

FOOD

• BITES WITH YOUR SIPS

CHUTNEY PLATTER (GF, V) <i>assortment of dips with pappadums</i>	16
SCHEZWAN CHICKEN POPCORN (DF)  <i>crispy chicken bites, special spice mix, schezwian chutney</i>	18
KURKURI OKRA FRIES (GF, VG)  <i>crispy spiced batter fried okra, served with pickled garlic mayo</i>	18
BHUTTA CORN RIBS (GF, V) <i>chilli-lime, butter, madam's secret spice mix, cheese</i>	15

• COLD AND RAW

KINGFISH CEVICHE (GF, DF) <i>coconut, jalapeno, orange, curry leaf oil</i>	26
BURRATA TADKA (V) <i>tomato tadka, chilli infused olive oil drizzle, renkon chips, naan crisps</i>	22
PANI PURI SHOTS (VG) <i>semolina puffs, potato filling, tangy mint water ADD VODKA SHOT +\$5</i>	18
NADRU KI CHAAT (GF, V) <i>lotus root chips, potato, chickpeas, spiced yogurt, mint & tamarind chutney</i>	22

• TANDOOR

GOAN CHARRED SALMON <i>tasmanian salmon, goan spices, vindaloo rub, fish roe, mint</i>	32
TANDOORI HARISSA PRAWNS <i>king prawns, harissa marinade, garlic toum, chilli oil drizzle</i>	25
ADRAKI LAMB CUTLETS (GF) <i>ginger infused grass fed lamb cutlets, turmeric-potato mash</i>	33
SIGDI CHICKEN TIKKA (GF) <i>charred chicken thigh, hung yogurt, multani spices</i>	25

FENNEL SMOKED PANEER TIKKA (V)
smoked cottage cheese, fennel, saffron 24

• ENTREES

VADA BAO BUNS (VG) <i>spiced potato bombs, garlic-coconut sambal, mint chutney, bao</i>	18
AMRITSARI FISH FINGERS (DF) <i>battered amritsari spiced fish, tartare sauce, pickled radish</i>	20
SABUDANA VADA (VG, GF) <i>contains nuts</i> <i>tapioca pearls, potato, crushed roasted peanuts, chilli, coconut chutney</i>	16

PANEER CIGAR ROLLS (V) <i>paneer mince, green peas, cheese, spring roll pastry</i>	18
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PAN-SEARED LYCHEE SCALLOPS (DF, GF) <i>flame seared scallops, garlic, lychee</i>	21
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ACHAARI CHICKEN MOMO (DF) <i>steamed chicken dumplings, ginger, achaari jhol, sesame</i>	22
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LAMB SHAMMI NAAN POCKET <i>mince lamb patties, spices & herbs, chilli garlic hummus, dukkah, flat bread</i>	21
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Pair your dishes with..

CUCUMBER RAITA	5
AAM CHUNDO	5
MINT YOGURT	5
PINEAPPLE PICKLE	5
KACHUMBER SALSA	5
MIXED PICKLE	4
ONION LACCHA	5
CHOPPED GREEN CHILLI	3
PAPPADUMS	7

(V) - VEGETARIAN | (DF) - DAIRY FREE | (GF) - GLUTEN FREE; not necessarily coeliac friendly | (VG) - VEGAN

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All items are subject to availability. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free as some items may contain or come into contact with wheat, eggs, nuts and dairy. Please advise the staff of any allergies, as all ingredients used in our dishes are not necessarily listed. Set Menus and 10% service charge are mandatory for all tables of 8+. A 1.4% credit card fee applies to all transactions. A 10% surcharge will be applied on Sundays and Public Holidays.

• MAINS

BUTTER CHICKEN (GF) <i>charred chicken, cashew-tomato gravy, dried fenugreek</i>	32
MADAM'S SPECIAL CHICKEN CURRY (GF, DF) <i>chicken thigh, onion-tomato gravy, coriander seeds, ground spices</i>	33
MURGH METHI MALAI (GF) <i>chicken thigh, fresh fenugreek leaves, tomato, cream</i>	32
CHICKEN CHETTINAD MASALA (GF, DF) <i>diced chicken, coconut, kashmiri chilli, poppy seeds, curry leaves</i>	33
CHICKEN TIKKA MASALA (GF) <i>charred chicken thigh, bellpepper, onions, creamy spiced tomato gravy, dried fenugreek</i>	32
KASHMIRI LAMBSHANK ROGANJOSH (GF, DF) <i>slow-cooked lamb shank, garlic, ginger and aromatic spices</i>	35
LAMB SHAHI KORMA (GF) <i>slow cooked lamb, creamy cashew sauce, mughlai spices, mixed nuts</i>	33
MADAM'S MUTTON CURRY (GF) <i>boneless diced lamb, ghee, ginger, garlic, onion, whole & ground spices</i>	33
PALAK LAMB KOFTA (GF) <i>lamb meatballs, garlic-spinach gravy, cumin, cream</i>	33
DUCK VINDALOO (GF, DF) <i>duck breast, chilli, tangy gravy</i>	35
PRawn BHUNA (GF, DF) <i>succulent prawns, tomato-onion gravy, capsicum, ground coriander</i>	35
GOAN KOKUM FISH CURRY (GF, DF) <i>kokum-coconut gravy, earthy spices, curry leaves</i>	35
MALWANI PRAWN CURRY (GF, DF) <i>prawns, coconut milk, malwani spice, blend of coastal herbs, tamarind</i>	35

VEGO OPTIONS CAN BE REQUESTED TO BE MADE VEGAN -

PATIYALA BAINGAN (VG, GF) <i>brinjals, capsicums, onion-tomato gravy, aromatic five-spice mix</i>	27
OKRA DO PYAAZA (GF, VG) <i>okra, onion, asafoetida</i>	27
BHARWAN KOFTA (V, GF) <i>koftas stuffed with cashews, sultanas, almonds, rich tomato gravy</i>	28
DAL MAKHANI (V, GF) <i>slow-cooked black lentils, ginger, cream</i>	24
LEHSUNI PALAK PANEER (V, GF) <i>cottage cheese, spinach-garlic gravy, cumin tadka, cream</i>	28
PANEER LABABDAR (V, GF) <i>cottage cheese, sauteed onions, creamy cashew-tomato gravy</i>	26
HANDI SUBZ (VG, GF) <i>seasonal mixed veggies, special subz masala</i>	26
MUSHROOM MATAR MASALA (VG, GF) <i>sautéed mushrooms & peas, onion-tomato gravy, garlic</i>	27
• BREADS	
PLAIN NAAN	6
GARLIC NAAN	6.5
BUTTER NAAN	6.5
CHEESE & GARLIC NAAN	8.5
SPICED MUSHROOM & PROVOLONE NAAN	10
ROTI	6
PUDINA LACCHA	8
GLUTEN FREE NAAN	7.5
PESHWARI SHAKKAR NAAN	8.5
• RICE	
STEAMED BASMATI-JEERA RICE	7
CHICKEN BIRYANI	30
VEG BIRYANI	25

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DESSERTS

*Sweeten your day with our decadent dessert creations,
each a perfect finale to your meal!*

MASALA CHAI-MISU

A cozy twist on the classic, with soft lady fingers soaked in masala chai and layered with whipped mascarpone

16

CHIKOO KULFI w BERRY COMPOTE (GF)

rich, creamy mudapple kulfi topped with a tangy mixed berry compote

16

MANGO RASMALAI

*soft, spongy cheese dumplings soaked in lightly sweetened saffron milk,
finished with ripe mango and a hint of cardamom.*

15

GULAAB JAMUN w RABDI SPLASH

*deep fried, melt in the mouth dough balls dunked in rosewater &
cardamom syrup served over luscious, creamy homemade rabdi*

15

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SET MENUS

Feeling indecisive about what to eat? Let our team take the reins! Discover our delightful set menus, designed to make your dining experience effortless and delicious. Perfect for groups of two or more—let's make your meal memorable!

*minimum 2 people

• SASSY FIESTA \$65PP

CHUTNEY PLATTER - papadums with 4 dips

KURKURI OKRA FRIES - crispy spiced batter fried okra, served with pickled garlic mayo

SCHEZWAN CHICKEN POPCORN - crispy chicken bites, special spice mix, schezwan chutney

SABUDANA TIKKI - tapioca pearls, potato, crushed roasted peanuts, chilli, coconut chutney

SIGDI CHICKEN TIKKA - charred chicken, hung yogurt, multani spices

CHOICE OF TWO MAINS FOR THE TABLE

Butter Chicken

Madam's Special Chicken Curry

Chicken Tikka Masala

Lamb Shahi Korma

Madam's Mutton Curry

Dal Makhni

Paneer Lababdar

Mushroom Matar Masala

Handi Subz

NAAN BASKET mix of naans and rotis

STEAMED BASMATI JEERA RICE

GULAAB JAMUN w RABDI SPLASH - rose water & cardamom syrup soaked dough balls, rabdi, rose petals

• SHOWSTOPPER \$89PP

CHUTNEY PLATTER - papadums with 4 dips

PANI PURI SHOTS - semolina puffs, spiced potato filling, tangy mint water (add vodka shot for +\$5)

KINGFISH CEVICHE - coconut, jalapeno, orange, curry leaf oil

SIGDI CHICKEN TIKKA - charred chicken, hung yogurt, multani spices

ADRAKI LAMB CUTLETS - grass-fed lamb cutlets, ginger, rosemary potato mash

HARISSA GRILLED PRAWNS - king prawns, harissa-garlic marinade, chilli oil drizzle

CHOICE OF FOUR MAINS FOR THE TABLE - 2 veg, 2 non-veg

Butter Chicken

Madam's Special Chicken Curry

Chicken Tikka Masala

Lamb Shahi Korma

Madam's Mutton Curry

Malwani Prawn Curry

Kokum Fish Curry

Dal Makhni

Paneer Lababdar

Mushroom Matar Masala

Handi Subz

NAAN BASKET mix of naans and rotis

STEAMED BASMATI JEERA RICE

CHAI-MISU - masala chai soaked lady fingers, mascarpone, nuts

EVERY MONDAY TO THURSDAY
ADD BOTTOMLESS DRINKS TO
ANY SET MENU OF CHOICE
2HR BOTTOMLESS WINES & BEERS FOR +\$20PP
2HR BOTTOMLESS COCKTAILS, WINES & BEERS FOR +\$40PP
(COCKTAIL CHOICE OF APEROL SPRITZ/MARGARITAS)