



EXPERIENCE THE AUTHENTIC TASTE OF INDIA

AVAILABLE FROM
MON – SAT 11:30AM – 3:00PM



FROM RICH CURRIES TO FRAGRANT BIRYANIS,
EVERY DISH IS CRAFTED WITH TRADITIONAL
SPICES AND FLAVOURS THAT BRING INDIA
STRAIGHT TO YOUR PLATE

ENTREE

SAMOSA (2PCS) \$8.90

Homemade potatoes stuffed in pastry & crispy fried serviced with traditional tamarind sauce.

PANEER TIKKA \$21.90

Chunky cottage cheese cubes, glazed with saffron, smoked in the traditional tandoor. Served with mint chutney.

CHICKEN TIKKA \$19.90

Flavourful, spice-marinated chicken tikka, chargrilled to perfection with authentic Punjabi flavours.

TANDOORI CHICKEN HALF \$18.90 | FULL \$27.90

Flavourful, marinated chicken cooked in a traditional tandoor, resulting in a smoky, charred exterior and tender, juicy meat.

PAPPADAMS \$5.90

Indian crackers made from lentil, chickpea, or rice flour, typically seasoned with spices and either roasted or fried to perfection.

CHICKEN DISHES

BUTTER CHICKEN \$24.90

Boneless tandoori chicken tikka, gently simmered in a cardamom-flavoured tomato sauce. Served with a generous amount of butter & cream. Infused with fenugreek leaves.

LAMB DISHES

LAMB KORMA \$25.90

Lamb cuts, stewed in a rich onion tomato & yoghurt curry base.

VEGETARIAN MAINS

PALAK PANEER \$23.90

A very popular spinach & cottage cheese melange, with a Punjabi "tadka" of fenugreek & fresh green chilli for that ultimate taste.

PANEER BUTTER MASALA \$23.90

Cottage cheese gently simmered in a rich tomato curry, generously topped with butter & cream.

SEAFOOD DISHES

FISH CURRY \$27.90

Tangy, coconut-based curry with fresh fish, aromatic spices, and a hint of tamarind.

BIRYANI

GOAT BIRYANI \$26.90

A rich and flavourful Indian rice dish, combining succulent pieces of goat meat with aromatic spices and fragrant basmati rice (served with Raita).

PRAWN BIRYANI \$26.90

A delectable Indian rice dish, marrying succulent prawns, aromatic spices, and fragrant basmati rice, delivering a seafood delight (served with Raita).

MAIN COURSE

CHICKEN TIKKA \$25.90 MASALA

Tender tandoori chicken tikka, cooked with a rich tomato gravy. Lashed with onions & capsicum.

LAMB ROGAN JOSH \$25.90

Lamb knuckle dice, slow-cooked with caramelised onions, and coriander, infused with fresh coriander.

DAAL MAKHNI \$23.90

A rich and creamy black lentil delicacy, slow-cooked with butter, cream, ginger, garlic & kasuri methi for that indulgent, smoky flavour.

PRAWN MALABAR \$27.90

Dish of prawns cooked in a Malabar style with spices like turmeric, chili, ginger, curry leaves, and coconut cream

CHICKEN BIRYANI \$25.90

A tantalising Indian rice dish, featuring tender chicken, aromatic spices, and basmati rice for savoury and aromatic feast (served with Raita).

LAMB BIRYANI \$25.90

Fragrant, spiced rice dish layered with tender lamb, aromatic basmati rice, and rich herbs.



RICE

PLAIN RICE **\$5.90**

Steamed basmati rice.

JEERA RICE **\$7.90**

Fragrant Indian side dish cooked with basmati rice and cumin seeds, adding an earthy aroma and subtle flavour.

NAAN

PLAIN NAAN **\$4.90**

Oven-baked Indian flatbread with a slightly chewy texture, perfect for scooping up curries or serving as a versatile side.

BUTTER NAAN **\$5.90**

Soft and fluffy Indian flatbread brushed with butter, providing a rich and indulgent companion to your favourite dishes.

GARLIC NAAN **\$4.90**

Oven-baked Indian flatbread brushed with garlic-infused butter, boasting a warm, aromatic, and irresistible flavour perfect for dipping.

CHEESE NAAN **\$6.90**

Soft and fluffy Indian flatbread generously filled with melty cheese, a savoury and satisfying treat for any meal.

LACCHA PARATHA **\$6.90**

Multi-layered Indian flatbread with flaky, buttery, and crisp texture, a versatile accompaniment for various curries and dishes.

DESSERT

GULAB JAMUN (2 PCS) **\$8.90**

Soft, deep-fried milk balls, soaked in fragrant sugar syrup, a beloved Indian dessert that melts in your mouth with sweetness.

LUNCH SPECIAL

MONDAY - FRIDAY
11:30 AM TO 3 PM

VEG THALI **\$20.90**

3 curries, rice, raita salad, pappadam and naan bread

NON-VEG THALI **\$21.90**

3 curries, rice, raita salad, pappadam and naan bread





Madira

(इपिरोटइ)



WHISKEY

CHIVAS REGAL
12-Year Old Blended
Scotch Whiskey

\$12

DIMPLE
12-Year Old Blended
Scotch Whiskey

\$12

DISARONNO

\$12

JOHNNY WALKER
Blue Label

\$15

JOHNNY WALKER
Red Label

\$12

JOHNNY WALKER
Black Label

\$12

GLENFIDDICH
12-Year Old Single
Malt Scotch Whisky

\$13

WOODFORD
Reserve Kentucky
Straight Bourbon
Whiskey

\$12

JIM BEAM
Kentucky Straight
Bourbon Whiskey

\$12

CANADIAN CLUB

\$12

JACK DANIEL'S

\$12

AMRUT
Indian Malt

\$18

GIN

Bombay Sapphire \$12

BEER

ON THE TAP
Kingfisher Premium \$12
Lager Beer
PINT (500ML)

RUM

Bacardi \$12

Old Monk \$12

Baileys \$12



nautanki cocktails

DIRTY MANGO LASSI \$16

This un-holy mango lassi has all the zing to get you “dirty” with India’s best drinking pal —Old Monk rum and creamy Baileys.

MOJITO COCKTAIL \$16

White rum, sugar syrup, lime juice, soda water, and mint.



cocktails

FRUIT PUNCH \$12

Pineapple juice, orange juice, lime, sugar. Garnished with strawberries and lime.

VIRGIN MOJITO \$12

Mint infused simple fresh lime soda.

STRAWBERRY MOJITO \$12

Sweet strawberries, zesty lime, and fresh mint meld in a vibrant, refreshing strawberry mojito cocktail delight.

NIMBU SODA \$10

Lemonade with India spice and herbs.

LEMON LIME BITTRES \$10

Lemonade-lime cordial bitters.

MASALA COKE \$8

Black salt (kala namak), chaat masala, and lime to a classic Coca-Cola.



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www.nautankisala.com.au