

• BITES WITH YOUR SIPS

CHUTNEY PLATTER (GF, VG)	16
<i>assortment of dips with pappadums</i>	
MASALA CHICKEN POPCORN (GF)	18
<i>crispy chicken bites, special spice mix, mint yogurt</i>	
KURKURI OKRA FRIES (VG)	18
<i>crispy spiced batter fried okra, served with pickled garlic mayo</i>	
TANDOORI CHARRED CORN (GF, V)	15
<i>charred corn on cob, zesty spices, tandoori mayo, cheese</i>	

• COLD AND RAW

TUNA CEVICHE (GF, DF)	25
<i>citrus coconut dressing, pineapple, ginger, curry leaf oil, chilli drizzle</i>	
BURRATA NADRU CHAAT (V)	22
<i>lotus root chips, potato, chickpeas, mint-tamarind chutney, sweet yogurt</i>	
OLD DELHI PANI PURI SHOTS (VG)	18
<i>semolina puffs, potato filling, tangy mint water</i>	

ADD VODKA SHOT +\$5

• TANDOOR

MALWANI FISH TIKKA	26
<i>tasmanian salmon, malwani spices, mint chutney</i>	
TANDOORI SMOKED PRAWNS	25
<i>charred king prawns, tandoori marinade, garlic toum, chilli oil drizzle</i>	
ADRAKI LAMB CUTLETS (GF)	33
<i>ginger infused grass fed lamb cutlets, ground spices, masala fries, mint chutney</i>	
SIGDI CHICKEN TIKKA (GF)	25
<i>charred chicken thigh, hung yogurt, multani spices</i>	
ACHAARI PANEER TIKKA (V)	24
<i>smoked cottage cheese, pickled spices, charred onion and capsicum</i>	

• SMALL BITES

VADA BAO BUNS (VG)	18
<i>spiced potato bombs, garlic-coconut sambal, mint chutney, bao</i>	
SAMOSA CIGARS ROLL (VG)	18
<i>spiced potato & pea filling, spring roll pastry, saunth chutney</i>	
CURRIED BUTTER SCALLOPS (GF)	21
<i>pan-seared scallops, aromatic curried butter, curry leaves</i>	
PANEER KURKURE (V)	20
<i>crispy cottage cheese, spiced green peas puree</i>	
CRISPY CHILLI GARLIC EGGPLANT (GF, VG)	20
<i>crispy eggplant, sticky chilli garlic glaze, sesame, chives</i>	
ACHAARI CHICKEN MOMO (DF)	22
<i>steamed chicken dumplings, ginger, achaari jhol, sesame</i>	
PULLED MUTTON MATTHI	22
<i>pulled mutton, ground spices, pickled onion, mint yogurt, masala cracker</i>	

Pair your dishes with..

CUCUMBER RAITA	4
AAM CHUNDO	4
MINT YOGURT/CHUTNEY	4
MIXED INDIAN SALAD	6
PINEAPPLE PICKLE	5
KACHUMBER SALSA	4
MIXED PICKLE	3
ONION LACCHA	5
CHOPPED GREEN CHILLI	3
PAPPADUMS	7

• CURRIES

1947 BUTTER CHICKEN (GF)	33
<i>charred chicken, cashew-tomato gravy, dried fenugreek</i>	
MADAM'S SPECIAL CHICKEN CURRY (GF, DF)	33
<i>chicken thigh, onion-tomato gravy, coriander seeds, ground spices</i>	
CHICKEN KEEMA ANDAA (GF)	32
<i>spiced chicken mince, boiled egg, fresh herbs, green peas</i>	
DUCK VINDALOO (GF, DF)	35
<i>duck breast, chilli, tangy gravy</i>	
LAMB KORMA KHURMANI (GF)	33
<i>slow cooked lamb, creamy cashew sauce, mughlai spices, mixed nuts, dried apricots</i>	
GOAT MATKA BELIRAM (GF)	35
<i>diced goat on-bone, ghee, ginger, garlic, onion, yogurt, whole & ground spices</i>	
KASHMIRI LAMBSHANK ROGANJOSH (GF, DF)	35
<i>slow-cooked lamb shank, garlic, ginger and aromatic spices</i>	
KOKUM FISH CURRY (DF)	35
<i>ling fish, kokum-coconut gravy, earthy spices, curry leaves</i>	
CHETTINAD PRAWN MASALA (GF, DF)	35
<i>prawns, coconut, kashmiri chilli, poppy seeds, curry leaves</i>	
AWADHI MALAI KOFTA (GF, V)	28
<i>koftas stuffed with dried fruits, rich tomato gravy, awadhi spices</i>	
BAINGAN MIRCHI KA SALAN (GF, VG)	28
<i>contains peanuts</i>	
<i>eggplant, green chillies, peanut, coconut, sesame</i>	
PUNJABI KADHI ONION BHAJJI (GF, V)	26
<i>crispy onion bhajji, tangy yoghurt and gram flour curry, curry leaves</i>	
DAL MAKHANI (GF, V)	25
<i>slow-cooked black lentils, ginger, cream</i>	
PANEER TAWA MASALA (V)	28
<i>cubed paneer, tomato, onion and capsicum masala, aromatic spices</i>	

• BREADS

BURI BURI PLAIN NAAN	6
GARLIC SESAME NAAN	6.5
BUTTER NAAN	6.5
CHEESE & GARLIC NAAN	8.5
SPICED MUSHROOM & PROVOLONE NAAN	10
ROTI	6
AJWAINI LACCHA PARATHA	8
GLUTEN FREE NAAN	8
PESHWARI SHAKKAR NAAN	8.5

• RICE & BIRYANI POTS

JEERA STEAMED BASMATI RICE	7/12
CHICKEN BIRYANI	32
VEG PULAO	28

• DESSERTS

GAAJAR HALWA TART w RABDI	16
<i>warm spiced carrot halwa nestled in a buttery tart, served with luscious rabdi</i>	
GULAAB JAMUN w COCONUT ICECREAM	15
<i>deep fried, melt in the mouth dough balls dunked in rosewater & cardamom syrup served with coconut icecream</i>	
TILLE WAALI KULFI (GF)	8ea
<i>kulfi on a stick. choose from - malai, pista, mango or kesar</i>	
COCONUT ICECREAM (GF, VG)	6

MADAM JI

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

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.

MADAMJI.COM.AU / @MADAMJISYD

EVERY MONDAY TO THURSDAY
ADD BOTTOMLESS DRINKS TO
ANY SET MENU OF CHOICE

2HR BOTTOMLESS WINES & BEERS FOR +\$30PP
2HR BOTTOMLESS COCKTAILS, WINES & BEERS FOR +\$50PP
(COCKTAIL CHOICE OF APEROL SPRITZ/MARGARITAS)

• SASSY FIESTA \$69PP

CHUTNEY PLATTER - assortment of dips with pappadums

TANDOORI CHARRED CORN - charred corn on cob, zesty spices, tandoori mayo, cheese

MASALA CHICKEN POPCORN - crispy chicken bites, special spice mix, mint yogurt

CRISPY CHILLI GARLIC EGGPLANT - crispy eggplant, sticky chilli garlic glaze, sesame, chives

PULLED MUTTON MATTHI - pulled mutton, ground spices, pickled onion, mint yogurt, masala cracker

CHOICE OF TWO CURRIES FOR THE TABLE - 1 veg, 1 non-veg
CHOOSE FROM ALC SECTION

NAAN BASKET mix of naans and rotis

STEAMED BASMATI JEERA RICE

TILLE WAALI KULFI - kulfi on a stick. choose from - malai, pista, mango or kesar

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*

• SHOWSTOPPER \$89PP

CHUTNEY PLATTER - assortment of dips with pappadums

BURRATA NADRU CHAAT - lotus root chips, potato, chickpeas, mint-tamarind chutney, sweet yogurt

TUNA CEVICHE - citrus coconut dressing, pineapple, ginger, curry leaf oil, chilli drizzle

PANEER KURKURE - crispy cottage cheese, spiced green peas puree

ACHAARI CHICKEN MOMO - steamed chicken dumplings, ginger, achaari jhol, sesame

ADRAKI LAMB CUTLETS - ginger infused grass fed lamb cutlets, ground spices, masala fries, mint chutney

TANDOORI SMOKED PRAWNS - charred king prawns, tandoori marinade, garlic toum, chilli oil drizzle

CHOICE OF ANY TWO CURRIES FOR THE TABLE
CHOOSE FROM A LA CARTE SECTION

NAAN BASKET mix of naans and rotis

STEAMED BASMATI JEERA RICE

GAAJAR HALWA TART - warm spiced carrot halwa nestled in a buttery tart, served with luscious rabdi

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