

SIDE DISHES

Cucumber Raita	\$6.00
Cucumber and yoghurt salad is used as an accompaniment to all Indian food – fantastic with spicy dishes.	
Yoghurt with Walnuts	\$6.00
Fresh Coriander Raita	\$6.00
Coriander, Mint and Coconut Chutney	\$6.00
Perfect as a dipping sauce or as a relish with tandoori fish and meat dishes.	
Pappadams without Chutneys	\$5.00
Pappadams with Mixed Pickle and Mango Chutney	\$10.00
Kuchumber	\$9.00
A flavourful salad of diced onion, cucumber, tomato, chilli and coriander.	
Mixed Pickle – Piquant Lime and Green Mango	\$5.00
Mango Chutney – Little Chutney's Homemade Special	\$5.00

RICE

Steamed Aromatic Basmati Rice	\$5.00
Saffron Basmati Pilau (Yellow Rice)	\$5.50
Aromatic Basmati Rice with Green Peas or Mushrooms	\$6.00
Aromatic Basmati Rice with Cumin Seeds	\$5.50

BREADS

Naans, Rotis and Parathas are soft-textured flatbreads made from wheat flour and baked in a tandoor oven. A traditional accompaniment to most Indian cuisine or just as delicious on their own.

Roti	\$5.00
Made with wholemeal flour and egg free. Perfect for partnering with curries.	
Aloo Paratha	\$6.00
Stuffed with mashed potatoes, mild spices and baked in the tandoor.	
Plain Naan	\$5.00
A popular and excellent accompaniment to all curries.	
Garlic Naan	\$6.00
Plain naan with a touch of garlic.	
Cheese Naan	\$6.50
Filled with cream cheese.	
Kashmiri Naan	\$7.00
Cherry and coconut filled naan – a tasty sweet bread.	

DESSERTS

Gulab Jamun	\$8.00
Ricotta cheese dumplings deep fried and soaked in sugar syrup.	
Pistachio, Coconut or Mango Kulfi	\$8.00
Individually flavoured Indian style ice-cream made by our chef. A must try!	
Kaju Katli	\$5.00
Delicate, sweet cashew diamonds flavoured with cardamom. Great with tea or coffee.	
Barfi – 'Indian Cheesecake'	\$5.00
Plain, pistachio or Chocolate flavoured sweets made with condensed milk and topped with a thin layer of edible silver leaf.	
Kheer	\$6.00
Rich, creamy rice pudding full of nuts and spiced with cardamom and cinnamon.	
Premium Vanilla Ice Cream	\$7.50
With Mango puree and nuts.	
Ginger Brulee	\$12.00
Creamy, ginger infused custard with a caramelized sugar topping.	
Dessert tasting plate – A selection of our most recommended!	\$24.00
Ginger Brulee, Coconut Kulfi and Barfi.	
Sorbets – Choose from:	\$8.50
(99% fat free, gelatine, preservative, gluten and dairy free)	
Passion Fruit – Fresh passion fruit pulp makes this a light finish to your meal	
Lychee – Mellow, sweet flavours- the perfect finale to lunch or dinner	
Raspberry – Ripe, plump raspberries make this sorbet everyone's favourite	
Green apple – With the refreshing, crisp taste of Granny Smith apples	



Open 7 nights a week for dinner – from 5.30pm.

Lunch: Monday to Friday and Sunday.

Late Night Menu and Bar: Friday and Saturday from 10.30pm – 1am.

Little Chutney's is fully licensed – BYO is not permitted.

Sorry no separate billing. However, an itemised account is available. There is a 1.5% fee on credit cards and 2.5% on American Express and Diners. 10% surcharge on Public holidays.

Cakeage: \$15.00 per cake (Service charge for the cutting, plating and serving of your occasion cake). Candles/Sparklers available on request.

Anaphylaxis – Allergic reaction to nuts. Most brown sauced curries contain ground nuts so it is essential to ask your wait person to check with the chef. Tandoori dishes should be fine. However, Little Chutney's cannot guarantee no cross contamination of nut products has occurred.



ENTREES / STARTERS

Samosa	\$11.00
Spiced peas and potatoes in a flaky pastry case (3 pieces) – served with mint coriander yoghurt.	
3 Dips Indian Style	\$17.00
(1) Chef's tamarind dip, (2) Walnut and Yoghurt dip, and (3) Coconut Chutney served with two freshly baked naan breads.	
Naan Bread Served with Olive Tapenade	\$12.50
Tandoori Baked Cauliflower	Entrée \$13.00 Main \$17.00
Florets of fresh cauliflower seasoned and coated in a ginger, garlic, chilli and garam masala marinade then roasted in the tandoor (spicy hot).	
Trio of Chicken	\$19.50
(1) Chicken Thigh with crushed black peppercorns, (2) Green Chicken Thigh, and (3) Traditional Tandoori style served with mint coriander dipping sauce.	
Tandoori Chicken Thighs	\$19.00
Skinless chicken thighs marinated in mustard and green spices, baked in the tandoor oven and served with a curried peanut sauce.	
Tandoori Lamb Cutlets	Entrée \$19.50 Main \$28.50
Tender lamb cutlets marinated in yoghurt, ginger and spices, char grilled in the tandoor. Very popular.	
Tandoori Smoked Chicken Sausage	\$16.50
Skinless chicken sausage cooked with spices in the tandoori oven (India's low fat answer to Italy's chorizo). Served with a delicious peanut sauce.	
Fish Tikka	\$19.50
Ling fillets marinated in a classic yoghurt-based marinade with traditional spices, baked in the tandoor oven and served with a curried peanut sauce. A wonderful health conscious meal.	
Tandoori-Style King Prawns	Entrée \$22.50 Main \$33.50
Double marinated shelled prawns sprinkled with coriander seeds and served with mint coriander sauce.	
Lamb Seekh Kebab	\$15.00
Finely ground lamb mixed with onion, chilli, ginger, coriander and spices skewered and cooked in the tandoor. Fabulous with naan bread.	
Chicken Malai Kebab	\$19.00
Succulent pieces of chicken marinated with crushed peppercorn and cream cheese – cooked in the tandoor oven.	
Chicken Tikka	\$19.00
Fillet of chicken marinated in yoghurt, chilli, ginger, coriander and traditional Indian spices – cooked in the tandoor oven (A traditional Indian entree style dish). Served with a delicious peanut sauce.	

ENTREE/TASTING SHARING PLATES

Vegetarian Tasting Plate	\$26.00
A selection of tandoori cauliflower, vegetable samosa, potatoes with sesame seeds, moong dal and red lentils served with cheese and onion naan accompanied with two yoghurt based sauces.	
Mixed Tasting Plate	\$32.00
A selection of lamb cutlets, vegetable samosa, yellow dahl with grilled chilli, red fish tikka and aloo paratha served with dipping sauces.	
Tandoor Tasting Plate	\$34.00
A selection of lamb seekh kebab, chicken thigh with crushed black peppercorns, tandoori style king prawns, plain naan, cucumber raita and mint coriander yoghurt.	

MAIN COURSES

Chef's Spicy Lamb Curry	\$23.00
Traditional diced lamb curry cooked with our own ground spices, tomato and coriander.	
Lemon Chicken Curry with Fresh Coriander	\$24.00
A traditional lemon and ginger chicken dish that is best with basmati rice.	
Butter Chicken	\$23.00
Marinated chicken fillets baked in the tandoor and served in a creamy tomato sauce. Best accompanied with plain basmati rice or naan bread.	
Chicken Chettinad Curry	\$24.00
Spicy chicken marinated with mustard seeds, curry leaves, crushed pepper, coconut and garlic.	
Spicy Chicken Curry with Spinach	\$24.00
A Bengali inspired recipe with bay leaves, cinnamon, cloves, chopped tomato, tumeric and spinach.	
Chicken Bharvan	\$25.50
Skinless chicken breast filled with a delicious combination of chicken mince, paneer (Indian cheese), nutmeg and cardamom cooked in the tandoor. Served with a tomato and onion dipping sauce.	
Beef Korma	\$24.00
A mild and very delicately spiced, mouth watering dish made with ground nuts and hints of ginger, garlic, onions and coriander. A comfort food curry great with rice or naan bread and pappadums.	
Beef Saagwalla	\$24.00
Succulent boneless pieces of beef full of garlic and exotic spices, then infused with flavoured pureed spinach. Good with plain rice or roti bread. A staff favourite.	
Beef Vindaloo	\$24.00
A hot beef dish cooked with chilli, garlic, malt vinegar and fresh herbs. Portugese in origin, this dish was refined in Goa on the west coast of India over hundreds of years. Vindaloo is now popular all over the world.	
Prawn Pappas	\$28.00
King prawns marinated with turmeric, chilli, paprika and ginger in a coconut sauce with mustard seeds and curry leaf.	
Tandoori Baked Salmon with Mustard and Honey	\$35.00
Moist, rich salmon steaks infused with ginger, garlic and spices then baked in the tandoor oven. A customer favourite.	
Fillet of Red Emperor	\$30.00
Baked in the tandoor oven and served with a curried peanut sauce.	
Red Emperor in Malabar Curry	\$28.00
Plain basmati rice is the best accompaniment to this popular south Indian style dish.	

LITTLE CHUTNEY'S HOUSE SPECIALTIES

Lamb Chop Curry	\$29.00
Succulent lamb chops served in a sauce of bay leaves, cinnamon, cardamon, garlic and onion.	
Tandoor Smoked Rack of Lamb	\$30.50
Marinated and spiced rack of lamb baked in the Tandoori oven. Trimmed into cutlets and served with a Rajasthan corn/lamb sauce.	
Salt and Pepper Soft Shell Crab	Entrée \$21.50 Main \$32.50
Soft-shell crab lightly battered in our own special recipe using a dusting of fine peppers and spices. This is a wonderful light and very tasty dish. Especially good with a cold beer or glass of Sauvignon Blanc.	

VEGETARIAN MAIN COURSES

Yellow spicy dahl	\$14.00
With grilled chilli – a popular traditional Indian dish.	
Paneer Makhani	\$18.00
Cubes of Indian cheese tossed in a rich sauce made with onion, tomato, ground cashew nuts, cream and butter.	
Channa Masala	\$15.00
A classic, spicy North Indian Chick Pea curry- great with a roti.	
Aloo Gobi Matter – Cauliflower, Pea & Potato Curry	\$16.00
Potatoes and cauliflower cooked with peas in curry sauce. Very tasty, and a wonderful vegetarian dish on its own or served with rice as a complete meal.	
Green Beans with Ginger and Coriander	\$16.50
Spicy green beans well suited to most Indian meals.	
Stir-Fried Spinach	\$17.00
Fresh spinach mixed with mustard seeds, red chillies and translucent onion, garnished with fresh coconut – a healthy choice.	
Pea and Potato	\$15.00
Peas combined with diced potatoes and fragrant, warming spices in a simple, tasty stir-fry that is the perfect accompaniment to any main dish.	
Muttar Paneer	\$16.00
Paneer cheese combined with peas, tomato and spice. Excellent as an accompaniment to all lamb and main chicken courses, or great on its own served with roti or paratha.	
Pumpkin Curry	\$15.50
Sweet pumpkin makes the perfect partner for fiery chilli and warm spices such as cumin and turmeric. Excellent with meat and fish dishes or simply with steamed basmati rice or naan bread.	
Saag Paneer	\$16.50
Delicious pureed spinach with cubes of homemade cheese (paneer).	
Saag Aloo – Spinach with Potatoes	\$16.00
This is a delicious and classic, spicy side dish. It lends itself well to lamb and chicken dishes but is wonderful served with naan bread.	
Brinjal Bhaji	\$18.50
Smoky baby eggplant in a ground paste of cashew, peanut, sesame and coconut – cooked Hyderabad style.	
Khatte Baingan (Tangy Eggplant)	\$18.50
Sliced eggplant coated with garam masala, turmeric and coriander spices, then mixed with onion, garlic and ginger. It is then layered with cheddar cheese and slow baked. Excellent served as an entree accompanied with roti. A wonderful addition to the vegetarian menu.	

SALADS

Spinach Salad	\$18.50
Baby spinach leaves and mixed salad greens served with our chef's special dressing.	
Chicken Salad	\$24.00
Marinated, tandoor baked chicken thigh fillets served over mixed salad greens with a spicy mango chutney dressing served with coriander, mint and coconut chutney – very popular.	
Tandoori Baked Vegetable Salad	\$21.50
Marinated and spiced pumpkin, eggplant and paneer roasted in the tandoor and served warm on a bed of baby spinach and salad leaves drizzled with a mint and yoghurt dressing.	
Tandoori King Prawn Salad	\$28.00
Healthy King Prawns served with fresh salad greens, tomatoes, cucumber and yoghurt dressing.	
Freshly Tossed Green Salad	\$15.50
With Little Chutney's classic Indian salad dressing, a great accompaniment to those hot curries!	

LITTLE CHUTNEY'S BANQUETS

Recommended for 6 people or more. A great option for larger groups to try a selection of some of Little Chutney's best dishes.

\$50 Bollywood Banquet

Starters: Pappadums with Chutney's, chicken tikka, vegetable samosa and lamb seekh kebab.

Mains: Spicy chicken curry with spinach, prawn pappas, spicy dahl, beef vindaloo, rice and assorted plain and garlic naan bread.

\$65 Hollywood Banquet

Starters: Pappadums with Chutney's, tandoori baked prawns, chicken tikka, vegetable samosa and lamb seekh kebab.

Mains: Tandoori smoked rack of lamb, butter chicken, brinjal bhaji, malabar fish curry, rice, kuchumber, raita and assorted plain and garlic naan bread.

Dessert: Coffee, tea and assorted Indian desserts.

Plus: One bottle of sparkling house wine per group of six.