

# Kurrry Leaf



## STARTER

Annar aloo aur chana ki chaat    \$22

Oven roasted potato, chickpeas and pomegranate with sweet and sour chutney

Kachumber and feta salad    \$20

Cucumber, capsicum, tomato, pickled onions and lettuce with pickled chili dressing and feta cheese

Tandoori chicken chat    \$22

Clay oven roasted chicken with fresh vegetables marinated in a spicy sauce

Garden green salad   \$20

Onion tomato cucumber carrot and lettuce

Kesari paneer tikka    \$32

Homemade cottage cheese lightly marinated with saffron, yoghurt and chef's indian special spices

Hara bhara kebab   \$28

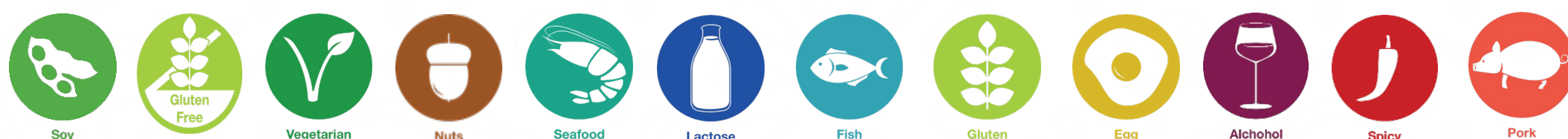
Minced spiced vegetables patties served with indian chutney

Lassuni kurkui mushroom    \$30

Crispy fresh mushroom marinated indian masala deep fry

Achari soya chaap       \$32

Soya mince marinated with pickle and tandoori margination cooked in tandoor



Menu is inclusive of WOW selection.

Additional charges applied for dishes mentioned with “\*\*”.










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All prices are inclusive of service charge and taxes



<b>Murgh tikka sampler</b>	   	\$30
Boneless chicken thigh marinated tandoori margination cooked with yoghurt and indian spices		
<b>Jhinga kali mirch</b>	  	\$38
Prawn cooked with lemon black pepper and indian spices		
<b>Kerala masala grill fish</b>	  	\$26
A south Indian speciality spicy marinated grilled fish fillet		
<b>Dal palak shorba</b>	  	\$18
Spinach and lentil soup		
<b>Tomater shatavari shorba</b>	  	\$18
Fresh tomato and asparagus soup with indian spices		
<b>Murg badami shorba</b>	  	\$20
Chicken broth, almond milk and whole spices flavoured		
<b>Corn and vegetable soup</b>	 	\$18
Sweet corn and fresh vegetable broth with Indian flavour		

## MAIN COURSE

<b>Aloo kuti mirch</b>	  	\$35
Dry home-style chili flakes marinated masala potato		
<b>Kadai subzi</b>	   	\$32
Mix vegetables sauté with spices Kadai and makani sauce		
<b>Chicken Korma</b>	 	\$40
Clay oven roasted chicken tikka in creamy sauce and cardamom flavor		























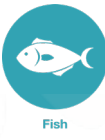







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<b>Paneer Appke Pasand</b>	    	\$35
Rich cashew nuts onion tomato gravy, cottage cheese in your choice : Paneer kadai, paneer butter masala,paneer dhaniya adraki, mutter paneer,palak paneer		
<b>Kacche Kele Aur Anjeer Ke Kofte</b>	   	\$40
Raw banana stuffed figs dumpling indian flavor witch rich gravy		
<b>Dhingri Dolma</b>	    	\$38
Onion tomato rich gravy with mushroom and green peas		
<b>Bhindi Hara Pyaz</b>	  	\$32
Home-style masala ladyfingers with spring onion		
<b>Dhal Tadka</b>	 	\$30
Home style yellow lentil curry with garlic and coriander		
<b>Dal Makhni</b>	   	\$34
Black lentils slow cooked in the tandoor, finished with cream & butter		
<b>Malabar Prawn Curry</b>	  	\$45
Malabar spice marinated prawn braised curry leaves and coconut flavored rich curry		
<b>Hara Masala Ke Machali</b>	  	\$40
Traditional indian green chutney based fish curry with mint & coriander		
<b>Fish Curry</b>	  	
Home style onion, tomato, coconut milk & curry leaf flavored fresh reef fish curry		
<b>Bhuna Gosht</b>	 	\$42
Punjabi style spicy lamb curry		
<b>Butter Chicken</b>	 	\$40
Clay oven roasted tikka masala in creamy tomato sauce with kasuri methi		
<b>Sadey chawal</b>		\$10
Steamed Rice		



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Dum ke biryani



Traditional indian rich spices curry and saffron flavor rice

Your choice of:

Vegetable	\$40
Mutton	\$45
Prawn **	\$55
Chicken	\$42

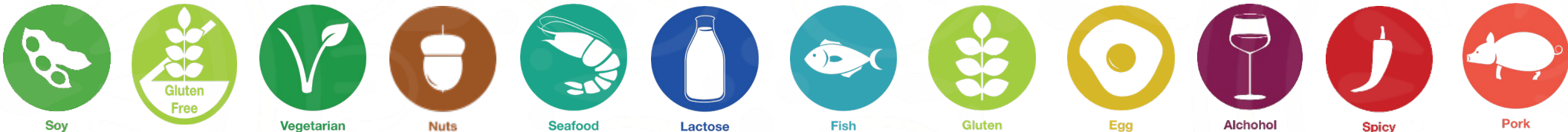
INDIAN SPECIALTY BREADS



Tandoori roti	\$08
Chapati	\$08
Plain naan	\$08
Butter naan	\$08
Mozzarella and chili naan	\$08
Garlic and coriander naan	\$08
Sumac and Sesame seed Naan	\$08

DESSERT

Mango sabudana kheer	\$25
Rich mango and sago pudding	
Gulab jamun	\$25
Fried milk dumpling with sugar syrup and pistachio	
Carrot halwa	\$20
Rich Indian style carrot cooked in milk and cardamom	
Elaichi aur badam kulfi	\$25
Homemade condense milk with Elaichi and almond flavour	
Exotic fruits with vanilla ice cream	\$18
Ice creams ,Sorbets	\$08
Vanilla, chocolate, strawberry ice creams ,	
Mango, passionfruit, coconut sorbets	



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