

# DAUGHTER IN LAW

## FEED ME MENU - \$75pp



### STREET FOOD STARTERS

#### **BALLS OF HAPPINESS (DHAI POORI)**

THE ULTIMATE PARTY IN YOUR MOUTH  
SWEET, SPICY, CREAMY & CRUNCHY.



#### **PANI PURI OYSTER**

PACIFIC OYSTERS, SPICED TANGY WATER,  
FINGER LIME

#### **COLONEL TSO'S CAULIFLOWER**

INDO-CHINESE STYLE CAULIFLOWER

#### **PUNJAB VEGETARIAN SAMOSA**

SERVED WITH MIXED CHUTNEYS

### FROM THE TANDOOR

#### **TANDOORI CHICKEN**

CHARRED BONELESS CHICKEN MARINATED IN YOGURT  
AND WARM SPICES, HOUSE-MADE MINT CHUTNEY



### MAHARANI THALI

#### **GRACEFUL, COLOURFUL, AND JUST AS FILLING THE QUEEN'S VERSION OF OUR ROYAL FEAST.**

**“UNAUTHENTIC” BUTTER CHICKEN** – OUR CHEEKY CULT CLASSIC

**LAMB ROGAN JOSH** – RICH, AROMATIC, KASHMIRI-STYLE CURRY

**AUNTY’S DHAL** – SLOW-COOKED, SOULFUL LENTILS

**CHANA MASALA** – CHICKPEAS COOKED IN AROMATIC GRAVY

**ALL CURRIES SERVED WITH RICE, RAITA, PAPADUM & NAAN – BECAUSE SIDES MATTER.**



### TO FINISH

#### **BOONDI CAVIAR**

DELICATE BOONDI PEARLS, AROMATIC SAFFRON & ORANGE SHRIKHAND

ANY DIETARY REQUIREMENTS CAN BE CATERED FOR. PLEASE SPEAK WITH YOUR SERVER  
PLEASE NOTE A 10% SUNDAY SURCHARGE AND A 15% PUBLIC HOLIDAY SURCHARGE WILL APPLY.

ALL CARD TRANSACTIONS WILL INCUR IN A PROCESSING FEE

# DAUGHTER IN LAW



NOT YOUR TYPICAL INDIAN JOINT

## COCKTAILS

DAUGHTER IN LAW	GIN, TANDOORI PINEAPPLE, CARDAMOM	22
GRAND DAUGHTER	VODKA, LYCHEE, YELLOW CHARTREUSE, LEMON	22
SPICY MARGARITA	HARI MIRCH INFUSED TEQUILA, TRIPLE SEC, LIME, CHILLI SALT	22
ESPRESSO MARTINI	A CLASSIC OUR WAY	22
BERGAMOT NEGRONI	23	
	A CONTEMPORARY INTERPRETATION OF THE CLASSIC RECIPE, OURS SEES LONDON DRY GIN, SWEET VERMOUTH & BITTER INFUSED WITH AUSTRALIAN BERGAMOT.	
OLIVE MARTINI	23	
	A CLEAN, REFINED OLIVE MARTINI. MADE WITH COLD-VACUUM-DISTILLED EXTRA VIRGIN OLIVE OIL, DRY VERMOUTH AND GIN. CLASS.	
DIRTY LASSI	23	
	OUR SOUPED UP LASSI, CLARIFIED WITH DARK RUM COCONUT AND MANGO	
BENGALI GIMLET	23	
	GIN WASHED WITH CORIANDER, CHILLI, TURMERIC AND CURRY LEAF	
PASSIONFRUIT SPRITZ	18	
	REFRESING PASSIONFRUIT TOPPED UP WITH BUBBLES	
INDIAN HARD LEMONADE	18	
	VODKA, CHAT SALT, LIME AND CARBONATION	

CLASSICS AVAILABLE ON REQUEST

(V) = VEGETARIAN  
(V+) = VEGAN  
(GF) = GLUTEN FREE

### ALLERGEN DISCLAIMER -

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ALL CARD TRANSACTIONS WILL INCUR IN A PROCESSING FEE

## MOCKTAILS

MANGO LASSI	MANGO, YOGHURT, ROSE COULIS
HOUSE MADE MASALA CHAI	SERVED HOT OR ICED
MAHARAJAS PUNCH	ICED HIBISCUS & ROSE TEA
INDIAN SOFT LEMONADE	LYRES NON ALC, CHAAT SALT, MINT AND CARBONATION
VIRGIN LIMONCELLO SPRITZ	NON-ALC LIMONCELLO WITH NON 5. LEMON MARMALADE & HIBISCUS
SAICHO SPARKLING JASMINE TEA	JASMINE BLOSSOMS AND GREEN TEA FROM FUDING, IN FUJIAN PROVINCE, CHINA. DELICATE FLORAL AROMA AND NOTES OF APPLE SHERBET, LYCHEE AND VANILLA



## FROM THE STREET

10	<b>BALL OF HAPPINESS (GOL GAPPA) (V)</b> INDIA'S MOST LOVED STREET FOOD	4.5
6	<b>PANI PURI OYSTER (GF)</b> PACIFIC OYSTERS, SPICED TANGY WATER, FINGER LIME	7
10	<b>COLONEL TSO'S CAULIFLOWER (V+)</b> INDO-CHINESE STYLE CAULIFLOWER	26
14	<b>PUNJABI SAMOSA CHAAT (V) 2PCE</b> CRISPY GOLDEN SAMOSAS SERVED WITH CHICKPEAS, HOUSE-MADE MINT, YOGURT AND TAMARIND CHUTNEYS	20
16	<b>IFC (INDIAN FRIED CHICKEN)</b> INDIA'S TAKE ON FRIED CHICKEN SERVED WITH PICKLES, CHILLI OIL, TEMPERED SPICY MAYONNAISE	26
16	<b>MASALA CORN RIBS (V/GF)</b> MASALA BURRE NOISETTE, CHILLI LIME YOGURT, CRUNCHY COCONUT SAMBAL	22

## SIDES AND CHUTNEYS

16	<b>JEERA ALOO (GF/V+)</b> TRIPLE COOKED CRISPY POTATOES SERVED WITH CONFIT GARLIC AND CHIVES
14	<b>ONION SALAD</b> SHARP & FRESH ONIONS WITH LIME, HERBS & GREEN CHILLIES - THE PERFECT CURRY SIDE KICK
14	<b>CRUNCHY GARDEN SALAD (V/GF)</b> FRESH VEGETABLES WITH A ZINGY INDIAN YOGURT DRESSING & CRISP ROASTED CHICKPEAS
7	<b>BASMATI RICE</b>
7	<b>PINEAPPLE &amp; POMEGRANATE RAITA</b>
6	<b>ROTI (V+)</b>
6	<b>SESAME AND ONION SEED NAAN</b>
6	<b>GARLIC AND CHIVE NAAN</b>
6	<b>BUTTER NAAN</b>
15	<b>BASKET</b> A MIX OF ALL 3 STRAIGHT FROM THE TANDOOR
16	<b>ASSORTED PAPADUMS WITH 3 CHUTNEYS</b>
5	<b>CHUTNEY AND YOGHURTS</b> PLAIN YOGURT, CUMIN YOGURT, HOT CHILLI, RAW MANGO, MINT & CORIANDER, TAMARIND AND DATE SWEET MANGO, MIXED PICKLE, COCONUT CHUTNEY

## FROM THE TANDOOR

<b>TANDOORI CHICKEN (GF)</b>	28 / 36 4/6 PCS
<b>PANEER TIKKA (V/GF)</b>	28

## FROM THE POTS

<b>UNAUTHENTIC BUTTER CHICKEN (GF)</b>	34
<b>LAMB ROGAN JOSH (GF)</b>	36
<b>BEEF SHORT RIB NIHARI (GF)</b>	40
<b>PANEER TIKKA MASALA (GF)</b>	28
<b>AUNTY DAL (GF/V)</b>	26
<b>VEGAN YELLOW DAL TADKA (GF/V+)</b>	24
<b>VEGAN CHANA MASALA (GF/V+)</b>	26
<b>COCONUT CURRY PRAWNS/VEGETABLES (GF)</b>	34/28
<b>ALOO GOBI (V+GF)</b>	28

## LUNCH THALI \$30

<b>UNAUTHENTIC BUTTER CHICKEN</b>
<b>LAMB ROGANJOSH</b>
<b>VEGAN YELLOW DHAL</b>
<b>CRUNCHY GARDEN SALAD</b>
<b>RICE</b>
<b>PAPADUM</b>

VEGETARIAN AND VEGAN OPTIONS AVAIABLE  
MOST DIETARIES CAN BE ACCOMODATED JUST ASK YOUR SERVER



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## COCKTAILS

DAUGHTER IN LAW	GIN, TANDOORI PINEAPPLE, CARDAMOM	22
GRAND DAUGHTER	VODKA, LYCHEE, YELLOW CHARTREUSE, LEMON	22
SPICY MARGARITA	HARI MIRCH INFUSED TEQUILA, TRIPLE SEC, LIME, CHILLI SALT	22
ESPRESSO MARTINI	A CLASSIC OUR WAY	22
BERGAMOT NEGRONI	A CONTEMPORARY INTERPRETATION OF THE CLASSIC RECIPE, OURS SEES LONDON DRY GIN, SWEET VERMOUTH & BITTER INFUSED WITH AUSTRALIAN BERGAMOT.	23
OLIVE MARTINI	A CLEAN, REFINED OLIVE MARTINI. MADE WITH COLD-VACUUM-DISTILLED EXTRA VIRGIN OLIVE OIL, DRY VERMOUTH AND GIN. CLASS.	23
DIRTY LASSI	OUR SOUPED UP LASSI, CLARIFIED WITH DARK RUM COCONUT AND MANGO	23
BENGALI GIMLET	GIN WASHED WITH CORIANDER, CHILLI, TURMERIC AND CURRY LEAF	23
PASSIONFRUIT SPRITZ	REFRESING PASSIONFRUIT TOPPED UP WITH BUBBLES	18
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## FROM THE STREET

10	<b>BALL OF HAPPINESS (GOL GAPPA) (V)</b> INDIA'S MOST LOVED STREET FOOD	4.5	EA
6	<b>PANI PURI OYSTER (GF)</b> PACIFIC OYSTERS, SPICED TANGY WATER, FINGER LIME	7	EA
10	<b>CHUTNEY PLATTER (V)</b> A SELECTION OF OUR CHUTNEYS & PICKLE SERVED WITH GARLIC NAAN AND PAPPADUMS	30	
14			
17	<b>COLONEL TSO'S CAULIFLOWER (V+)</b> INDO-CHINESE STYLE CAULIFLOWER	26	
17	<b>ONION BHAJI (V+)</b> CRISPY ONION FRITTER SERVED WITH RAW MANGO AND TAMARIND CHUTNEY	16	
17	<b>PUNJABI SAMOSA CHAAT (V) 2PCE</b> CRISPY GOLDEN SAMOSAS SERVED WITH CHICKPEAS, HOUSE-MADE MINT, YOGURT AND TAMARIND CHUTNEYS	20	
17			
17	<b>IFC (INDIAN FRIED CHICKEN)</b> INDIA'S TAKE ON FRIED CHICKEN SERVED WITH PICKLES, CHILLI OIL, TEMPERED SPICY MAYONNAISE	26	
17			
22	<b>DOSA WAFFLES (V)</b> CRISPY RICE AND LENTIL WAFFLE, SPICED POTATOES, COCONUT CHUTNEY	26	
22	<b>MASALA CORN RIBS (V/GF)</b> MASALA BUEER NOISETTE, CHILLI LIME YOGURT, CRUNCHY COCONUT SAMBAL	22	

## SIDES AND CHUTNEYS

JEERA ALOO (GF/V+)	TRIPLE COOKED CRISPY POTATOES SERVED WITH CONFIT GARLIC AND CHIVES	16
ONION SALAD	SHARP & FRESH ONIONS WITH LIME, HERBS & GREEN CHILLIES - THE PERFECT CURRY SIDE KICK	14
CRUNCHY GARDEN SALAD (V/GF)	FRESH VEGETABLES WITH A ZINGY INDIAN YOGURT DRESSING & CRISP ROASTED CHICKPEAS	14
BASMATI RICE		7
PINEAPPLE & POMEGRANATE RAITA		7
ROTI (V+)		6
SESAME AND ONION SEED NAAN		6
GARLIC AND CHIVE NAAN		6
BUTTER NAAN		6
BASKET		15
A MIX OF ALL 3 STRAIGHT FROM THE TANDOOR		7.5
ASSORTED PAPADUMS WITH 3 CHUTNEYS		16
CHUTNEY AND YOGHURTS		5

## FROM THE POTS

<b>UNAUTHENTIC BUTTER CHICKEN (GF)</b> TANDOORI CHICKEN ROASTED IN A RICH MAKHANI SAUCE	34
<b>LAMB ROGAN JOSH (GF)</b> BONELESS LAMB LEG COOKED IN KASHMIRI CHILLI - A PUNJABI TAKE ON THE KASHMIRI ROGANJOSH	36
<b>BEEF SHORT RIB NIHARI (GF)</b> 24-HOUR BRAISED SHORT RIBS IN A SLOW-SIMMERED LUCKNOWI STYLE NIHARI GRAVY	40
<b>TIKKA MASALA CHICKEN/PANEER (GF)</b> GRILLED PANEER/CHICKEN SERVED IN A RICH MAKHANI GRAVY WITH ROASTED ONIONS AND CAPSICUMS	34/28
<b>PALAK PANEER/CORN (V/GF)</b> HOUSE-MADE MALAI PANEER OR CORN KERNELS, WITH SPINACH PUREE INFUSED WITH GHEE AND GARLIC TADKA	30/28
<b>AUNTY DAL (GF/V)</b> BLACK LENTILS SLOW COOKED WITH TOMATO AND CREAM.	26
<b>VEGAN YELLOW DAL TADKA (GF/V+)</b> YELLOW LENTILS TEMPERED WITH CUMIN AND RED CHILLIES. SERVED WITH A SIZZLING GHEE TADKA	24
<b>VEGAN CHANA MASALA (GF/V+)</b> DRY-STYLE CHICKPEAS SIMMERED WITH BLACK CARDAMOM AND DRY MANGO. A HEARTY, PROTEIN-RICH FAVOURITE	26
<b>KERALA FISH CURRY (GF)</b> HOME STYLE FISH CURRY WITH BOLD SPICES, TANGY KOKUM & AROMATIC CURRY LEAVES	34
<b>COCONUT CURRY PRAWNS/VEGETABLES (GF)</b> SEASONAL VEGETABLES OR PRAWNS SIMMERED IN A DELICATE COCONUT MILK CURRY TEMPERED WITH CURRY LEAVES	34/28
<b>SPICY GOAT CURRY (GF)</b> SLOW-COOKED BENGAL STYLE GOAT CURRY, RICH WITH CARAMELISED ONIONS, MUSTARD OIL AND WHOLE SPICES	36
<b>ALOO GOBI (V+/GF)</b> CHARRED CAULILINI, CRISPY KIPFLER POTATOES AND GREEN PEAS. A VIBRANT MODERN TAKE ON THE NORTHERN CLASSIC	28
<b>FROM THE TANDOOR</b>	
<b>TANDOORI CHICKEN (GF)</b> CHARRED BONELESS CHICKEN MARINATED IN YOGURT AND WARM SPICES, HOUSE-MADE MINT CHUTNEY	28 / 36 4/6 PCS
<b>MALAI BROCCOLI (V/GF)</b> CHARRED BROCCOLI, SPICED CREAM, ONION SALAD	22
<b>TANDOORI LAMB CHOPS (GF)</b> SLOW ROASTED IN THE TANDOOR, MARINATED IN YOGURT AND SPICES SERVED WITH RAW MANGO AND SPICED YOGURT CHUTNEY	20 / 38 2/4 PCS
<b>PANEER TIKKA (V/GF)</b> MARINATED INDIAN CHEESE BAKED IN THE TANDOOR, CHARRED CAPSICUMS AND ONIONS	28