

Vegan Dine In Menu

Entree

Vegetable Pakoras | \$15

Portions of cauliflower, potatoes, eggplant, onion rings and capsicum dipped in lentil flour and deep fried.

6 pieces per serve.

Vegetable Samosas | \$15

Potatoes and peas mildly spiced encased in a home made pastry and deep fried. 2 pieces per serve. (G)

Bhajia | \$15

Shredded spinach, garlic, onion and ground lentils shaped into patties then deep fried.

3 pieces per serve.

Bhara | \$15

Ground pea lentils mixed with diced onion, garlic and fresh coriander leaves shaped into patties, then deep fried.

3 pieces per serve.

Roti Parcels* | \$10.5

Pumpkin/coconut or potato/pea filling wrapped inside a pan fried roti bread. (G)

Dhal Soup | \$15

Yellow split peas cooked with tomatoes, onions and fresh corriander. Served with roti bread*. (G)

* can be made vegan upon request

(G) Contains Gluten

Mains

Vegetable Bombay | \$26

Potatoes, beans, carrots, peas and cauliflower, cooked in coconut milk.

Potatoe Saag | \$26

Potatoes and spinach cooked in mild spices and coconut milk.

Potatoes & Peas | \$26

Potatoes, pea, onion, tomato and fresh coriander cooked in a touch of spices.

Dhal | \$24

Yellow split peas cooked with fresh tomato, onion and coriander leaves.

Curried Bean & Tomato | \$26

Sliced beans, tomato and onions, cooked slowly at a low temperature with a hint of spices.

Pumpkin & Coconut | \$26

Finely chopped pumpkin cooked with a dash of spices and shredded coconut.

Side Dishes

Banana & Coconut | \$6.5

Side dish to sweeten your curry.

Tomato & Onion | \$6.5

A side to contrast flavour and texture.

Roti or Garlic Paratha* | \$3 / \$3.30

Wholemeal pan fried bread/with garlic.

(G). Vegan upon request.

Pappadums | \$3.5

Deep fried crispy bread. 4 pieces per

serve

Dhal (Side) | \$12

Yellow split peas as a side serve.

Mango Chutney/Lime Pickle | \$4

Rice | \$3.5 per person (unlimited)

Dessert

Mango Ice Cream (Sorbet) (G/F) | \$12

* can be made vegan

(G) Contains Gluten

Curries should be ordered either Mild, Medium or Hot.

Mild (no chilli) | for novice curry eaters - Medium | for regular curry eaters - Hot | for seasoned curry eaters.