



Gurkhas Brasserie

1. **Soup Today:** Vegetable Noodles **6.5**

SURUWAT- To Start

2. **Masala Roti 3.5**

Crispy Potato Stuffed Roti W Raita-Yoghurt Sauce

3. **Pakauda 6**

Potato fritters served with tomato chutney

4. **Chips Potato 4.5**

Oriental flavor string of chips W Chilli mayo

ENTRÉE

5. **Roti Chana 4.9**

Curried Chick Pea & Potato serve w Roti Bread, salad on side

6. **Singada 6.9**

Curry puff- potato filling drizzled W plum & tamarind sauce

7. **Gurkha Special 7.9**

An interesting mix of texture suited to any palate, flower cup Pappadam, fried lentils, spiced potatoes, tamarind, yogurt top

8. **MoMo (Meat or Veg. or mixed - 4 pcs) 7.9**

Ginger lamb dumplings bamboo steamed subtle, taste and texture served with sesame hinted tomato chutney

9. **Poleko Kukhra 7.9**

Bite size chicken cubes off the grill, Chilli mayo, And fresh salad

10. **Jhinge Lasun 9.9**

Garlic flavor Curry prawns with Roti and garnish salad

11. **Chhoila 7.9**

Thin slice fillet of beef sautéed with caramelized onion, cumin, ginger, soy de-glazed

12. **Bhutwa ma Chuirā 7.5**

Wok tossed chicken liver, cumin, and cilantro, spring onions garnished with crispy rice and coriander leaves

13. **Mixed Entrée Platter 14.5**

Introducing new dish @ Gurkhas a mixture of varieties of different items from the menu

Corkage \$ 2 per head

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14. BBQ Mushroom 7.9

Char grill Mushrooms ginger garlic Soya flavor

15. BBQ Scallops 10.5

Char grill Scallops with Capsicum, Onion Soya touch

16. Springy (4Pcs) 6.5

Vegetarian Spring, homemade W Plum sauce

17. Calamari 7.9

Our Chef's Creation: Stir Fry Oriental

MAIN COURSE - Vegetarian Bazaar

18. Mixed vegetable Curry 10.5

Seasonal Mixed Veg and potato, dried fenugreek, curry sauce

19. Vegetable Chow 10.5

Stir-fry noodles with mixed veg. Seasoned with soy and a touch of spice

20. BBQ Tofu 11.5

Double Stick char grilled serve on the bed of Saffron Rice + Asian greens touch of aromatic curry sauce

21. Pharsi KO 12.5

Butternut pumpkin sautéed in veg. Oil, ginger garlic & fresh Coriander

22. Chiple Bhendi 13.5

Okra sautéed in onions, garlic, ginger, in thick curry

23. Chyau Tareko 12.9

Wok flashed mushroom with ginger, soy, sweet Chilli and Coriander

24. Aloo Kopi 9.9

Cauliflower and potatoes cooked in Nepalese house-wife style

25. Aloo Rayo 10.9

Nepali Spinach & potatoes sauté in garlic, dry Chillies

26. Eggplant 11.9

Eggplant and potato sautéed in curry

27. Dal Jhaneko Small 6 Large 10.9

Spiced Red Lintels

28. Dal Bhat Veg 16.5

Gurkha Veg. Platter; spinach, potatoes & green peas, lentil and a choice of rice or Roti

29. Matar Paneer 11.5

*Cottage Cheese & Green Peas glazed in Curry Sauce.
Peas glazed in Curry Sauce*

[Corkage \\$ 2 per head](#)

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MEAT BAZAAR

30. Chicken Masala 14.9

Stir fry boneless chicken with mixed veg seasoned with fresh herbs and spices.

31. Kukhra KO Masu 13.9

Traditional chicken curry, typical Nepali style

32. Kukhra ma Krim 14.9

Boneless chicken curry, rich in flavor with a dash of cream

33. Sag Masu 11.75

*Curry Chicken or Beef **W** Mixed Vegetables*

34. Khasiko Masu 16.9

Specialty of the house, traditional diced goat meat, garnished with fresh coriander, typical Nepali style

35. Goruko Masu 16.5

Tender slices of beef cooked in rich curry with fresh coriander

36. Chicken Chilli 15.9

Batter fried tender chicken fillets sautéed with dice capsicum, Onion, seasoned with soy sauces chillies

37. Chilli Beef 15.9

Slice tender Beef sautéed with diced capsicum, onion, Seasoned with soy sauce and chillies

38. Kachila Curry 11.5

Spicy Meat Ball Curry cooked with aromatic herbs and spices

39. Chow - Chow (chicken or beef) 14.5

Wok Tossed noodles with mixed veg and your choice of Meat

40. Ginger Chicken Mushroom 15.5

Off the wok ginger flavor chicken with mushrooms & spices

41. Dal Bhat Masu 16.9

Nepali Style Platter; lentil, spinach, rice or Roti, meat curry of your choice (Chicken, Goat or Beef)

42. Chicken Jhyap 15.5

*Sautéed Grilled pieces of Chicken Sesame Seeds, Soya, almonds serve **w** jasmine rice & Asian greens*

SEAFOOD

43. Machha Tareko 12.5

Batter fried fillet or fish, glazed in curry sauce

44. Jhinge Tarkari 18.9

*Fresh green prawns smothered in rich curry **W** mix Veg,*

45. Calamari 15.5

*Stir Fry, sautéed with a touch of ginger garlic, a very popular dish **@** Gurkhas*

46. Chow Seafood 13.9

*Wok tossed noodles **w** mixed seafood and Nepalese spices*

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47. Gangata 17.9

Whole crab served oriental style in a curry based sauce

48. Scallop Curry 19.5

Fresh Scallops cooked in Nepalese herbs and spices

49. Chilli Prawns 19.5

Irresistibly spicy fresh green prawns with capsicum and onions, touch of Soya Serve **W** rice & Salad

50. Seafood Pot 22.5

Combination Seafood hot pot, curry bowl

From Charcoal Grill

51. Sekuwa 14.5

Marinated leg and breast char grilled chicken served with fresh salad and rice in a sizzling plate, sensational

52. Lamb Cutlet 26

Succulent Grilled lamb cutlets Char grilled served with fragrant rice and yogurt salad

53. Eye Fillet 27

Marinated eye fillet Char grill accompanied **W** rice and green salad served in a sizzling plate

Side Dishes

(Side Dishes can be ordered only to accompany the main Courses)

54. Raita 5.5

Chopped tomato, cucumber, onions and apples in homemade yogurt

55. Baigun ra Aloo 5.9

Sliced egg-plant and potatoes, stir in light curry sauce.

56. Aloo Rayo 5.9

Stir fried potato and Nepalese spinach

57. Chana ra Aloo 5.9

Potato and chickpeas in mild curry sauce

58. Dal ma Rayo 6.9

Lentils with stir fried Nepalese spinach
(Side dishes are served with main course only)

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Salads

59. Hariyo Saagpat 7.9

Asian fresh Greens tossed with Nepalese dressing

60. Masuko Salad 9.9

Char Grilled Julienne of Beef on the bed of Salad mix topped with oriental dressing

61. Charako Salad 9.9

Char Grilled Julienne of chicken on the bed of Salad mix topped with oriental dressing

RICE AND ROTI

62. Masala Roti 5.9

2 pcs Flaky bread stuffed with spiced mashed potato

63. Keema Roti 6.5

2 pcs Flaky bread, minced meat stuffed in oriental flavor

64. Gurkha Roti Baber 4.5

2 pcs Nepalese flaky bread, plain

65. Garlic Roti 5.5

2 Pcs Flaky bread, garlic flavored

66. Steamed Rice 3

67. Coconut Rice 3

68. Chamre - Saffron rice, nuts and dry shallots 6

69. Bhuteko Bhat 8.9

Fried rice with chicken, mixed veg.

Desserts

70. Khir 5.9

Homemade rice pudding, simple and creamy

71. Rato Mohan 4.9

Fried cottage cheese balls soaked in sugar syrup, sprinkled with coconut, warmly served

72. Nepalese Delight 7.9

Ice cream, made of condensed milk, pistachio nuts and flavored with mango

73. Crepes 7.9

Your choice of Brandy, Strawberry & Lemon

74. Caramel Custard 7.5

Homemade cream caramel w Cream on the side

75. Profiteroles 7.9

Custard filled, chocolate toppings w Cream on the side

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TEA / COFFEE

Organic Tea from Nepal 2.8

Tea, Herbal Tea 2.8

Chamomiles, Earl gray, Peppermint, Lemon, Green Tea

Coffee 2.8

Flat white, Cappuccino, Cafe Latte, Short black, long black, Maciata

Chai Latte, Iced Tea, Iced Coffee 3.9

Hot Chocolate 3.9 Nepalese Tea 3.9



Children's menu

After a very high demand we have created a Children's menu and believe it will help you, we need your feedback, please feel free to speak.

Pan Fried MoMo (3 pcs) 5

Ginger lamb dumplings bamboo steamed subtle, taste and



Chick a Wing (3pcs) 5.5

Marinated chicken wings deep fried serve w tomato sauce

Chicken & Chips 6.5

Fried Chicken w chips and Chilli mayo

Calamari & Chips 6.5

Batter Fried Calamari oriental and chips

Curry & Roti 6.9

Creamed chicken curry w a piece of Roti

Corkage \$ 2 per head

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Gurkhas Brasserie

Banquet Menu

(Minimum of Two
Persons)

Simple Feast

\$21.50 per head

Entree

Gurkha's Special

Main Courses

Coconut Rice
Chilli Chicken
Goat Curry
Potato & Chick Peas
Nepalese Salad

Sweets

Rato Mohan
Cottage cheese dumplings

or

Kheer
Nepalese rice pudding

Tea or Coffee

Vegetable Treat

\$27.00 per head

Entree

Vegetable Momos
(Nepalese dumpling)

or

Gurkha's Special

Main Courses

Coconut Rice
Aloo Rayo
Butternut Pumpkins
Potato & Chick Peas
Nepalese Salad
Dal

Sweets

Choice of one item
from the menu

Tea or Coffee

Tenzing Special

\$33 per head

Entree

Momos
(Nepalese dumpling)

or

Gurkha's Special

Main Courses

Coconut Rice
Roti Bread
Chilli Chicken
Goat Curry
Fish Curry
Potato & Chick Peas
Nepalese Salad

Sweets

Rato Mohan
(Cottage cheese dumplings)

or

Kheer (Nepalese rice
pudding)

or

Nepalese Delight
(Homemade pistachio mango flavored
ice-cream)

Tea or Coffee

Top of the Range

\$38 per head

Soup

Soup of the day

Entree

Momos
(Nepalese dumpling)

or

Garlic Prawns with Roti Bread

Main Courses

Coconut Rice
Roti Bread
Ginger Chicken
Goat or Beef Curry
Aloo Rayo
Potato & Chick Peas
Nepalese Salad

Sweets

Your choice of one item
from the menu

*Tea, Coffee,
Cappuccino or
Hot Chocolate*

Corkage \$2 per head

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