



MENUS
COLLECTION
— 2024 —

Indian Menus

By Naman

"Growing 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."

- Naman Kochhar, Chef de Cuisine

Traditional Menu - \$125 per person

Select two entrée served roving
Select three mains for the buffet
Select two desserts for the buffet
All sides served buffet style
Includes a three hour beverage package

Indian Fusion Menu - \$125 per person

Set menu served shared to the table.
Food only.



Traditional *Indian*

VEGETARIAN ENTREE

Paneer Tikka | grilled paneer tikka skewers with coriander & mint chutney (V)

Samosa | potato & green peas tossed with spices & mango chutney (V)

Hara Bahara kebab | kebab patties made with spinach, potatoes, green peas, spices & herbs (V)

Vegetable pakora | seasonal vegetables & chickpea battered fritters & tamarind chutney (V)

NON VEGETARIAN ENTREE

Crab puri | deep fried breaded sphere, curried crab

Amritsari | chickpea battered rockling fillets with secret spices, fresh coriander & garlic sauce

Chicken Tikka | roasted tandoori marinated chicken with lemon & spices

Lamb Seekh Kebab | lamb skewers with Mughlai spices & herbs with green chutney

Tandoori chicken choux bun | creamy grilled chicken in savoury pastry

VEGETARIAN 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 | mushrooms with mild creamy cashew gravy with green peas & fenugreek leaves (V)

Dal Makhni | black lentils cooked with tomatoes, cinnamon & fenugreek leaves (V)

NON VEGETARIAN MAIN

Butter Chicken | tandoori roasted chicken, mild tomato & butter cream sauce

Murg Saag Wala | chicken cooked in creamy spinach & tomato based gravy

Brunton 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 | Wyndham barramundi cooked in a sauce of coriander seeds, cumin, turmeric, coconut, mustard seeds & fresh curry leaves

Traditional *Indian - continued*

SIDES

Pulao Rice | aromatic rice, spices, herbs & nuts

Breads | basket of plain naan, butter naan & garlic naan

Garden Salad | sliced cucumber, red onion & green chilli

Raita | fresh mint yogurt

Pappadums & pickles | mixed pickles & savoury crackers

DESSERT

Gulab Jamun | milk dumplings poached in sugar & rose syrup with toasted almonds

Kheer | rice pudding with green cardamom, almonds, sultanas & pistachio nuts

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 & pistachio nuts



Indian Fusion

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\$125 per person

CANAPES

Curry spanner crab puri | salmon roe & dill

Garam masala cauliflower & paneer tart | torched baby green peas

Choux bun | Hazeldene chicken tandoori

ENTREE

Machi pakora | tempura barramundi, pumpkin puree, puffed rice, beetroot aioli, pickled fennel, salsa & lemon gel

Hara bhara kebab | pumpkin puree, puffed rice, beetroot aioli, pickled fennel, salsa & lemon gel

MAIN

Murg chettinad | duo of Grilled chicken breast and chicken lollipop, basmati rice cake, charred broccolini & chettinad sauce

Charred paneer tikka | basmati rice cake, charred broccolini & chettinad sauce

DESSERT

Gulab jamun cake | pistachio mousse, rose & peach sorbet





Rhys Blackley
Executive Sous Chef

Delaware
North

Dylan S.
Executive

SHANE WARNE STAND