

# Jalwa

## Small bites

### ONION BHAJI

crispy onion fritters, chickpea flour, garam masala, w/ mint tamarind chutney

### PANI PURI/DAHI PURI

Most popular Indian street food, crispy baked puffed ball, chickpea, tamarind, mint chutney, spiced potato, served with spiced masala water.

### ALOO TIKKI

spiced dutch potato, roasted green pea, pomegranate, cashews, hung yoghurt, tamarind & mint chutney

### CHAT PAPDI

Indian street food made with indian nachos, chickpea, dutch potato, cumin & yoghurt

### SAMOSA

House made crispy pastry, spiced Dutch potato, peas, garam masala, cumin yoghurt, green mango masala, tamarind, mint chutney & pomegranate

### BUTTER CHICKEN

Char grilled & Pulled chicken, tomato & cashew gravy

### KADAI CHICKEN

Pulled chicken, tempered coriander seed, grilled bell peppers, crushed tomato, green chilli

### CHICKEN SAAG

Boneless chicken, garlic, tempered spinach, cottage cheese, onion, tomato masala

### CHILLI CHICKEN

Boneless spiced marinated chicken, soya sauce, mix vegetables, grilled bell peppers

14

### TANDOORI CHICKEN (MURGH)

charred chicken with bones, cooked in clay pot, hung yoghurt, mustard oil, fenugreek, in house masala served with mint chutney

16

### MURGH MALAI TIKKA

Boneless creamy chicken, mozzarella cheese, hung spiced yoghurt marinated, black cardamon

15

### SEEKH KEBAB

Grass fed Gippsland lamb, fresh ginger, green chilli, garam masala served w/ mint chutney

16

15

26

### LAMB ROGAN JOSH

Diced premium lamb, house grounded spice, fenal, kashmiri chilli

25

### LAMB KORMA

braised lamb, cashew gravy, mix roasted dry fruits & herbs

25

### LAMB BHUNNA

Tender lamb with mix grilled peppers, fenugreek, onion tomato gravy

26

### LAMB PALAK

braised lamb, tempered fresh spinach, crushed black pepper, tempered ginger

21

### TANDOORI PANNER TIKKA

Cottage cheese, green tomato mint chutney, Spiced tandoori capsicum & onions, served w/ mint chutney

18

18

### AMRITSARI FISH

fresh rockling fish, chickpea spiced batter, crushed coriander, garam masala, dried chilli, served w/house dressing

23

19

### JFC ( JALWA FRIED CHICKEN)

free range chicken, non alcoholic batter, garam masala, kashmiri chilli, served w/ house dressing

19

26

### GOAT VINDALOO

simmered goat w/ bones, vine ripened tomato, coconut based vindaloo gravy, garam masala

24

27

### GOAT MASALA

braised goat w/ bones, tempered grill peppers, aromatic spices, sautéed ginger & garlic, tomato onion gravy

25

26

### GOAT CURRY

braised goat w/ bones, freshly ground house spices, coriander, garam masala

24

26



# Jalwa

## Vegetarian

### MALAI KOFTA

Shredded cottage cheese, diced Dutch potato, almond meal, cashew & cardamom

22

### VEG MAKHANI

Mix of seasonal Vegetables, herbs, butter sauce & spices

23

### PANEER BUTTER MASALA

Cottage cheese, grinded cashew gravy, herbs, aromatic spices, cream butter

23

### KADAI PANEER

Soft paneer cubes , capsicum, onion, kadhai masala, aromatic Indian spices.

23

### DAAL MAKHANI

24 hrs simmered cook black lentils, white butter, ginger & cream

22

### PALAK PANEER

English spinach, cottage cheese, tempered fresh garlic, spices, grilled cherry tomato

23

## Biryani

### CHICKEN BIRYANI

27

### LAMB BIRYANI

28

### GOAT BIRYANI

28

## Bread

### TANDOORI NAAN

5

### GARLIC NAAN

6

### BUTTER NAAN

5

### KEEMA NAAN

10

### LACHHA PARATHA

5

### TANDOORI ROTI

4

### CHILLI & CHEESE NAAN

9

## Rice

### BASMATI RICE

6

### JEERA RICE

7

## Seafood

### JHINGA LATPATA

26

Fresh local prawns, sautéed onion & bell peppers, house spices, garam masala

### GOAN FISH CURRY

26

Rockling fish, indian spices, white butter cream, tempered mustard curry leaves

### KERALA JHINGHA CURRY

26

Fresh local prawns, Tempered mustard cury leaf, coconut cream, onion truss tomato gravy

## Sides

### RAITA

5

### PAPPADAMS

6

### MINT CHUTNEY

2

### TAMARINID CHUTNEY

2

### ONION SALAD

5

## Desserts

### GULAB JAMUN

15

Indian sweet balls with vanilla ice cream, dry rose petals, ground almond

### MANGO TANTRA

14

Mixture of Mangoes, Infused with vanilla bean served as traditional kulfi

### NAUGHTY BITE

15

Fresh betel leaves, Tasmanian wild honey & rose served as Traditional kulfi



# Jalwa - bar menu

## COCKTAILS

**JAWANI HAI DEEWANI** 22  
Bombay sapphire, Cointreau, lime, mango

**GIMLET** 19  
Bombay sapphire gin, fresh lime, syrup

**COSMOPOLITAN** 22  
Citrus vodka, cointreau, lime juice, cranberry

**AMARATO SOUR** 25  
Disaronno, fresh lemon, syrup, egg white

**NEGRONI** 22  
Bombay sapphire gin, campari, sweet vermouth

**APEROL SPRITZ** 17  
Aperol, prosecco, soda

**O'H HONEY** 21  
Malibu, baileys, mango

**JALWA SPICED** 22  
Bombay sapphire gin, tabasco, cointreau, fresh lime, syrup

**WHISKEY SOUR** 22  
Whisky, fresh lemon, syrup, egg

**MARGARITA** 18  
Tequila, cointreau, fresh lime

**MARTINI** 23  
Choice of yours/Gin/vodka/lychee/dry/dirty

**LONG ISLAND ICED TEA** 28  
Gin, tequila, Vodka, White rum, Triple sec, lemon, Cola

## MOCKTAILS

• **Summer Fizz** 12  
Fresh mint, lime, spiced masala, lemonade

• **Virgin Mojito** 12  
fresh lime, Fresh mint, spa

• **Lemon Lime Bitter** 8

## SPARKLING/ CHAMPAGNE

### • SPARKLING & ROSÉ

**Mt Monster Sparkling , SEA)** 10/36  
Elegant fine bubbles with notes of green apple and citrus.

**Jip Jip Rocks Rosé 2022** 13/55  
(Coonawarra, SA) Fresh strawberry and watermelon with a crisp, dry finish.

### • WHITE WINE

**Jip Jip Rocks Sauvignon Blanc** 12/40  
(Padthaway, Zesty citrus, passionfruit and refreshing acidity.

**Jip Jip Rocks Chardonnay** 12/40  
(Padthaway, SA) Creamy texture with peach, melon and subtle oak.

**Jip Jip Rocks Pinot Grigio** 12/40  
(Adelaide Hills, SA) Lifted tropical fruits with a clean, dry finish.

### • RED WINES

**Mt Monster Shiraz** 10/36  
(Limestone Coast, SA) Rich dark berries, spice and smooth tannins.

**Jip Jip Rocks Pinot Noir** 13/40  
(Adelaide Hills, SA) Silky cherry, raspberry and subtle earthy notes.

**Mt Monster Cabernet Sauvignon** 10/40  
(Limestone Coast, SA) Blackberry, dark chocolate and a hint of spice.

# Jalwa - bar menu

## WHISKEY/BOURBON

- Amrut Indian 12 Years, India 16
- Paul Johns Nirvana, Goa, India 15
- Jim Beam 9
- Wild Turkey 14
- Makers Mark 15
- Jack Daniel's 12
- Woodford Reserve 16
- Jameson, Irish 14
- Canadian Club 11
- Fireball 11

## SINGLE MALT SCOTCH

- Indri, Trini, India 16
- Glenfiddich 12 years 14
- Glenfiddich 15 years 18
- Glenfiddich 18 years 24
- Macallan, 12 years 18
- Starward Nova Fold, Australian 16

## SCOTCH WHISKEY

- Johnnie Walker Red label 9
- Johnnie Walker Black label, 12
- Johnnie Walker Gold label, 16
- Johnnie Walker Blue label 26
- Chivas Regal, 12 years 12
- Dimple, 12 years 14

## VODKA

- Absolute Vodka, Sweden 12
- Grey Goose, France 15
- Belvedere, Poland 16
- Haku, Japanese 16

## GIN

- Bombay Sapphire 12
- Tanqueray Dry 12
- Hendricks Dry 15
- Roku, Japanese 16

## RUM

- Bacardi White 10
- Malibu 9
- Captain Morgan 9
- Ratu Fiji 11
- Ratu Vintage Fiji 16
- Kraken 14

## TEQUILA

- Silver, Patron 16
- El jimador 12
- Jose Cuervo 10

## BEERS

- Kingfisher, Indian 10
- Carlton Draught, 9
- Asahi, Japan 11
- Corona, Mexico 10
- Tiger, Singapore 9

## COLD DRINKS

- Sparkling Water 6
- Coke/ Diet coke 5
- Sprite 5
- Mango Lassi 6