

BREADS

Tandoori Roti \$7

Wholewheat flatbread, baked in the tandoor. Vg

Plain Naan/Butter Naan \$7

Hand-stretched naan plain or buttered. Vg

Garlic Naan with Za'atar \$8

Roasted garlic naan, dusted with za'atar. Vg

Lachchha Paratha/Chilli Paratha \$10

Layered wheat paratha, Plain or Chilli

Cheese Naan/Masala Kulcha \$10

Stuffed naan with melted cheese or spiced masala. Vg

Gluten Free Roti \$10

Gluten-free flatbread. GF,Vg, V

Kashmiri Naan \$10

Delicious bread with cashew nuts,coconut,raisin & almonds. Vg

Naan Basket \$20

Combination of Plain Naan, Butter Naan, Garlic Naan. Vg

Indian Restaurant

ALL TIME FAVOURITE

Papadum \$6

Crisp Lentil wafer with chutney trio. GF,Vg,V

Green Salad \$10

Seasonal garden salad GF,Vg,V

Lachchha Onion Salad \$7

Minted onion lachchha with chaat masala GF,Vg

Pickle/Mango Chutney/Spicy Chutney \$4

Raita (Veg & mint-pomegranate) \$8

Veg (Carrot,Cocumber & Yoghurt Salad)/ (Mint-Pomegranate & Yoghurt Salad) GF,Vg

Kachumber Salad \$10

Freshly diced onion, cucumber and tomato, lifted with lemon and green chilli. GF,Vg

Sirke Wala Pyaz \$7

Vinegar-pickled onions GF,Vg, V

DUM BIRYANI

Basmati rice casserole,flavoured with spices,saffron & rose water served with Raita

Veg Biryani \$30

Mutton Biryani (Goat with bone) \$34

Chicken Biryani \$32

Prawn Biryani \$34

DESSERT

Gulab Jamun \$10

Classic Indian milk dumplings, delicately scented with cardomon, pistachio and no sugar vanilla icecream. Vg

Ras Malai \$10

Soft cottage cheese dumplings in saffron-infused milk, garnished with crushed pistachios. Vg

Ghewar \$14

Ghee-laced honeycomb disc, sweetened with syrup and topped with silken rabdi. Vg

Baked Rasgulla \$12

Caramelised baked rasgulla, straberry reduction with poached pear. Vg

Paan Kulfi \$12

Traditional Indian kulfi infused with betel leaf, rose petal jam and fennel. GF,Vg

Coconut Strawberry Kulfi \$12

Silken coconut cream, scented with rose and brightened with seasonal berries. GF,Vg,V



restaurant@gaylords.com.au 03 9620 1286

www.gaylords.com.au

VG-Vegetarian, V-Vegan, Gf-Gluten Free, Allergies - Whilst every effort is made, we can not guarantee that each dish is free from traces of allergies including peanuts. NO SPLIT BILLS. "CARD SURCHARGE APPLIES." 15% PUBLIC HOLIDAY SURCHARGE APPLIES

Chef Recommendation | Signature

HALKA - PHULKA

Amritsari Fish \$18

Indian spice-kissed fish in a light gram-flour batter, golden fried, paired with our signature garlic mayo. GF

Chicken 65 \$18

Golden-fried chicken morsels, coated in a spiced silk sauce, scented with curry leaves and crackled mustard seeds. GF

Old Delhi Pani Puri \$18

Delicate puris, layered with spiced potato, chickpeas and vibrant tamarind-mint essence. Vg

Manchurian Veg \$16

Crisp vegetable croquettes, glazed in a sweet-spicy Manchurian reduction. GF,Vg,V

Bhutte ki Kees \$16

Slow-simmered sweet corn, tempered mustard seeds, green chilli, lemon essence, fresh coriander. GF, Vg

Bhindi Kurkure \$16

Crisp okra nibbles, delicately spiced and lightly fried served with spicy mayo. GF,Vg, V

Jalapeno Cheese Bites \$16

Golden croquettes, molten cheese centre, pickled jalapeño, coriander crema. GF,Vg

Roquefort Naan \$16

Tandoor-baked naan with Roquefort blue cheese, peppery rocket, toasted walnuts and truffle aroma. Vg

TO - START

Thecha Chicken Tikka \$24

Tandoor-roasted chicken tikka, layered with Maharashtrian thecha, fresh mint and mango chutney. GF

Chicken Lollipop \$24

Frenched juicy chicken wings, crisp fried and finished with a chilli-garlic glaze. GF

Gilafi Kebab \$26

Smoked chicken seekh, layered with garden peppers, aromatic herbs, achari & mint chutney. GF

Lemon Fish Tikka \$26

Charcoal-smoked salmon, marinated in fresh lemon and yoghurt, chargrilled in the tandoor. GF

Grilled Fish \$26

Oven-baked snapper fillet, finished with a delicate dill and fresh fennel sauce. GF

Butter Garlic Prawns \$26

A classic beurre of butter and garlic, finished with fresh parsley and a delicate touch of lemon. GF

Mutton Galouti kebab \$26

Inspired by the Nawabi kitchens of Lucknow, silken minced goat delicately spiced and pan-seared to a famously tender finish. GF

Jungle Lamb Chops (2 Pcs/4 Pcs) \$20/36

A bold Rajasthani preparation of lamb chops marinated in yoghurt, ginger-garlic and fragrant desert spices. GF

Dilliwala Paneer Tikka \$24

Charred paneer tikka in the classic Delhi style, paired with mint chutney and beetroot salsa. GF,Vg

Mushroom Pepper Fry \$24

Indian-style mushroom pepper fry, layered with bold spice and cracked pepper. Vg

Dahi Kebab \$23

Golden hung yoghurt croquettes with herbaceous mint and tangy achari chutney. GF,Vg

Rajma Galouti Kebab \$23

A vegetarian take on the classic, crafted with tender kidney beans and aromatic spices, served with fresh mint sauce. Vg

Malai Mirch Broccoli \$23

Tandoor-roasted broccoli in a creamy chilli, malai and roasted garlic marinade. GF,Vg

Chaat Trilogy \$23

A trio of Indian chaats – potato chaat, papdi chaat and dahi bhalla, served with tangy sweet chutneys and sugar-free ice cream. Vg

Samosa \$22

Deep fried savoury pastry stuffed with potato & green peas. Vg

Tandoori Soya Chaap \$24

Soya chaap marinated in robust Punjabi spices and yoghurt, flame-roasted in the tandoor. Vg

CURRIE

Butter Chicken \$32

Tandoor-roasted chicken tikka in a tomato creamy sauce, finished with dried fenugreek. GF

Ghee Roast Chicken \$34

Mangalorean ghee-roasted chicken, vibrant red chilli reduction and warm coastal aromatics. GF

Chicken Bundeli \$32

A rustic Bundelkhand chicken curry, simmered in an earthy tomato-onion gravy with a gentle yoghurt tang. GF

Goat Nihari \$35

A Mughal-era delicacy – tender baby goat gently stewed in a velvety gravy of freshly ground spices. GF

Aab Ghosht \$35

Tender goat gently simmered in a delicate milk-based gravy, subtly spiced with fennel and dry ginger, reflecting the elegance of Kashmiri cuisine. GF

Lamb Korma \$35

Tender braised lamb in a creamy cashew korma, perfumed with cardamom and cinnamon. GF

Lamb Shank Roganjosh \$35

Slow-braised lamb shank in traditional Kashmiri rogan josh, scented with fennel, dry ginger and Kashmiri chilli. GF

Beef Vindaloo \$34

Tender beef simmered in a fiery Goan chilli-vinegar masala with home ground spices. GF

Lime Seafood Curry \$36

Market seafood in a bright lime broth in mild spices. GF

Chettinad Prawn \$36

Prawns simmered in a bold Chettinad pepper and roasted spice masala. GF,Vg

Kadhai Paneer \$30

North Indian semi-dry cottage cheese curry with onion, tomato and capsicum home ground spices. GF,Vg

Methi Chaman \$30

Paneer in a creamy fenugreek-infused gravy with delicate Kashmiri spices. GF,Vg

Lahsuni Palak Paneer \$30

Spinach purée and paneer, accented with slow-roasted garlic essenc. GF,Vg

Kanchkolar Kofta \$30

Raw banana dumplings in a delicately spiced cashew gravy. GF,Vg

Champan Handi Kathal \$30

Smoked raw jackfruit, slow-roasted and finished with cumin, shallot and warm garam masala. GF,Vg,V

Baingan Bharta \$30

Fire-roasted eggplant, mashed and tempered with aromatic spices. GF,Vg,V

Matar Mushroom \$30

Mushrooms and green peas in a velvety onion, tomato and cashew sauce. GF,Vg

Crispy Karela \$30

Crisp Bitter guard rings, layered with toasted cumin, fennel and mustard seeds, brightened with amchur. GF,Vg, V

Ghar Ki bhindi \$32

Home-style okra, sautéed with traditional Indian spices. GF,Vg, V

Gobhi Mattar Bhurji \$30

Crumbled cauliflower and green peas, gently spiced. GF,Vg, V

Dal Makhani \$28

Slow-simmered black lentils enriched with butter and cream. GF,Vg

Dal Tadka \$28

Yellow lentils tempered with cumin, garlic and aromatic spices. GF,Vg

RICE

Chawal \$6

Plain steam Basmati Rice. GF,Vg,V

Lucknowi Zarda \$12

Fragrant saffron sweet rice from Lucknow, delicately layered with dried fruits and nuts. GF,Vg

Jeera Rice/Peas Pulao \$8

Basmati rice tempered with cumin/green peas. GF,Vg,V

Lemon Rice \$12

Fragrant rice tempered with mustard seeds, curry leaves and fresh lemon. GF,Vg,V