double bacon egg + house masala + bbq + roll add american cheese +3 / fried kale bhaaji +7				
kale 'katsu' burger kale bhaaji + tamarind + house masala + roll add fried egg +5				
indian scrambled eggs + diced tomatoes onions + garam masala + chilli + parsley + sourdough slice add bacon +6 / avo +5 / jersey milk haloumi 80g +7				
smash avo + coriander + p add fried egg +5 / bacon +		mon + sourdough slice	13	
ham cheese panini lucas meats smoked ham + american cheese + 1 french mustard + pickles + cajun // toasted +2				
chicken tikka masala panini marinated tandoori chicken + smoked 19 masala + coriander + spanish onions				
kolhapuri brisket panini + guindillas add stracciatella +5	5 hours slo	w cooked beef brisket + spinach	20	
// after 930am				
butter chicken for 1, with side of jeera rice			22	
funghi korma for 1, with side of jeera rice			22	
brew espresso milk coffee black coffee belgian hot choc / chai / matcha belgian mocha ice coffee ice matcha	4.0/4.6 4.6/5.6 4.6/5.6 5/6 5/6 5/6 6.5 7.0	<pre>soft coke / diet coke / lemonade orange juice sparkling water baked goods (see counter) beer</pre>	4.5 6.0 7.0	

scan qr

1.0

5.5

loose leaf tea ask for selection

<u>extra</u>

*gluten free toast available *ask vegan options 10% surcharge on weekends/15% surcharge on ph 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

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)	h n	15
kale katsu kale leaf bhaaji + indian ponzu	g,n,v	17
haloumi jersey milk cheese + burnt chilli oil + limwedge	n e g,n	19
main g,n		

butter chicken	with l	ove from	n delhi	(not sy	weet, bu	ıt 29
peppery)						

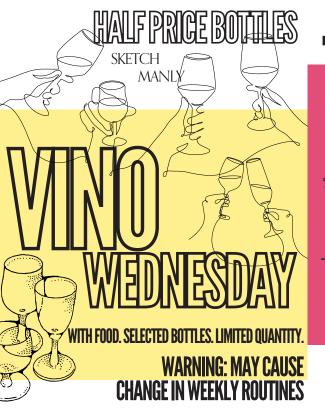
- **kolhapuri brisket** onion chilli coconut brisket + 33 garlic, ginger & tomato curry + fresh spinach d
- **pindi chana** pakistani style + pan fried white 27 chickpeas + dry spice + caramel onions
- **funghi korma** pepper garlic portobellos + tomato 28 mustard masala + coconut cream + fresh enoki v
- mix veg masala stir fry broccoli beans carrot & 27 capsicum + spiced turmeric tomato masala vadd stracciatella +5

side

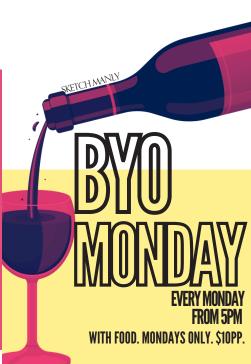
roti son of naan, small & soft	n,v	4.5
garlic roti confit garlic pepe seya butter	n	5.5
mirchi roti spiced burnt chilli oil	n,v	5.5
garlic + mirchi roti best of both worlds	n	6.5
jeera rice spiced afghan valley basmati	g,n,v	6/10

last

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







*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