

A LA CARTE



FOREIGN RETURN SIGNATURE PLATES

Rumour has it, Indian food tastes even better when eaten with your fingers; and who do we disagree with? These plates celebrate much-loved favourites, our Chef's take on classics, and quintessential dishes we love

Chicken Changezi

\$25

A recipe from Old Delhi featuring slow cooked chicken, onion tomato masala, blend of spices. Our version is unique and served with pita bread

Prawn Koliwada (GF) (DF) (NF)

\$24

Crispy fried prawns named after Bombay's (Maharashtra's) koliwada (fishermen's district)

Kanthari Pasu (DF)(NF)

\$24

Beef strips, onions, curry leaves, coconut slivers, Kanthari mirchi

Ghugni Chaat (V)

\$18

With roots from Bengal, this chaat comes together with white peas, spices, onion, tomato, crisps

Raj Kachori (V)(NF)

\$22

A Rajasthani snack made with crisp semolina shell, chickpea, spiced yoghurt, dalmot, sev, chutneys

Tangra Colony Chilli Prawn (NF) (DF)

\$25

This East Indian dish is made with deep fried prawns, in-house chilli sauce, bell peppers

FROM THE TANDOOR & GRILL

Malai Broccoli (GF)(V)

\$23

An Awadhi inspired dish with broccoli, cream, yogurt, crushed cardamom, coriander stem, tomato relish

Ratatouille Gujia (NF)(V)

\$20

Refined flour, seasonal vegetables, ragout, herbs, cheese

Zhug Ponir Tikka(V)(GF)

\$24

Cottage cheese, parsley, spices, yoghurt, fresh coriander

Chirriburri Chops (GF)(NF)

\$32

Tandoor roasted lamb chops, fresh chillies, yoghurt, spices

Recheado Tikka (GF)

\$28

An Indo-Portuguese creation. Tandoor grilled chicken thigh, roasted spices, smoked yoghurt, vinegar, jaggery

Ghutwa Kebab(NF)

\$30

Minced goat kebabs from Lucknow, ground spices, saffron , mint sprigs, fried onion, Khakhra

LOST RECIPES

Deliciously uncommon recipes from far of Indian towns and villages, packed with a heady mix of spices, flavours and memories.

Sepu Wadi (V)(GF)

\$26

A dish from Himachal Pradesh with urad dal dumplings, yoghurt and spinach gravy.

Qasr-e-Pukhtan (V)(GF)

\$28

A healthy, rich and delicious Awadhi recipe with cottage cheese, pumpkin gravy, dry fruits.

Maash Ki Dal (V)(GF)(DF)(NF)

\$20

A Pakistani dish with urad dal, tempering and fresh coriander.

Khichdi (NF)(V)(GF)

\$26

A dish believed to be from the 8th & 9th centuries BCE. Every region in India has a version of this comfort food, ours is made with black rice, lentil, fresh herbs. Served with papad chura & chaas.

Bharli Vangi (V)(GF)

\$26

A lost recipe from Solapur with brinjal, toasted sesame, spices, toasted peanut, garlic yoghurt

Vari Kokaru Curry (DF)(NF)(GF)

\$35

This tribal recipe comes from an ancient East Indian tribe known for their artistic prowess. Made with lamb shank, tribal home made masala, fresh coriander

Natikodi Pulusu (DF)(NF)(GF)

\$30

Andhra style chicken (On bone) curry with guntur chilli paste, coconut, curry leaves

Battakh Bhaktal (GF)(DF)(NF)

\$38

A blend of Arabian & Konkan cuisine, this recipe is inspired by flavours from the lesser known Bhatkal region. Our version has duck which is sous vide first followed by pan-seared, served in onion chilli enriched gravy.

REGIONAL CURRIES

These popular regional dishes deserve to be featured on every table. From India, with love!

Dilli Ka Butter Chicken (GF)

\$30

Chargrilled tandoori chicken, tomato ragout, fenugreek leaves

Kavaka Masala (V)(GF)(NF)(DF)

\$30

A medley of exotic mushrooms cooked in an onion tomato gravy and spices.

Asparagus & Water Chestnut (GF) (NF)(V)(DF)

\$27

Asparagus, chestnut, coconut milk, coastal spices

Mappas Kari - Choose \$32 / \$34 / \$48 from Prawn / Fish / Crab (GF)(DF)(NF)

This tangy dish from Kerala is made with a combination of coastal spices, coconut milk and tamarind.

Gangoora Mamsam (GF)(NF)(DF)

\$36

Gongura, a versatile leaf used in pickles, stir-fries, and vegetarian and non-vegetarian dishes, is widely known and used in Andhra Pradesh. Our version has diced goat, seasonal leaves, pickled gongoora.

Madras Lamb Curry (GF)(DF)(NF)

\$32

Madras curry masala, braised lamb, coastal spices

FRESH FROM THE FARM

Masala Onion	\$6	Raw papaya salad, Puli-inji	\$12
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SIDES

Mixed Pickle	\$4	Pachidi (Tempered Raita)	\$6
Mint Chutney	\$4	Papad (4pcs)	\$6

BREADS & RICE

Tandoori Roti	\$6	Cheese Garlic Naan	\$8
Plain Naan	\$6	Basmati Rice	\$6
Garlic Naan	\$7	Red Rice	\$8
Butter Naan	\$6		

SPECIALITY BREAD

Indian breads were traditionally baked on hot pebbles in ancient Persia. The use of tandoor, naan, keema, and kebab was introduced by Delhi Sultans before the Mughals. The first recorded history of Indian breads dates back to 1300 AD in the notes of Indo-Persian poet Amir Kushrau.

Khasta Naan \$10

Smoked cheese & chilli naan \$10

Chef's special gluten free & vegan bread \$9

Tilvore \$10



CHAKNA/SNACKS



The Indian version of a bar snack, chakhna is essentially a side dish eaten with a drink by your side. The word originates from 'chakh', meaning taste, and they sure taste good! Don't forget to order a drink.

Chicken 65 (GF)(NF)

\$12

Chennai style marinated chicken with curry leaves, coated in rice flour and fried till golden.

Ponakos (V) (GF) (DF)

\$14

Seasonal vegetables tossed in gram flour and fried. Dusted with ground spices.

Chara Sande Ko Vol-Au-Vent (4pc) (NF)(DF)

\$16

Char grilled chicken, wild Timur Himalayan pepper, spring onion

Taro Root Tuk (V) (GF)(NF)

\$11

Crisp-fried taro root, crisp parsley, spiced yoghurt, tamarind chutney and kachumbar

Crispy Masala Fries (V) (GF) (DF) (NF)

\$7

House-spiced fries, bush tomato chutney



DESSERT MENU

Ghewar

\$28

Our signature dessert, invented in Rajasthan by Laxmi Mishtan Bhandar in 1961. These porous, golden cakes are soaked in sugar syrup. Our version has fennel, chikki and saffron cream.

Sevai Ka Ghosla

\$18

Roasted vermicelli, saffron milk, thandai cream, nuts. Inspired by a Mughal recipe loved by Emperor Shah Jahan.

Bhapa Doi, Toasted Nuts

\$19

A dish from the streets of Bengal made with evaporated milk, yoghurt, saffron.

Kulfi of the day

\$12

Chef's selection of weekly kulfi's - Please ask our friendly staff for flavour of the week

VEGAN CHAKNA

Taro Root Tuk (GF)(V)(DF)

\$11

Crisp-fried taro root, crisp parsley, spiced yoghurt, tamarind chutney and kachumbar

Ponakos (GF)(V)(DF)

\$14

Seasonal vegetables, gram flour, ground spices.

Crispy Masala Fries (GF)(V)(DF)

\$7

Potato fingers, masalas, bush tomato chutney.

VEGAN FOREIGN RETURN PLATES

Raj Kachori

\$22

A Rajasthani snack made with crisp semolina shell, chickpea, spiced yoghurt, sev, chutneys

Ghugni Chaat

\$16

With roots from Bengal, this chaat comes together with white peas, spices, onion, tomato, crisps

VEGAN TANDOOR & GRILL

Chilli Soya Nuggets

\$22

Nutri nuggets cooked in our in-house chilli sauce, with bell peppers.

Ratatouille Gujia (NF)(V)

\$20

Refined flour, seasonal vegetables, ragout, herbs.

VEGAN LOST RECIPES

Maash Ki Dal (V)(GF)(DF)(NF)

\$20

A Pakistani dish with urad dal, tempering and fresh coriander.

Bharli Vangi (GF)

\$26

A lost recipe from Solapur. With fried brinjal, toasted sesame, spices, toasted peanut

Kitchree (NF)(V)(GF)

\$26

A dish believed to be from the 8th & 9th centuries BCE. Every region in India has a version of this comfort food, ours is made with black rice, lentil, fresh herbs. Served with papad chura.

REGIONAL CURRIES

**Asparagus & Water Chestnut (GF)
(NF)** \$27

Asparagus, chestnut, coconut milk,
coastal spices

Kavaka Masala (GF)(NF)(DF) \$30

A medley of exotic mushrooms cooked
in an onion tomato gravy and spices.

FRESH FROM THE FARM

Masala Onion (V)(GF)(DF) \$6

**Raw papaya salad, Puli inji (V)(GF)
(DF)** \$12

VEGAN SIDES

Papad (4pcs) \$6

Mixed Pickle (V)(GF)(DF) \$4

VEGAN BREADS & RICE

**Chef's special gluten free & vegan
bread (V)(GF)(DF)** \$9

Tandoori roti (V) \$6

Basmati Rice (V) \$6

Red Rice (V)(GF)(DF) \$8

SIGNATURE COCKTAILS



THROWBACK TIPPLES

ALL SIGNATURES - \$24

We've taken inspiration from gastronomic wizards and shaken up our mixology game to deliver an extraordinary experience. Each sip will transport you back to the good ol' days with a dash of nostalgia and a sprinkle of excitement. Our team has mixed up some seriously unique recipes that'll have you sipping in style. Each drink is a journey that takes you on a thrilling ride of taste, texture, and aroma, bringing you back to the sights, sounds, and smells of India. We can't wait for you to experience it.



Kheer (Until sold out)

Gin, cardamon, nutmeg, saffron, ghee, basmati rice, almond

A sip of celebration, this cocktail is a toast to traditions, weaving the warmth of gin with the aromatic embrace of cardamom and nutmeg. Almonds and a whisper of saffron lend their rich, nostalgic notes, reminiscent of the cherished Indian rice pudding savored during festive gatherings. A tribute to moments of togetherness, this concoction is more than a drink; it's a memory relived in every glass.

Pune

Fig gin, goat cheese, honey, milk washed, claret red wine

Step into the vibrant city of Pune, Maharashtra, where figs reign supreme. We've crafted a cocktail that celebrates this delightful fruit in all its glory. Picture this: Fig Gin mingling with creamy cheese, drizzled with a touch of golden honey. But we didn't stop there! We added a splash of red wine, paying homage to Maharashtra's vineyard heritage. And to bring it all together, a playful twist on New York sour, this is sure to be Foreign Return affair that'll leave you craving more.

Spice Route Margarita

Tequila, elderflower, agave, Indian green chilli salt, khakra crisp

"Journey along the ancient Spice Route with each sip of this exotic margarita. Crafted with the finest tequila, a dash of tangy lime, and a special blend of spices, this cocktail pays homage to the Indian traders who brought vibrant flavors to the world. A zest of adventure in every glass, it's the perfect blend of tradition and excitement. Your taste buds are in for an unforgettable voyage."

Kashmiri Saffron Fennel Old Fashioned

Woodford bourbon, Kashmiri saffron, house made fennel cardamom syrup, angostura bitters

There is many local legends about how saffron came to Kashmir. One dates the spice back to the Hindu Tantric kings, when it was mixed into hot water to create potions that incited feelings of romantic love. To continue this feeling of romance and love, we created our own Avatar in form of Kashmiri Saffron Old Fashioned at Foreign Return.

Gul Negroni

Gin, Italian bitter, Indian rose, sweet vermouth

Inspired by the 16th century Mughal emperors. It is believed that The first emperor, Babur, (1483-1530) brought camel loads of roses- most probably musk and damask roses. His love for roses is epitomised by his poem: 'My heart, like the bud of the red, red rose, Lies fold within fold aflame, Would the breath of even a myriad Springs, Blow my heart's bud to a rose?' He was so enamoured of roses that he gave all his daughters rose names – Gul chihra (rose-cheeked), Gulrukh (rose-faced), Gulbadan (rose-body) and Gul rang (rose colour), so our very own Negroni was born which we have called "Gul Negroni"

Mohabbat Ka Sharbat

Pisco, watermelon, vermouth blanco, milk, Rooh-afza (Rose)

An ode to Old Delhi's charm. Inspired by the beloved 'Mohabbat Ka Sharbat' found on every street corner of Old Delhi, this cocktail captures the essence of summer bliss. Its rosy hue, derived from Roohafza syrup, earns it the name 'Mohabbat,' meaning love. We pay homage to this age-old street-style drink by adding a modern twist, elevating its refreshing flavours to new heights. Sip on nostalgia as you relish the delicate fusion of tradition and innovation.

Jamun Sour (FR favourite, you can't miss it)

Jamun infused gin, lemon, house-made jamun syrup, egg white foam

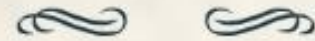
Flavours of History & Fun! Enter a world where the richness of history meets the excitement of a vibrant cocktail.

Inspired by the majestic Jamun trees adorning the gardens of the Taj Mahal, we present the Jamun Club. This extraordinary libation combines the essence of Jamun-infused Gin, zesty lemon, and our house-made Jamun syrup. As you take a sip, immerse yourself in the mythical tales of Lord Ram surviving on Jamun during his van vaas (exile) in Ayodhya. Join the Jamun Club and experience the divine flavours that make it the fruit of the gods.

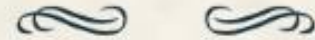
Marigold a.k.a Genda

Sous vide marigold gin, lemon, egg white foam

A tribute to the iconic Mullik Ghat Flower Market, nestled near the bustling Howrah train station. Marigold, a symbol of auspiciousness in India, travels through the veins of the fourth-largest railway network in the world, weaving the essence of celebration into the heart of the country. Each sip of this cocktail echoes the vibrant hues and fragrances of marigolds that journey across India, reminiscent of the 23 million daily passengers, a number nearly touching the total population of Australia. Experience the spirit of India, its traditions, and its incredible railway tales in every refreshing and flavorful sip."



WINE LIST



Foreign Return's cuisine is inspired by tradition, embracing both forgotten and modern Indian influences. Similarly, our wine list strikes a synergy between the old and new, celebrating climatically diverse and geologically complex regions in Australia and around the world.

On our list you'll find a selection of wine made using (org) organic viticulture practices, (bio) biodynamic viticulture practices and (n) natural winemaking practices, carefully chosen to match our adventurous and bright flavours.

BY THE GLASS

Offered in 150ml volume / 250ml volume

NV Dal Zotto Pucino Prosecco Kingvalley, VIC	\$16	2019 First Creek Chardonnay Hunter Valley, NSW	\$15 / \$24
2022 Whistler Wines 'Dry As A Bone' Rosé Barossa Valley, SA	\$16 / \$22	2022 The Other Wine Co Pinot Gris Adelaide Hills, SA	\$16 / \$25
2021 Catalina Sounds Sauvignon Blanc Marlborough, NZ	\$15 / \$23	2019 Ashbrook Cabernet Sauvignon (Vegan Friendly) Margaret River, WA	\$15 / \$22
2022 Nick 'O' Leary Riesling Canberra District, NSW	\$15 / \$25	2022 Nick Spencer Preservative Free Shiraz Gundagai, NSW	\$15 / \$22

SPARKLING & CHAMPAGNE

NV Dal Zotto Pucino Prosecco

\$63

Kingvalley, VIC

NV Lark Hill Blanc de Blanc

\$65

Bungendore, NSW

NV Forty Two Degrees South Premier Cuvee Rosé

\$65

Coal River, Tasmania

Days& Daze 'Wild One' Petilliant Naturel (Org)(Vegan)

\$55

Multi-Regional, AU, Pinot Grigio

Louis Roederer Brut Premier

\$140

France

NV Taittinger "Cuvee Prestige" Brut (Org)(Vegan)

\$190

Reims, France



ROSE

2022 Whistler Wines 'Dry As A Bone' Rosé

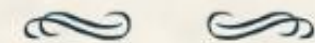
\$65

Barossa Valley, SA

2021 Maison Saint Aix Rosé

\$70

Provence , France



AROMATIC WHITE

2021 Catalina Sounds Sauvignon Blanc Marlborough, NZ	\$63	2021 Fringe Société Grenache Blanc France	\$60
2022 Nick 'O' Leary Riesling Canberra District, NSW	\$70	2021 Shaw & Smith Sauvignon Blanc (Vegan) Adelaide Hills, SA	\$65
2022 Robert Stein 'Half Dry' Riesling Mudgee, NSW	\$63	2021 Craggy Range 'Te Muna Road' Sauvignon Blanc Martinborough, NZ	\$75
2021 Keith Tulloch Semillon Hunter Valley, NSW	\$58		



TEXTURED WHITES / INTERESTING CURIOS

2019 First Creek Chardonnay Hunter Valley, NSW	\$70	2019 Silkman Reserve Chardonnay Hunter Valley, NSW	\$82
2022 The Other Wine Co Pinot Gris Adelaide Hills, SA	\$75	2017 Cullen Semillon Sauvignon Blanc (Org)(Bio) Margaret River, WA	\$90
2022 The Pawn Fiano Langhorne Creek, SA	\$70	2021 Grosset Polish Hill Riesling (Org) (Bio) Clare valley, SA	\$115
2022 Swinging Bridge 'Mrs Payten' Chardonnay (Not Available) Orange, NSW	\$75	2019 Louis Jadot Petit Chablis Burgundy, France	\$149

BRIGHT, CRUNCHY REDS

Offered in 150ml volume / 250ml volume / Bottle

2020 Poggio Anima Chianti DOCG Tuscany, Italy	\$58	2020 Louis Jadot Bourgogne Côte d'Or Rouge Burgundy, France	\$139
2022 Stonier Pinot Noir Mornington Peninsula, VIC	\$95	2017 Savaterre Pinot Noir Beechworth, VIC	\$140
2022 Lark Hill Pinot Noir (Bio)(Vegan) Bungendore, NSW	\$110		



JUICY, SAVOURY REDS

Offered in 150ml volume / 250ml volume / Bottle

2019 Ashbrook Cabernet Sauvignon (Vegan Friendly) Margaret River, WA	\$61	2020 Yangarra Shiraz (Org)(Bio) McLaren Vale, SA	\$75
2022 Nick Spencer Preservative Free Shiraz Gundagai, NSW	\$65	2022 Giant Steps 'LDR' Pinot Noir Syrah Yarra Valley, VIC	\$85
2022 Robert Stein 'Farm Series' Merlot Mudgee, NSW	\$58	2018 Craggy Range Gimblett Syrah Hawkes Bay, NZ	\$115
2020 The Other Wine Co. Grenache McLaren Vale, SA	\$60	2019 Henschke 'Keyneton Euphonium' Shiraz Cabernet Blend Barossa Valley, SA	\$129
2021 Rising Cabernet Franc Yarra Valley, VIC	\$60	2016 Hickinbotham Elder Hill Grenache McLaren Valley, SA	\$140
2020 Yabby Lake Single Vineyard Syrah Mornington Peninsula, VIC	\$70	2018 Cullen 'Diana Madeline' (Org) (Bio) Cabernet Blend Margaret River, WA	\$240
2022 Trediberri Barbera d'Alba DOC Piedmont, Italy	\$75		



DESSERT WINES

2021 Cullen Late Harvest Chenin Blanc \$60

Wilyabrup, Margaret River

All Saints 'The Keep' Tawny \$40

Rutherglen, VIC