



# Indian *Menus*

 Delaware  
North

Dylan Sanding  
Executive Chef



*Events*





## *Indian Menus* by Naman Kochar

**"G**rowing up in Amritsar, Punjab, I came from a large Indian business family - all of whom are big foodies. If all the family members eat together, it seems like a gathering. I miss those days.

At the very young age of 9, I found myself watching mum in the kitchen making the base of all curries and use to ask her a lot of questions about all the spices. One thing she told me is if the base of any curry is well cooked, it'll turn out to be a very good dish, whether adding vegetable or protein. Just keep it simple and flavours will follow."

### **SEATED**

**Select three entree, four mains and two desserts - \$105 pp Includes all sides**

### **HIGH TEA**

**\$25 pp - Select THREE items**

**\$35 pp - Select FOUR items**

***Includes tea, coffee, juices***

***Additional beverage on consumption***

## Entrée

- Paneer Tikka** grilled paneer tikka skewers with coriander & mint chutney(v)
- Aloo Tikki** spiced potato and herb patties with cucumber yogurt & tamarind chutney(v)
- Samosa** potatoes & green peas tossed with spices & mango chutney (v)
- Hara Bhara Kebab** kebab patties made with Spinach, potatoes, green peas, spices & herbs (v)
- Vegetable Pakora** seasonal vegetable and chickpea battered fritter (v)
- Chicken Tikka** roasted tandoori marinated chicken with lemon & spices
- Lamb Seekh kebab** lamb skewers with Mughlai spices & herbs, green chutney
- Amritsari Machi** chickpea battered rockling fillets with secret spices, fresh coriander & garlic sauce

## Main

- Makhmali Malai Kofta**  
Potato & cottage cheese dumplings, cashew cream sauce (v)
- Kadai Paneer** cottage cheese tossed with green & red peppers in thick tomato sauce (v)
- Chana Pindi** village style chickpeas cooked with cumin, ginger, tomatoes & fresh coriander (v)
- Saag Aloo** baby chat potatoes cooked with spinach & aromatic spices (v)
- Methi Malai Mutter Mushrooms** mild creamy cashew gravy with green peas & fenugreek leaves (v)
- Dal Makhni** black lentils cooked with tomatoes, cinnamon and fenugreek leaves (v)
- Butter Chicken** tandoori roasted chicken , mild tomato & butter cream sauce
- Murg Saag Wala** chicken cooked in creamy spinach & tomato based gravy
- Patiala Goat Curry** punjabi style slow cooked goat with chillies, tomatoes, garam masala & gravy sauce
- Lamb Rogan Josh** braised lamb, yogurt, toasted spices, ginger & tomatoes
- Goan Fish Curry** humpty Doo Barramundi cooked in a sauce of coriander seeds, cumin, turmeric, coconut, mustard seeds & fresh curry leaves

## Sides

- Pulao rice** aromatic rice, spices, herbs and nuts
- Breads** pappadums and cheesy Naan
- Cucumber salad** sliced cucumber, red onion and green chilli
- Raita** minted yoghurt chutney with pickled red onions
- Saag aloo** potatoes, spices, spinach and black mustard seeds
- Dal Tadka** lentils, spices, tempered chilli



## Dessert

**Gulab Jamun** milk dumplings poached in sugar and rose syrup, toasted almonds

**Kheer** rice pudding with green cardamom, almonds, sultanas & pistachio

**Rasmalai** sponge served with thickened saffron milk

**Gajjar Ka Halwa** slow cooked carrots with ghee, nuts & saffron

**Rose Pistachio Kulfi** indian ice cream flavoured with rose water, cardamom & pistachios

## High tea items

Vada pav

Samosas

Egg curry sandwich

Tandoori chicken slider

Crab Puri

Pulled lamb & fetta shells

Assorted Macaroons

Petite desserts

“Melbourne  
cuisine, it's a  
flavour bomb!”







“From Gippsland to the  
Goulburn valley, Victoria has  
the best produce you can find.”



# Beverage Packages

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## Option One

**1hr \$33 | 2hr \$43 | 3hr \$46 | 4hr \$51 | 5hr \$58**

Rothbury Estate Brut Cuvee Sparkling NV

Seppelt "the Drives" Chardonnay

Lindeman Henry Sons Shiraz Cabernet

Carlton Draught, Mountain Goat, Great Northern Crisp, Cascade Premium Light

Somersby Cider, Assorted soft drinks, sparkling mineral water, juice

## Option Two

**1hr \$45 | 2hr \$49 | 3hr \$54 | 4hr \$59 | 5hr \$64**

Wolf Blass Bilyara Sparkling Brut

Seppelt "the Drives" Chardonnay, 821 South Sauvignon Blanc

Seppelt "the Drives" Shiraz

Carlton Draught, Mountain Goat, Great Northern Crisp, Cascade Premium Light

Somersby Cider, Assorted soft drinks, sparkling mineral water, juice

## Option Three

**1hr \$50 | 2hr \$56 | 3hr \$59 | 4hr \$65 | 5hr \$73**

T'Gallant Sparkling

Seppelt "the Drives" Chardonnay, Little Berry Sauvignon Blanc

Saltram 1859 Shiraz, Robert Oatley Signature Cabernet Sauvignon

Carlton Draught, Mountain Goat, Great Northern Crisp, Peroni Nastro Azzuro, Cascade Premium Light

Somersby Cider, Assorted soft drinks, sparkling mineral water, juice

## Cocktails

**\$18 Each**

**Jolimont** Ottos Vermouth, Campari, Blood Orange Pop

**MCC** Ginger Beer, Dark Rum, Bitters, Lime

**First Bounce** Gin, Lemon myrtle, Yuzu Soda

**Half Time** Sparkling Rose, Elderflower Liqueur, Rose bitters

**Final Siren** Sloe Gin, Dom Benedictine, Lime

**Hat Trick** Blackberry Gin, Peach Vodka, Passionfruit Liqueur, Tea Infusion

**Howzat** Mezcal, Lime, Agave Extract, Grapefruit

**Scoreboard** Rye Whisky, Maple, Bitters, Cherry



# Beverage on Consumption

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## SPARKLING & CHAMPAGNE

Seppelt "the great entertainer"
T'Gallant Prosecco
MCC Sparkling - Tahbilk
G.H. Mumm

\$55	Wynns 'the Gables' Cabernet Sauvignon	\$65
\$61	Saltram "Mamre Brook" Cabernet Sauvignon	\$95
\$54	Penfold Max's Cabernet Sauvignon	\$76
\$125	Ingolby Cabernet Sauvignon	\$62
	Leeuwin Art Series Cabernet Sauvignon	\$165

## ROSÉ

St Hubert's 'The Stag' Rose	\$70
Squealing Pig Rose	\$65

## OTHER VARIETALS

Leo Buring Riesling	\$50
Alkoomi Black Label Riesling	\$63
Leeuwin Estate Art Series Riesling	\$76
T'Gallant Cape Shank Pinot Grigio	\$62

## CHARDONNAY

Seppelt the Drives Chardonnay	\$63
St Huberts "The Stag" Chardonnay	\$65

## SAUVIGNON BLANC

Squealing Pig Sauvignon Blanc	\$52
MCC Reserve	\$49
Little Berry Sauvignon Blanc	\$62
Coldstream Hills Sauvignon Blanc	\$80
Nautilus Sauvignon Blanc	\$80
Shaw and Smith Sauvignon Blanc	\$75
Leeuwin Estate Art Series Sauvignon Blanc	\$83

## CABERNET SAUVIGNON

## RED BLENDS

St Huberst "Stag" Tempranillo Shiraz	\$55
Cavaliere D'oro Chianti	\$60
Pertaringa "Two Gentleman" GSM	\$81
Wolf Blass Grey Label Shiraz	\$100
Coldstream Hills Pinot Noir	\$84
Fickle Mistress Pinot Noir	\$65

## SHIRAZ

Pepperjack Shiraz	\$85
MCC Reserve	\$50
Wolf Blass Grey Label Shiraz	\$95
Seppelt "the Drives" Shiraz	\$55

## BEER

Somersby Cider Stubbie 330ml	\$11.5
Carlton Draught 375ml	\$9
Cascade Light 375ml	\$8.2
Corona 355ml	\$11.5
Crown Lager 375ml	\$11.5
Fat Yak 330ml	\$11.5
O'Brien GF Beer 330ml	\$11.5
Great Northern Super Crisp 375ml	\$10.2
4 Pines Pacific Ale 330ml	\$12.6





“The flavour of Melbourne  
is exciting, radiant, and  
adventurous.”





# Victoria's Best, Flavoured by Melbourne

While you were sleeping this morning, the MCG's culinary team were hand-selecting an unrivalled selection of wild and sustainable fish, unique oyster varieties and pristine shellfish, export quality steak, dry aged and grain fed, as well as rare breed pork, Victorian lamb and free range and organic poultry to bring to the menu.

Adding to this, hyper seasonal fresh fruits and vegetables sourced mainly from the Victorian food bowl of Bacchus Marsh. Other ingredients from all corners of Victoria; Olive oil from Cobram, Flour from Laucke Flour Mill, Cheeses from the Gippsland region, Goats cheese from the Yara Valley, eggs from Laverton that have been farmed in North East Victoria, Berries from the Mornington Peninsula and Asparagus from Koo Wee Rup.

This bountiful harvest is carefully sourced produce from individual local and specialist suppliers.

Handpicked ingredients, traditional processes. No replicas, no shortcuts. Uncompromising quality. Flavours that tell a unique story.

Our quest is for the unusual, the considered care and attention by the producer, a focus on sustainability and the community, that results in the exceptional ingredient.

Some might think it obsessive to hunt for the perfect ingredient. It's a necessity that inspires everything we do!

Combine nature's unique ingredients with a melting pot of Melbourne's multicultural DNA, you get **'Victoria's best, flavoured by Melbourne.'**



