



Gurkhas Brasserie

** is Vegan & Glutton Free Items

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

SURUWAT- To Start

2. **Masala Roti** **3.5**
Crispy Potato Stuffed Roti w/ Raita-Yoghurt Sauce

3. **Chicken Chilli** w/ Asian greens **13.9**
A good friend to accompany your drinks, can share

4. **Chips Potato** **4.5**
Oriental flavor string of chips w/ Chilli mayo

ENTRÉE

5. **Roti Chana:** **4.5**
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 Chuir** ** **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



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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) 5.5**
Vegetarian Spring, homemade ~~W~~ Plum sauce
- 17. Calamari 7.9**
Our Chef's Creation: Stir Fry Oriental

MAIN COURSE - Vegetarian Bazaar

- 17. Mixed vegetable Curry** 10.5**
Seasonal Mixed Veg and potato, dried fenugreek, curry sauce
- 18. Vegetable Chow 10.5**
Stir-fry noodles with mixed veg. Seasoned with soy and a touch of spice
- 19. BBQ Tofu** 9.5**
*Double Stick char grilled serve on the bed of Saffron
Rice + Asian greens touch of aromatic curry sauce*
- 20. Pharsi KO** 12.5**
Butternut pumpkin sautéed in veg. Oil, ginger garlic & fresh coriander
- 21. Chiple Bhendi** 12.5**
Okra sautéed in onions, garlic, ginger, in thick curry
- 22. Chyau Tareko** 11.9**
Wok flashed mushroom with ginger, soy, sweet Chilli and coriander
- 23. Aloo Rayo ** 9.9**
Nepali Spinach & potatoes sauté in garlic, dry Chillies
- 24. Eggplant ** 11.9**
Eggplant and potato sautéed in curry
- 25. Dal Jhaneko** Small 6 Large 10.9**
Spiced Red Lintels
- 26. Dal Bhat Veg* 15.5**
Gurkha Veg. Platter; spinach, potatoes & green peas, lentil and a choice of rice or Roti
- 27. Matar Paneer 10.5**
Cottage Cheese & Green Peas glazed in Curry Sauce.

Corkage \$ 2 per head

Setting New Standard in Nepalese Culinary Cuisine



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MEAT BAZAAR

- 28. Chicken Masala*** **14.9**
Stir fry boneless chicken with mixed veg seasoned with fresh herbs and spices.
- 29. Kukhra KO Masu** **10.5***
Traditional chicken curry, typical Nepali style
- 30. Kukhra ma Krim** **14.5**
Boneless chicken curry, rich in flavor with a dash of cream
- 31. Sag Masu*** **9.75**
Curry Chicken or Beef WMixed Vegetables
- 32. Khasiko Masu*** **16.9**
Specialty of the house, traditional diced goat meat, garnished with fresh coriander, typical Nepali style
- 33. Goruko Masu*** **16.5**
Tender slices of beef cooked in rich curry with fresh coriander
- 34. Kachila Curry** **8.5**
Spicy Meat Ball Curry cooked with aromatic herbs and spices
- 35. Chow - Chow (chicken or beef)** **14.5**
Wok Tossed noodles with mixed veg and your choice of meat
- 36. Ginger Chicken Mushroom*** **15.5**
Off the wok ginger flavor chicken with mushrooms & spices
- 37. Dal Bhat Masu*** **16.9**
Nepali Style Platter; lentil, spinach, rice or Roti, meat curry of your choice (Chicken, Goat or Beef)
- 38. Chicken Jhyap*** **15.5**
Sautéed Grilled pieces of Chicken Sesame Seeds, Soya, almonds serve W jasmine rice & Asian greens

SEAFOOD

- 39. Jhinge Tarkari** **12.9**
Fresh green prawns smothered in rich curry Wmix Veg,
- 40. Calamari** **11.5**
Stir Fry, sautéed with a touch of ginger garlic, a very popular dish @Gurkhas
- 41. Chow Seafood:** **12.9**
Wok tossed noodles Wmixed seafood and Nepalese spices

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42. Gangata 17.9

Whole crab served oriental style in a curry based sauce

43. Scallop Curry 19.5

Fresh Scallops cooked in Nepalese herbs and spices

44. Chilli Prawns* 19.5

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

45. Seafood Pot 22.5

Combination Seafood hot pot, curry bowl

From Charcoal Grill

46. Sekuwa 14.5

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

47. Lamb Cutlet* 23

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

48. Eye Fillet* 26

Marinated eye fillet Char grill accompanied ~~v~~rice and green salad served in a sizzling plate

Side Dishes

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

49. Raita 5.5

Chopped tomato, cucumber, onions and apples in homemade yogurt

50. Baigun ra Aloo** 5.9

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

51. Aloo Rayo** 5.9

Stir fried potato and Nepalese spinach

52. Chana ra Aloo** 4.9

Potato and chickpeas in mild curry sauce

53. Dal ma Rayo** 6.9

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

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Salads

- 54. Hariyo Saagpat** 7.5**
Asian fresh Greens tossed with Nepalese dressing
- 55. Masuko Salad** 9.9**
Char Grilled Julienne of Beef on the bed of Salad mix topped with oriental dressing
- 56. Charako Salad** 9.9**
Char Grilled Julienne of chicken on the bed of Salad mix topped with oriental dressing

RICE AND ROTI

- 57. Masala Roti 5.9**
2 pcs Flaky bread stuffed with spiced mashed potato
- 58. Keema Roti 6.5**
2pcs Flaky bread, minced meat stuffed in oriental flavor
- 59. Gurkha Roti Baber 4.5**
2 pcs Nepalese flaky bread, plain
- 60. Garlic Roti 5.5**
2 Pcs Flaky bread, garlic flavored
- 61. Steamed Rice** 2.5**
- 62. Coconut Rice** 2.5**
- 63. Chamre** - Saffron rice, nuts and dry shallots 6**
- 64. Bhuteko Bhat** 8.9**
Fried rice with chicken, mixed veg.

Desserts

- 65. Khir 4.9**
Homemade rice pudding, simple and creamy
- 66. Rato Mohan 4.9**
Fried cottage cheese balls soaked in sugar syrup, sprinkled with coconut, warmly served
- 67. Nepalese Delight 7.9**
Ice cream, made of condensed milk, pistachio nuts and flavored with mango
- 68. Crepes 7.9**
Your choice of Brandy, Strawberry & Lemon
- 69. Caramel Custard 6.5**
Homemade cream caramel w Cream on the side
- 70. Profiteroles 6.9**
Custard filled, chocolate toppings w Cream on the side
- 71 Black Forest Cake 6.9**

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TEA / COFFEE

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



Chef in Action

@ Gurkhas

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 texture served with sesame hinted tomato chutney



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

\$25.00 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

\$30 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

\$35 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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