

Aagaman – Rosanna Menu

## **CANNON SHOTS (Pani Puri)**

**\$10.9**

Crispy puri filled with spiced potato and chickpeas, paired with our refreshing tangy water.

## **STREET TREAT (Papdi Chaat)**

**\$12.9**

Crisp wafers layered with potatoes, sweet yoghurt, mint and tamarind chutney.

## **CHIMICHURRI SCALLOPS**

**\$14.9**

Pan-seared scallops coated in our house spices and served with a vibrant basil pesto.

## **KING'S PLATTER (Meat)**

**\$32.0**

A premium tasting plate of chicken tikka, garlic tikka, malai tikka, seekh kebab and lamb chops. Perfect for sharing.

## **QUEEN'S PLATTER (Vegetable)**

**\$27.0**

A colourful assortment of tandoori mushroom, paneer, gobi, pakora and samosa

## **WONDERS OF MOMOS (Chicken)**

**\$9.9**

Nepalese-style steamed dumplings filled with juicy chicken, served with our signature tomato chutney

### **FOREST MOMOS (Vegetable)**

**\$9.9**

Veg-filled dumplings steamed to perfection, paired with our famous tomato chutney.

### **MAGIC MUSHROOMS (Tandoori)**

**\$17.90**

Charred button mushrooms marinated in spices and grilled with onions and capsicum for a smoky flavour

### **COSY COTTAGE (Paneer Tikka)**

**\$20.90**

Soft paneer cubes marinated in warm spices and grilled with capsicum and onions

### **CHUNKY CHICK (Chicken Tikka)**

**\$20.90**

Tender chicken pieces marinated with fresh spices, yoghurt and lemon, cooked in the clay oven.

### **CREAMY CHUNKS (Malai Tikka)**

**\$20.90**

A smooth and mild chicken tikka with white cheesy cream, herbs, and a hint of lemon

### **TYPE-G CHUNKS (Garlic Tikka)**

**\$20.90**

Chicken breast infused with garlic, ginger, and aromatic spices, grilled to perfection

**JOY STICKS (Seekh Kebab)**

**\$20.90**

Fragrant lamb mince rolled on skewers with ginger, garlic and herbs, then flame-grilled.

**LAMBONY (Lamb Chops)**

**\$23.90**

Juicy lamb cutlets marinated in Indian spices and fenugreek, cooked until perfectly tender.

**SEA CURLS (Tawa Prawns)**

**\$22.90**

Pan-grilled prawns tossed with garlic, onion, capsicum, yoghurt and our house spice blend.

**SILVER WATERS (Tandoori Salmon)**

**\$22.90**

Fresh Atlantic salmon marinated with fresh spices cooked in tandoor oven.

**SEA CHUNKS (Fish Tikka)**

**\$21.90**

Rockling fillets marinated with garlic and house made spices cooked in the tandoor for a delicate flavour.

## **THE PYRAMID (Vegetable Samosa)**

**\$12.90**

Crisp pastry pockets stuffed with potato, peas and spices, served with tangy tamarind sauce.

## **FARMER'S FIX (Veggie Pakora)**

**\$9.9**

Spinach, potatoes and onions dipped in spiced chickpea flour and deep fried, served with tangy tamarind sauce.

## **THE GRUMPY ONION (Onion Bhaji)**

**\$11.90**

Crispy onion clusters seasoned with fragrant spices.

## **THE MIRACLE (Tandoori Chicken)**

**\$Half: 15.9| Full: 27.9**

Chicken marinated in yoghurt, pomegranate juice and spices, roasted in a clay oven.

## **EVERYONE'S FAVOURITE (Butter Chicken)**

**\$23.90**

The nation's favourite , chicken cooked in a harmonious blend of tomato and almond with cream sauce.

## **NUTTY CHICK (Chicken Badam Malai)**

**\$22.9**

Succulent pieces of chicken cooked with almonds, cashew, cream, tomatoes and aromatic spices.

## **SOUTHERN PRIDE (Chettinad Madras)**

**\$from 23.9**

South Indian curry with roasted spices, coconut cream, poppy seeds and curry leaves. Chicken: 23.9 | Beef: 24.9 | Lamb: 25.9

## **QUEEN OF SOUTH (Madras Curry)**

**\$from 22.9**

A classic south Indian recipe, cooked with curry leaves and mustard seeds finished with coconut cream.

Chicken: 22.9 | Beef: 23.9 | Lamb: 24.9

## **QUEEN OF NORTH (Saag Wala)**

**\$from 23.9**

Creamy spinach purée cooked with garlic, green spices and your choice of meat.

Chicken: 23.9 | Beef: 24.9 | Lamb: 25.9

## **SPICE ME UP! (Vindaloo)**

**\$from 23.9**

Goan-style curry with vinegar, roasted spices and a spicy kick.

Chicken: 23.9 | Beef: 24.9 | Lamb: 25.9

## **EMPEROR'S CHOICE (Rogan Josh)**

**\$from 23.9**

Kashmiri-style curry with tomato, onion and warm aromatic spices.

Chicken: 23.9 | Beef: 24.9 | Lamb: 25.9

## **NUTTY & CREAMY (Korma)**

**\$from 23.9**

Creamy cashew and yoghurt curry with mild spices and tender meat.

Chicken: 23.9 | Beef: 24.9 | Lamb: 25.9

### **TIPSY CHICK (Khukuri Chicken Masala)**

**\$24.9**

Our original creation – tandoori chicken cooked in a rich tomato-onion masala

### **THE PINNACLE (Himalayan Goat Curry)**

**\$25.9**

Slow-cooked goat simmered in Nepalese Himalayan spices for deep flavour.

### **SPICY & DICEY (Gurkhali Chilli Chicken)**

**\$24.9**

Stir-fried chicken with capsicum, onion, soy, sweet chilli and Nepalese spices.

### **GREEN LAMBO (Gulmely Lamb)**

**\$26.9**

Roasted lamb with potatoes and Nepalese spices finished with fresh spinach and cashew

### **TASTE OF HEAVEN (Chicken Tikka Masala)**

**\$24.9**

Tandoori chicken cooked in a tangy tomato, onion and capsicum masala.

### **SUMMER LOVE (Mango Chicken)**

**\$23.9**

Chicken cooked in sweet mango pulp and finished with coconut cream.

### **PLENTY OF LENTILS (Dal Makhani)**

**\$20.9**

Black lentils and red kidney beans slow-cooked with butter and cream.

### **SIMPLE & DAINTY (Jhane Ko Dal)**

**\$17.9**

Light yellow lentils tempered with mustard seeds, curry leaves and chilli.

### **SPICE-SHROOMS (Mushroom Dahi Masala)**

**\$20.9**

Fresh mushrooms cooked with tomato, yoghurt and ground spices.

### **HALLOWEEN FUN (Pharsi Masala)**

**\$17.9**

Butternut pumpkin tempered with spices, and cooked in thick tomato onion sauce.

### **ROYAL DELIGHT (Fig Kofta)**

**\$20.9**

Cheese and fig dumplings simmered in a creamy, smooth sauce.

### **FOREST EGGS (Eggplant Masala)**

**\$20.9**

Eggplant and potato cooked with onion, tomato, garlic and spices.

## **KING'S COTTAGE (Kadai Paneer)**

**\$21.9**

Paneer tossed in a spicy tomato masala with capsicum and coriander.

## **QUEEN'S COTTAGE (Palak Paneer)**

**\$21.9**

Paneer cooked in creamy English spinach with mild spices.

## **EMPEROR'S COTTAGE (Shahi Paneer)**

**\$21.9**

Paneer simmered in a rich cashew and onion cream sauce.

## **DUKE'S COTTAGE (Matar Paneer)**

**\$21.9**

Paneer and peas cooked in a tomato-based sauce with garam masala.

## **MR. BEAN (Chana Masala)**

**\$16.9**

Chickpeas cooked in a tangy tomato and onion masala with cumin.

## **CURRY IN A HURRY (Mixed Veg Curry)**

**\$18.9**

Seasonal vegetables in a light, spiced tomato-onion curry.

## **TANDOORI DUCK**

**\$19.9**

Chunky soy pieces marinated in Indian herbs, white cream, cheese and lemon juice, cooked in tandoori oven.

**CHILLI DUCK****\$20.9**

Chunky soy pieces marinated in authentic Nepalese spices, wok tossed with diced capsicum, tomato, onion, cashew, sweet chilli and soy sauce.

**FIRE SOY CHILLI****\$21.9**

Soy chunks wok-tossed with capsicum, onion, sweet chilli and soy sauce.

**SOY TIKKA MASALA****\$22.9**

Soy pieces in a creamy tomato and capsicum tikka masala.

**VEGAN BUTTER “CHICKEN”****\$22.9**

Soy chunks in a creamy tomato and almond sauce made fully vegan.

**SOY MADRAS MASALA****\$21.9**

Soy chunks in a coconut-based curry with mustard seeds and curry leaves.

**CHATPATI MACCHI****\$26.9**

Rockling cooked in a thick onion-tomato masala with fresh herbs.

**MARINARA MASALA****\$25.9**

Rockling fish, mussels, and prawn, cooked in tangy tomato sauce, finished with coriander.

## **ROCKLIN FISH CURRY**

**\$26.9**

Rockling, mussels and prawns in a rich, tangy tomato masala.

## **MALABAR PRAWNS**

**\$26.9**

Prawns simmered in coconut-tamarind curry with coastal spices.

## **SAFFRON RICE**

**\$7.9**

Rice sautéed in butter and simmered with saffron infused water.

Plain Basmati Rice available: 4.5

## **PLAIN BASMATI**

**\$5.9**

## **COCONUT RICE**

**\$9.9**

Coconut-cream rice with mustard seeds and curry leaves.

## **KASHMIRI PULAO**

**\$8.9**

Basmati sautéed with sultanas and cream.

## **JEERA PYAZA RICE**

**\$8.9**

Cumin-flavoured basmati finished with shallots.

## **SPICE & RICE (Biryani)**

**\$from 19.9**

Aromatic spiced rice layered with your choice of meat or vegetables.  
flavourful spices.

Veg: 19.9 | Chicken: 22.9 | Beef: 23.9 | Lamb: 24.9

## **PLAIN NAAN**

**\$from 3.9**

Leavened bread dough made with fine flour.

Butter Naan: 4.9 | Garlic Naan: 5.5

## **STUFFED NAAN**

**\$7.9**

Traditional naan dough stuffed with your choice of filling, cooked in a clay oven.

Kashmiri Naan: stuffed with dry nuts and raisins.

Keema Naan: stuffed with mildly spiced lamb mince.

## **TANDOORI ROTI**

**\$3.9**

Unleavened wholemeal bread, brushed with a touch of butter.

## **ALOO PARATHA**

**\$7.9**

Stuffed potato paratha cooked crisp and golden.

**CHEESE AND SPINACH NAAN****\$7.9**

Naan filled with cheese, spinach and herbs.

**GARDEN SALAD****\$12.9**

Fresh greens with light Indian-Nepalese seasoning.

**RAITA****\$5.5**

Cooling yoghurt with cucumber/carrot and roasted cumin.

**MIXED PICKLE/MANGO CHUTNEY****\$3.9**

Tangy Indian pickle or sweet mango chutney.

**PAPADUMS****\$3.9**

Thin and crispy deep fried dough, made of lentil flour. A wafer of India.

**CHOCOLATE SAMOSA****\$12.9**

Crispy samosas filled with melted chocolate, served with fresh cream.

**NEEMBU TART****\$9.9**

Lemon tart with Indian twist.

**PISTA KULFI****\$7.9**

Traditional pistachio ice cream flavoured with saffron and cardamom.

**GULAB JAMUN WITH ICE-CREAM****\$8.9**

Soft milk-solid dumplings soaked in syrup, served warm with ice cream.

**Passion Fruit & Chilli Martini****\$19**

Sweet and spicy mix of vodka, passion fruit & chilli chutney.

**Himalayan Mist****\$16**

Peach flavoured semi-sweet cocktail consisting of vodka, peach schnapps and blue curacao.

**Himalayan Sunrise****\$17**

Orange flavoured cocktails consisting of gin, cointreau and orange juice.

**Strawberry & Vodka****\$18**

Strawberry mix made with fresh muddled strawberries, guava juice and vodka..

**Rose Petal Martini****\$17**

Fruity cocktail made with the use of vodka, lychee, rose syrup and a squeeze of fresh lemon.

**Pineapple & Ginger Mojito**

**\$17**

Enjoy this classic mojito with a twist of fresh pineapple, lime, mint leaves, rum & fiery ginger beer over crushed ice.

### **Espresso Martini**

**\$16**

Melbourne's favourite cocktail with a shot of espresso, coffee liqueur, vodka, shaken and topped up with creamy froth

### **Long Island Iced Tea**

**\$17**

A worldwide popular sweet and sour cocktail made with vodka, gin, cointreau, rum and topped with cola.

### **Mango Margarita**

**\$17**

Sharp refreshing blend of tequila, cointreau, lime juice and topped with mango nectar.

### **Pineapple Ginger Feast**

**\$13**

Refreshing combination of pineapple, lime and mint topped with ginger beer.

### **Kathmandu Lemonade**

**\$9**

Cooling drink made with fresh mint, lemon, chaat masala and topped with lemonade.

### **Lemon Lime Bitters**

**\$7**

A refreshing mixture of lemon, angostura bitter and lemonade

### **Virgin Mojito**

**\$11**

Cooling drink made with fresh mint, lemon, cucumbers and topped with lemonade.

### **Virgin Espresso Martini**

**\$16**

Our take on Melbourne's favourite cocktail made with a shot of espresso, virgin liqueur, shaked and topped up with creamy froth.

### **Strawberry Delight**

**\$14**

Strawberry mix made with fresh muddled strawberries and guava juice.

### **Club Punch**

**\$17**

A refreshing mix of dry london spirit, cranberry juice, orange juice and berries.

### **Dark & Spicy**

**\$17**

A perfect blend of Spiced Cane Spirit, vanilla, lime and topped with ginger beer.

### **Mango Lassi / Salted Lassi**

**\$6**

Yoghurt smoothie with an Indian twist.

### **Nepal Ice**

**\$10**

### **Mustang**

**\$10**

### **Kingfisher**

**\$9**

### **Corona**

**\$10**

**James Boags**

**\$9**

**Stone & Woods**

**\$10**

**Crown Lager**

**\$9**

**Coopers**

**\$7**

**Apple Cider**

**\$9**

**Jack Daniel**

**\$9**

**Jim Beam**

**\$9**

**Red Label**

**\$9**

**Glenfiddich**

**\$13**

**Blue Label**

**\$25**

**Black Label**

**\$10**

**Old Durbar**

**\$9**

**Canadian Club**

**\$9**

**Southern Comfort**

**\$9**

**Chivas Regal**

**\$9**

**Jameson**

**\$9**

**Captain Morgan Spiced Gold Rum**

**\$9**

**Bacardi Gold/White Rum**

**\$9**

**Bundaberg Rum**

**\$9**

**Absolut Vodka**

**\$9**

**Hennessy Cognac**

**\$9**

**Remy Brandy**

**\$10**

**Gordons Gin**

**\$9**

**Baileys**

**\$8**

**Tia Maria**

**\$8**

**Cointreau**

**\$9**

**Kahlua**

**\$8**

**Tequila**

**\$9**

**Juice**

**\$5**

**Coke / Fanta**

**\$4**

**Soda Water / Tonic Water**

**\$3.5**

**Ginger Beer**

**\$5**

**Sparkling Water**

**\$8**

**Lemonade**

**\$4**

**Green Tea**

**\$4.5**

**Camomile Tea**

**\$4.5**

**Earl Grey Tea**

**\$4.5**

**Peppermint Tea**

**\$4.5**

**English Breakfast Tea**

**\$4.5**

**Masala Chai**

**\$5**

**Syn Cuvee Blanc**

**\$40**

Zesty palate with a clean bright acidity. Brut in style, the wine leaves the palate tingling and refreshed. The wine has an excellent persistent mousse and velvety creaminess.

**Buller Nook Prosecco (King Valley, VIC)**

**\$35,10**

A perfect balance of sweet and dry with little hints of orange sherbet and blossom.

**Jacquinet Blanc de Blanc (France)**

**\$46**

This pale and brilliant gold wine has white fruit aromas perfectly balanced between freshness and fruit.

**Marchand and Burch Cremant (France)**

**\$70**

Golden yellow in colour, this wine has fruity flavour with citrus notes and expresses a great harmony.

**Plum & Roses (Adelaide Hills, SA)**

**\$33,10**

Light zesty flavours of gooseberry and apple underpinned by crisp acidity with traces of grassiness and flinty mineral characters.

**Son Of A Bull (Pipers River, TAS)**

**\$37**

Lifted aromas of fresh apricot and pear with intense flavours of mandarins, papaya and quince leads to a mouth watering structure of lime zest and almonds.

**Madfish (Margaret River, TAS)**

**\$36,10**

The flavours of citrus, apples and pear with the aroma of citrus blossom and skin pear.

### **RLB Moscato (Rutherglen, VIC)**

**\$35,10**

A vibrant, grape-forward wine with a lively citrus acidity that elegantly balances its sweetness. It finishes with a delightful spritz tingle, invigorating the palate.

### **Franca's (SA)**

**\$40**

Crisp and balanced with a light to medium body. Crunchy acidity harmonises with subtle sweetness, culminating in a refreshingly dry finish.

### **Monterra (Adelaide Hills, SA)**

**\$35,10**

A fresh lime infused fruit, mouth watering acidity and a cleansing purity 10 with the notes of passion fruit, nashi pear and nettles that is dry to the palate.

### **Cazadora (Pipers River, TAS)**

**\$50**

Pale green straw in appearance, this Riesling exhibits green apple, citrus and citrus blossom. A classic dry wine with mineral residue sugar and high acidity.

### **Curator Wines "Hamlets"**

**\$45**

Beautifully ripe and inviting fragrance of blackberry, mulberry, vanilla and cake spices followed by a wonderfully weighted palate that's plump.

### **Gipsie Jack (Langhorne Creek, SA)**

**\$35,10**

A deep red/purple in colour with red fruits, pepper and spices coming to the fore with some dense blackcurrant and blackberry.

## **Gipsie Jack (Langhorne Creek, SA)**

**\$34,10**

A floral aroma with the background of pear and apple fruits with a hint of spices makes this wine ideal for spicy Indian food.

## **Vinaceous Sirenya**

**\$45**

Well rounded flavours of pear and red apple have a slippery feel with notions of citrus and subtle infusions of musk also present. Finishes dry with crisp acidity and a touch of minerality to the aftertaste.

## **Vandenberg (SA)**

**\$35,10**

This medium-bodied wine offers a full-flavoured experience, balancing freshness with a crisp finish. Its lively profile delights with a harmonious blend of vibrant fruit notes and a refreshingly elegant structure.

## **Morin Classique (France)**

**\$45**

Light and fresh with a zippy feel, delicate pear and citrus flavours lie over crunchy green apple and stony mineral characters. Finishes dry with crisp acidity and a medium length aftertaste.

## **The Nook (King Valley, VIC)**

**\$35,10**

A vivacious wine with a fresh palate, featuring delicate notes of red fruits and subtle spices, elegantly concluding with a soft, tannin-rich finish.

## **Buller "The Nook" (King Valley, VIC)**

**\$35,10**

A fruit driven palate with stone fruit and citrus blossom with minerally finish and subtle oak lingering.

## **Santolin Gladysdale Vineyard (Yarra Valley, VIC)**

**\$60**

Complex but subtle aromas of toast, yeast and white stone fruit with the palate of white peach, grapefruit and well-integrated oak.

**Morin Chablis (France)**

**\$75**

A dry wine with fresh acidity and palate of pear and lime flavours overlay slatey mineral and subtle smoky gunflint characters.

**Chalk Hill Moscato (McLaren Vale, SA)**

**\$34,10**

Intense sultana grape, musk and orange blossom scents and zingy grape juice flavours are delivered with a natural fruit sweetness over infusions of orange blossom and tropical fruits.

**Chalk Hill Fiano (McLaren Vale, SA)**

**\$42**

Aromas of pear and lime with a palate of green pear, lime and green apple fruits with subtle wet stone and infusions of fresh herbs infiltrating the back half

**Eldredge Rose "Kitty"**

**\$45**

A little peachy and has plenty of cherry, berry and plum action. There's something jubey about it like the Irish Moss cough lollies and it has plenty of flora and a hint of meat.

**Morin (France)**

**\$35,10**

Aromas of lightly spiced peaches, cherries and hints of musk with a palate of peaches and cherries over wet stone and dash of spice.

**Colab & Bloom (Fleurieu Peninsula, SA)**

**\$47**

The fruit-filled palate leads to a dry, elegant finish with flavours and aromas of redcurrants, strawberries, spices and Turkish Delight.

### **Son Of A Bull (Pipers River, TAS)**

**\$37,10**

A bright red/purple in colour full of plum, cherry and spice with a distinct sweet/sour palate.

### **Bromley (Geelong, VIC)**

**\$60**

A lively, refreshing and rich combination of cherry, blood plum, grapefruit with a hint of fennel seeds.

### **Santolin Gruyere (Yarra Valley, VIC)**

**\$75**

Light and supple, the dried herb laced cherry and wild strawberry fruits provide the wine with a savoury edge.

### **Gipsie Jack (Langhorne Creek, SA)**

**\$33,10**

A deep red/purple in colour with red fruits, pepper and spices coming to the fore with some dense blackcurrant and blackberry.

### **Curator Wines "Paris" (SA)**

**\$46**

Beautifully ripe and inviting fragrance of blackberry, mulberry, vanilla and cake spices followed by a wonderfully weighted palate that's plump

### **Buller Balladeer (Rutherglen, VIC)**

**\$55**

Rich with an opulent chewy mouthfeel the palate is swamped with juicy black cherry and liquorice flavours underpinned by vanillin cedar, subtle hints of dark chocolate and spice. Ripe firmly built tannins.

## **Chalk Hill Luna (McLaren Vale, SA)**

**\$43**

A vibrant Cabernet with lovely cassis/blackcurrant fruit with a hint of crushed leaf character with dark chocolates notes on the finish.

## **Johns Blend Cab (Langhome Creek, SA)**

**\$80**

Smooth ripe blackcurrant fruits mark the palate upon entry with liquorice, vanillin oak, earthy leather and spice characters prominent on the back half. Polished tannin structure with vanillin oak and earthy leather characters lingering on the medium length aftertaste.

## **Madfish Cabernet Merlot (WA)**

**\$35,10**

Sweet and savoury blend of blue and black berries with bay leaves, rosemary and sweet olive flavours with upfront dusty plums evolving into black berries, cassis and mocha notes.

## **Vinaceous “red right hand” Shi, Gren, Temp (WA)**

**\$40**

A complex bouquet of mic ripe berry fruits and savoury aromas with a rich and fruit sweet palate.

## **Colab & Bloom Montepulciano (SA)**

**\$45**

Juicy ripe dark cherry and liquorice fruits prevail over inky earth, incense and spicy herb elements. Fleshy mouthfeel with bright acidity, slightly chewy tannins and a savoury mid length aftertaste.

## **Santolin Rose (Yarra Valley, VIC)**

**\$45**

Spicy strawberry fruits intermix with peach and a dash of musk over a stony backdrop to create a textured mouthfeel finishing dry with brisk acidity.

## **Pinga Tempranillo (VIC)**

**\$60**

A combination of rich dark berry fruit and chocolate overtone of shiraz that compliments the ripe cherry and plum flavours of the Tempranillo.

## **Lake Cooper (Heathcote, VIC)**

**\$35,10**

This full bodied red wine has a beautiful and rich palate, with silky tannins, restrained oak nuances and a long finish.

## **Cosa Nostra Vermentino (VIC)**

**\$45**

Light yellow hue with intense spicy aromas which include nutty barrel-ferment nuances with juicy and gently tropical in the mouth.