

NAMASTE

Welcome to



At Kathmandu Palace we offer fusion of best of North Indian & Nepalese flavour. A cuisine full of fresh wonderful flavours, which allows you to indulge of aromatic dishes.

At Kathmandu Place we believe that flavours of the Nepalese & Indian cuisine are better enjoyed when shared around.

Over many years we have perfected the art of blending Nepalese herbs & Indian spices to produce fine aromatic & mouth watering authentic Nepalese & Indian dishes which will delight your senses.

Corkage charges \$2.50PP

Mountaineer's Delight Nepalese Menu

1. MoMo–Med	6PCS	10PCS
Vegi(Vegan)	\$12.00	\$17.00
Chicken	\$13.00	\$18.00

Typical Nepalese style chicken or vegetable dumpling with fresh Coriander, ginger and garlic, steamed and served with traditional tomato chutney.

2. Sekuwa (4pcs)-Med Chicken \$13.00 Lamb \$17.00

Tender pieces of meat (Chicken Maryland fillet & Lamb back strap) marinated in typical Nepalese sauce and Cooked in oven, served with homemade spicy tomato chutney.

3. Kathmandu Mushroom \$13.50

Nepalese Style of mushroom stuff with mozzarella cheese and meat mince.

4. Chicken Pangra- Med \$11.00

Traditional Nepalese delicacy (chicken giblets) that goes well with evening drinks with friends.

5. Drums of Delight (6pcs) \$13.00

Chicken lollipop marinated Indo-Chinese spices, and served With homemade spicy tomato chutney.

6. Chilli Potato \$13.00

Potato wedges with diced onions and capsicum tossed in Indo-Chinese spices.

7. Chilli Paneer- Hot \$16.50

Fried marinated cottage cheese tossed with indo-Chinese Spices.

8. Kathmandu Chilli Chicken-Hot \$18.50

Chicken deep fried then cooked with Indo-Chinese Spices.

9. Kathmandu Country Style Curry-Med

(Chef's Special) Chicken \$17.00 Lamb \$19.00 Prawn \$22.00

Chef's special Nepalese style cooking with seasonal vegetables.

10. Garlic Tawa Lamb –Med hot \$19.50

Lamb cooked tomato onion capsicum salted garlic curry sauce.

11. Garlic & Chilli Prawns \$22.00

Prawns cooked with hot chillies, garlic & onions with indo-Chinese spices.

12. Goat Curry-Med \$17.50

Authentic goat curry with bone cooked in Nepalese style.

13. Kathmandu Salmon \$24.00

Tasmanian Salmon (skin on) marinated with Chef's special spices cooked in tandoori oven served with fresh garden salad & Nepalese Potato salad with home made spicy tomato chutney.

14. Goat Masala-Med \$18.00

Goat cooked with onion, capsicum & tomatoes.

15. Garlic Chicken Stir Fry-Med **\$17.00**

Nepalese Style stir fry chicken with Garlic and seasonal vegetables.

16. Aloo Bodi Tama (vegan) **\$14.00**

Black eyed beans cooked with potatoes and bamboo shoot in Nepalese cooking garnished with coriander and ginger.

17. Daal Jhaneko-Med (Vegan) **\$13.00**

Nepali Style cooked with lentil, seasoned with fried cumin seeds, ginger and herbs.

18. Special Fried RiceChicken \$17.50 Vegetable \$15.50

19. Aloo ko Achar (Vegan) **\$8.00**

Authentic Nepalese style potatoes salad, lightly pickled and tempered with roasted Sesame seed powder and spices.

Veggie Appetisers

20. Veg Samosa (2 pcs) **\$7.50**

Shredded Potato & green peas spiced filling in homemade Pastry.

21. Veg Pakora (4 pcs), (Vegan) **\$8.00**

Spinach, cauliflower, potato mix with herbs & chickpea Flour deep fried.

22. Potato Bonda (4 pcs) **\$8.00**

Mashed potato cake with herbs and spices deep fried.

23. Onion Bhaji (4 pcs,) (Vegan) **\$8.00**

Onion fritters mix with spices and chickpeas flour and deep fried.

24. Spring Roll (4pcs) **\$8.00**

Chinese dish made from homemade wrappers filled with stir fried vegetables.

25. Paneer Pakora (4 pcs) **\$10.00**

Cottage cheese strips pieces battered & deep fried.

26. Tandoori Mushroom (4 pcs) **\$12.50**

Fresh Mushroom marinated with chef's special herbs & spices grilled in Tandoor.

27. Paneer Tikka (4pcs) **\$14.50**

Cottage cheese cubes tossed with onion and capsicum in Tandoor oven.

28. Veggie Platter (4pcs) **\$13.00**

1 piece of (Samosa, Pakora, Potato Bonda & Onion Bhaji).

Tandoor Ki Anchase

29. Chicken Tikka (4pcs) \$13.00

Pieces of boneless chicken marinated with yoghurt & Indian spices cooked in Tandoori Oven.

30. Malai Tikka(4pcs) \$14.00

Breast chicken pieces marinated with yoghurt and cashew sauce and cooked in Tandoor.

31. Tandoori Chicken Full \$22.00 Half \$13.00

Whole Chicken marinated in Yoghurt with delicate herbs & Indian spices and cooked in Tandoori oven.

32. Seekh Kebab (4pcs) \$13.00

Minced lamb with special herbs & spices rolled on a skewers & cooked in Tandoori oven.

33. Tandoori Lamb Cutlets (4pcs) \$18.00

Lamb Cutlets marinated with touch of ginger & garlic roasted In Tandoori oven.

34. Tandoori Prawn (6 pcs) \$21.50

Prawns spiced & marinated, cooked-on skewers in Tandoori oven.

35. Tandoori Fish Tikka \$19.00

Rockling fillets spiced and marinated, cooked-on skewers in tandoori oven.

36. Kathmandu Mix Grill (10 pcs) \$25.00

2 pieces of (Chicken Tikka, Malai Tikka, Seekh Kebab, lamb Cutlet and Tandoori Chicken).

Main Course From Poultry Farm

37. Butter Chicken – Mild \$16.50

Diced boneless chicken barbeque in tandoor & cooked

With a sweet oriental tomato, butter, cream cashew nut sauce.

38. Chicken Curry –Med \$16.50

Authentic Traditional Indian curry cooked with special gravy Garnished with coriander.

39. Chicken Tikka Masala – Med \$16.50

Boneless chicken tikka cooked with capsicum onion, ginger

Tomato & spices, garnished with fresh coriander and ginger.

40. Chicken Jalfrezi –Med \$16.50

Chicken lightly spiced sautéed with tomato, capsicum & onion gravy

finished with coriander and ginger.

41. Chicken Korma -Mild \$17.50

Boneless chicken breast cooked with ground almond fresh cream

& ground herbs and spices garnished with cashew nuts.

42. Chicken Spinach – Med

\$16.50

Boneless chicken simmered in fresh spinach lightly spiced topped with cream & ginger.

43. Chicken Madras –Med

\$16.50

Chicken cooked mustard seed, coconut milk, fresh chilli and curry leaves.

44. Chicken Vindaloo –Hot

\$16.50

Chicken pieces and potato cooked in hot chilli sauce with Touch of vinegar, garnish with fresh chilli & coriander.

45. Chicken Achari-Med

\$16.50

Chicken pieces cooked and toasted with five spice mixed pickle sauce.

From Shepherd's Farm

46. Lamb Rogan Josh –Med

\$17.00

Diced tender lamb cooked with spice in special curry sauce Garnished with fresh coriander.

47. Creamy Lamb Korma –Mild

\$18.00

Lamb pieces cooked on yoghurt & herds cooked on creamy sauce Finished with fresh coriander& cashew nuts.

48. Lamb Spinach-Med

\$17.00

Lamb pieces cooked with spinach puree in onion gravy & Finished with cream & ginger.

49. Lamb Mushroom –Med

\$17.00

Diced lamb cooked with mushroom & medium spices & finished with fresh coriander.

50. Lamb Madras –Med hot

\$17.00

Lamb cooked with mustard seed, curry leaves & coconut Cream and medium spicy sauce.

51. Lamb Vindaloo –Hot

\$17.00

Pieces of lamb & potatoes cooked in hot chilli sauce with Touch of vinegar & finished with green chilli and coriander.

52. Achari Gosht

\$17.00

Pieces of lamb cooked and toasted with five spice mixed pickle sauce.

From the Meadows

53. Beef Curry –Med

\$16.50

Diced Beef curry cooked in onion gravy garnished with fresh coriander.

54. Kashmiri Beef -Mild**\$17.50**

A mild Kashmiri speciality with mixed fruit and nuts.

55. Palak Beef – Med**\$17.00**

Beef cooked with spinach puree, onion & ginger and Garnished with cream.

56. Beef Madras –Med hot**\$16.50**

Beef cooked with mustard seeds, coconut milk, curry leaves & hot species.

57. Beef Mushroom –Med**\$16.50**

Beef cooked with mushroom and medium spices & garnished with coriander.

58. Beef Vindaloo – Hot**\$16.50**

A popular hot Indian dish cooked with hot chilli sauce & potatoes garnished with chilli & coriander.

From Fisherman's Net

59. Fish Curry –Med**\$20.00**

Rockling fillet cooked with aromatic spices tomato, onion and coconut cream.

60. Malabar Fish Masala –Med hot**\$20.00**

Rockling fillet cooked with mustard seed, curry leaves and special masala sauce.

61. Fish Vindaloo –Hot**\$20.00**

Rockling fillet & potato cooked with very hot chilli sauce.

62. Prawn Malabari Curry –Med**\$23.00**

Prawn cooked with mustard seed, curry leaves, coconut milk & aromatic spices.

63. Prawn Malai –Mild**\$23.00**

Prawn cooked with mild korma sauce and coconut cream.

64. Prawn Jalfrezi –Med hot**\$23.00**

Prawn Tossed with onion, capsicum and fresh tomatoes.

65. Prawn Vindaloo –Hot**\$23.00**

Prawn & potato cooked in hot chilli vindaloo sauce.

From Vegetable Garden

66. Daal Makhani –Mild**\$13.50**

Mixed lentils cooked with butter cream, spices finished with coriander and cream.

67. Tadka Daal-Med (Vegan)**\$13.50**

Yellow lentil, lightly spiced with garlic and cumin seeds, garnished with fried whole chilli & ginger.

68. Palak Paneer –Med**\$15.00**

Cottage cheese sautéed in lightly spiced spinach puree finished with cream and ginger.

69. Paneer Butter Masala- Mild**\$15.00**

Cottage cheese cooked with creamy butter sauce masala and finished with cream & almond flakes.

70. Kadai Paneer-Med**\$15.00**

Cottage Cheese cooked with onion, tomato & Capsicum, finished with fresh coriander.

71. Paneer Tikka Masala-Med**\$15.00**

Tandoor roasted Cottage cheese cubes cooked with onion, tomato & Capsicum and masala sauce.

72. Potato Spinach – Med (Vegan)**\$13.50**

Potatoes cooked with lightly spiced pureed spinach.

73. Malai Kofta –Mild**\$15.50**

Homemade cottage cheese & potato dumplings cooked with rich cashew nuts sauce.

74. Mumbai Potato –Med (Vegan)**\$14.00**

Potatoes cooked with mustard seeds, coconut milk & spices.

75. Mix Vegetable Curry- Med(Vegan)**\$14.00**

Seasonal mixed Vegetables cooked with traditional way.

76. Mix Vegetable Korma –Mild**\$15.50**

Seasonal mixed vegetables with cashew nuts sauce and topped with dry fruits & cream.

77. Aloo Gobi –Med (Vegan)**\$14.50**

Cauliflower & potatoes tossed with tomatoes, ginger & spices topped with fresh coriander.

78. Shabnam Curry –Mild**\$14.00**

Mushroom & green peas curry cooked in mild sauce topped with fresh coriander.

79. Vegetable Vindaloo –Hot (Vegan)**\$14.50**

Vegetables cooked with specially prepared hot chill gravy.

80. Eggplant Potato –Med (Vegan)**\$14.50**

Eggplant & potatoes cooked in light gravy garnished with Ginger & coriander.

81. Pumpkin Masala –Med(Vegan)**\$14.50**

Pumpkin cooked with selected Indian spices, onion, capsicum & tomato finished with fresh coriander.

82. Channa Masala**\$14.00**

Chickpea cooked with onion and capsicum and spices, finished with spring onion.

The Harvest

	Regular	Large
83. Saffron Basmati Rice (<i>Vegan</i>)	\$6.50	\$8.00
Basmati rice with hint of saffron.		
84. Peas Paulo	\$8.50	\$10.00
Basmati Rice cooked with green peas & herbs.		
85. Kashmiri Rice	\$8.50	\$10.00
Basmati rice cooked with fry fruits nuts & touch of saffron.		
86. Coconut Rice (<i>Vegan</i>)	\$8.50	\$10.00
Basmati Rice cooked with coconut milk, curry leaves & mustard seeds.		
87. Vegetable Biryani (<i>Vegan</i>)		\$14.50
Basmati Rice cooked with mix vegetables, mint, herb & spices.		
88. Biryani (<i>Chicken/Lamb/Beef</i>)		\$17.50
Basmati Rice cooked in Dum pot with selected herbs and spices Served with Raita.		
89. Prawn Biryani		\$22.50
Basmati Rice cooked in Dum pot with selected herbs and spices Served with Raita.		

Tandoori Breads

90. Naan	\$3.50
plain flour bread baked in tandoor.	
91. Garlic Naan	\$4.00
Plain flour bread spread with crushed garlic and butter.	
92. Lachha Paratha	\$4.50
Flaky plain flour bread baked in tandoor.	
93. Kashmiri Naan	\$5.00
Naan Stuffed with mixed dried fruit & nuts.	
94. Masala Kulcha	\$5.00
Bread filled with spiced potato & peas.	
95. Cheese Naan	\$5.50
Naan filled with mozzarella cheese & herbs.	
96. Garlic Cheese Naan	\$6.00
Naan filled with mozzarella cheese and Garlic.	
97. Chilli Cheese Naan	\$6.00
Naan filled with mozzarella cheese and Chilli.	

98. Keema Cheese Naan

\$6.50

Bread stuffed with spiced minced lamb and mozzarella cheese.

99. Keema Naan

\$5.50

Bread stuffed with spiced minced lamb.

100. Roti

\$3.50

Wholemeal flour bread baked in tandoor.

101. Paratha

\$4.50

Flaky wholemeal flour bread.

102. Aloo Paratha

\$5.00

Roti bread filled with spiced potatoes.

Accompaniments

103. Raita

\$4.00

Cucumber & carrot mix with natural yoghurt with roasted cumin.

104. Kachumber

\$6.00

Traditional Indian salad mix with chopped cucumber, onion, tomato, coriander with lemon Juice and masala.

105. Fresh Garden Salad

\$6.00

106. Pappadum (4 Pcs) Crispy Indian wafers

\$3.00

107. Tangi Trio (Tamarind, Mint & Mango chutneys)

\$3.00

108. Spicy Tangi Onion

\$5.00

Dessert

109. Gulab Jamun

\$6.00

Milk dumpling soaked in light rose syrup and topped with coconut flakes.

110. Pistachio Kulfi

\$6.50

Homemade Indian ice-cream with pistachio nuts.

111. Coconut Kulfi (vegan)

\$6.50

112. Mango Icecream

\$6.00

113. Vanilla Icecream

\$5.50

114. Chocolate Icecream

\$6.00

BANQUETS

KATHMANDU BANQUET

Entree

*Spring roll, chicken mo-mo,
Chicken Sekuwa*

Main Course

*Chicken Kathmandu, Goat Curry, Daal
Jhaneko, rice, Naan & Aloo Ko Achar*

Desserts

\$35.00 PP

MAHARAJA BANQUET

Entree

Samosa, Chicken Tikka, Lamb Cutlet.

Main Course

*Butter Chicken Rogan Gosh & Mixed
vegie Korma, rice, Naan & Raita.*

Desserts

\$37.00 PP