



MENU



3 SISTERS

Indian Restaurant



'Where bold spices meet
chilled aussie vibes.
Authentic Indian taste
Eat-sip-relax—repeat.'

STRAIGHT FROM STREETS

SAMOSA CHAAT \$13.95

Samosa Chaat is popular north Indian street food! Crunchy samosa is served with spicy chickpea (chole), yogurt and chutneys.

PAPDI CHAAT \$13.95

Papdi chaat has crispy fried papdi (cracker's) topped with an assortment on toppings like potato, chickpeas, yogurt, chutneys and spices.

ALOO TIKKI CHAAT \$13.95

Crispy potato patties (aloo tikki) that are seasoned with aromatic spices and served with a medley of chutneys, yogurt, and assorted toppings.

BHEL PURI \$11.95

Tangy, Spicy, and Sweet Bhel Puri is a popular Indian street food.

PANI PURI 5/10 PC \$8.95/\$14.95

Hollow, crispy dough balls filled with a spicy and tangy water (pani), chaat masala, chickpeas, and boiled potatoes.

DHAI PURI (5PC) \$9.95

Street food which has small fried dough balls filled with yogurt, potatoes, chutney and spices.

MOMO(VEG PANEER/NON-VEG) \$15.95

Dumplings made from flour with a savory stuffing.

VADA PAV(2PC) \$13.95

Iconic dish combines a spicy potato fritter(vada) nestled in a soft dinner roll (pav) with a medley of flavorful chutneys and a heap of besan chura.



ENTREE VEGETARIAN

ENTREE



Papadum \$4.95

Papadum with mango chutney.

Masala papadum \$8.95

Topped with a mixture of finely chopped salad and chutney.

Veg manchurian \$15.95

Vegetable dumplings mixed in a hot, sweet, sour, and salty sauce.

Chilli paneer \$15.95

Fried paneer (Indian cheese) tossed in a spicy, sweet, and tangy sauce.

Crispy chilli pumpkin \$15.95

Crispy pumpkin wedges are tossed in a fiery Chilli and garlic sauce.

Veg noodles \$17.95

Noodles tossed in a flavorful mix of vegetables and sauce.

Masala aloo \$13.95

Crispy fried potatoes tossed in a blend of aromatic spices

Palak patta chaat \$13.95

Snack made with crispy fried spinach fritters topped with spicy green chutney, tangy and sweet tamarind chutney.

Onion bhaji \$13.95

Finely sliced onion smothered in a simple, fragrantly spiced batter and fried to crispy perfection.

Indian style Corn Ribs \$15.95

sweet corn smoked in tandoor with vibrant mix of spices.

Tandoori mushrooms \$17.95

Dish made by marinating mushrooms in a yogurt-based marinade with minimal and flavorful spices

Paneer tikka \$17.95

Cubes of paneer & veggies marinated with yogurt and spices

Hariyali paneer tikka \$17.95

Cubes of paneer marinated with cilantro, mint along with yogurt & spices.

Gobi 65 \$14.95

Deep-fried cauliflower coated in flour, curry leaves and spices

Tandoori soya chaap \$15.95

Chaap baked in clay oven and marinated in special tandoori mixture

Veg Spring rolls \$13.95

Crispy golden rolls filled with spicy mixed veggies – a perfect crunchy snack!

Noodle Burger \$13.95

A crunchy noodle twist on the classic burger – crispy noodle buns, juicy patty, and bold Asian flavors!

NON-VEGETABLE

CHICKEN TIKKA TANDOORI \$19.95

Skinless and boneless chicken thigh fillet, marinated overnight in yoghurt, spices, herbs and cooked in tandoori clay oven.

MALAI CHICKEN TIKKA \$19.95

Chicken delicately flavored with cheese and yoghurt, skewered and cooked in tandoori clay oven

HARIYALI CHICKEN TIKKA \$19.95

Chicken marinated with cilantro, mint along with yogurt & spices

LAMB SEEK KEBAB \$19.95

Minced lamb meat mixed with a host of spices, then arranged carefully and firmly on a skewer.

LAMB CUTLE(3PC) \$30.95

Aromatic, Indian spiced Lamb Chops served with a tangy and sweet cucumber and red onion salad

CHICKEN NOODLES \$19.95

Noodles tossed in a flavorful mix of vegetables, chicken and sauce.

CHILLI CHICKEN \$19.95

Fried Chicken tossed in a spicy, sweet, and tangy sauce.

AMRITSARI MACCHI \$19.95

Mildly-spiced, lightly battered, utterly light and crispy fish.

FISH TIKKA \$19.95

Fish marinated flavorful spiced mixture and then cooked, traditionally in a tandoor.

PRAWN PAKORA \$20.95

Prawns coated with chickpea flour and spices, deep fried.

TANDOORI PRAWN \$20.95

Prawns coated with chickpea flour and spices, deep fried.

PRAWN PEPPER FRY \$20.95

Prawns stir-fried with spices, primarily black pepper.

VEGETARIAN MAIN

COURSE



Dal Makahni \$21.95

whole black lentils cooked with butter and cream and simmered on low heat.

Dal Tadka \$21.95

Yellow lentils cooked to perfection tempered with cumin, tomato, garnished with coriander leaves, and ginger.

Dal palak \$21.95

Dish made with spinach, lentils, spices and herbs.

Palak paneer \$21.95

Indian cottage cheese is cooked with spinach puree.

Paneer Butter masala \$21.95

Paneer cubes cooked in a velvety, tomato-cashew based gravy enriched with butter, cream, and fragrant spices.

Kadahi paneer \$21.95

Dish cooked with Indian cottage cheese, bell peppers, onions in a tomato-based gravy.

Bhindi do Pyaza \$21.95

Indian okra recipe made by simmering okra in a spicy onion tomato base.

Baingan bharta \$21.95

Smoky mashed eggplants in a sautéed, tangy, spiced base of onions, tomatoes, garlic, spices.

Aloo Gobi \$21.95

Potatoes and cauliflower with a blend of spices, aromatics, and tomatoes.

Mushroom Methi Mattar \$21.95

Mushrooms and peas in a creamy onion, tomato and cashew sauce.

Channa Masala \$21.95

Chickpeas in a zesty tomato onion sauce.

Chettinad mushroom masala \$21.95

South Indian curry of mushrooms, tomatoes and onions spiced with pepper.

Kadu chole \$21.95

Pumpkin slow cooked with chickpeas and aromatic herbs

Mattar paneer \$21.95

Soft paneer and green peas simmered in a rich, spiced tomato-onion-cashew gravy, flavored with fragrant spices and herbs.

Mix Vegetable \$21.95

A flavorful blend of fresh seasonal veggies cooked with aromatic Indian spices.

Extra

Onion salad \$4.95

Mix Salad \$6.95

Pickle \$1.95

Raita \$4.95

NON-VEG MAIN

COURSE



Butter Chicken \$22.95

Succulent tandoori chicken, spices, tomato and cashew gravy

Chicken tikka Masala \$22.95

Chicken Tikka cooked with onion and tomato-based gravy.

Kadhai Chicken \$22.95/\$23.95 /lamb/Goat

Dish cooked with chicken/lamb, bell peppers, onions in a tomato-based gravy.

Vindaloo Chicken \$22.95/\$23.95 /lamb/Goat

Meat marinated in a blend with a variety of spices and cooked in a rich gravy.

Saag Chicken \$22.95/\$23.95 /lamb/Goat

English spinach with choice of protein, tempered garlic & green chili and confit tomatoes.

Fish Do Pyaza \$23.95

Fish cooked in a spicy gravy made with two layers of onions, giving it a rich, aromatic flavor.

Keema Mattar masala \$23.95

Minced meat cooked with onions, tomatoes, spices & herbs.

coconut Prawn \$23.95

Prawn cooked with raw coconut, herbs and curry leaves.

Ghee Roast Chicken \$22.95/\$23.95 /lamb/Goat

Dry roasted spices ground into an aromatic masala, coated on the choice of protein which is then cooked in ghee for a rich and classy flavor.

Rogan-Josh Lamb/Goat \$23.95

Slow cooked dish with spices, herbs, and yogurt.

Fish Molee \$23.95

Dish made with turmeric, coconut milk, onions and mix herbs.

Dal Gosht lamb/Goat \$23.95

Tender mutton simmered in rich, spiced lentils for a hearty, flavorful curry.

RICE

Steamed Basmati Rice \$5.50

Saffron Rice \$8.50

Jeera Rice \$8.50

BIRIYANI

Veg - Biriyani \$17.99

Flavored basmati rice cooked with mixed veggies and aromatic biryani spices.

Chicken Biriyani \$19.95

Tender chicken , steamed rice, mint, dry fruits, spices and saffron.

Lamb Biriyani \$21.95

Tender Lamb , steamed rice, mint, dry fruits, spices and saffron.

Goat Biriyani \$21.95

Tender Goat , steamed rice, mint, dry fruits, spices and saffron.

KIDS MENU

Onion Rings \$6.99

Fries \$5.99

Chicken Nuggets (6 pcs) \$8.99

Kids Special Noodles \$10.99

Nutella Naan \$7.99

B R E A D

Tandoori Roti \$3.95

Whole meal baked bread

Tandoori Naan Butter/Garlic \$4.95/\$5.95

Plain flour baked bread

Tandoori Butter Chili Naan \$5.95

Plain flour baked bread, chili

Keema Kulcha \$8.95

Plain flour baked bread, stuffed lamb mince
and butter

Gluten Free Roti \$5.95

Gluten free flour baked bread Breadbasket

Chesse Paratha \$5.95

Buttery paratha stuffed with gooey melted
cheese.

D E S S E R T

Gulab Jamun \$8.10

Ras Malai \$9.95

Kulfi \$8.50

Kulfi Falooda \$8.50



3 SISTERS

Bar Menu

SPRITS

Whiskey

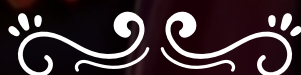
	30ml	Bottle
Jack Daniels	\$9.95	\$95.95
Black label	\$9.95	\$95.95
Chivas 12years	\$9.95	\$95.95
Indri single Malt	\$12.95	\$199.95
Indri Agenya special edition single Malt	\$13.95	\$209.95
Amrut fusion single Malt	\$13.95	\$209.95
Glenfiddich single Malt	\$12.95	\$119.95
Blue lable	\$39.95	\$399.95

Vodka

	30ml	Bottle
Smirnoff	\$9.95	\$79.95
Greenside Tasmanian vodka	\$9.95	\$64.95
Absolut vodka	\$10.95	\$89.95

Bourbon

	30ml	Bottle
Jim Beam	\$9.95	\$89.95
Wild Turkey	\$10.95	\$119.95



Gin

30ml

Bottle

Jaisalmer Gin

\$14.95

Bombay Sapphire

\$13.95

\$104.95

Rum

30ml

Bottle

Indri Camikara

\$13.95

Old monk

\$9.95

\$79.95

Bacardi white rum

\$9.95

Tequila

Shots

Patron

\$17.95

Sierra

\$11.95

Hennessy_cognac

\$14.95



Red wines

Shiraz

By Glass

Bottle

- Andrew peace master peace \$9.95 \$34.95
- Winemakers choice Barossa valley \$44.95

Cabernet Sauvignon

- Pepperjack Barossa valley \$9.95 \$34.95
- Color of Raven South Australia \$44.95

Pinot Noir

- Kopu Marlborough \$10.95 \$35.95
- Stoney River Marlborough \$44.95

Pepperjack Grenache

\$9.95 \$34.95

19 Crime Sangiovese

\$10.95 \$34.95

Penfold bin Mataro

\$109.95

White wines

Pinot Grigio

- Andrew peace master peace \$9.95 \$34.95
- Stoney river New Zealand \$44.95

Chardonnay

- Andrew peace master peace \$9.95 \$34.95
- Stoney river New Zealand \$44.95



Sauvignon blanc

- Kopu Marlborough
- Stoney river New Zealand

By Glass

\$9.95

Bottle

\$34.95

\$44.95

Giesen Dry riesling

\$11.95

\$39.95

Cloudy Bay sauvignon blanc

\$119.95

Sparkling

Cora prosecco piccolo

\$9.95

The Dance prosecco

\$39.95

Chandon brut

\$64.95

G.H Mumm

\$99.95

Orange wine

\$13.95

\$39.95

Limoncello Spritz

\$13.95

\$39.95





Beer

Corona	\$7.95
kingfisher	\$7.95
Heineken	\$7.95
Asahi	\$7.95
Mountain goat lager	\$7.95
Stone & wood pacific ale	\$8.95
Balter hazy IPA	\$8.95
Balter XPA	\$8.95
Balter captain sensible 3.5%	\$8.95
Little Creature pale ale	\$8.95
White Claw Seltzer	\$9.95
Bucket of 6 beer	\$39.95

Cocktails

Devil's Margarita \$14.95

Tequila with fresh lime juice and a float of red wine.

Paloma \$14.95

Tequila with grapefruit juice, grapefruit soda, syrup, and lime juice.

Blue pineapple heaven \$14.95

Tequila with pineapple juice, lemon, syrup, and curacao

Vodka Express \$14.95

Vodka with grapefruit, Aperol, and smoked with bay leaf.

White lady \$14.95

Gin with freshly squeezed lemon mixed well with triple sec liqueur.

Sunburnt in the sunshine \$14.95

Gin with mango juice and lemon topped with sparkling water.

Rosemary buzz \$14.95

Gin with orange juice mixed with rosemary

Cosmopolitan \$14.95

Cocktail made with vodka, Cointreau, cranberry juice, and freshly squeezed

Cucumber rickey \$14.95

Cucumber mixed with vodka, freshly squeezed lemon, and topped up with sparkling water.

Classic Mojito \$14.95

Cocktail with white rum, sugar, lime juice, soda water, and mint

Mocktails

Butterfly lemonade \$12.95

Butterfly syrup with rantcho lemon topped with sparkling soda.

Habanero Infusion \$12.95

Habanero lime infused with sparkling water

Strawberry Delight \$12.95

Fresh strawberries mixed with lemon and soda.

Tropical Infusion \$12.95

Passionfruit with tropical island syrup and sparkling water

Bubblegum Madness \$12.95

Bubblegum syrup with freshly squeezed lemon, sparkling soda and topped with whipped cream.

Lychee Magic \$12.95

Freshly squeezed lemon with lychee and grapefruit.

Mango mojito \$12.95

Freshly squeezed lemon, mint, mango, and sparkling water.



Non-Alcoholic

Drinks

By Glass

Jug/Bottle

Masala Tea	\$4.50	
Masala lemonade	\$7.95	\$19.95
Sparkling water bottle		\$5.95
Lemon lime bitter	\$7.95	
Rose/Mango Lassi	\$8.95	\$20.95
Butter milk	\$8.95	\$20.95
Ginger beer	\$7.95	
Zero beer	\$8.95	

Soft Drinks

Coke	\$4.50
Sprite	\$4.50
Fanta	\$4.50
Coke 0	\$4.50
Limca	\$3.50
Thumbs up	\$3.50
Jug of soft drink	\$9.95



Thank You