



Chakra*

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Entrée, *Activate your Chakras*

- ◆ **Samosa Cone Paneer/ Beef (Harvey)**, carom seeds zest Cone, sautéed onion, tomato, date tamarind chutney- DF 14
- ◆ **Turmeric Seared Scallops**, South Indian tomato rice, garlic Shute –DF, GF 19
- ◆ **Soft shell Crab**, lightly spiced tempura batter in vodka, dry coconut Chutney, mango chutney, Chooran blueberries –DF 19
- ◆ **Aloo Tikki**, Crisp potato patty with yogurt raddish, tamarind, lotus chips- GF, DF avl. 14
- ◆ **Butter Chicken (Lilydale)/Tofu Kulcha**, leavened bread stuffed with butter chicken/tofu, basil yoghurt 14
- ◆ **Bengali Stuffed Lamb (Mottainai)/ Jackfruit Luchi**, fried flatbread stuffed with lamb tarka & masala potatoes, rich mango chutney, fried green apple, dried figs -DF avl. 16
- ◆ **Beetroot Cauliflower Fritters**, dry mango, date and tamarind chutney-GF, DF 15
- ◆ **Stuffed Dahipuri**, Delicate wheat bubbles, spiced yoghurt, tamarind sauce, kachumber salad -DF avl. 14
- ◆ **Shared Platter (for 2 to 3)**: Serve of Lamb Kebabs, Chicken Tikkas, Spiced roasted Paneer & Capsicum, Beetroot Chutney –GF 32

Signature Mains, *Elevate your Chakras*

- ◆ **Duck Korma with turmeric paratha**, Marinated duck breast cooked in rich cashew nuts gravy, sultanas & fried curry leaves -GF 36
- ◆ **Kerala Chicken (Lilydale) Curry**, chicken curry cooked with coconut cream, curry leaves tempered with mustard seeds lemon rice, spicy cabbage slaw -GF 34
- ◆ **Chakra special Pot Set Chicken Biryani/ Vegetable Biryani**, beetroot yoghurt -GF avl. 29
- ◆ **Goat (Narrogin) Mughlai** Goat curry cooked with bones, khameeri naan, grilled pineapple, roasted foxnuts, pickled onion, mango pickle – GF avl. 34
- ◆ **Wild caught Barramundi**, Madras Curry sauce, Lemon Rice, Puffed Fox nut –GF, DF 34
- ◆ **Burnt Lamb/Veg. Aubergine**, Lamb Bhartha cashew curry, pomegranate, Boondi Raita, Nigella seed Naan –GF avl., DF avl. 26
- ◆ **Malai Kofta** in Korma Gravy, Black Rice, Crumbled cashew, Rice Poppadum –GF avl., DF avl. 32

Traditional Curries, *Old but Gold*

- ◆ Butter Chicken/Paneer –GF 23
- ◆ Chicken/Paneer Tikka Masala –GF 23
- ◆ Lamb/Vegetable Korma –GF 23
- ◆ Prawn Madras –GF, DF 26
- ◆ Lamb Rogan Josh –GF 23
- ◆ Beef Vindaloo –GF, DF 23
- ◆ Palak Paneer/Tofu –GF, v. 23
- ◆ Slow cooked Dal Makhni – GF, v. 23

Sides, *Companions*

- ◆ Butter Naan /Garlic Naan / Wholemeal Roti 4
- ◆ Masala Okra 8
- ◆ Rosemary Garlic Naan 6
- ◆ Khameeri Naan / Cheese & Garlic Naan 7
- ◆ Gluten- Free Stuffed Naan / Stuffed Naan 7
- ◆ Aromatic Basmati Rice 6 / Steamed Rice 5
- ◆ Forbidden Black /Turmeric cauliflower rice 7
- ◆ Cumin sautéed steamed vegetables 6
- ◆ Cucumber Raita 5
- ◆ Poppadums 5

Salad – Baby spinach, Grape tomatoes, toasted corns, grilled pineapple, Carrot, Beetroot, dried Apricot, Pecan nuts, Pepita seeds, house made dressing 18 (Add Chicken -5)

Kids Meals, *Make Kids Happy*

(All kids meals come with Juice)

- ◆ Chicken Tenderloin and Chips 15
- ◆ Peshwari Naan, whipped cream 12
- ◆ Butter Chicken / Paneer with Rice 15



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Desserts

Desserts, *Satisfy your Chakras*

- ◆ **Strawberry and cream baileys infused Rasgulla**, fresh cream strawberries, freeze dried strawberries 18
- ◆ **Mystery Choc Pot**, saffron mousse, Gulab Jamun, Oreo Dust, Pistachio Soil 16
- ◆ **Vegan Mango Kulfi**, mango puree, pistachio dust, pistachio & almond candy floss, freeze dried mango- *DF, GF avl.* 15
- ◆ **Brownie with Rose Ice-cream** chilli chocolate sauce, freeze dried strawberries, golden dust -*DF, GF avl.* 16
- ◆ **Pineapple halwa**, Vanilla bean Ice cream, Pistachio, Almonds -*DF avl.* 15
- ◆ **Panacotta Rasmalai** with saffron dipped Ras Malai in Rose Syrup 14

Hot Drinks

- ◆ Chakra Special Herbal Infusion 7
- ◆ Badam Shakkar Doodh 10
- ◆ Turmeric Latte 7
- ◆ Masala Chai 7
- ◆ Tulsi Green Tea 5
- ◆ Coffee 5

Dessert White Wines:

- ◆ Vasse Felix 'Cane Cut' Semillon 10
- ◆ Heggies Botrytis Riesling 10

Port and Sherry:

- ◆ McWilliam's Royal Reserve Dry Sherry 9
- ◆ Seppeltsfield Para Grand Tawny 9

Brandy and Cognac:

- ◆ Hennessy VS Cognac 9
- ◆ Bardinet VSOP Brandy 9

Digestif & Liqueur:

- ◆ Baileys 9
- ◆ Galliano Black Sambuca 9
- ◆ Fernet-Branca 9