

Main

Sweet Potato Curry (V) (VG) (GF), sweet potatoes, black eye beans and spinach cooked with tomato, onion, garlic, ginger & cumin powder.	\$16.90
Eggplant And Pumpkin Curry (V) (VG) (GF), roasted eggplant and pumpkin cooked with green peas in a tomato based gravy	\$17.90
Seafood Curry , combination of tiger prawns, half shell mussels, calamari and fish fillets cooked in a light curry sauce with a touch of coconut milk, mustard seeds and a hint of lime juice	\$25.00
Vegetable Chow Chow (V) (VG), stir fried noodles with mixed seasonal vegetables cooked in tomato based sauce and light Nepalese spices	\$17.90
Tofu Chow Chow , (V)(VG), stir fried noodles with assorted vegetables & tofu with soy sauce and touch of our Nepalese spices and garnished with spring onion and coriander.	\$17.90
Seafood Chow Chow , stir fried noodles with King Prawns, sautéed with half shell mussels, calamari, fish fillet & fresh vegetables in a tomato based sauce & garnished with coriander.	\$19.90
Chicken Chow Chow , stir fried noodles with chicken fillets, vegetables, garlic, ginger and tomatoes	\$17.90
Lamb/Chicken/Vegetable Momo , popular mouth-watering steamed momos served with salad and tomato and sesame chutney.	\$16.90
Chilli Momo Lamb/Chicken/Vegetable , pan fried steamed momos with onion, capsicum, tomatoes and chilli.	\$16.90

V - Vegetarian

VG - Vegan

GF - Gluten free



Dessert

Sticky date pudding served with vanilla ice cream	\$8.90
Lal Mohan, evaporated milk dumplings served with vanilla ice cream and with/without mixed berries	\$8.90
Chocolate brownie (GF) served with pistachio ice cream and chocolate wafer.	\$8.90
Mango Sorbet	\$5.90
Strawberry sorbet	\$5.90
Vanilla ice cream	\$5.90
Pistachio ice cream	\$5.90

Sides

Saag Stir fried bok choy with dry chilli and ginger	\$7.90
Butternut Pumpkin Cooked with garlic, mustard seeds and lemon juice	\$7.90
Aloo Dam Pan fried potatoes with garlic, ginger, tomatoes, fresh chillies, lime and grind sesame seeds	\$7.90
Daal Yellow Lentil soup	\$7.90
Steamed Mixed Vegetables	\$6.90
Garlic Spinach	\$6.90
Mula Ko Achar, Radish Pickle	\$3.00
Chilli Chutney	\$3.00
Plain Basmati Rice	\$3.00
Chamre Rice Traditional Nepalese rice cooked with ghee, cumin seed and turmeric	\$4.50
Pulaw Rice Rice cooked with ghee, cashews and sultanas	\$4.50
Wholemeal Roti	\$4.00
Aloo Roti Roti stuffed with lightly spiced potatoes	\$5.00
Raita Yoghurt with cucumber and carrot	\$3.00



Trading Hours

Lunch

Wed - Fri : (11.00 am - 3.00 pm)

Dinner

Tue - Sun : (5.30 pm - 10.30 pm)

Finger food platters & Catering
available for all occasions

03 9569 3358

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Small bites

Sekuwa (GF) , chicken thigh fillet marinated with mustard leaves, yoghurt, garlic, ginger & cumin	\$8.90
Hot Bamboo Shoots (GF) , soup cooked with black eye beans in a chicken broth	\$7.90
Lamb/Chicken/Vegetable Momo , steamed momos served with tomato and sesame chutney	\$7.90
Aloo Chop (V) (VG) (GF) , delicious potato patties battered in chickpea batter served with cucumber, onion and tomato salsa and drizzled with tamarind sauce	\$8.90
Tareko Macha , pan fried seasonal fresh fish fillets marinated with turmeric & rock salt coated with flour, simmered with spicy garlic, yoghurt & lime leaves.	\$8.90
Pork Choila (GF) , grilled pork belly marinated with garlic, ginger, onion, coriander and chilli with a touch of lime	\$8.90
Kwati (V) (VG) (GF) , lightly spiced pan fried mixed beans sprout sprinkled with coriander and lemon juice	\$7.90
Aloo Chaat (V) , aloo chop mixed with crispy ajwan seed pastry pieces and drizzled with yogurt and tamarind sauce.	\$8.90
Tapas Platter , selection of our popular small bites, aloo chop, momo, pork belly choila, sekuwa & kwati	
2 people	\$19.00
4 people	\$38.00

Main

Goat Curry (GF) , slow cooked traditional goat curry	\$23.00
Lamb Curry (GF) , cooked with capsicum, cumin, mustard seeds, garlic, ginger, onion and curry leaves in a tomato and coconut based sauce	\$22.00
Chicken Curry (GF) , cooked with butternut pumpkin	\$20.00
Mixed Vegetable Curry (V) (VG) (GF) , fresh mixed seasonal vegetables cooked in a mild curry sauce	\$16.90
Prawns , pan fried king prawns sauteed with capsicum, onion, lime leaves and diced fresh tomatoes	\$25.00
Garlic Prawns (GF) , king prawns pan fried with garlic, onion, tomato and mushroom in a creamy sauce	\$25.00
Chilli Chicken , stir fried tender chicken fillets with capsicum, green beans, onion & Soy sauce	\$20.00
Pork Belly Curry (GF) , with bok choy	\$23.00
Fish In Lime , pan fried fresh fish fillets marinated with turmeric & rock salt and simmered with tomato and coconut milk based sauce with a touch of mustard seeds and lime leaves	\$25.00
Slow Cook Lamb Shank (GF) , lamb shank cooked in a curry sauce, served with potatoes and spinach	\$24.00
Cauliflower (V) (VG) (GF) , cauliflower, baby potatoes and green peas cooked with garlic and ginger in a hot pot	\$16.90
Grilled Chicken Sekuwa , chicken thigh fillet marinated with garlic, ginger, onion, coriander, chilli with a touch of lime served with salad	\$19.90