



Christmas function menu/ Vegan menu available

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 www.chakrarestaurant.com.au
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Course 1: Sharing board –df, gfo

- ◆ Squid Ink & Goat cheese naan bites
- ◆ Beetroot, Fennel & Cheese naan bites
- ◆ Khichdi Bonda

Course 2: Choose from below

- ◆ **Mango Bengali Stuffed Luchi**, fried flat bread with tarka lamb, masala potatoes, mango chutney, fig, fried apple –dfo
Or
- ◆ **Deconstructed Samosa Beef/ Paneer Cone** Carom seeds zest Cone, Sautéed onion, tomato with Date Tamarind chutney –dfo
Or
- ◆ **Onion Spinach Fritters**, Kale, Dry Mango, Dry Pomegranate, Baby Spinach –gf, df

Course 3: Pani Puri- Crispy wheat bubble served with Indian spiced water

Course 4:

- ◆ **Butter chicken Empiler**, turmeric Pulao, kachumber and apple salad, toasted almonds, pistachio –gfo
Or
- ◆ **Mango pickled lamb chops** with Punjabi yellow curry, beetroot chutney splash, masala bhatura –gfo, dfo
Or
- ◆ **Wid caught Barramundi**, Madras Curry sauce, Lemon Rice, Puffed Fox nut –gf, df

Course 5: Desserts, *Satisfy your Chakras*

- ◆ **Panacotta** with saffron dipped Ras Malai, Rose Syrup –gf
Or
- ◆ **Brownie with chilli chocolate sauce**, Rose ice cream, dry freeze strawberries, golden dust –gf, dfo

\$69 per person

**Alternative option will be offered to suit dietary requirements.*