



L U N C H

Lunch Special – Choice of Entree and Main course for \$29.50

ENTREES

Samosa

Spiced peas and potatoes in flaky pastry case – served with mint and coriander yogurt. (2 pieces).

Trio of Tandoor Baked Chicken

Chicken thigh with crushed black peppercorns, green chicken thigh and traditional tandoori style chicken served with mint dipping sauce.

3 Dips Indian Style

(a) Chef's tamarind dip, (b) walnut and yogurt dip (c) coconut chutney all served with a tandoor baked naan bread.

Naan bread served with Olive Tapenade

Tandoori Baked Cauliflower

Florets of fresh cauliflower seasoned and coated in a ginger, garlic, chilli and garam masala marinade then roasted in the tandoor (spicy hot).

Tandoori Smoked Chicken Sausage

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.

MAIN COURSES

Indian Chicken Salad

Spicy mango marinated tandoor baked chicken thigh fillets served on mixed salad greens with a coriander, mint and coconut chutney.

Tandoori Baked Vegetable Salad

Marinated and spiced pumpkin, eggplant and paneer roasted in the tandoor and served warm on a bed of baby spinach and salad leaves, served with a mint and yogurt dressing.

Butter Chicken

Chicken thighs marinated in yoghurt, ginger, lemon, pepper, coriander, cumin, chilli, methi and garlic. The chicken is roasted in the tandoori oven then combined with a sauce of tomatoes, cashew nuts, cumin, cloves, cinnamon, coriander, pepper and fenugreek. Served with rice or naan bread and pappadams.

Beef Korma

This mouth-watering dish is delicately spiced with coriander, ginger, garlic and onions and enriched with yoghurt and ground almonds. This is a mild to medium curry. It is one of the classic recipes of northern India. Served with rice or naan bread and pappadams

Beef Vindaloo

A hot beef dish which is cooked with hot chillies, garlic, malt vinegar & fresh herbs. This dish originated from Goa on the west coast of India and Goa was occupied by Portuguese for 400 years until 1961. Now Vindaloo is popular all over the world. Served with rice or naan bread and pappadams

Beef Saagwalla

Succulent boneless pieces of beef in a garlic flavoured pureed spinach sauce. Served with rice or naan bread and pappadams.

Malabar Fish Curry

Spicy Red Emperor fillets in South Indian style curry with coconut milk and garnished with curry leaves. Served with rice or naan bread and pappadams.

ADDITIONAL LUNCH SELECTION ON REVERSE





L U N C H

Little Chutney's Dosas*

The dosa is a delicious thin, crisp golden brown crepe that is the favourite food of South India. Cooked to order from a specially prepared batter of ground rice and lentils, dosas are served with small bowls of coconut chutney and sambhar (lentils cooked with tamarind, vegetables and home-made sambhar spices)

Plain Dosa **\$14.00**

Served with coconut chutney, a cup of sambhar, small side salad, pappadams and rice or naan bread.

Masala Dosa **\$16.00**

Crisp dosas filled with spicy powders, onion-red chilli paste and potato curry, served with coconut chutney a cup of sambhar, small side salad, pappadams and rice or naan bread.

Chicken Dosa **\$19.00**

Dosa filled with curried chicken, served with coconut chutney and a cup of sambhar, small side salad, pappadams and rice or naan bread.

** Dosas are gluten free*

As well as a selection of dishes from our á la carte menu.

DESSERTS

Gulab Jamun **\$8.00**

Ricotta cheese dumplings deep fried and soaked in sugar syrup.

Pistachio Kulfi **\$7.00**

Indian recipe pistachio ice-cream made by our chef.

Coconut Kulfi **\$7.00**

Traditional Indian coconut ice-cream made by our chef.

Kaju Katli **\$4.00**

Delicate sweet cashew diamonds.

Barfi **\$4.00**

Plain, pistachio or chocolate flavoured sweet Indian cheese.

Kheer **\$5.00**

Creamy rice pudding spiced with cardamom and cinnamon.

Premium Vanilla Ice Cream **\$6.50**

With Mango puree and nuts.

Ginger Brulee **\$10.00**

Creamy ginger infused with custard and caramelized demerara sugar topping.

Dessert tasting plate **\$22.00**

Ginger Brulee, Coconut Kulfi and Barfi.

Fruit Cocktail Sorbet **\$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

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 Club. 10% surcharge on Public holidays.

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.