



LATE NIGHT MENU
(available after 10.30pm)

1. **Samosa** **\$10.00**
Spiced peas and potatoes in flaky pastry case – served with mint and coriander yogurt.
2. **Indian Style 3 Dips** **\$15.00**
Smoked aubergine dip, chilli and garlic dip and coriander, mint and coconut chutney served with tandoori baked naan bread straight from the oven and spicy cucumber wedges.
3. **Butter Chicken** **\$25.00**
Tandoori chicken fillets in a cream, tomato, butter and spice sauce.
Served with basmati rice.
4. **Rogan Josh** **\$24.00**
Traditional lamb curry cooked with our own ground spices, tomato and coriander. Served with basmati rice.
5. **Spinach Salad** **\$17.50**
Baby spinach leaves and mixed salad greens served with our chef's special dressing on the side.
6. **Lamb Chop Curry** **\$27.00**
Succulent baked lamb served in a sauce of bay leaves, cinnamon, cardamom, garlic and onion. Served with basmati rice.
7. **Beef Vindaloo** **\$24.00**
A hot beef dish cooked with chilli, garlic, malt vinegar & fresh herbs. The origin of this dish is from Goa on the west coast of India. Goa was occupied by the Portuguese for 400 years until 1961. Served with basmati rice.
8. **Yellow Spicy Dahl** **\$14.50**
With grilled chilli – popular traditional Indian dish.
9. **Pea and Potato** **\$14.50**
Peas combined with diced potatoes and fragrant, warming spices in a simple, tasty stir-fry that is the perfect accompaniment to any main dish.
10. **Saag Paneer** **\$16.50**
Delicious pureed spinach with cubes of homemade cheese (paneer).
11. **Cucumber Side Salad** **\$8.00**
A side dish of diced red onion, cucumber, tomato, chilli and coriander.
12. **Cucumber Raita** **\$5.00**
Yoghurt dressing. The perfect dish to go with almost every Indian meal as a cooling contrast to hot or spicy dishes.
13. **Pappadams (4 pieces)** **\$5.00**
14. **Mango Chutney** **\$5.00**
15. **Mint and Coriander yoghurt** **\$5.00**
Mint and coriander light sauce.
16. **Mixed Pickle** **\$5.00**
Hot and spicy pickle to add that extra hit.
17. **Selection of Three Side Dishes** **\$14.00**
Mango Chutney, Mint and Coriander and mixed pickle on serving dish.
18. **Steamed Aromatic Basmati Rice** **\$5.00**
19. **Saffron Basmati Rice (Yellow Rice)** **\$5.00**

D E S S E R T S

1. **Gulab Jamun** **\$8.00**
2. **Ricotta cheese dumplings deep fried and soaked in sugar syrup.**
3. **Pistachio Kulfi** **\$8.00**
Indian recipe pistachio ice-cream made by our chef.
4. **Coconut Kulfi** **\$8.00**
Traditional Indian coconut ice-cream made by our chef.
5. **Kaju Katli** **\$5.00**
Delicate sweet cashew diamonds.
6. **Barfi** **\$5.00**
7. **Plain, pistachio or chocolate flavoured Indian sweet.**
8. **Kheer** **\$6.00**
Creamy rice pudding spiced with cardamom and cinnamon.
9. **Premium Vanilla Ice Cream** **\$7.50**
With Mango puree and nuts.
10. **Ginger Brulee** **\$12.00**
Creamy ginger infused custard with caramelized demerara sugar topping.
11. **Dessert tasting plate** **\$24.00**
Ginger Brulee, Coconut Kulfi and Barfi.

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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.

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.