



# Gurkhas Brunswick

\*\* is Gluten 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. Pakauda 6  
Potato fritters served with tomato chutney

4. Chips Potato 4.50  
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. Jhing 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)** 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\*\*** 10.5  
*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\*\*** 12.5  
*Okra sautéed in onions, garlic, ginger, in thick curry*
23. **Chyau Tareko\*\*** 11.9  
*Wok flashed mushroom with ginger, soy, sweet Chili and coriander*
24. **Aloo Kopi\*\*** 10.90  
*Cauliflower and potatoes cooked in Nepalese house-wife style)*
25. **Aloo Rayo \*\*** 9.9  
*Nepali Spinach & potatoes sauté in garlic, dry Chilies*
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\*** 15.5  
*Gurkha Veg. Platter; spinach, potatoes & green peas, lentil and a choice of rice or Roti*
29. **Matar Paneer** 10.5 Cottage Cheese & Green 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 14.5**  
*Boneless chicken curry, rich in flavor with a dash of cream*
- 33. Sag Masu\* 9.75**  
*Curry Chicken or Beef WMixed 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 say sauces chillies*
- 37. Chilli Beef 15.9**  
*Slice tender Beef sautéed with diced capsicum, onion, seasoned with soy sauce and chillies*
- 38. Kachila Curry 10.5**  
*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 17.9**  
*Fresh green prawns smothered in rich curry Wmix Veg,*
- 45. Calamari 14.5**  
*Stir Fry, sautéed with a touch of ginger garlic, a very popular dish @ Gurkhas*
- 46. Chow Seafood: 12.9**  
*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\* 24

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

## 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\*\* 7.5**  
*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**  
*2pcs 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 4.9**  
*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*

Corkage \$ 2 per head

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# Gurkhas Brunswick

## 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

\$25.50 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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