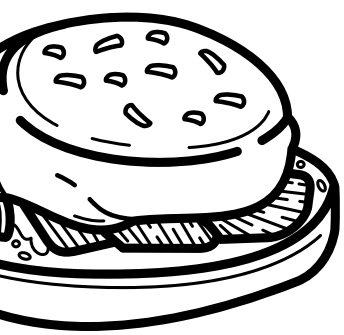




The Poet^{Cafe}

Egg Benny 18

Two free range eggs, toasted engingis muffin, wilted baby spinach, Salmon or tossted mushroom on pan, Hollandaise sauce

Big Brekkie 23

Two poached eggs, Bacon, Chicken Tikka, Roasted tomatoes, Hash brown, Pan fried mushroom and Toasted sourdough

Bacon and Egg roll 9

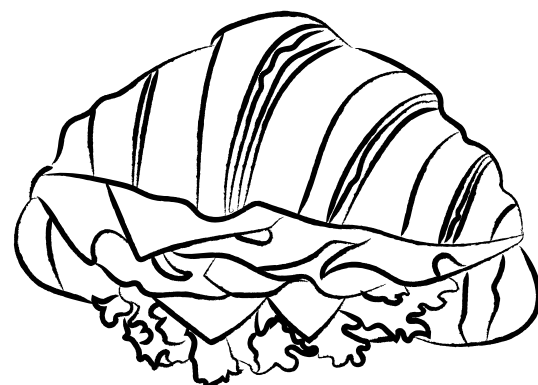
Free range fried egg, Bacon, Mesquite barbeque sauce, Cheese

Smashed Avo with Feta 18

Smashed Avo and crumbled fetta served on toasted sourdough with two free ranged poached eggs and sprinkled with dukkha

Butter Croissant

Bacon and Cheese 6 / Plain croissant 5



Eggs on toast 15

Two eggs - your choice - scrambled, poached or sunny side up fried served on toasted sourdough

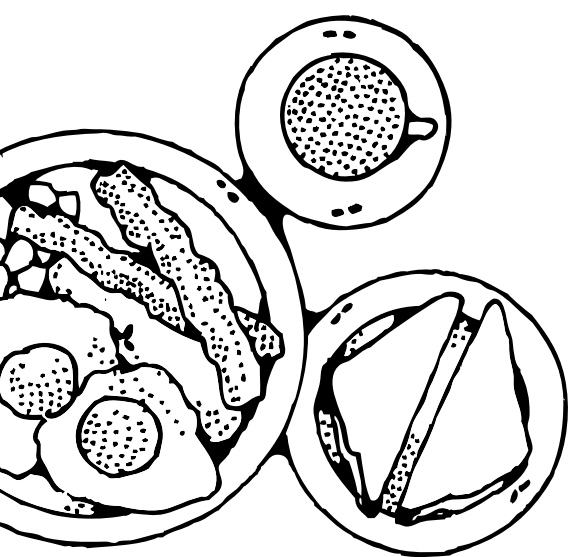
Omlette 10

Spinach/Mushroom

SIDES

Bacon 3
Salmon 5
Hash Brown 3
Avo 3
Mushroom 3

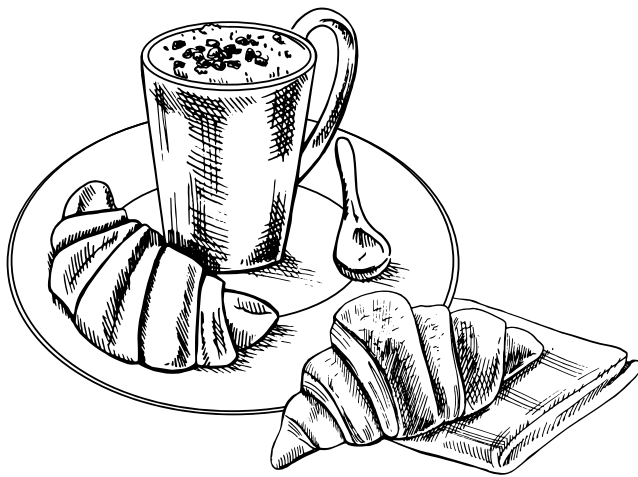
Chicken Tikka 5
Egg (Poached/ Fried/Sunny side) 5
Side of Hollandaise 3
Lamb Seekh 5
Mayo/Tomato/Barbeque 3



The Poet^{Cafe}

Hot Drinks S|4.50 L|5.20

Espresso
Cappuccino
Flat white
Hot Chocolate
Mocha
Chai Latte

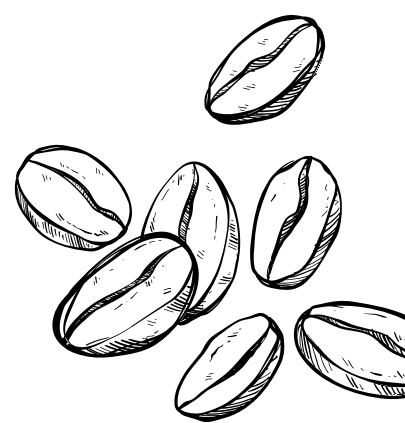


Cold Drinks 8

Iced Latte
Iced Long Black
Iced Matcha
Iced Mocha
Iced Bischoff Latte

Milkshakes 10

Avocado
Biscoff
Banana - Peanut Butter
Hazelnut/Vanilla/Caramel



TO START

Vegetable Samosa (DF)

Crispy snack with potato and vegetable filling served with mint sauce **8.99**

Samosa Chaat

A samosa with Potato and Pea Filling topped with curried Chickpeas, Yoghurt, Mint Sauce, Date & Tamarind Chutney garnished with coriander **10.99**

Mirchi Pakora (GF/DF)

Green Chillies with a potato mash filling and pakora in a crispy Mumbai batter **11.99**

Corn Pakora (GF/DF)

Mixture of sweet corn and chickpea flour, lemon juice & deep fried **12.99**

Mushroom Crisps (GF/DF)~ 4 pcs

Mushroom marinated with Indian spices and fried **12.99**

Chaat Papdi

Crisp fried dough wafers, along with boiled chickpeas, potatoes, yoghurt & tamarind chutney **9.99**

Onion Bhaji (GF/DF)

Thinly sliced onions that have been coated in a simple, spiced batter then fried until golden and crisp **9.99**

Paalak Patha Chaat

Crisp and fried spinach fritters topped with spicy green chutney, tangy and sweet tamarind **10.99**

Paneer Tikka E/M (GF)

Chunks of marinated Indian cottage cheese cooked with onion and capsicum **13.99/19.99**

Pani Puri ~ 10 pcs

Crispy hollow semolina puffs filled with Potatoes and a side of tangy tamarind water **12.00**

Dahi Puri

Consists of curd, green chutney, tamarind or sweet chutney & finely chopped onions and tomatoes **11.99**

Chicken Tikka (GF) (Half/Full)

Boneless chicken marinated in spices and traditionally cooked in a tandoor **14.99/20.99**

Tandoori Chicken (GF) (Half/Full)

Roasted chicken marinated in yogurt and generously spiced **14.99/20.99**

Butter Chicken Wings

Wings marinated in spices and deep fried, tossed in butter chicken sauce **16.90**

Hariyali Chicken Tikka

Boneless chicken marinated with mint and coriander and cooked in tandoor **16.90**

Chicken Crisps (DF)

Boneless chicken marinated in spices and gram flour and deep fried for the crispiness **12.99**

Coral Fish Fry (DF/GF)

Fish marinated in spices and gram flour and deep fried for the crispiness **13.99**

Fish Tikka

Flavourful fish made using tandoori masala and yogurt **13.99**

Tandoori Jhinga ~ 7 pcs

Prawn marinated with yoghurt, spices and cooked in tandoor **17.99**

Saloni Seekh Kebab (GF)

Minced Lamb seasoned with spices and slowly cooked **14.99**

Spiced Lamb Chops E/M

Aromatic, Indian spiced Lamb Chops served with mint sauce **16.99/22.99**

Tawa Pomfret

Snapper Whole fish marinated with chef's special spices and panfried **25.90**

WOK STYLE

Paneer 65 **15.99**

Veg Manchurian **15.99**

Chilly Baby Corn **15.99**

Chilly Gobi **15.99**

Chilly Chicken **15.99**

Chilly Paneer **15.99**

Chilly Prawns **15.99**

Gobi 65 **15.99**

Egg Fried Rice **15.99**

Chicken Fried Rice **15.99**

Chicken 65 **15.99**

Chicken Manchurian **15.99**

COUNTRY PLATTERS

Naan Platter with Trio of Dip

Chicken and Cheese naan and keema naan bread with three dips **14.99**

Vegetable Mixed Platter

A combination platter with two pieces of paneer tikka, onion fitter and samosa served with dipping sauce **16.99**

Tandoori Mixed Grill

An assorted tandoori platter with two pieces each of chicken tikka, lamb cutlets and prawns served with dips **22.99**

THE POET'S BANQUET

MINIMUM 2 GUESTS

Veg feast 49.99

Meat feast 59.99

DRINKS

Mango Lassi **6.99**

Masala Chaas **6.99**

Masala Soda **7.99**

Ginger Lemon Soda **7.99**

Coke **5.00**

Coke Zero **5.00**

Ginger Beer **5.00**

Lemonade **5.00**

FROM THE EARTH

Paneer Butter Masala (GF)

Paneer cooked in mildly sweet gravy made of butter, tomatoes, cashews & spices **18.99**

Palak Paneer (GF)

The creamy textured spinach with paneer **18.99**

Kadai Paneer (GF)

Cottage cheese and bell peppers are sauteed in a tangy tomato sauce with Kadai masala **18.99**

Chole Masala (GF)

Chickpeas cooked to perfection with various spices, onions, tomatoes & herbs **18.99**

Masala Egg Plant Potato (GF)

Eggplant and potato cooked with tomatoes and blended with spices **18.99**

Dal Makhani (GF)

Black Lentils and beans cooked in cream and spices **18.99**

Kadai Vegetables (GF)

Vegetables tossed in curry sauce **18.99**

Vegetable Korma

Mixed seasonal vegetables in a delicious mild, creamy sauce **18.99**

Dal Tadka (GF)

Lentils finished with tampered ghee and spices **18.99**

Dal Fry

Pan fried dal finished with tomato, onion & chilli **18.99**

Aloo Gobi (GF)

A combination of potatoes and cauliflower are cooked with tomatoes and spices **18.99**

Methi Mutter Malai (GF)

Mild creamy curry made with fenugreek leaves and peas **18.99**

Mushroom Kadai (GF)

Curry made with onions, tomatoes, mushrooms & spices **18.99**

Malai Kofta

Potato paneer balls served in a creamy cashew sauce **18.99**

Baby Corn Masala (GF)

Baby corn cooked in rich creamy gravy **18.99**

ON THE LAND

Egg Masala (GF)

Hard boiled eggs cooked in an aromatic dhaba style gravy **18.99**

Highway Chicken Curry (GF)

A speciality of the dhaba (roadside diners) **18.99**

Chicken Korma (GF)

Tender boneless chicken cooked in a creamy mild sauce **18.99**

Butter Chicken (GF)

Chicken marinated and cooked in the tandoor, then smothered in a creamy tomato flavoured sauce **18.99**

Desi Murg Makhni (GF) (Very hot/On bone)

Chicken marinated and cooked in the tandoor, then smothered in a creamy tomato flavoured sauce **18.99**

Chicken Vindaloo (GF)

Chicken chunks cooked in vindaloo sauce **18.99**

Chicken Chettinad (GF)

Chicken cooked in coconut cream and South Indian chettinad masala **18.99**

Chicken Kurchan (GF)

Chicken slowly cooked with capsicum, tomato and Red chillies with hints of ghee and garam masala **18.99**

Chicken Tikka Masala (GF)

Chicken tikka cooked in a tomato and onion based aromatic sauce, garnished with fresh coriander **18.99**

Spinach chicken (GF)

Creamy textured spinach with chicken **18.99**

Dum Pukht Goat Curry (GF)

Slow cooked meat with aromatic spice & tomato **19.99**

Goat Kurchan (GF)

Medium Spiced Goat slowly cooked with capsicum, onion, tomato and Red chillies with hints of ghee and garam masala **20.99**

Mutton Chettinad (GF)

Goat cooked in coconut cream and South Indian chettinad masala **20.99**

Kashmiri Lamb Rogan Josh (GF)

Lamb chunks slowly cooked in kashmiri chilies and aromatic spices **21.99**

Lamb Vindaloo (GF)

Red Indian curry dish of tender lamb chunks cooked in vindaloo sauce **21.99**

Spinach Lamb (GF)

Creamy textured spinach with Lamb **21.99**

FROM THE OCEAN

Fisherman's Curry

A tangy addictive preparation of sea bass cooked with tamarind and Indian paste **18.99**

Poet's Fish Curry – Chef's recommendation

Fish cooked in exotic spices **19.99**

Kadai Prawn Masala

Prawns cooked in garam masala powder, curry leaves **18.99**

Prawn Vindaloo

Fantastic fiery red Indian curry dish of prawns cooked in vindaloo sauce **18.99**

RICE DISHES

Saffron Rice S/L **3.50/5.50**

Jeera & Peas S/L **3.50/5.50**

Plain Rice S/L **3.00/5.00**

Paneer Biryani - Rice loaded with chopped Vegetables, paneer & spices **20.99**

Chicken Biryani - Spiced chicken and rice cooked in an airtight pot on a low flame **20.99**

FROM THE TANDOOR

Plain Naan **3.00**

Tandoori Roti **3.00**

Butter Naan **4.50**

Garlic Naan **4.50**

Cheese Naan **5.00**

Aloo Parantha **7.00**

Aloo Kulcha **7.00**

Kashmiri Naan - Stuffed with a fruit and nut mixture **5.00**

Laccha Paratha - Multilayered flat bread made from whole wheat flour **4.50**

Bullet Naan - Stuffed with chillies and cheese **7.00**

Chilli cheese Naan - Stuffed with finely chopped capsicum and onion **7.00**

Cheese and Garlic Naan - Stuffed with cheese and brushed garlic **7.00**

Chicken Naan - Filled with diced chicken and cheese **7.00**

keema Naan - Filled with lamb mince and cheese **7.00**

ESSENTIALS

Green Chillies **4.00**

Chilli Chutney **4.00**

Date & Tamarind Chutney **4.00**

Pickle Dip **4.00**

Mint Dip **4.00**

Sweet Mango Chutney **4.00**

Cucumber Raita **4.00**

Papadums **4.00**

Laccha Onion **5.00**

DESSERTS

Gulab Jamun

With Ice Cream **10.99**

Carrot Halwa

With Ice Cream **10.99**