



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 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 REFRESHING PASSIONFRUIT TOPPED UP WITH BUBBLES	18
INDIAN HARD LEMONADE VODKA, CHAT SALT, LIME AND CARBONATION	18

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	10
HOUSE MADE MASALA CHAI SERVED HOT OR ICED	6
MAHARAJAS PUNCH ICED HIBISCUS & ROSE TEA	10
INDIAN SOFT LEMONADE LYRES NON ALC, CHAAT SALT, MINT AND CARBONATION	14
VIRGIN LIMONCELLO SPRITZ NON-ALC LIMONCELLO WITH NON 5. LEMON MARMALADE & HIBISCUS	16
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	16



FROM THE STREET

BALL OF HAPPINESS (GOL GAPPA) (V) INDIA'S MOST LOVED STREET FOOD	4.5 EA
PANI PURI OYSTER (GF) PACIFIC OYSTERS, SPICED TANGY WATER, FINGER LIME	7 EA
COLONEL TSO'S CAULIFLOWER (V+) INDO-CHINESE STYLE CAULIFLOWER	26
PUNJABI SAMOSA CHAAT (V) 2PCE CRISPY GOLDEN SAMOSAS SERVED WITH CHICKPEAS, HOUSE-MADE MINT, YOGURT AND TAMARIND CHUTNEYS	20
IFC (INDIAN FRIED CHICKEN) INDIA'S TAKE ON FRIED CHICKEN SERVED WITH PICKLES, CHILLI OIL, TEMPERED SPICY MAYONNAISE	26
MASALA CORN RIBS (V/GF) MASALA BUERRE 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	COCONUT CURRY PRAWNS/VEGETABLES (GF) 34/28 SEASONAL VEGETABLES OR PRAWNS SIMMERED IN A DELICATE COCONUT MILK CURRY TEMPERED WITH CURRY LEAVES
ONION SALAD SHARP & FRESH ONIONS WITH LIME, HERBS & GREEN CHILLIES - THE PERFECT CURRY SIDE KICK	14	ALOO GOBI (V+/GF) 28 CHARRED CAULILINI, CRISPY KIPFLER POTATOES AND GREEN PEAS. A VIBRANT MODERN TAKE ON THE NORTHERN CLASSIC
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+) SESAME AND ONION SEED NAAN GARLIC AND CHIVE NAAN BUTTER NAAN BASKET A MIX OF ALL 3 STRAIGHT FROM THE TANDOOR	6 6 6 6 15	
ASSORTED PAPADUMS WITH 3 CHUTNEYS	16	
CHUTNEY AND YOGHURTS PLAIN YOGURT, CUMIN YOGURT, HOT CHILLI, RAW MANGO, MINT & CORIANDER, TAMARIND AND DATE SWEET MANGO, MIXED PICKLE, COCONUT CHUTNEY	5	

FROM THE TANDOOR

TANDOORI CHICKEN (GF) CHARRED BONELESS CHICKEN MARINATED IN YOGURT AND WARM SPICES, HOUSE-MADE MINT CHUTNEY	28 / 36 4/6 PCS
PANEER TIKKA (V/GF) MARINATED INDIAN CHEESE BAKED IN THE TANDOOR, CHARRED CAPSICUMS AND ONIONS	28

FROM THE POTS

UNAUTHENTIC BUTTER CHICKEN (GF) TANDOORI CHICKEN ROASTED IN A RICH MAKHANI SAUCE	34 EA
LAMB ROGAN JOSH (GF) BONELESS LAMB LEG COOKED IN KASHMIRI CHILLI - A PUNJABI TAKE ON THE KASHMIRI ROGANJOSH	36 EA
BEEF SHORT RIB NIHARI (GF) 24-HOUR BRAISED SHORT RIBS IN A SLOW-SIMMERED LUCKNOWI STYLE NIHARI GRAVY	40
PANEER TIKKA MASALA (GF) GRILLED PANEER SERVED IN A RICH MAKHANI GRAVY WITH ROASTED ONIONS AND CAPSICUMS	28
AUNTY DAL (GF/V) BLACK LENTILS SLOW COOKED WITH TOMATO AND CREAM.	26
VEGAN YELLOW DAL TADKA (GF/V+) YELLOW LENTILS TEMPERED WITH CUMIN AND RED CHILLIES. SERVED WITH A SIZZLING GHEE TADKA	24
VEGAN CHANA MASALA (GF/V+) DRY-STYLE CHICKPEAS SIMMERED WITH BLACK CARDAMOM AND DRY MANGO. A HEARTY, PROTEIN-RICH FAVOURITE	26

LUNCH THALI \$30

UNAUTHENTIC BUTTER CHICKEN	7
LAMB ROGANJOSH	6
VEGAN YELLOW DHAL	6
CRUNCHY GARDEN SALAD	6
RICE	15
PAPADUM	5
VEGETARIAN AND VEGAN OPTIONS AVAIALE	

MOST DIETARIES CAN BE ACCOMODATED JUST ASK YOU 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 REFRESHING PASSIONFRUIT TOPPED UP WITH BUBBLES	18
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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

BALL OF HAPPINESS (GOL GAPPA) (V) INDIA'S MOST LOVED STREET FOOD	10	4.5 EA
PANI PURI OYSTER (GF) PACIFIC OYSTERS, SPICED TANGY WATER, FINGER LIME	6	
CHUTNEY PLATTER (V) A SELECTION OF OUR CHUTNEYS & PICKLE SERVED WITH GARLIC NAAN AND PAPPADUMS	10	30
COLONEL TSO'S CAULIFLOWER (V+) INDO-CHINESE STYLE CAULIFLOWER	14	26
ONION BHAJI (V+) CRISPY ONION FRITTER SERVED WITH RAW MANGO AND TAMARIND CHUTNEY	17	16
PUNJABI SAMOSA CHAAT (V) 2PCE CRISPY GOLDEN SAMOSAS SERVED WITH CHICKPEAS, HOUSE-MADE MINT, YOGURT AND TAMARIND CHUTNEYS	17	20
IFC (INDIAN FRIED CHICKEN) INDIA'S TAKE ON FRIED CHICKEN SERVED WITH PICKLES, CHILLI OIL, TEMPERED SPICY MAYONNAISE		26
DOSA WAFFLES (V) CRISPY RICE AND LENTIL WAFFLE, SPICED POTATOES, COCONUT CHUTNEY		26
MASALA CORN RIBS (V/GF) MASALA BUERRE 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 A MIX OF ALL 3 STRAIGHT FROM THE TANDOOR	15
ASSORTED PAPADUMS WITH 3 CHUTNEYS	16
CHUTNEY AND YOGHURTS PLAIN YOGURT, CUMIN YOGURT, HOT CHILLI, RAW MANGO, MINT & CORIANDER, TAMARIND AND DATE SWEET MANGO, MIXED PICKLE, COCONUT CHUTNEY	5

FROM THE POTS

UNAUTHENTIC BUTTER CHICKEN (GF) TANDOORI CHICKEN ROASTED IN A RICH MAKHANI SAUCE	34
LAMB ROGAN JOSH (GF) BONELESS LAMB LEG COOKED IN KASHMIRI CHILLI - A PUNJABI TAKE ON THE KASHMIRI ROGANJOSH	36
BEEF SHORT RIB NIHARI (GF) 24-HOUR BRAISED SHORT RIBS IN A SLOW-SIMMERED LUCKNOWI STYLE NIHARI GRAVY	40
TIKKA MASALA CHICKEN/PANEER (GF) GRILLED PANEER/CHICKEN SERVED IN A RICH MAKHANI GRAVY WITH ROASTED ONIONS AND CAPSICUMS	34/28
PALAK PANEER/CORN (V/GF) HOUSE-MADE MALAI PANEER OR CORN KERNELS, WITH SPINACH PUREE INFUSED WITH GHEE AND GARLIC TADKA	30/28
AUNTY DAL (GF/V) BLACK LENTILS SLOW COOKED WITH TOMATO AND CREAM.	26
VEGAN YELLOW DAL TADKA (GF/V+) YELLOW LENTILS TEMPERED WITH CUMIN AND RED CHILLIES. SERVED WITH A SIZZLING GHEE TADKA	24
VEGAN CHANA MASALA (GF/V+) DRY-STYLE CHICKPEAS SIMMERED WITH BLACK CARDAMOM AND DRY MANGO. A HEARTY, PROTEIN-RICH FAVOURITE	26
KERALA FISH CURRY (GF) HOME STYLE FISH CURRY WITH BOLD SPICES, TANGY KOKUM & AROMATIC CURRY LEAVES	34
COCONUT CURRY PRAWNS/VEGETABLES (GF) SEASONAL VEGETABLES OR PRAWNS SIMMERED IN A DELICATE COCONUT MILK CURRY TEMPERED WITH CURRY LEAVES	34/28

SPICY GOAT GURRY (GF) SLOW-COOKED BENGAL STYLE GOAT CURRY, RICH WITH CARAMELISED ONIONS, MUSTARD OIL AND WHOLE SPICES	36
ALOO GOBI (V+/GF) CHARRED CAULILINI, CRISPY KIPFLER POTATOES AND GREEN PEAS. A VIBRANT MODERN TAKE ON THE NORTHERN CLASSIC	28

FROM THE TANDOOR

TANDOORI CHICKEN (GF) CHARRED BONELESS CHICKEN MARINATED IN YOGURT AND WARM SPICES, HOUSE-MADE MINT CHUTNEY	28 / 36 4/6 PCS
MALAI BROCCOLI (V/GF) CHARRED BROCCOLI, SPICED CREAM, ONION SALAD	22
TANDOORI LAMB CHOPS (GF) SLOW ROASTED IN THE TANDOOR, MARINATED IN YOGURT AND SPICES SERVED WITH RAW MANGO AND SPICED YOGURT CHUTNEY	20 / 38 2/4 PCS
PANEER TIKKA (V/GF) MARINATED INDIAN CHEESE BAKED IN THE TANDOOR, CHARRED CAPSICUMS AND ONIONS	28