



Gurkhas Kitchen

Entree

- 1. Soup of the day 5.0**
Ask for our chef's special soup for the day
- 2. Singada (2 pcs.) 5.5**
Curry puff filled with lightly spiced mix vegetable and served with plum sauce
- 3. Pakheta (4 pcs.) 5.5**
Chicken wings marinated in Nepalese spices served on the bed of saffron rice
- 4. Gurkha's Special 6.9**
Delightful vegetarian Nepalese appetiser
- 5. Mo Mo (meat, veg or mix 4 pcs.) 6.5**
Specialty of the house. Meat or veg dumpling mixed with ginger, garlic, coriander and spring onion served with tomato or sesame chutney
- 7. Scallops Shaslick 9.5**
Fresh scallops marinated with our chef's style spices, served on the bed of oriental rice and salad on side
- 8. Pakauda (2 pcs) 5.5**
Potato fritters served with tomato chutney

Main Course: Vegetarian

- 16. Aloo Kopi 9.5**
Cauliflower & potatoes cooked in Nepalese housewife style
- 17. Tofuko Tarkari 11.9**
Tofu (bean curd) cooked with mixed vegetable seasoned with soya sauce
- 18. Vegetable Chow 9.5**
Stir fried noodles with mixed veg. Seasoned with soy sauce and touch of spices
- 20. Pharsiko 11.5**
Butternut pumpkin sauteed in veg. oil, ginger, garlic & fresh coriander
- 21. Chana Ra Aloo 9.5**
Potatoes and chick peas in thick curry sauce
- 22. Chiple Bhendi 11.5**
Ladyfinger (Okra) sauteed in onions, garlic, ginger and touch of spices
- 23. Chyau Tareko 10.9**
Saute mushrooms with ginger, garlic and herbs
- 24. Aloo Rayo 9.9**
Spicach (mustard leaves) and potato saute' with cumin seeds & dry chillies.
- 25. Egg Plant 10.9**
Stir fried sliced eggplant and potatoes
- 26. Dal Bhat 14.9**
Nepali style vegetarian platter, consists of rice or bread, lentil and vegetable curry
- 27. Dal Jhaneko small 5.0 large 8.9**
Red lentils flambe with cumin seeds & dry chilli

Entree

- 9. Poleko Kukhura 6.9**
Char grilled chicken cube marinated overnight in yoghurt curry sauce and served with salad
- 10. Jhinge Lasun 9.5**
Nepalese garlic prawns with curry flavour, served with roti bread
- 11. Chhoila 7.5**
Tender slices of beef marinated with chillies, lemon juice and spices, typical Kathmandu style
- 12. Springis 5.9**
Nepalese style spring roll, served with our home made plum sauce
- 13. Calamari 7.5**
Our chef's creation: stir fried, oriental style
- 14. BBQ Mushrooms 6.9**
Oriental style BBQ mushroom
- ★ Aloo Chana with Roti 4.9**
A piece of fresh home made bread served with potato and chick peas curry sauce

Main Course: Meatarian

- 28. Saag Masu 9.9**
Mixed vegetables with beef curry
- 29. Chicken Masala 12.9**
Stir fried, boneless pieces of chicken seasoned with Nepalese spices and mixed with vegetables
- 30. Kukhura ko Masu 11.5**
Boneless chicken curry, typical Nepali style
- 31. Kukhura ma Krim 12.5**
Boneless chicken curry cooked in Nepali style, finished with cream.
- 32. Khasiko Masu 13.9**
Diced goat meat cooked in a traditional style, garnished with fresh coriander leaves
- 33. Goruko Masu 12.9**
Curried beef slices with fresh coriander leaves
- 34. Chow Chow (chicken or beef) 11.5**
Stir-fried noodles with mixed veg. and your choice of meat (chicken or beef)
- 35. Ginger Chicken Mushroom 12.9**
Stir fried chicken with mushroom, ginger & spices
- 36. Chicken Chilli 12.9**
Batter fried tender chicken fillets sauteed with dice capsicum, onion, seasoned with soy sauce & chillies
- 37. Dal Bhat Masu 15.9**
Nepali style platter, rice or bread with your choice of meat curry
- ★ Kachila Curry 10.5**
Meat ball curry garnished with fresh coriander
- ★ Apricot Goat 14.5**
Diced goat meat cooked in apricot sauce, Nepalese style

"Setting new standards in Nepalese culinary cuisine"

Corkage \$2.00 Per Person. All Prices Include GST.



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Seafood

- 39. Scallop Curry** 15.9
Fresh Scallops with curry sauce
- 40. Macha Tareko** 11.0
Batter fried fillet of fish, glazed in curry sauce
- 41. Chow Seafood** 12.9
Nepalese Fisherman's style noodles with mixed seafood and seasonal vegetables
- 42. Jhinge Tarkari** 15.5
Fresh green prawns cooked in traditional Nepalese fisherman's style with mild curry sauce
- 43. Chilli Prawns** 15.9
Batter fried fresh green prawns wok stir fry with seasonal vegetables, touch of chilli
- 44. Gangata** 15.9
Whole crab sauteed with ginger, garlic and Nepalese herbs and glazed with curry sauce
- 45. Calamari** 13.9
Stir fried, calamari rings, oriental flavour
- ★ **Seafood Pot** 18.5
Mixed seafood pot with the lot, cooked in mild curry sauce

Gurkha Grill

- 46. Sekuwa** 14.9
Marinated leg & a breast of grilled chicken served with salad & rice
- 47. Lamb Cutlet** 16.9
Grilled lamb cutlets served with rice & salad
- ★ **Mixed Grill** 19.5
A mix of lamb cutlets, bonless chicken leg, chicken wing and beef, served on a sizzling platter with rice & salad

Bread & Rice

- 48. Masala Roti** 4.9
Flaky Bread stuffed with herbs flavour mashed potato
- 49. Steamed Rice** 2.5
- 50. Gurkha Roti -Baber** 4.5
Two pieces Nepalese flaky bread
- 51. Chamre** 6.0
Oriental style saffron rice sprinkled with nuts, fried onions, coriander

Side Dishes

- 54. Raita** 4.5
Chopped tomato, cucumber, onions and apples in homemade yogurt
- 55. Baigun ra Aloo** 4.9
Sliced egg-plant and potatoes, stir in light curry sauce
- 56. Aloo Rayo** 4.9
Stir fried potato and Nepalese spinach
- 57. Chana ra Aloo** 5.9
Potato and chickpeas in mild curry sauce
- 58. Dal ma Rayo** 5.5
Lentils with stir fried Nepalese spinach

Salad

- 59. Hariyo Saagpat** 6.5
Julienne mixed vegetables Salad tossed with Nepalese dressing
- 60. Masuko Salad** 8.9
Beef salad with onion, capsicum, cucumber and spring onion
- 61. Charako Salad** 8.9
Grilled chicken breast on the bed of mixed green leaves topped with oriental dressing

Sweet Selection

- 62. Khir** 4.9
Homemade rice pudding, simple and creamy
- 63. Rato Mohan** 4.9
Fried cottage cheese balls soaked in sugar syrup, sprinkled with coconut, warmly served
- 64. Nepalese Delight** 6.5
Ice cream, made of condensed milk, pistachio nuts and flavoured with mango
- 65. Crepes** 6.9
Your choice of brandy, strawberry & lemon

Hot Beverages

- Tea, Herbal Tea** 2.5
Chammomile, Earlgray, Peppermint, Lemon
- Coffee** 2.5
Flat white, Cappuccino, Cafe Latte, Short black, Long black, Maciata
- Hot Chocolate** 2.9
- Nepalese Tea** 3.9



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Gurkhas Kitchen

Banquet Menu

The best way to try out varieties
(Minimum of Two Persons)

Simple Feast

\$21.50 per head

Entree

Gurkha's Special

Mixture of vegetable dishes topped with yogurt sauce and plum sauce. Delicious!

Main Courses

Coconut Rice

Chilli Chicken

Goat Curry

Potato & Chick Peas

Nepalese Salad

Sweets

Rato Mohan

Cottage cheese dumplings soaked in sugar syrup, garnished with shredded coconut

or

Kheer

Nepalese rice pudding

or

Tea or Coffee

Vegetable Treat

\$25 per head

Entree

Vegetable Momos

Nepalese dumpling filled with minced vegetable, herbs & spices

Pakauda

Nepali style potato fritters served with tomato chutney

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



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Gurkhas Kitchen

Banquet Menu

The best way to try out varieties
(Minimum of Two Persons)

Tenzing Special

\$30 per head

Entree

Momos

Nepalese dumpling filled with minced meat, herbs & spices

or

Gurkha's Special

Mixture of vegetable dishes topped with yogurt sauce and plum sauce. Delicious!

Main Courses

Coconut Rice

Roti Bread

Chilli Chicken

Goat Curry

Fish Curry

Potato & Chick Peas

Nepalese Salad

Sweets

Rato Mohan

Cottage cheese dumplings soaked in sugar syrup, garnished with shredded coconut

or

Kheer

Nepalese rice pudding

or

Nepalese Delight

Homemade pistachio mango flavoured ice-cream

Tea or Coffee

Top of the Range

\$35 per head

Soup

Soup of the day

Entree

Momos

Nepalese dumpling filled with minced meat, herbs & spices

Garlic Prawns with Roti Bread

Nepalese garlic prawns with curry flavour

Main Courses

Coconut Rice

Roti Bread

Ginger Chicken

Goat or Beef Curry

Scallop Curry

Aloo Rayo

Potato & Chick Peas

Nepalese Salad

Sweets

**Your Choice of One Item
from the Menu**

*Tea , Coffee, Cappuccino or
Hot Chocolate*



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