

INDIAN CULTURE TASTING MENU

An Elegant Four-Course Dining Journey Capturing The Depth And Artistry Of Indian Culture's Signature Cuisine — Thoughtfully Created For Anniversary Dinners, Special Celebrations, And Guests Seeking A Truly Memorable Experience.



INDIAN CULTURE FOOD EXPERIENCE - \$75 PER PERSON

Minimum 2 Guests | Available For Lunch & Dinner

COURSE 1 – AMUSE-BOUCHE

(choose one)

BALLS OF HAPPINESS

SMASH SAMOSA

TAMARIND POTATO CAKES

COURSE 3 – MAIN COURSE

(choose one)

BUTTER CHICKEN [GF]

COCONUT CURRY [VGO]

choice of chicken, cottage cheese, fish +4, prawns +4

SOUTH INDIAN COCONUT KORMA

choice of chicken, lamb +4, beef +4

KASHMIRI LAMB ROGAN JOSH

(served with saffron rice and butter naan)

COURSE 2 – SIGNATURE ENTRÉE

(choose one)

GOLDEN PRAWNS

TANDOORI CHICKEN TIKKA [GF]

TANDOORI LAMB CHOPS [GF]

COURSE 4 – DESSERT

(choose one)

HOUSE-MADE BROWNIE

HOUSE-MADE KULFI

OPTIONAL WINE PAIRING EXPERIENCE – \$40 PER PERSON

*a curated pour of tasmania's most expressive wines — an elegant complement to your tasting journey.
offered exclusively as an optional pairing with the indian culture tasting menu.*

(Guests Are Welcome To Choose Their Own Wines From Our Hand-Selected Range)

Velvet & Willow Sparkling, TAS *(Pipers River)*

Frisque Sauvignon Blanc, SA *(Adelaide Hills)*

Bangor Captain Spotswood Pinot Noir, TAS
(Dunalley)

Frisque Rose, SA *(Adelaide Hills)*

Bangor Jimmy's Hill Pinot Gris, TAS
(Dunalley)

Chalk Hill Poetica Moscato, SA *(McLaren Vale)*

Sons Of Eden Marschall Shiraz, SA *(Barossa)*

Waterton Hall Chardonnay, TAS
(Tamar Valley)

Sons Of Eden Pumpa Cabernet Sauvignon,
SA *(Barossa)*

Dr Edge Riesling, TAS *(Derwent Valley)*

PLEASE NOTE A VEGETARIAN OPTIONS OF THE 4 COURSE MENU IS ALSO AVAILABLE UPON REQUEST