

NEPALESE & INDO-CHINESE MENU

Chana Chatpate *Entree* **\$10.90**

Nepalese sour, hot & spicy street food prepared with mixture of peas, onion, Tomato puffed rice, lime, potatoes, noodles and served in a paper cone

Pani Puri (10 pcs) **\$12.90**

It's a crispy, hollow, fried dough balls (puri) stuffed with a combination of finely diced potato, onion, peas and chickpea together with spicy tangy water easily fills one's mouth.

Chicken Sausage (2) **\$7.00**

Deep fried sausage with spicy pickle which is very popular street food in Nepal

Crispy Chicken WINGS 5 Pieces **\$9.90**

Chicken wings marinated in chefs' special spices, batter coated and deep fried, served with tomato and Sesame seeds dip

Chicken 65 (Medium | Hot) **\$14.90**

Succulent chicken breast lightly sautéed with coconut, mustard seed and finished with fresh herb

Aloo Sadeko (Mild | Medium | Hot) **\$10.90**

Crispy potato cubes marinated in fresh ginger, garlic, onion, tomato & green Nepalese spices

Buff Chilli (Medium | Hot) **\$15.90**

Pan fried buff on rich tomato chilli sauce with onion and capsicum and secret Nepalese spices

Newari Khaja set (Mild | Medium | Hot) **\$24.90**

Traditional combinatorial Khaja set of chicken or Buff or Goat choyla, Fried chicken Giblets, Aloo sadeko mula ko Achar, Bhatmas sadeko, masala fried cheura, Salad and prawn crackers

Choose: Chicken, Buff, Goat

SADEKO

(Tenderly char-grilled meat marinated in fresh ginger, garlic, onion, tomato & green Nepalese spices)

Choose Spice Level **MILD | MEDIUM | HOT**

Chicken **\$16.90**

Goat **\$16.90**

Buff **\$16.90**

JHANEKO SEKUWA (DINE IN ONLY)

(Tenderly char-grilled meat Tossed with onion, capsicum and served in smoky sizzler plate)

Choose Spice Level **MILD | MEDIUM | HOT**

Chicken **\$18.90**

Goat **\$18.90**

Buff **\$18.90**

MO:MO (NEPALESE STYLE DUMPLINGS)

All Dumpling Servplings In A 10 Pcs

Choose: Veg & Paneer or Chicken & Buff

Steamed MO:MO **\$14.90 / 15.90 / 16.90**

Nepalese style dumplings wrapped in flour dough and steamed, served with tomato & sesame seeds dip

Plain Fried MO:MO **\$14.90 / 15.90 / 17.90**

Nepalese style dumplings wrapped in flour dough and fried, served with tomato & sesame seeds dip

Chilli (C) MO:MO **\$17.90 / 18.90 / 19.90**

Nepalese style dumplings wrapped in flour dough pan tossed with Chilli

Fried only **Choose spice level: | Medium | Hot**

Sadeko MO:MO (Salad Dumplings) **\$17.90 / 18.90 / 19.90**

Steamed dumplings marinated w/lemon juice, fresh onion, tomatoes and Himalayan spices.

Choose spice level: | Medium | Hot

Jhol MO:MO (Sesame & tomato gravy) **\$16.90 / 17.90 / 19.90**

Steamed Dumpling mixed with spicy sesame seeds and soya bean gravy

Choose spice level: | Medium | Hot

Jumbo MO:MO Share Platter **\$32.90 / 35.90 / 37.90**

Served with 4pcs of each C- mo:mo, jhol mo:mo, Fried mo:mo, Steamed mo:mo and Sadeko mo:mo

CHOW MEIN (NEPALESE STYLE STIR FRIED NOODLE)

(Stir-fried noodles with Onion, carrot, bell pepper cooked in homemade tangy tomato and soya sauce, garnished with fresh cilantro and green onions with Choice of)

Choose spice level: Mild | Medium | Hot

Veg & Paneer Chowmein **\$15.90**

Egg Chowmein **\$16.90**

Chicken Chowmein **\$17.90**

Buff Chowmein **\$19.90**

Mixed Chow Mein (Chicken+Buff+Egg) **\$19.90**

Prawn Chow Mein **\$19.90**

NEPALESE & INDO - CHINESE MAINS

Gobi Manchurian (Mild | Medium | Hot) **\$19.90**

Deep fried cauliflower seasoned with coriander, celery and sautéed ginger and garlic and chilly soy sauce

Paneer Chilli Garlic (Medium | Hot) **\$19.90**

Home-made paneer cooked with garlic, onion capsicum and chilly soy sauce

Veg Manchurian (Mild | Medium | Hot) **\$19.90**

Mixed Vegetable balls seasoned with coriander, celery and sautéed ginger and garlic and soy sauce

Chilli Chicken (Medium | Hot) **\$22.90**

Mouth-watering boneless chicken mixed with red chili, onion, capsicum, and soy sauce

Chicken Manchurian (Mild | Medium | Hot) **\$22.90**

Mouth-watering boneless chicken seasoned with coriander, celery and sautéed ginger and garlic and chilly soy sauce

Fish Curry (Mild | Medium | Hot) **\$23.90**

Boneless Barramundi fish filet cooked in Nepalese spice and herbs

NEPALESE & INDO- CHINESE RICE DISHES

Choose Spice Level **MILD | MEDIUM | HOT**

Chicken & Egg Fried Rice **\$16.90**

Buff Fried Rice **\$17.90**

Veg & Paneer Fried Rice **\$15.90**

Egg Fried Rice **\$16.90**

DESERTS

Mango Kulfi **\$6.50**

Homemade Mango Ice Cream

Gulab Jamun (4pcs) **\$6.50**

Deep Fried Dumplings in Sugar Syrup

DRINKS

Coke/ Fanta/ Diet Coke/ Coke Zero/ Sprite **\$3.50**

Plain Sweet Lassi **\$5.00**

Mango Lassi **\$6.00**

Strawberry Lassi **\$6.00**



Special Banquet Deal

Couples Pack (2 people) **Save up to \$14.90** **\$57.90**

- 1 x Veg Pakora (4 pcs)
- Mains
- 2 x Any Main Meals (Except Signature and Seafood Section)
- 2 x Basmati Steamed Rice
- 1 x Plain or Garlic Naan
- 1 x Raita.
- Dessert
- 1 x Gulab Jamun (Milk dumpling) with yoghurt or or mango kulfi

Family Pack (4 People) **Save up to \$19.90** **\$135.90**

- 2 x Veg Pakora
- 2 x chicken Tikka
- Mains
- 4 x Curries of your choice (Except Signature and Seafood Section),
- 4 x Basmati Steamed Rice,
- 2 x Plain or Garlic Naan,
- 1 x Raita
- 1 x Papad
- Desert.
- 1 x Gulab Jamun (Milk dumpling) with yoghurt or or mango kulfi



MENU



INDIAN MENU

Entree

VEGETARIAN

Pea & Potato Samosa (2pcs)

Served with date & tamarind chutney

\$8.90

Veg Pakora (V/GF) (6 pcs)

It is a delightful vegan vegetable pakoras, fried to crispy golden-brown perfection and served with date and tamarind sauce

\$8.90

NON-VEGETARIAN

Chicken 65 MILD | MEDIUM | HOT

\$14.90

Delicious juicy deep fried spicy piece of chicken meat bursting with flavour of mustard, chilly, curry leaves and coconut.

Chicken Tikka (GF) (6 pcs)

\$14.90

Tender chicken pieces flavoured with yoghurt and spices, cooked in a traditional clay tandoor oven. (GF)

Amritsar Tandoori Chicken (GF)

Half \$14.90

Full \$21.90

Skewered chicken marinated in traditional yoghurt, spices and grilled in tandoori oven.

INDUS SPECIAL ENTREE COMBO

Indus Mix Platter for Four (x4 pcs each) \$24.90

Our platter contains

-Veg Pakora

-Vegetable Samosa

-Chicken Tikka

Mains

All Curries are served with Complimentary Rice.

Please allow minimum 25 minutes as all dishes are cooked fresh to order.

All curries are Gluten free & some curries are Dairy free as marked = DF & Vegan as mark

Indus Designer Curries

Chicken

Step 1: Select one of the following:

\$22.90

Lamb

\$23.90

Beef

\$22.90

Mixed Veg

\$20.90

Step 2: Choose your sauce from any of the following:

Choose Spice Level

MILD | MEDIUM | HOT

Karahi (DF): Rustic and flavoursome spicy & home style Gravy Made with Karahi spices, fresh ginger, onion, Capsicum, and tomatoes.

Rogan Josh (DF): A popular North Indian dish cooked with fried onions, ground spices, tomato & herbs.

Saag (Spinach): Smooth spinach curry scented with nutmeg, cumin & fresh herbs.

Korma: Creamy yellow sweet, mild onion & almond and Cashew sauce.

Vindaloo (DF): Hot & spicy sauce made with red chillies, cumin, tomato, onion & vinegar.

Madras (DF): A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes, & coconut with fresh herbs and spices

Indus Chefs Special

\$23.90

Choose Spice Level

MILD | MEDIUM | HOT

Butter Chicken (GLOBAL INDIAN FAVOURITE): Diced Chicken Breast cooked in creamy, tomato, ginger & almond and Cashew sauce.

Chicken Tikka Masala (GLOBAL INDIAN FAVOURITE): Chicken Breast cooked in tomato, ginger & creamy sauce with diced onion, capsicum & herbs.

Aloo Gosht (Classic Lamb & Potato Curry): It is a beloved classic a hearty curry that combines tender piece of lamb with soft, succulent potatoes, all bathed in rich and fragrant sauce.

Goat Curry with Bones (DF): Goat meat marinated in herbs & spices-flavoured with black pepper & shallow fried.

Seafood Lovers

\$24.90

Choose Spice Level

MILD | MEDIUM | HOT

Barra Fish/ Prawn Goan (DF): A fish/Prawn curry, delicacy of Southern India, prepared with tomato, onion, fresh herbs and spices, coconut, and curry leaves.

Barra Fish/ Tiger Prawn Vindaloo (DF): Hot & spicy sauce made with red chillies, cumin, vinegar & tomato.

Indus Signature Curries

\$24.90

Choose Spice Level

MILD | MEDIUM | HOT

Eggplant Pasanda (VEGETARIAN): Halved eggplant filled with potato, paneer, fennel and cooked in a creamy cashew nut sauce.

Lamb Cashew: A delicious thick, nutty lamb curry cooked with cashew nut, black pepper, and secret spices.

Tiger Prawn Balti (DF): Prawn cooked with a delicious blend of Balti spices, tomatoes, chillies, garlic, onions, and capsicum.

Chicken Curry with Bone (DF): Chicken marinated in Nepalese herbs & spices-flavoured with timur (Sichuan Pepper), fenugreek seeds & shallow fried.

Vegetable / Vegan Curry

\$19.90

Please advise staff when ordering vegan option

Choose Spice Level

MILD | MEDIUM | HOT

Paneer Butter Masala: Cottage cheese cubes in a rich tomato, almond & creamy ginger sauce.

Palak Paneer: Cottage cheese cubes in a spinach & aromatic spices curry.

Paneer Kadhai: Cottage cheese cooked with in a rich onion & tomato sauce.

Bombay Aloo (Vegan): Potato cubes & peas pan-fried with ginger, garlic & spices with a tomato onion sauce.

Mix-Veg Curry (Vegan): Our special curry seasoned with cauliflower, carrot, potato, garden peas and beans.

Chickpeas & Spinach Salan (Vegan): Chickpeas tempered with mustard seeds, garlic, onion, curry leaves & cooked in a coconut cream and spinach sauce.

Chana Masala (Chole) (Vegan): It is a mixture of chickpeas, garam masala, and, typically, onion, tomatoes, coriander, garlic, ginger, and chiles sauce.

Muttar Paneer: Home-made cottage cheese cooked with green peas and tomato and onion-based sauce spiced with garam masala.

Favourite Lentils

\$19.90

Choose Spice Level

MILD | MEDIUM | HOT

Tadka Dahl (Vegan): Traditional tempered dahl with garlic, chillies, onions, tomatoes, curry leaves & mustard seeds.

Black lentil and Kidney Beans (Vegan): Black lentil and Kidney Beans prepared in a special pot served with tempered fresh ginger, garlic, tomato and coriander.

Dahl Makhni: Dahl cooked in a rich tomato, almond & creamy ginger sauce.

Hyderabadi Dum Biryani

\$23.90

Choose: Chicken | Lamb | Goat

Choose Please allow a minimum of 20 minutes from the time of order. A traditional rice & meat dish garnished with fried onions & served with raita.

RICE DISHES

Steam Rice

\$3.00

Saffron Rice

\$5.00

Coconut Rice

\$5.00

Chicken & Egg Fried Rice

\$16.90

Veg & Panner Fried Rice

\$15.90

ACCOMPANIMENTS

Cucumber & Yoghurt Raita

\$4.00

Mango Chutney

\$3.00

Pappadums (4)

\$3.00

Green Salads

\$6.90

NAAN BREADS

Roti (Whole meal tandoori bread)

\$4.00

Plain Naan

\$4.50

Garlic Naan

\$5.90

Potato Naan

\$5.90

Tasty Cheese Naan

\$6.90

Peshwari Naan (dry fruits & nuts)

\$6.90

Spinach & Cheese Naan

\$6.50

Chicken & Cheese Naan

\$6.50

Chilli, Cheese and Capsicum (CCC)

\$6.50

