

the **CHAAT HOUR**

*4pm - 5.30pm
Fri Sat Sun*

achari olives	5
gol gappe cold crisp yoghurt dumplings 2pcs	5
tandoori chicken skewer	5
pappadums rice & lentil crisps	5
kale stracciatella chaat bites	10
lager beer	5
vino glass red/white	10



manly's best double bacon egg + house masala + bbq + soft roll add american cheese +3 / fried kale bhaaji +7	16
indian scrambled eggs + diced tomatoes onions + garam masala + chilli + parsley + sourdough add bacon +6 / avo +5 / jersey milk haloumi 60g +7	20
smash 'masala' avo + kari leaves + tamarind + spice dust + sourdough add fried egg +5 / bacon +6	13
og toastie lucas meats smoked ham + american cheese + french mustard + pickles + secret spice	19
chicken tikka masala toast marinated tandoori chicken + smoked masala + coriander + spanish onions	18
kolhapuri brisket toast 5 hours slow cooked beef brisket + spinach + guindillas	20

// after 1030am

butter chicken bowl + basmati jeera rice	23
funghi korma bowl + basmati jeera rice	23
chicken tikka masala bowl + basmati jeera rice	23

brew

espresso	4.5/4.9
milk coffee	4.9/5.9
black coffee	4.9/5.9
belgian hot choc / chai / matcha	5.5/6.0
belgian mocha	5.5/6.5
ice coffee	6.5
ice matcha	7.0

extra

loose leaf tea	5.5
ask for selection	

soft

coke / diet coke / lemonade	4.5
orange juice	6.5
sparkling water	7.0

baked goods (see counter)

beer

scan qr



*gluten free toast available

*ask vegan options

10% sunday surcharge/15% ph surcharge applies

vino - red		gls	btl
monterra mclaren cabernet sauv 2022 / sa			85
blackcurrant, tobacco - full body, oak spice			
patrizi barbera d'asti docg 2021 / piedmont - ita			87
full body like syrah dark cherries, raspberries, candied apple, white pepper			
i.p.o.s impossible shapes shiraz 2022 / sa	17		79
dry grown, hand picked, 25% whole bunch ferment, dark chocolate, blackberry			
golden child manic monday pinot noir 2022 / vic **fun**			85
super aromatic, red fruits, easy drinking - good times			
del popolo rosso 2022 / sa	15		72
soft, rounded, barrel-aged 27 months, red blend, goes with everything			
p. jaboulet aine parallele 45 GSMC / rhone valley - fra			84
moreish, cool red grenache 55% syrah 40% mourvedre & cinasault 5% each			
short runs 'san selvaggio' sangiovese 2022 / vic **good times**			88
balanced, delicate, pretty, red fruits, subtle herbal & floral notes			
site wine syrah 2022 / sa			87
100% whole bunch, aged in french oak, 17 days ferment, complex & cherry			
p&j hollow bones pinor noir 2022 / sa **celebratory**			115
intense red fruits, light style red - its singing			
badiola las parcelas rioja tinto 2019 / rioja - spain			108
chewy tanins, dark cherry fruit, leather, earthy, bright after taste tempranillo-ish			
vino - white/rose			
future days white blend 2022 / vic	16		75
peach, melon, apple & citrus fruit salad - blend of pinot gris, riesling & friends			
martingale chardonnay 2023 / vic **easy**	16		75
floral notes, ripe citrus feels, easy drink			
sherrah grenache rose 2022 / sa	16		75
dry, aromatic, delicate - goes well with spices			
la petite mort chardonnay 2022 / sa **good times**			89
creamy buttery touch. pink grapefruit, french oak aged			

funtails

four pillars bandwagon spritz / non-alc	15
margarita classico	18
negroni gin campari vermouth	18

spirits

house gin / aus	13
love delhi gin 'hint of mango' / uk	16
zoya gin 'clove cardamon' / ind	16

house tequila

sesion tequila reposado / mex	15
calle 23 tequila añejo / mex	19

house whisky

amrut single malt whisky / ind	18
nikka days blended whisky / jpn	16
jura 12yo single malt / sct	18
bulleit bourbon / us	15

house vodka

idle hour rye vodka / aus	16
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hennessy cognac / fra

60ml 18

feed me \$54pp

achari olives

pappadums

shakarkandi

haloumi

butter chicken

funghi korma

roti

jeera rice

warm **gulab jamun** +4pp

feed me more \$75pp

achari olives

pappadums

shakarkandi

tandoori chicken skewer

haloumi

butter chicken

funghi korma

kolhapuri brisket

roti

jeera rice

warm **gulab jamun** +4pp

*tasting menu available for groups of 3 and over
*groups of 6 or more must choose one of the above set menu

share

achari olives pickling spice marinated	g,n,v	8
pappadums rice lentil chips + spice dust	g,n,v	9
shakarkandi sweet potato + coriander + onion	g,n,v	14
tandoori chicken tikka + skewered (2pcs)	g,n	14
gol gappe cold crisp dumplings + herb yoghurt + tamarind (5pcs)	n	15
kale katsu kale leaf bhaaji + indian ponzu	g,n,v	17
haloumi jersey milk cheese + burnt chilli oil + lime wedge	g,n	19
main g,n		
butter chicken with love from delhi (not sweet, but peppery)		29
kolhapuri brisket onion chilli coconut brisket + garlic, ginger & tomato curry + fresh spinach	d	33
pindi chana pakistani style + pan fried white chickpeas + dry spice + caramel onions	v	27
funghi korma pepper garlic portobellos + tomato mustard masala + coconut cream + fresh enoki	v	28
mix veg masala stir fry broccoli beans carrot & capsicum + spiced turmeric tomato masala	v	27
add stracciatella +5		

side

roti son of naan, small & soft	n,v	4.5
garlic roti confit garlic pepe seya butter	n	5.5
mirchi roti spiced burnt chilli oil	n,v	5.5
garlic + mirchi roti best of both worlds	n	6.5
jeera rice spiced afghan valley basmati	g,n,v	6/10

last

rusk malai brulée		10
callebaut belgian sea salt chocolate pappadum		9
halva gulab jamun mint sesame	n	14
amrut single malt, ind		60ml 25
peanut butter whisky liqueur		60ml 14

**TINS & TAP
TUESDAY**



\$10 CRAFT BEERS

WITH FOOD. EXCEPTIONS MAY APPLY.

EVERY TUESDAY FROM 5PM

the
**CHAAT
HOUR**

*4pm - 5.30pm
Fri Sat Sun*



**BYO
MONDAY**

EVERY MONDAY
FROM 5PM

WITH FOOD. MONDAYS ONLY. \$10PP.

*T&C APPLIES

card fee applies to all transactions
10% surcharge on weekend/15% on public holidays
please share your dietaries with staff
g gluten-free, n nut-free, v vegan, d dairy-free