

# The Indian Eatery

— ADD SPICE TO YOUR LIFE —

## Veg Starters / Entrees

<b>KALE &amp; WHITE BEAN CHAAT</b> (Vegan   GF (without Sev)   High Protein)	<b>\$14</b>
A vibrant twist on the classic Indian street food. A tangy, spiced medley of white beans, fresh kale & chutneys tossed with chaat masala & crunchy toppings.	
<b>STUFFED ZUCCHINI FLOWERS</b> (4pcs) (Vegetarian   GF)	<b>\$15</b>
An elegant Indian twist on a seasonal Favorite. Crispy zucchini flowers stuffed with spiced paneer-potato filling, served with tangy tamarind chutney. A crispy, golden bite that bridges garden freshness with bold Indian flair.	
<b>DOSA</b> (Mysore Masala / Plain Ghee / Onion) (please choose any) (Vegan Options Available)	<b>\$16 / \$12 / \$14</b>
Crisp South Indian dosas served three ways - spicy Mysore masala, buttery plain ghee & savory onion with chutneys & sambar	
<b>STREET STYLE VADA PAV</b> (2pcs)	<b>\$12</b>
Mumbai's iconic spicy potato fritter, tucked in a toasted pav bun, layered with garlic chutney, green chili and tangy tamarind - bold, fiery, and unapologetically street.	
<b>PANEER TIKKA</b> (GF, Nut-Free)	<b>\$15</b>
Marinated cubes of paneer grilled to smoky perfection, served with bell peppers, onions and a tangy mint chutney.	
<b>MUMBAI PANEER SANDWICH</b>	<b>\$12</b>
Spiced paneer and tangy chutneys layered between butter-toasted bread for a flavourful Mumbai street snack.	
<b>DESI GOBI 65</b> (Vegan options available)	<b>\$15</b>
Crispy cauliflower florets tossed in a fiery South Indian-style masala, finished with curry leaves, chilies & a squeeze of lime.	
<b>MUSHROOM MANCHURIAN</b>	<b>\$15</b>
Crispy mushrooms tossed in a spicy Indo-Chinese sauce with garlic, ginger, and scallions for a bold, umami-packed bite.	
<b>FRIED GHEE PODI IDLY</b> (Vegan options available, GF)	<b>\$15</b>
Golden-fried idlis tossed in aromatic Podi (spiced lentil powder) & tempered with curry leaves & mustard seeds for a crunchy, flavourful twist.	
<b>SONARI BHINDI</b> (Vegan options available, GF)	<b>\$16</b>
Crispy okra tossed with roasted peanuts, onions, and house-blend spices a rustic, crunchy take on classic bhindi fry.	
<b>PANEER SLIDERS</b> (VEG)	<b>\$18</b>
Soft buns filled with spiced paneer patties, fresh slaw, and chutneys a bold, desi take on classic sliders.	
<b>CAULIFLOWER MANCHURIAN TACOS</b> (VEG)	<b>\$18</b>
Crispy Cauliflower Manchurian tucked into soft tortillas with crunchy slaw, chutney drizzle, and a desi spice kick.	
<b>VEG PUFF PIZZA (INDO CHINESE FUSION)</b> (VEG)	<b>\$18</b>
A flaky puff base topped with spicy Indo-Chinese stir-fried veggies, melty cheese, and a drizzle of chili garlic sauce where street-style puff meets fusion pizza.	
<b>CHILI MOMOS</b> (VEG) (Vegan options available)	<b>\$18</b>
Fried vegetable dumplings tossed in a spicy Indo-Chinese chili sauce, bursting with bold flavours & a fiery kick.	

## Non-Veg Starters / Entrees

<b>ZAFFARANI CHICKEN MALAI TIKKA</b> (4pcs) (GF)	<b>\$16</b>
Succulent chicken cubes marinated in saffron, cream, and mild spices, grilled to melt-in-mouth perfection.	
<b>CHICKEN LOLLIPOPS</b> (4pcs) (Dairy Free options available)	<b>\$16</b>
Crispy fried chicken wings tossed in a tangy, spicy Indo-Chinese glaze with garlic and chili.	
<b>KATORI CHICKEN CHAAT</b>	<b>\$16</b>
Crispy mini Katori shells filled with spicy chicken chaat, yogurt, chutneys, and crunchy Sev for a burst of Flavors.	
<b>CHICKEN 65</b> (Dairy Free options available)	<b>\$17</b>
Crispy, spicy deep-fried chicken bites marinated in South Indian spices, curry leaves, and a hint of mustard.	

<b>TANDOORI CHICKEN</b> (GF, Dairy Free options available)	<b>\$18</b>
Juicy chicken marinated in spiced yogurt and grilled in a tandoor for a smoky, flavourful finish.	
<b>CHILLI CHICKEN MOMO</b> (Dairy Free options available)	<b>\$19</b>
Fried momos tossed in a fiery Indo-Chinese chilli chicken sauce with peppers, scallions, and garlic.	
<b>ADRAKI LAMB CHOPS</b> (3pcs) (GF, Dairy Free options available)	<b>\$22</b>
Succulent lamb chops marinated in a bold ginger (adrak) and spice blend, grilled to smoky perfection.	
<b>GOAT SHEEKH KEBAB TACOS</b>	<b>\$18</b>
Spiced goat seekh kebabs nestled in soft tortillas, topped with fresh onions, chutneys, and tangy yogurt drizzle.	
<b>GARLIC KEEMA PAV</b> (2PCS) (Dairy Free options available)	<b>\$18</b>
Spicy garlic-infused keema (minced meat) served with toasted pav buns and a side of tangy onions and chutney.	
<b>ZAL PARI HARIYALI (LING FISH)</b> (GF, Dairy Free options available)	<b>\$20</b>
Ling fish marinated in vibrant green herbs and spices, pan-seared to juicy perfection with a fresh hariyali glaze.	
<b>MACHI SPICY PAKODA</b> (GF, Dairy Free options available)	<b>\$20</b>
Crispy fried spicy fish pakoras made with marinated fish chunks coated in a seasoned chickpea flour batter.	
<b>GHEE ROAST PRAWNS</b> (GF)	<b>\$20</b>
Succulent prawns roasted in fragrant ghee with a blend of Indian spices and curry leaves for a rich, aromatic finish.	
<b>SPICED CRAB</b> (Dairy Free options available)	<b>\$22</b>
Crab cooked in a fiery Indian masala with aromatic spices, curry leaves, and a hint of tangy tamarind.	

## Mains / Vegetarian

<b>GUTTI VANKAI</b> (GF, Vegan options available)	<b>\$18</b>
Tender baby eggplants stuffed with a spiced peanut-sesame masala, simmered in tangy tamarind gravy.	
<b>VEGETABLE KOFTA</b>	<b>\$18</b>
Soft vegetable dumplings simmered in a rich, creamy spiced tomato and cashew gravy.	
<b>TAWA PANEER</b> (GF)	<b>\$20</b>
Soft paneer cubes sautéed on a hot tawa with onions, tomatoes and aromatic spices for a rich and tangy flavour.	
<b>PANEER BUTTER MASALA</b> (GF)	<b>\$20</b>
Soft paneer cubes cooked in a rich, buttery tomato gravy infused with aromatic Indian spices.	
<b>BHINDI MASALA</b> (GF, uevoan)	<b>\$19</b>
Tender okra sautéed with onions, tomatoes, and a blend of fragrant Indian spices.	
<b>LASANIYA ALOO</b> (GF, Vegan)	<b>\$17</b>
Baby potatoes tossed in a fiery garlic-chili masala, cooked to perfection with traditional Gujarati spices.	
<b>STUFFED WHOLE ZUCCHINI CURRY</b> (GF, Vegan)	<b>\$18</b>
Whole zucchini stuffed with a spiced lentil-nut mixture, simmered in a rich tomato-onion curry.	
<b>METHI MALAI VEGETABLES</b> (GF)	<b>\$18</b>
Seasonal mixed vegetables cooked in a creamy fenugreek (methi) and cashew-based sauce with delicate Indian spices.	
<b>PALAK PANEER</b> (GF)	<b>\$20</b>
Cottage cheese cubes simmered in a smooth, mildly spiced spinach gravy enriched with cream and Indian aromatics.	
<b>TAWA MUSHROOM</b> (GF, Vegan)	<b>\$18</b>
Button mushrooms tossed on the tawa with onions, peppers and bold Indian spices for a smoky, street-style flavour.	
<b>PHOOL MAKHANA CASHEW CURRY</b> (GF, Vegan option available)	<b>\$20</b>
Roasted lotus seeds (Phool makhana) & cashews simmered in a rich, creamy tomato-cashew gravy infused w/ Indian spices	
<b>DAL MAKHINI</b> (GF)	<b>\$17</b>
Slow-cooked black lentils and kidney beans simmered in a rich, buttery tomato gravy with cream and Indian spices.	
<b>TOMATO TADKA DAL</b> (GF, Vegan option available)	<b>\$17</b>
Yellow lentils cooked with tomatoes and tempered with ghee, mustard seeds, garlic, and traditional Indian spices.	

GF – GLUTEN FREE

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## Mains / Non - Vegetarian

<b>MURG MAKHNI (BUTTER CHICKEN) (GF)</b> Tandoori chicken simmered in a rich, creamy tomato-based butter sauce infused with aromatic Indian spices.	<b>\$22</b>
<b>CHICKEN CHUKKA (GF)</b> Spicy South Indian-style chicken pieces cooked with curry leaves, mustard seeds, and bold aromatic spices.	<b>\$22</b>
<b>SPICY CHICKEN CURRY (GF)</b> Fiery Andhra-style chicken curry cooked with red chillies, tamarind, and a robust blend of regional spices.	<b>\$22</b>
<b>KADAI CHICKEN</b> A spicy North Indian dish made with tender chicken cooked in a wok (kadai) with bell peppers, onions, and a robust blend of freshly ground spices.	<b>\$22</b>
<b>AAM KA CHICKEN CURRY (GF)</b> Tangy & spicy chicken curry cooked with raw mango, mustard seeds & traditional Indian spices for a refreshing twist.	<b>\$22</b>
<b>RAILWAY GOAT CURRY (GF)</b> Classic slow-cooked goat curry inspired by Indian railway cuisine, rich in spices, tender meat, and a deep, hearty gravy.	<b>\$23</b>
<b>GOAT SHANK HYDERABADI (GF)</b> Slow-braised lamb shank cooked in a rich Hyderabad style with aromatic spices, yogurt, and saffron.	<b>\$25</b>
<b>LAMB KERALA KOARMA (GF)</b> Tender lamb pieces cooked in a creamy coconut-based Kerala-style koarma with fragrant spices and curry leaves.	<b>\$23</b>
<b>GOAT PEPPER FRY (GF)</b> Spicy and aromatic goat chunks stir-fried with black pepper, curry leaves, and traditional South Indian spices.	<b>\$23</b>
<b>LAMB SAAGWALA (GF)</b> Tender lamb cooked in a vibrant, spiced spinach (saag) gravy with garlic, ginger, and traditional Indian herbs.	<b>\$23</b>
<b>CHEPALA PULUSU (FISH CURRY) (GF)</b> Tangy and spicy South Indian fish curry simmered in tamarind, mustard seeds, curry leaves, and aromatic spices.	<b>\$25</b>
<b>FISH MASALA (GF)</b> Tender fish fillets simmered in a bold, spiced tomato-onion masala with traditional Indian Flavors.	<b>\$25</b>
<b>PRAWNS IGURU (GF)</b> Succulent prawns cooked in a fiery South Indian-style coconut and tamarind gravy with aromatic spices and curry leaves.	<b>\$25</b>
<b>PRAWN LABABDAR (GF)</b> Juicy prawns simmered in a rich, creamy tomato-based gravy with aromatic spices and a hint of fenugreek.	<b>\$25</b>
<b>EGG CURRY (GF)</b> Boiled eggs simmered in a rich, spiced onion-tomato gravy, offering a hearty and flavourful taste.	<b>\$20</b>

## Rice

<b>CHICKEN BIRYANI (GF)</b> Fragrant basmati rice layered with tender marinated chicken, saffron and aromatic spices, slow cooked to perfection.	<b>\$22</b>
<b>MUTTON BIRYANI (GF)</b> Aromatic basmati rice cooked with tender mutton pieces, saffron and a rich blend of traditional spices.	<b>\$22</b>
<b>CHICKEN 65 BIRYANI</b> A bold fusion of crispy Chicken 65 and fragrant biryani rice, layered with caramelized onions, mint & South Indian spices.	<b>\$23</b>
<b>VEG BIRYANI (GF)</b> Fragrant basmati rice cooked with mixed vegetables, saffron, herbs & aromatic biryani spices, finished with fried onions.	<b>\$20</b>
<b>PANEER BIRYANI (GF)</b> Basmati rice layered with marinated paneer cubes, caramelized onions, saffron and fragrant Indian spices.	<b>\$21</b>
<b>VEG FRIED RICE</b> Fragrant basmati rice stir-fried w/ colourful vegetables, soy sauce & aromatic spices for a flavourful Indo-Chinese delight.	<b>\$20</b>
<b>EGG FRIED RICE</b> Wok-tossed cooked basmati rice with scrambled eggs, vegetables & soy sauce, delivering a savory & satisfying Indo-Chinese flavour.	<b>\$21</b>

<b>CHICKEN FRIED RICE</b> Flavourful basmati rice stir-fried with tender chicken pieces, vegetables & soy sauce for a hearty Indo-Chinese classic.	<b>\$22</b>
<b>PLAIN RICE (GF, vegan options available)</b> Steamed basmati rice cooked to fluffy perfection, a simple and comforting accompaniment to any curry or entrée.	<b>\$5</b>

## Breads

<b>Plain naan</b>	<b>\$4</b>	<b>Tandoori roti</b>	<b>\$4</b>	<b>Cheese with garlic naan</b>	<b>\$7</b>
<b>Butter naan</b>	<b>\$4</b>	<b>Cheese naan</b>	<b>\$6</b>	<b>Pulka</b>	<b>\$3</b>
<b>Garlic naan</b>	<b>\$5</b>				

## Sides

<b>Papadums</b>	<b>\$4</b>	<b>Mango chutney</b>	<b>\$4</b>	<b>Onion salad</b>	<b>\$5</b>
<b>Raita</b>	<b>\$4</b>	<b>Kachumber</b>	<b>\$5</b>		

## Desserts

<b>MANGO RASMALAI</b> Soft, spongy cottage cheese dumplings soaked in fragrant saffron-infused milk, topped with fresh mango puree.	<b>\$12</b>
<b>GULAB JAMUN WITH ICE CREAM</b> Warm, soft gulab jamuns soaked in rose-scented sugar syrup, served with a scoop of creamy vanilla ice cream.	<b>\$10</b>
<b>DOUBLE KA MEETA</b> A rich Hyderabad dessert of layered fried bread soaked in saffron and cardamom syrup, garnished with nuts.	<b>\$12</b>
<b>JILEBI WTH RABIDI</b> Crispy, golden jalebis soaked in fragrant sugar syrup, served warm with creamy, sweetened condensed milk (Rabri).	<b>\$12</b>
<b>KULFI (MANGO, PISTA, SEETHAPHAL, SAPOTA, PAN)</b> Traditional Indian frozen dessert with rich, creamy kulfi available in Mango, Pista, Seetha phal (custard apple), Sapota (chikoo), and Pan (betel leaf) flavours.	<b>\$10</b>
<b>CHOC LAVA CAKE WITH ICE CREAM</b> Warm, molten chocolate cake with a gooey centre, served alongside a scoop of creamy ice cream.	<b>\$12</b>

## Drinks

<b>Mango lassi</b>	<b>\$5</b>
<b>Salt lassi</b>	<b>\$5</b>
<b>Sweet lassi</b>	<b>\$5</b>
<b>Lime soda</b>	<b>\$5</b>
<b>Jal jeera</b>	<b>\$5</b>
<b>Lemon lime bitter</b>	<b>\$6</b>
<b>Soft drinks (coke, zero coke, lemonade, Fanta)</b>	<b>\$5</b>
<b>Jug of soft drink</b>	<b>\$14</b>
<b>Juice (orange, apple and pineapple)</b>	<b>\$14</b>
<b>Still water/sparkling water</b>	<b>\$4 / \$6</b>
<b>Masala Chai</b> Traditional spiced Indian tea brewed with black tea leaves, milk & a blend of aromatic spices like cardamom, ginger & cinnamon.	<b>\$5</b>
<b>Filter Coffee</b> Strong South Indian filter coffee brewed with freshly ground coffee beans and mixed with hot milk and sugar.	<b>\$5</b>

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