

Masala

KITCHEN



FOLLOW US:    @masalakitchenaus

CONTACT US: Petersham@masalakitchen.com.au

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Locations

PENRITH | WORLD SQ | LANE COVE
ED SQUARE | NORWEST | PETERSHAM

STREET FOOD



- Dahi Puri (d)** (5pc) 15
Puff pastry filled with spiced mashed potatoes, yogurt, tamarind chutney
- Pin Wheel Samosas** (2pc) 9
Mashed potatoes, peas, cumin seeds, garam masala, tamarind chutney
- Kale Chaat (d)** 15
Crispy kale, boiled potatoes, yogurt, coriander & mint relish, pomegranate
- Papadi Chaat (d)** 15
Crispy pastry, boiled potatoes, yogurt, coriander & mint relish, pomegranate
- Masala Poppadum Nachos (gf)** 12
Crispy mini poppadums, serve with fresh salsa and guacamole ,
- Puchka - Panipuri** (6pc) 12
Crispy pastry balls, black chickpeas, dried mango powder, tamarind chutney
- Avocado Bhel Puri** 12
Avocado, chopped onions puffed rice, chickpeas, tamarind sauce
- Onion Bhaji** 15
Crispy fried onion fritters, served with mint chutney.
- Gobi 65 (d)** 15
Spicy fried cauliflower, mustard seeds & curry leave sauté
- Amritsari Fish Pakora** 21
Crispy fried barramundi fritters, served with mint chutney and pickled onions.

SIGNATURE ENTREES



- Okra Fries (gf)** 15
Spice tempered okra fries
- Chicken Lollipops (d)** (5pc) 15
Spicy fried chicken lollipops with spicy sauce on side
- Pepper Fry Chicken or Paneer** 17.5
Fried chicken or paneer tossed in black pepper.
- Steamed Momos (Dumplings)** (5pc)
Chicken | Vegan 15 | Prawn 21
Handmade dumplings, sesame seed & roasted tomato chutney
- Potstickers - Dumplings** (5pc)
Chicken | Vegan 17 | Prawn 21
Handmade dumplings, pan seared momo with chilly garlic oil
- Tandoori Chicken Tikka (d)** 17
Tandoori spice marinated
- Lamb Sheek Kebab** 17
Lamb skewers
- Kashmiri Lamb Cutlets** 23
Spiced porched & gram masala marinated
- Mini Dosa (crepe) (gf)** 13
Rice & lentils Crepes. Served with sambar (lentil stew), coconut & tomato chutney
- Masala | Lamb | Chicken | Cheese**
- Bang-Bang Fish Tacos** (2pc) 15
Crispy Barramundi, pineapple salsa, masala guacamole
- Hara Bhara Kebabs** (3pc) 15
Green peas and spinach patties , tamarind chutney
- Jalapeno Poppers (d)** (3pc) 15
Cream cheese stuffed and deep fried with crispy batter .
- Achari Paneer Tikka (d)** 16.5
Cottage cheese in pickel marination
- Grilled Corn** 15
Roasted sweet corn with spicy homemade vegan mayo, butter and chaat masala.
- Garlic Tiger Prawns** 19.5
Served with fresh mint & coriander chutney

MAINS MEAT (GF)



Oh, My GOAT!   26

Our Signature goat curry with bones

Lal Maas (d)   26

Spicy Lamb Dish - Not for faint guted

Lamb Madras 26

Lamb cooked in coconut cream, mustard seeds

Lamb Saagwala (d) 26

Lamb with English spinach

Rosemary Beef Rogan Josh  26

Rosemary infused beef cooked with home grounded garam masala

Fisherman's Curry  29

Barramundi Cooked with basic spices but packed with flavours

Goan Fish Curry  29

Barramundi Cooked in a smooth coconut cream sauce

Mumbai Prawn Curry  28

Mumbai style prawn dish with fresh ginger and garlic, coconut milk

MAINS VEGAN (GF)



Vegan Butter Chicken  22

Roasted soya chunks in our special vegan butter sauce

Mushroom Potato n Peas Masala 22

Potato and Peas cooked in onion and tomato gravy, garnished with coriander

Chana Masala 22

Slow cooked Chickpeas with blend of selected spices, north Indian style

MAINS VEG



Daal Makhni (d) (gf)  21

Slow cooked black lentils & Red kidney beans with dash of cream

Vegetable Korma (d) (gf)  22

Seasonal vegetables in an exotic creamy sauce

Malai Kofta (d) (gf)  22

Cottage cheese and mashed potato balls cooked in rich creamy sauce

Paneer Tikka Masala (d) (gf) 22

Cottage cheese cubes tossed with capsicums & onions

Butter Chicken (d)  26

No Description needed. Ours is the best!

Delhi's Butter Chicken (d)  26

Traditional Delhi Style butter chicken with cashews

Chicken Korma (d)  25

Cooked in flavourful creamy sauce

Chicken Tikka Masala (d) 25

Roasted chicken with cut capsicums in flavourful creamy sauce

Chicken Saag 25

Chicken with english spinach

Kadai Chicken (d)  25

Chicken sautéed with diced onions, capsicums, fresh ginger and coriander

Black Pepper Chicken (d) 25

Creamy chicken with grounded black pepper

Butter Prawn (d) 28

Spicy prawns dish, South Indian style

Masala Prawn 29.9

Spicy prawns dish, South Indian style

Daal Tadka  19

Traditional yellow lentils with fresh ginger, tomatoes and cumin

Kadai Vegetables 22

Fresh seasonal vegetables cooked in ginger n garlic and mix of spices

Bhindi-do-piazza  22

Okra stir fry with onions and tangy spices n herbs

Kadai Paneer (d) (gf) 22

Cottage cheese cubes tossed with capsicums & onions.

Palak Paneer (d) (gf) 22

Fresh spinach delicately blended and sautéed with cottage cheese cubes

Paneer Lababdar (d) (gf)   22

Fried Paneer in our classic butter sauce with cashews

Shahi Paneer (d) (gf) 22

Roasted cottage cheese in thick creamy sauce

TANDOORI BREADS



Cheese n Garlic Naan	7.5	Lacha Paratha	7.5
Cheese Chilli Naan	7.5	Onion & Chilli Lacha Paratha	8
Plain Butter Naan	5.5	Oregano n Cheese Naan	7.5
Garlic Naan	6.5	Peshwari Naan	8
Cheese Naan	6.5	<i>(Filled with sultans & coconut)</i>	
Vegan Roti (wholemeal)	5.5	Gluten Free Naan	6.5
Butter Roti (wholemeal)	5.5	<i>(a.k.a plain uttapam)</i>	

Sides



Masala Yogurt Raita (d)	5
Plain Yogurt (d)	5
Onion & Chilli Salad	10
Garden Salad	10
Poppadums (gf)	6
Mango Chutney	3
Lime Pickle	3
Sambar (refill)	5
Extra Pav	3
Extra Puri	5

Rice



Basmati Plain Rice	6.5
Cumin n Peas Rice	7.5
Jeera (Cumin) Rice	7.5

For Fussy Kids



Chicken Nuggets & Fries	15
Chicken Lollipops & Fries	15
Chicken Nuggets	10
Fries	10
Cheese Pizza	10

Biryani (gf)

27



CHICKEN | VEG

Meat and Vegetables cooked with rice in Dum (Sealed Pot) served with cucumber Raita & Gravy

Dosa (Crepes) (gf)

Rice & lentils Crepes. Served with sambar (lentil stew), coconut & tomato chutney

- **Plain Dosa**  12
- **Masala - potatoes filled**  19
- **Mysore Masala - Spicy** 19
- **Paneer (Cottage Cheese)** 20
- **Chicken or Lamb** 20

MASALA FEAST \$45 PP

Min. 4 guests

2 Starters (incl entrée, street food, or grill (excludes lamb cutlets & seafood), 4 mains rice, naan bread & poppadums & raita

- The Masala Feast is served family-style, including Naans, Rice, Raita, and Poppadums for the table.
- Same set menu will be served for the entire table, with dishes placed in the center for sharing. While the dishes are served once, Please note that the menu is not unlimited
- Add extra an entrée for \$5 or mains for \$7 per person
- A maximum of four different main course choices is allowed
- Whole table must participate.
- Kids (5-9 years): \$25 | Under 5: Free | 9+ years: Adult pricing.
- Enjoy savings of 10% to 25%, with no further discounts applicable on the Masala Feast.

All gratuities go directly to staff. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified



Cakeage \$4 per person or \$20 for the table on externally sourced cakes

B.Y.O only (wine only) Mon to Thurs - \$5 Corkage per person

Public Holiday Surcharge 10%
Credit Card & Eftpos surcharge 1.5%

HALAL  All meat is 100% halal certified



Lunch Special THALI

Lunch Only 11am - 3pm

Fri- 20 Sat & Sun 25

VEG | NON VEG | VEGAN

*Choice of 3 curries of the day + Rice +
Naan + Raita + Salad + Dessert + Pickle +
Poppadum*

Upgrade to any naan bread and pay the difference

Masala

KITCHEN
Refreshingly
INDIAN



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FOR FUNCTIONS AND EVENTS EMAIL US
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