

Sides

- GARDEN SALAD
- KACHUMBER SALAD
- PICKLED ONION
- HOT PICKLE
- PAPADUMS 4PCS
- RAITA
- DIPS
- Mint - Tamarind - Mango

Naans

- BUTTER NAAN
- GARLIC NAAN
- FLAKY NAAN
- SESAME NAAN
- TANDOORI ROTI
- BHATURA (Fried)
- CHEESE N GARLIC
- CHEESE N CHILLI
- SPINACH N CHEESE NAAN
- KASHMIRI NAAN
- KEEMA NAAN
- POTATO NAAN

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Kids Menu

- CHIPS 8
- NUGGETS 10
- BUTTER CHICKEN AND RICE 15
- (Kids size)

Desserts

- GULAB JAMUN 10
Fried dough balls soaked in sweet sugary syrup served with vanilla ice-cream
- PAAN KULFI 10
Creamy ice cream made from betel leaves and indian rose preserves
- GAJAR KA HALWA 12
Grated carrot pudding made with whole dried milk and nuts

Combos

- CHANA BHATURA - 22
Bhaturas served with chickpea gravy, raita and onion salad
- KULCHA PLATE- 22
Stuffed mix naans served with chickpea gravy, raita and onion salad

TADKA CLUB

MENU

DINE - IN



We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.
15% surcharge on public holidays

MEANING OF TADKA

Tadka means tempering which is a technique in which whole or ground spices are briefly roasted in oil or butter to release their essential oils, thus making Indian food more aromatic and flavourful.

From The Streets

- DESI TACO** vg 10
Tandoori roasted papadums filled with fresh kachumber salad and peanuts
- SMASHED SAMOSA** 14
Samosas smashed with chickpeas and trio of chutneys
- ALOO TIKKI CHAAT** 12
Crumbed potato patties with all flavours in one bite- spicy, sweet & tangy
- EGGPLANT FRITTERS** 14
Fried battered eggplant and potatoes served with mint & tamarind chutney
- PANI PURI SHOTS** vg 12
Fried puffed balls filled with potatoes and sweet tangy mint water
- STUFFED MUSHROOMS** 18
Battered mushrooms stuffed with cheese and bell peppers
- BATTERED PRAWNS** 24
Fried crumbed prawns with aromatic spices served with iceberg lettuce and homemade sauce drizzle
- THE HOT 65**
Choice of your selection cooked in hot chilli garlic sauce and curry leaves
Chicken 20 - Cauliflower 18
- PAKODAS**
Croquettes marinated with chickpea flour served with raddish and mint sauce
Chicken 16 - Fish (salmon) 25
- THE WOK**
Choice of your selection cooked in soy chilli sauce
Potatoes 18- Chicken 22- Prawns 26

From The Clay Oven (Tandoor)

- CHICKEN TIKKA** 20
Smoked and spiced chicken fillets cooked with spices served with salad and mint chutney
- MALAI BOTI** 22
Cashew marinated chicken breast fillets cooked with black pepper
- TANDOORI CHICKEN** 22
Tandoori chicken marinated with traditional spices and yogurt
- LAMB SEEKH KEBAB** 22
Skewered minced lamb sausages seasoned with homemade blend of spices
- LAMB CHOPS** 24
Slow roasted tandoori lamb cutlets cooked till tender
- PANEER TIKKA** v 20
Marinated cottage cheese cooked with onions and capsicum
- TANDOORI MUSHROOMS** v 20
Tandoori sauce marinated mushrooms
- SIZZLING PLATTER (TO SHARE)** 40
Chefs' choice of assorted mix of tandoori items served with salad and mint sauce

Vegan Mains

- (Add rice of your choice or roti with all vegan mains)
- CHANA MASALA** 22
Chickpeas simmered with mixture of spices
- DAL TADKA** 20
Yellow lentil cooked with herbs and spices
- ALOO GOBI** 22
Cauliflower and potatoes cooked with spices garnished with spring onion
- EGGPLANT MASALA** 22
Eggplant and potatoes cooked in chefs master sauce

- VEG MADRAS** 24
Seasonal vegetables cooked in coconut milk and fine shredded coconut
- BHINDI DO PYAZA (OKRA)** 22
Okra cooked with onions and spices

Mains

- SIGNATURE BUTTER CHICKEN** 30
Chicken cooked in creamy buttery sauce with fenugreek leaves blend to perfection served with saffron rice and cheese garlic naan
- TIKKA MASALA** 28
Chicken tikka simmered briefly in delicious & super aromatic gravy cooked with onion and capsicum served with garlic naan and crispy papdums
- THE ROGAN KING** 32
The king of lamb curries which is traditionally cooked with aromatic herbs and spices served with garlic naan and jasmine rice
Add Potatoes \$3
- CHANA GOHST (Chefs special)** 30
An exotic blend of tender goat with bone and chickpeas in onion based spicy gravy served with buttery naan and kachumber salad
- MADRASI**
A dish cooked with coconut cream and curry leaves served with jasmine rice and flaky naan
Chicken 28 - Beef 30 - Fish 32 - Prawns 34
- KORMAS**
Meat cooked in cashew based gravy served with jasmine rice and sesame naan
Veg 26 - Chicken 28- Lamb 30
- DO U DARE**
Hot Indian sauce cooked with vinegar, red chilli and curry leaves served with saffron rice & cucumber raita
**Chicken 28 - Beef 30 - Lamb 30 - Goat 30
Fish 34 - Prawns 36**
- THE BHUNA'S**
Your selection cooked with onions in thick intensely flavoured sauce served with butter naan & raita
Chicken 28 - Lamb 30 - Goat 30

- SAAGWALA**
Spinach is cooked with cream and topped with ginger served with tandoori roti and pickled onion
Chicken 28 - Lamb 30 - Cottage Cheese 28
- HANDI CHICKEN** 28
Malai chicken tikka cooked in clayoven & tossed with white creamy sauce and black pepper served with saffron rice
- MANGO CHICKEN** 29
For the sweet taste buds this dish is perfect where chicken is cooked with mango puree and topped with dessinated coconut served with jasmine rice
- DUM BIRYANIS**
Meat and rice precooked and assembled in a pot and then set on slow fire(dum) for final cooking served with raita
**Chicken 22 - Chicken 65 (hot) 22
Goat (with bone) 24**
- DAAL MAKHNI** v 25
From north of India comes this black lentil which is slowly cooked with traditional herbs and topped up with cooking cream served with flaky naan and spiced pickle
- BUTTERY PANEER** v 28
A rich and creamy cottage cheese curry blended with cashew paste and fenugreek leaves served with saffron rice and cheese garlic naan
- KADAHI PANEER** v 28
Cottage cheese cooked with onions & capsicum in traditional seasoning served with butter naan & raita
- MALAI KOFTA** v 28
Fried potato and cottage cheese koftas in rich creamy sauce served with sesame naan and papadums

Rice

- BASMATI RICE** 6
- SAFFRON RICE** 8
- COCONUT RICE** 10
- FRIED RICE**
Rice cooked in chilli sauce with your choice of selection garnished with spring onion
Veg 14 - Chicken 18 - Prawns 22

CHEFS TASTING MENU

(Minimum 2 people) \$70pp

Chefs' choice of entrees, mains, rice, naan, dessert and glass of house wine

Tadka club

DRINK MENU



Sparkling

	(g)	(b)
Side Gate Prosecco King Valley, Vic	12	50
Feathertop Rose Prosecco Alpine Valley, Vic	14	60

White Wine

Mosselini Rose Mornington Peninsula, Vic	12	55
Feathertop Friulano Alpine Valley, Vic	14	60
Domain Road Pino Gris Central Otago, NZ	12	55
Chirping Bird Chardonnay Mornington Peninsula, Vic	14	60
Pig face Chardonnay Mornington Peninsula, Vic	14	60
Francesco Sauvignon Blanc King Valley, Vic	12	50
Allandale Verdelho Hunter Valley, NSW	12	50
Heart and soul Pink Moscato Swann Hill, Vic	10	40

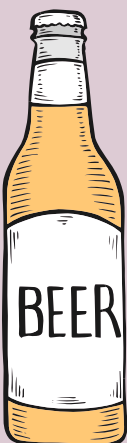


Red wine

	(g)	(b)
Hirch Hill Pino Noir Yarra Valley, Vic	12	55
Domain Rd Pino Noir Central Otago, NZ	12	60
Feathertop Montepulciano Alpine Valley, Vic	14	65
Blackjack Sangiovese Bendigo, Vic	12	55
Wine by Sam Shiraz Strathbogie, Vic	12	50
Jones Shiraz Malbec Rutherglen, Nth Vic	14	55
Pontifex GSM Barossa Valley, SA	14	65
Driftwood Cabernet Merlot Margaret River, WA	12	50

Beers

Kingfisher Indian	12
Corona	12
Peroni	10
Carlton draught	10
Great Northern crisp	10
Pure Blonde light	10
Zero beer	10



Cocktails

Boozy Mango lassi	20
Spiced rum, malibu	
Spicy Margarita	20
Vodka, triple Sec, jalapenos	
Tadka Bloom	22
Bombay Sapphire gin, raspberry liqueur, egg white	
Pina Colada	20
White rum, coconut cream, pineapple juice	
Tamarind Whiskey Sour	20
Monkey shoulder whiskey, tamarind, lime juice, bitters	
Bombay Mule	22
Vodka, Rum, mint, ginger beer	
Aperol Spritz	18
Prosecco, aperol, fresh orange	
Espresso Martini	18
Vodka, kahlua, espresso	
Passionfruit Margarita	18
Aperol, tequila, lime juice	
Malibu Sunrise	18
Cranberry juice, malibu, pineapple juice	
Watermelon dream	18
Gin, fresh watermelon, aperol	
Blue Lady	18
Gin, Blue curacao, egg white	

Mocktails

Ginger Mojito	12
Watermelon Mojito	12
Virgin Pina Colada	10
Mango Lassi	10
Blood Orange	10
Shirley temple	10

Ciders/ Pale ale

Apple cider	10
Pear cider	10
Coopers original pale ale	12
James Squire Premium ale	12

Spirits

Gin - Bombay Sapphire /Tanqueray	10
Vodka - Grey goose/ Belvedere	10
Indian whiskeys - Amrut/ Indri	14
Glenfiddich/ Black Label/ Jack Daniels	12
Monkey shoulder/ Chivas regal	12
Jim Beam Bourbon/ Bacardi	12
Premium - Aberlour/ Macallan 12 yr	14
Vsop Cognac- Henessey	14

Softdrinks

Lemon Lime bitters	10
Ginger beer	8
Coke/ Diet Coke Lemonade/ Sunkist	5
Juices- Orange/ Apple/ Pineapple	5

Tea/ Coffee

Masala Indian Chai	5
Capuccino/ Latte/ Flat white	5
Mocha/ Chai Latte	6
Hot Chocolate	5

