

# nilgiri's menu



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## our philosophy

dear diner,

our monthly menus feature cuisines from the various regions of India, with the use of quality local produce & fresh seasonal ingredients. you will find that most dishes, while true to their roots, are given a contemporary twist, which is reflective of my personal style & beliefs.

we can cater to most special dietary requirements, while still offering you a quality dining experience. whilst we will take all due care, we cannot guarantee that there won't be traces of specific allergens in the food. our chefs do not add MSG to any of the dishes.

most dishes on our menu cater to everyone, including children. so while our dishes are spiced, they are not always 'hot'. please check out our "children's menu" for dishes for the young ones.

this month we take you to the region of lucknow in north india to savour some of the popular dishes of 'awadhi cuisine'. awadh is the birthplace of the 'dum' style of cooking or the art of cooking over a slow fire, which is become synonymous with lucknow today. awadhi cuisine has been greatly influenced by mughlai cooking techniques & is characterised by the use of a rich variety of ingredients & spices. the result is an elaborate spread of dishes including kebabs, kormas, biryanis, roomali rotis & warqi parathas. we invite you to enjoy our rendition of Awadhi cuisine!!

ajoy & the **nilgiri's** team

we require a minimum spend of \$25.00 per person from mondays to saturdays

we are fully licensed & byo bottled wine only  
corkage \$6.00 per bottle

## entrees

<b>dahi ke kebab</b>	\$15
<i>hung yoghurt &amp; roast chickpea flour patties, spiced with cumin, pan-cooked &amp; served with a sultana &amp; jaggery chutney</i>	
<b>anari bhindi</b>	\$15
<i>baby okra stuffed with ground coriander, amchoor &amp; chilli &amp; batter-fried &amp; served with 'chakundar ka achar'</i>	
<b>dhuan kebab</b>	\$17
<i>green cardamom-flavoured thigh fillets of chicken, tandoor-cooked &amp; smoked with cinnamon</i>	
<b>awadhi champein</b>	\$18
<i>chilli, garlic &amp; sesame-crusteD lamb cutlets, grilled, served with a sprouted mung &amp; onion salad</i>	
<b>tali jalpari</b>	\$18
<i>ground cassia-crusteD prawns, served with sweet potato chips &amp; nimbu ki chutney</i>	
<b>entree of the day</b>	
<i>please check with your waiter for details...</i>	

## classics

<b>tandoori murgi</b>	\$16/\$28
<b>masala dosai</b>	\$16

## accompaniments

<b>pappadums</b>	\$4
<b>nilgiri's home-made pickle selection</b>	\$5
<b>raita of the day</b>	\$5

## mains

<b>paneer wajid ali</b>	\$22
<i>homemade paneer 'pasanda' with a pepper, chilli, &amp; fenugreek-flavoured kadhai sauce</i>	
<b>shab-e-murgh</b>	\$26
<i>breast fillets of chicken, dum-cooked in a mace-flavoured 'rogani' sauce</i>	
<b>malgoba</b>	\$26
<i>diced goat in a saffron-flavoured khorma sauce with poppy seeds</i>	
<b>dum-pukht machchli</b>	\$27
<i>pepper, clove &amp; mustard marinated whole fish, slow-cooked, served in its own 'shorba'</i>	
<b>awadhi murg biryani</b>	\$28
<i>classic 'awadh' style chicken biryani....</i>	
<b>dish of the day</b>	
<i>please check with your waiter for details...</i>	

## vegetarian sides

<b>khatte sabot masoor</b> - whole red lentils cooked home-style with dried mango powder	\$16
<b>arbi mutter makki</b> - arbi, green peas & corn	\$16
<b>dhingri dulma</b> - mushroom & cottage cheese	\$16

## rice & breads

<b>naan</b>	\$4
<b>lasooni naan</b>	\$4
<b>kulcha of the day</b>	\$6
<b>roomali</b>	\$4
<b>peshawari naan</b>	\$5
<b>saade basmati rice</b>	\$3
<b>kashmiri pulao</b>	\$5

# banquet options

*(our banquets are available for  
groups of four or more!!)*

## dinner vegetarian menu

*\$40.50 per person*

### entrees

chef's special entree  
dahi ke kebab  
mini masala dosai

### mains

paneer wajid ali  
abri mutter makki  
dhingri dulma  
khatte sabot masoor  
steamed basmati rice  
naan  
nilgiri's pickle selection  
pappadums  
raita of the day

### dessert

choice of kulfis (indian ice-creams)

## dinner menu one

*\$42.50 per person*

### entrees

chef's special entree  
dhuan kebab  
mini masala dosai

### mains

malgoba  
shab-e-murgh  
arbi mutter makki  
khatte sabot masoor  
steamed basmati rice  
naan  
nilgiri's pickle selection  
pappadums  
raita of the day

## dinner menu two

*\$45.50 per person*

### entrees

chef's special entree  
dhuan kebab  
mini masala dosai

### mains

malgoba  
shab-e-murgh  
arbi mutter makki  
khatte sabot masoor  
steamed basmati rice  
naan  
nilgiri's pickle selection  
pappadums  
raita of the day

### dessert

choice of kulfis (indian ice-creams)

## dinner menu three

*\$48.50 per person*

### entrees

chef's special entree  
tali jalpari  
dhuan kebab  
mini masala dosai

### mains

dum-pukht machchli  
malgoba  
shab-e-murgh  
arbi mutter makki  
khatte sabot masoor  
steamed basmati rice  
naan  
nilgiri's pickle selection  
pappadums  
raita of the day

### dessert

choice of kulfis (indian ice-creams)

## dinner “early bird” banquet

2 courses, \$27.00 per person\*

3 courses, \$30.00 per person\*

*\*available for dinner only monday to thursday for two or more persons. not available in private rooms. order before 7.00 pm for “early bird” banquet. \*conditions apply.*

### entrees

mini masala dosai

### mains

malgoba

shab-e-murgh

arbi mutter makki

khatte sabot masoor

steamed basmati rice

naan

### dessert

choice of kulfis (indian ice-creams)

## the usual suspects...

murg makhani	\$26.00
kadhai murg	\$26.00
kozhi chettinad	\$26.00
gosht roganjosh	\$26.00
saag gosht	\$26.00
bife vindalho	\$26.00
palak paneer	\$22.00
kadhai paneer	\$22.00
paneer makhani	\$22.00
malai kofta	\$22.00
aloo baingan	\$16.00
aloo gobhi	\$16.00
dal makhani	\$16.00

## weekday lunch buffet

\$27.50 per person

with dessert - \$30.00 per person

*available for lunch only wednesday to friday*

Our weekday lunches are great value for money and includes a free drink (red/white wine, beer or a soft drink). Starters, including our famous masala dosai are on offer and a wide range of regional dishes are served alongside our freshly made breads, rice and other accompaniments.

A good vegetarian choice is also on offer. With a new menu introduced every day, our buffet lunches are ideal for a quick meal. Whether you're in a group, entertaining clients or just want to have a quick lunch, our buffet-style set-up lets you have a delicious lunch without the wait.

## sunday regional buffet

\$32.50 per person

\$20.00 per child, between the ages of 5 and 10, both inclusive

*available for lunch and dinner on sundays*

Our Sunday regional all-you-can-eat buffet serves a wide range of superb dishes which are cooked by our chefs at the buffet in front of you.

Each week we change our menu so that you can sample different cuisines from the diverse regions and communities throughout India. We have a wide range of vegetarian options in the buffet too. Our buffet lets you have a relaxed family get-together or a casual Sunday lunch or dinner with friends. Bookings are essential.



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