

STARTERS

Kathmandu Cottage Starter Dishes

Veggie Pakora

Mix vegetables marinated on chickpea flour & spices

\$10.50

Veggie Samosa (2pc)

Homemade pastry stuffed with spiced potatoes and green peas.

\$9.50

Aloo Chop (2 pcs)

Mashed potato patty flavoured with spices & herbs

\$8.50

Tandoori Mushroom (4pcs)

Fresh mushroom marinated in tandoori sauce and cooked in tandoor

\$12.50

Paneer tikka

Cottage cheese cooked in tandoor with capsicum & onion

\$14.50

Onion Bhaji (2pcs)

Slice onion marinated on chickpea flour with spices

\$9.50

Eggplant Pakora

Slices of eggplant marinated on chickpea flour with spices

\$9.50

Seekh Kebab (4 pcs)

Minced lamb with fresh herbs & spices cooked in tandoor

\$12.50

Chicken Tikka (4pcs)

Boneless pieces of chicken over night marinated cooked in tandoor

\$12.50

Lamb Cutlets

Spring lamb cutlet lightly marinated and cooked in the tandoor served with salads.

2pcs \$12.50

4pcs \$23.50

Tandoori Chicken

Overnight-marinated chicken with yoghurt and tandoori spices cooked in tandoori oven.

Half Bird \$13.50

Full Bird \$25.50

Kathmandu Tandoori Sizzler

Tandoori platters on hot sizzler (lamb cutlet, seekh kebab, tandoori chicken, chicken tikka.

half \$15.50

full \$29.50

Tandoori Prawns

Tiger Prawns lightly marinated in spices & herbs cooked in tandoor Served with mix salad & home made chutney.

\$18.50

Calamari Crisp

Calamari rings marinated in chef's own style spiced flour batter

\$14.50

Seafood Sizzler

Assortment of fish tikka, tandoori prawns, & calamari rings on a hot sizzler

\$30.50

MAINS- CHICKEN DISHES

Kathmandu Cottage Mains Menu

Butter Chicken

Boneless chicken tikka cooked in tomato based makhani sauce & cream

\$20.50

Chicken Curry

Boneless chicken fillet cooked in traditional style with tomatoes & herbs.

\$18.50

Chicken Tikka Masala -sh

Chicken tikka cooked with capsicum, onion, tomato & herbs

\$20.50

Methi Chicken

chicken tenderloin cook in rich silky makhani sauce with fenugreek leaves

\$20.50

Chicken Chilli

Boneless pieces of chicken batter fried and cooked with diced capsicums & onion

\$20.50

Chicken Korma

Tender meat cooked with mild cashew nut sauce & finished with cream

\$20.50

Chicken Madras

Tender meat cooked in South Indian style with coconut, mustard seeds

\$20.50

Chicken Saag

Tender boneless chicken fillet cooked with fresh spinach & herbs.

\$20.50

Mango chicken

Chicken cooked in mango sauce with tomato, onion gravy touch of cream

\$20.50

Chicken Vindaloo

Tender meat cooked in Goanese favourite hot vindaloo sauce

\$20.50

MAINS- LAMB DELIGHTS

Kathmandu Cottage mains lamb delights

Lamb Rogan Josh

Tender diced lamb cooked in traditional style with tomato & coriander

\$19.50

Lamb jalfrezi

Tender meat toast with dry spices & julienne capsicum & onion

\$20.50

Lamb Korma

Tender meat cooked with mild cashew nut sauce & finished with cream.

\$20.50

Lamb Saag

Tender meat cooked with fresh spinach & herbs.

\$20.50

MAINS- BEEF FAVOURITES

Kathmandu Cottage mains beef favourites

Beef Curry

Tender beef cooked with onion, tomato based gravy
& green herbs

\$19.50

Beef Madras

Tender meat cooked in South Indian style with
coconut, mustard seeds.

\$20.50

Beef Bhoona

tender beef cooked with capsicum, onion & spices.

\$20.50

Beef kasmiri

Tender diced beef cooked with roasted cashew nuts
& sultanas.

\$20.50

Beef Vindaloo

Tender meat cooked in Goanese favourite hot
vindaloo sauce with potato.

\$20.50

MAINS- CHEF'S SPECIAL

Kathmandu Cottage Chef's Special

Goat Curry ★

Goat meat with bone cooked chef's own recipe from Himalayas.

\$20.50

MAINS- SEAFOOD DISHES

Kathmandu Cottage mains seafood dishes

Machha Curry

Nepalese style fish curry cooked with onion based sauce, mustard seeds & herbs.

\$22.50

Fish Masala

Fish fillet cooked with capsicum, onion & tomato

\$22.50

Prawn Masala

Prawns cooked with capsicum, tomatoes and onions

\$23.50

Prawn Malabari

Prawns cooked in coconut sauce & mustard seeds finished with cream

\$23.50

Chilli Prawns

Prawns cooked with onion, capsicum Chef's favourite dry presentation

\$23.50

MAINS- VEGETERIAN DISHES

Kathmandu Cottage mains vegetarian dishes

Mixed Veggie Curry

Seasonal vegetables cooked in tomato & onion based curry sauce & herbs

\$15.50

Veggie Korma

Mixed veggies cooked with cashew nut sauce and creamy finish

\$17.50

Tarka Daal

Nepalese style mixed lentils(cheakpea,red) tempered with cumin seeds & tomato

\$12.50

Daal Makhani

Mixed lentils(kidney bean,black) cooked in tomato-based sauce with cream.

\$16.50

Daal Mushroom

Mixed lentils cooked with mushrooms and tomato.

\$17.50

Aloo Gobi

Cauliflower and potatoes cooked with tomatoes & herbs.

\$15.50

Saag Paneer

Spinach & cottage cheese cooked with onion based sauce & herbs.

\$17.50

Saag Aloo

Spinach & potatoes cooked with onion based sauce and herbs.

\$16.50

Eggplant Curry

Eggplant cooked with potatoes and peas

\$16.50

Pumpkin Masaladish

Fresh pumpkin cooked with onion, capsicum & tomato in a mild sauce.

\$16.50

Mushroom Matar

Fresh mushroom cooked with peas in tomato sauce with fresh herbs.

\$16.50

Aloo Matar

Potatoes and green peas cooked in onion and tomato based sauce & herbs

\$16.50

Malai Kofta

Mixed veggie dumplings cooked in mild onion &
cashew nut sauce with cream

\$18.50

SIDE DISHES

Kathmandu Cottage Side Dishes

Papadums

Lentil Wafers/Crackers

\$0.50

Raita

Carrot and cucumber mixed in homemade yoghurt

\$6.50

Kachumber

Diced tomato, onion,cucumber,carrots & coriander
mixed with lemon juice & spices

\$7.50

Mixed Pickle

\$5.50

Mango Chutney

\$5.50

CHOICES OF RICE

Kathmandu Cottage Choices of Rice

Steamed Basmati Rice

Aromatic fragrant Basmati rice

\$3.50

Saffron Rice

Aromatic fragrant Basmati rice cooked with saffron

\$4.50

Egg Fried Rice

Fresh farm eggs fried with green peas and rice

\$8.50

Peas Pulao

Basmati rice & green peas tempered with cumin seeds and onions

\$6.50

Coconut rice

Basmati rice cooked with coconut milk

\$6.50

Biryani

Vegetable/Chicken/Lamb

\$15.50

TANDOORI BREADS

Kathmandu Cottage tandoori breads

Naan

Plain flour bread made in the tandoori oven

\$3

Garlic Naanish

Naan topped with garlic

\$4

Kashmiri Naan

Naan stuffed with dry nuts

\$4.50

Keema Naan

Naan stuffed with spiced minced lamb and green herbs

\$5.50

Masala Kulchha

Naan stuffed with spiced mash potato & herbs

\$4.50

Paneer Naan

Naan stuffed with cottage cheese & spices

\$5.50

Roti

Wholemeal flour bread cooked in tandoori

\$3.50

Layered Flaky Paratha

\$4.50

Aloo Paratha

Roti stuffed with spiced mash potato & green herbs

\$5.50

DESERTS/TEA/COFFEE

Kathmandu Cottage deserts/tea/coffee

Gulab Jamun (2 pcs)

Homemade cheese dumplings dipped in sugar
syrup

\$6.50

Kulfi

Homemade Indian style ice cream (Mango or Pista)

\$8.50

Catmandoo Passion

Chef's assortment of Gulab Jamun, Pista & Mango
Kulf

\$10.50