

Gaylord BRUNCH MENU

STREET MENU

- CHICKEN FRANKIE ROLL** 13
laky paratha, pickled jalapeño, desi slaw, green chili chutney, raita
- VADA PAV SLIDERS** 12
Toasted pav buns, spiced aloo patty, onion, green, tamarind, & garlic chutney (V)
- PAV BHAJI** 12
Toasted pav buns, vegetable curry, onion, lime (V)
- CHAAT DOG** 13
Lamb seekh kebab, cucumber raita, pomegranate, chili chutney, sev, cilantro, New England style bun

TASTING MENU

\$40 P.P

PRE- MEAL SNACK

Pappadum with chutney (GF)

ENTREES

Murgh Kali Mirch Or Samosa
Rampuri Seekh Or Papdi Chaat

MAINS (CHOOSE ANY TWO)

Butter Chicken, Lamb Rogan Josh, Beef Vindaloo,
Aloo Bukhara Kofta, Palak Paneer, Dal Makhani

BREADS - NAAN

Rice - Plain Basmati Rice (GF)

INCLUDES

Rice - Plain Basmati Rice (GF)

DESSERT - GULAB JAMUN GF

Classic Indian milk dumpling with vanilla ice cream (GF)

No Split Bills. 1.5% Card Surcharge Applies. 15%
Public Holiday Surcharge Applies

SOMETHING SWEET

- RUSK PUDDING** 7
Layred custard pudding, saffron syrup cardamom, caramel sauce
- GULAB JAMUN** 6
Indian classic milk dumplings flavoured with saffron and pistachio
- PAAN KULFI** 7
Traditional Indian Ice-cream - betel leaves, rose petal jam & fennel seeds

SHARED PLATES

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|---|---|
| BUTTER CHICKEN 17
Tandoori chicken, tomato, cashew, caramelized onion, cream, cilantro, basmati rice,
(sub naan instead of rice ext \$1) | PALAK PANEER 16
Creamy spinach gravy, Indian paneer, basmati rice
(sub naan instead of rice) |
| GOAT CURRY 19
Caramelized onion gravy, bone-in baby goat, basmati rice (sub naan instead of rice) | BEEG VINDALOO 17
Beef in a tangy, fiery sauce with freshly ground spices, exotic taste, and basmati rice (sub naan instead of rice) |
| DAAL MAKHANI 15
Rich, creamy, and delicious black lentils served with basmati rice (sub naan instead of rice) | ALOO BHUKARA KOFTA 16
Vegetable & raisin dumplings cooked in tomato & cashew nut gravy, basmati rice
(sub naan instead of rice) |

BOTTOMLESS BRUNCH

- PAPPADUMS & CHUTNEYS** **\$55 P.P**
PRAWNS KOLIWADA INDIAN
SPICED CHICKEN WINGS
SAMOSA CHAAT

- LAMB ROGAN JOSH, GARLIC NAAN** **CHOOSE 1 P.P**
BUTTER CHICKEN BURGER, MASALA FRIES
CORN & SPINACH KEBAB BURGER, MASALA FRIES

- PAAN KULFI, ROASTED PINEAPPLE** **CHOOSE 1 P.P**
RUSK PUDDING, CAMEL SAUCE

Bottomless brunch menu is for the whole table only. 2-hour duration from the order time. Enjoy free-flowing cocktails, mocktails, beer, wine, or soft drinks. See our Brunch Drinks Menu.

Sunday Sessions: 11.30 AM or 1.00 PM

BEER SCHOONER

- | | |
|------------------|----|
| KINGFISHER LAGER | 12 |
| HOLGATE PALE ALE | 12 |
| HAWKERS IPA | 14 |

WINE

- | | |
|-------------------|-------|
| HOUSE RED / WHITE | 10/30 |
| PROSECCO | 8 |

DRINKS

COCKTAILS

- MIMOSA** 13
Prosecco, orange juice, orange slice
- TEQUILA SUNRISE** 10
Tequila, triplesec, orange juice, lime and grenadine
- SHARABI LASSI** 10
Mango smoothie with coconut rum & irish cream

MOCKTAILS

- BLUE LAGOON** 10
Blue Curacao, lime juice Lemonade & fresh lime
- MANGO LASSI** 8
Blended Yoghurt, mango pulp, milk & rose water
- VIRGIN MOJITO** 8
Mango smoothie with coconut rum & irish cream

COFFEE

- BLACK / WHITE** 4.3+
+extra shot / honey / mug (.5)
+oat / almond / soy (1)
- HOT MILO** 5.5
- HOT CHOCOLATE** 5.5
- CHAI LATTE** 5.5
- TURMERIC LATTE** 5.5
- ICED LATTE** 5.5
- HOT CHOCOLATE** 5.5
- ICED** 4.3+
coffee / choc / chai / mocha served with vanilla ice cream
- TEA** 5
blacktea / English breakfast / Earl grey / peppermint / chamomile / green
- THE FARM JUICE** 4
Apple / Orange / Pineapple / Mix Juice
- SOFT DRINK** 3
CAN / coke / coke / no sugar / lemonade
- SPARKLING WATER** 4
500 ml