Lassi \$ 11

Mango, Yoghurt, Milk

Passionfruit Nojito \$14

Passionfruit, Lemon, Sugar, Mint, Lemonade

SIGNATURE GIN AND TONIC

Parisian \$17

Hendricks, Elderflower Liqueur, Cucumber Peel, Lemongrass, Strawberry Slices, Lime, Fever-tree Indian Tonic.

Mystical \$17

Ink Gin, Rosemary Stick, Grapefruit Slice, Bluebberries, Fever-tree Elderflower Tonic.

Aromatic \$17

Chase Pink Gin, Orange, Cinnamon, Star Anise, Pink Peppercorn, Black Pepper, Fever-tree Aromatic Tonic.

NON ALCOHOLIC DRINKS

Organic Cola	\$8	Apple Juice	\$8
Organic Ginger Beer	\$8	Coke	\$8
Organic Lemon Lime Bitters	\$8	Diet Coke	\$8
Organic Lemonade	\$8	Cranberry Juice	\$8
Natural Sparkling Blood Orange	\$8	Mango nectar	\$8
Sparkling Water (750ml)	\$10	Tonic water	\$6





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WINES	GLASS	BOTTLE

SPARKLING

NV Valdo Prosecco Piccolo/Veneto, Italy Light stone fruits, apples & pears& fragrant nose, gently sweet crisp apples & pears.

2022 Nick Spencer Pet Nat (V) Gundagai, NSW.

Raspberry and cranberry punch with mixed fresh mint and some other sweet herbs.

2018 Delamere Vintage Brut (V) Tamar, TAS. 95

ripe lemon, golden delicious apple, floral notes hints of fresh blackcurrant, with clean, zesty acidity

WHITE

2024 Days & Daze 'sunswill' Pinot Gris (V, O)

52 Multi regional, SA 13 Delicious flavours that lip smack of fresh pink lady apple and nashi pear.

2024 Cantina Riff Pinot Grigio / Veneto, Italy (V) medium bodied wine, baked apple, ripe white peach, bartlett pear, clear & crisp on palate.

2023 Gilbert Blanc, Pinot Gris. Riesling. Gewürztraminer, Central Ranges, Orange, NSW

Aromatic, spicy textural wines, slippery and slatey, pearskin and slate fruit flavours

2024 Shadowfax Gewurtztraminer, Macedon Ranges, VIC Lychee, rose petal and Turkish Delight, the palate is dry and racy, with a tiny tannic kick at the end.

2024 Shaw & Smith 'M3' Chardonnay/ Adelaide Hills, SA (V) Stone fruit, lemon zest, grapefruit acombined with subtle biscuity notes. intense and weighty, balanced by fresh, crisp acid.

2023 Audrey Wilkinson Chardonnay, Hunter

valley, NSW Light straw in colour, this wine gives fragrances of balm, lemon blossom and white florals from the nose giving it a funky mid palate complexity.

2024 Dead Man Walking Reisling/Clare Valley, SA (V) 13 Dry Riesling, zesty fruit flavour, shows varietal citrus and punchy fruit characters, crisp finish.

ROSE

2023 Reverie Rose /Pay's Doc, France (V) 12 52 dry, fruity aromas, raspberry, strawberry, fruity finish. 2024 La Linea Tempranillo Rosé/ Adelaide Hills, SA (V) 56 Delicate, wild strawberries, spicy notes of rose petals, soft berries

RED

2022 Shaw & Smith Shiraz/ Adelaide Hills, SA (V) Medium bodied red, fresh red berries including raspberry and blueberry flavoured with notes of clove & black pepper

2024 Karman Garnacha/Tempranillo, Rioja, Spain 60 Medium bodied Fruity& juicy red wine, red fruits & flowers, thirst quenching finish.

2023 Nanny Goat Pinot Noir/ Central Otago, NZ (O)

Dry, Light bodied style, plum & raspberry with smooth tanin structure.

2023 Te Mata Estate Cabernet Merlot (V) Hawkes bay, NZ Hawkes Bay, NZ

Ripe raspberry, wild blackberry and black plum, all set against dark chocolate and velvety tannins

2025 Aphelion 'Welkin' Nero d'Avola (V, O), Mclaren Vale, SA

White pepper, baking spice, pitted cherries and baked strawberries

2022 Alain Jaume 'Grand Veneur' GSM du Rhône, France

Fresh berries (wild raspberry, blackcurrant, blackberry) to spices on the nose. Big and full-flavoured, with silky-smooth tannins the finish introduces touches of liquorice and pepper.

2022 Rockbare Shiraz/ Mclaren Vale, SA (V) A medium bodied plush wine, Blackberries and plum skin aromas, fragrantly supported by baking spices, star anise, black olive, and dark chocolate.

14

2023 Hesketh 'Regional Selections' Pinot Noir, Adelaide Hills SA Lifted red fruits from strawberries to cherries and plum. Savoury spice, earthy notes and hints of forest floor

PORT & DESSERT WINES

Ramos Pinto Porto Tawny – Douro Valley, Portugal Smooth and mellow with nutty caramel notes and hints of dried fruits. A perfect end to your meal.

WHISKIES

65

Glenmorangie	Single Malt	Scotland	15
Rampur	Single Malt	India	21
Amrut	Single Malt.	India	20
Talisker	Single Malt.	Scotland	18
Monkey Shoulder	Scotch	Scotland	14
J. W Double Black Label	Scotch	Scotland	14
laphroaig	Single Malt	Scotland	19
Macallan 12yo	Single Malt	Scotland	17
Glen Fiddich	Single Malt	Scotland	14
Makers Mark	Bourbon	Kentucky	13
Woodford Reserve	Bourbon	American	14
Gentlemen Jack	Tennessee	American	14
Indri	Single Malt	India	19
Paul John	Single Malt	India	13
Jameson	Irish	Ireland	13
Shinobu	Japanese	Japan	15

VODKA Grey Goose France

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Ciroc	France		13
Titos	USA	- 4	13
Ketel One	Netherland's		12
Hippocampus	Victoria		15
Archie Rose	NSW		14

TEQUILA		
Don Juilo Blanco	Mexico	14
Espolon	Mexico	13
Sierra	Mexico	12
Patron	Mexico	15
COGNAC		

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RUM

Old Monk	India
Bacardi BlancaWhite	Puerto Rico
Bacardi Carta Gold	Puerto Rico
Rhum J.MVSOP	Martinique
Appleton Signature Blend	Jamaica
Diplomatico Reserva	Venezuela
Kraken	USA
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GIN		77
Hendrick's	Scotland	13
Ink	NSW	14
Bombay Sapphire	UK	12
Never Never	Australia	13
Old Young's 1829	Australia	12
Melbourne Gin Co	Australia	15
Chase, Pink Grapefruit &Pomelo	Australia	14
Roku	Japan	13
Teddy & The Fox	Australia	15
Green Ant	Australia	15
Le G 1&9	France	14
Animus Distiller	Australia	15
Tiny Bear Sailor Gin	Australia	14
FourPillar's spiced	Victoria	13
Four Pillar's	Victoria	13
Heathcote	Victoria	14
Malfy pink Grapefruit	Italy	13
Four Pillars Yuzu	Victoria	13

GLASS

12

72

65

68

58

68

75

14

13

13

14

^{*}Vintages of wines could change depending upon the availability. * (V) vegan