



THE



GOLDEN SPOON

INDIAN CUISINE



we are chef owner operated restaurant and we handpick select regions and their dishes, each representing a unique chapter in India's culinary narrative. Authenticity takes center stage here & we take great pride in presenting you with genuine flavors and traditional recipes.

————— **OPENING HOURS** —————

Monday - Sunday
(4:30 P.M. - 9:30 P.M)

We provide takeaway/delivery options

0449225419 | 0426455057

Appetizers

VEGETARIAN

PANI PURI 10PC \$14

Crispy Puffed Balls, Sweet Tangy Tamarind Sherbet and Potato Masala

PANEER TIKKA \$18

24hr Marinated, Paneer, Mint Sauce, Tamrind Sauce, Cooked in Tandoor

ALOO TIKKI CHAAT \$17

Crispy Potato and Lentil Patty, Topped with Yogurt, Tangy Chutney, Onion and Spices

CHEESE CHILLI \$19

Crispy Paneer, Bell Peppers, Onion, Sweet & Sour Sauce and Fresh Herbs

ONION BHAJI \$14

Crispy Fried Onion Fritters Served with Mint and Tamrind Chutney

HONEY CHILLI CAULIFLOWER \$18

Crispy Cauliflower Tossed in Sweet & Tangy Sauce

VEGETABLE SAMOSA \$12




Potato & Peas Filled in Indian Pastry Served with Mint & Tamrind Sauce

STEAMED MOMOS \$13

Steamed Dumplings Filled with Fresh Vegetables with Special Tomato Achar Sauce

VEGETABLE PLATTER \$25

Panner Tikka, Aloo Tikki, Samosa, Momos, Sweet Potato Crisp and Mix Leaf Salad

 Vegan  Gluten-Free  Nut-Free

Please inform your server of dieters & allergens

NON-VEGETARIAN

CHICKEN TIKKA \$20

Overnight Marinated Chicken Thigh Cooked in Tandoor, Mint Sauce

CHILLI CHICKEN \$20

Crispy Fried Chicken, Sauttee in Sweet and Chilli Gravy, Onion and Bell Pepper

KEEMA SAMOSA \$18

Lamb Mince, Roasted Spices, Chopped Capsicum, Onion and Fresh Herbs, Mint Sauce

AMRITSARI FISH PAKORA \$20

Crispy Battered Fresh Fish (ask your wait person), Chaat Masala, Preserved Lemon Mint Sauce

SQUID BHAJI \$21

Battered Fried Squid, Chick Pea Flour and Preserved Lemon Sauce and Mint Sauce

LAMB SEEKH KEBAB \$21

Lamb Mince Smearred with Green Chilli, Garlic, Ginger, Fenugreek, Skewered on Tandoori Rod and Cooked in Clay Oven

SEAFOOD CREPE \$17

Marinara Mix, Butter Sauce, Cheese

AFGHANI CHICKEN \$22

Boneless Chicken Thighs Marinated Overnight in Middle Eastern Spices and Cashew Cream, Cooked in a Traditional Tandoor Oven

TANDOORI PRAWNS \$24

Juicy King Prawns Marinated in Yogurt and Spices, Cooked in a Traditional Tandoor for a Smoky Flavor Served with Preserved Lemon Mayo

CHICKEN STEAM MOMO \$18

Steamed dumplings filled with chicken mince, fresh veggies and lemongrass served with tomato achar



Vegan



Gluten-Free



Nut-Free

Please inform your server of dieters & allergens

SEAFOOD PLATTER \$32

Garlic Prawns, Crispy Squid Bhaji, and Fresh Rock Oysters, Served Alongside a Vibrant Asian Salad, Garlic Bread all Paired with Preserved Lemon Mayo and Shallot Mignonette

NON-VEG PLATTER \$28

Chicken Tikka, Keema Samosa, Lamb Seekh Kebab, Chicken Momos

Customize your dishes with your favourite sauce and meat

● Madras ● Korma ● Vindaloo ● Spinach

Mains

VEGETARIAN

DAAL MAKHANI \$21

Overnight Soaked Black Lentils Cooked with Dairy Cream Tomatoes

KADHAI PANEER \$26

Paneer Cooked in Coarsely Rubbed Indian Spices, Finished in Kadhai Gravy

MALAI KOFTA CURRY \$26




Cottage Cheese Dumpling Stuffed with Dry Fruits, Finished in Gravy

ALOO GOBHI \$20

Potatos, Cauliflower Tossed Together & Saute with Indian Spices

PANEER LABABDAR \$28

Marinated Paneer with Onion & Capsicum Cooked In Onion, Tomato and Cashew Gravy

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DAAL TADKA \$20 🌿

Yellow Lentils Cooked with Ginger and Garlic Tadka

PALAK PANEER \$26 🌿

Spinach, Cottage Cheese, Hing, Fresh Ginger and Cream

SHAHHI PANEER \$25 🌿

Classic Dish of Delhi, Paneer Cooked in Coarsely Rubbed Indian Spices, Finished in Cashew Gravy

PANEER KHURCHAN \$27 🌿

A Vibrant Punjabi Dish of Sautéed Onions and Bell Peppers in a Rich Tomato-Based Gravy, Expertly Seasoned with Spices

MUSHROOM DO PYAZZA \$24 🌿

Champagne Mushrooms Sautéed with Onions and Bell Peppers, Simmered with Tomatoes and Luscious Onion Gravy

NON-VEGETARIAN

BUTTER CHICKEN \$27 🌿

Worldly Famous North Indian Dish Chicken Cooked in Rich Tomato Gravy and Finished with Cream

MANGO CHICKEN \$27 🌿

Chicken Cooked in Sweet and Sour Mango Sauce Tempered with Mustard Seeds and Curry Leaf

GOAT CURRY/GHAR KA GOSHT \$29 🌿

Rustic Goat Curry, Big Bold Flavours and Mouth-Melting Meat

RARRA CHICKEN \$30

Chicken on the Bone and Minced Chicken Cooked with Cumin, Coriander, Garam Masala, Tomatoes, and Yogurt. Garnished with Fresh Coriander



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Nut-Free

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LAMB ROGANJOSH \$27 🌿

Speciality From India's Paradise Kashmir, Onion, Tomato Fresh Herbs and Rosted Spices

SMOKED HIMACHAL CHICKEN CURRY/PAHARI MURG \$28 🌿

Rustic, Impressive but Simple, Smoked Chicken Curry

CHICKEN TIKKA MASALA \$28 🌿

Clay Oven Roasted Chicken Tossed with Onion, capsicum, Finished in Onion Tomato Gravy

GOAN FISH CURRY \$28

Seasonal Fish Pieces Cooked with Mustard Seeds, Curry Leaf and Coconut Cream

LAMB SHAWARMA \$30




Succulent Lamb Shoulder Paired with Spiced Bombay Potatoes, Creamy Ricotta, and a Vibrant Chunky Masala Sauce

CHETTINAD PRAWNS \$29 🌿

King Prawns Curried in Fresh Tomato Gravy and Roasted Spices

Breads

PLAIN NAAN	\$5	KASHMIRI NAAN	\$8
CHEESE NAAN	\$8	PANEER PARANTHA	\$9
BUTTER NAAN	\$7	ALOO PARANTHA	\$8
GARLIC NAAN	\$6	LACHA PARANTHA	\$6
METHI NAAN	\$8	TANDOORI ROTI	\$4.5
BREAD BASKET	\$12	GARLIC CHEESE NAAN	\$8
CORIANDER AND CHILLI NAAN			\$7

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Rice/Biryani

PLAIN RICE	\$5	SAFFRON RICE	\$6
LEMON RICE	\$7	JEERA RICE	\$7
CHICKEN BIRYANI	\$23	GOAT BIRYANI	\$26
LAMB BIRYANI	\$25	VEG BIRYANI	\$19
KASHMIRI RICE	\$8		

Sides

MIX FRESH SALAD	\$10	BEETROOT PICKLED ONIONS	\$5
<i>Cucumber, Tomato, Red Onion, Citrus</i>		<i>Sirka Pyaz</i>	
YOGHURT RAITA	\$7	PAPADUM	\$4
<i>Boondi Ka Raita</i>		<i>Papad</i>	
MIX PICKLED	\$4		




Kids Menu

KIDS COMBO \$15

Butter Chicken with Potato Chips, Steamed Rice, Baby Naan

CHICKEN NUGGETS AND CHIPS \$12

CHIPS \$10

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Desserts

RASMALAI \$14

Flattened Balls of Chhena Soaked in Flavoured Malai

GULAB JAMUN \$12

Deep Fried Dough Balls, Soaked in Sweet and Sticky Cardmon Syrup

PISTA KULFI \$13

Traditional Indian Kulfi, Cardmon, Pistachio, & Apple Crummed

FENNEL & HONEY CREME BRULEE \$15

A Refined Custard Infused with Fennel and Honey, Topped with a Caramelized Sugar Crust

DESSERTS (DIGESTIVES)

PORTS

PENFOLDS GRANDFATHER \$20




GALWAY PIPE \$12

COGNAC

COURVOISIER \$25

CHABOT NAPOLEON
ARMANAC \$25

Experience Curated By
The Golden Spoon

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