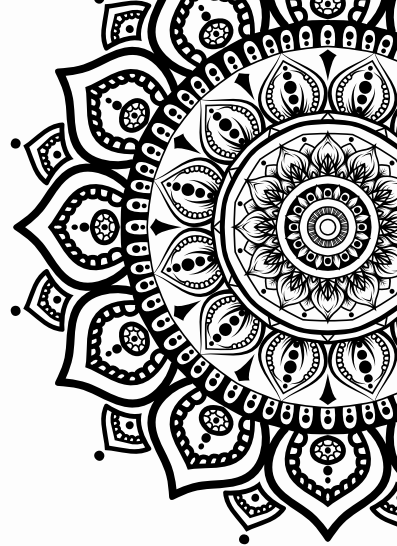


Chakra

Ala carte' Menu



Entrees

- Bengali stuffed Luchi, fried flat bread stuffed with lamb/jackfruit tarka & Masala potatoes, served with rich mango chutney, fried green apple & dried figs 18
- Beetroot Cauliflower Fritters, Dry Mango Powder, Chaat Masala, date & tamarind chutney –gf 18
- Mulberry Patta Chat, fermented lentil dumplings, beetroot-spiced yoghurt, fresh salad, tamarind & mint chutney dfo. 18
- Trio of free-range chicken tikka, chicken tikka served with three different marinations- malai, vindaloo and tandoori with mint chutney, gf. 19
- Clove-smoked lamb kebabs, green peas & black truffle dip, truffle dust gf. 19
- Soft Shell Crab, spiced tempura batter in vodka, dry coconut chutney, mango chutney, beetroot dust, chooran blueberries df. 21
- Samosa Beef (Harvey) cone chat, carom seeds cone, sautéed onion, tomato, turmeric yoghurt, kachumber salad, date tamarind chutney dfo. 18
- Turmeric Seared Scallops, coriander & corn rice, roasted asparagus df.,gf. 19
- Free-range Butter Chicken (Lilydale) Kulcha, leavened bread stuffed with butter chicken, basil yoghurt, beetroot garlic chutney, kasundi 18
- Free-range chicken tikka sliders, pan fried chicken tikka sliders in brioche buns with mint chutney, onion jam, aloo bhujia 20
- Pani Puri Paddle, crispy wheat bubbles served with traditional mint water, tangy mango water, spiced yoghurt stuffed puris v. 24
- Shared Platter (for 2 to 3): serves of lamb kebabs, chicken tikkas, spiced roasted paneer & capsicum, beetroot chutney, dal makhani, mint chutney gf. 49

Signature Mains

- Burnt Lamb Aubergine bharcha, cashews, boondi raita, nigella seed naan gfo. dfo. 38
- Duck Korma, duck slow cooked with saffron cashew curry, turmeric layered parantha, cashews, pomegranate gfo. 38
- Kerela Chicken (Lilydale) Curry, double marinated chicken in Kerela spices, fresh tomatoes, tamarind, coconut cream, turmeric, curry leaves, aromatic lemon rice, beetroot cabbage slaw, gf. 36
- Malai Kofta in Korma Gravy, Black Rice, Crumbled cashew, forbidden black rice, poppadum dfo. gfo. v. 36
- Chakra special Pot Set Chicken Biryani/ Vegetable Biryani, cucumber raita gfo*. 32
- Goat (Narrogin) Mughlai, goat curry cooked with bones, turmeric layered parantha, grilled pineapple, pickled onions, roasted foxnuts, mango pickle–gfo*. 36
- Wild caught Barramundi, madras curry sauce, lemon rice, puffed fox nuts df.,gf. 36

Traditional Curries, Old but Gold

- Free-range Butter Chicken –gf. 29
- Chicken tikka masala gf. 29
- Lamb Korma gf. 29
- Prawn Madras gf. df. 31
- Lamb Rogan Josh gf. 29
- Beef Vindaloo gf. df. 29
- Palak Paneer gf., v. 27
- Slow cooked Dal Makhni gf., v.27
- Masala potatoes v. gf. 27

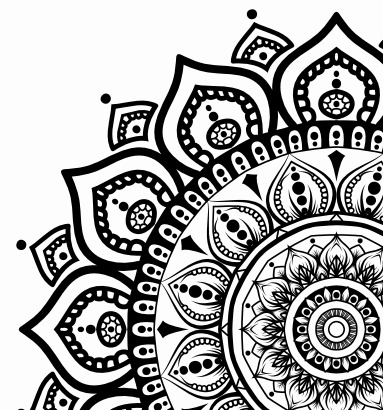
Sides, Companions

- Butter Naan /Garlic Naan / Wholemeal Roti 6
- Masala Okra gf. 9
- Cheese & Garlic Naan 8
- Turmeric Layered Masala Paratha 8
- Gluten- Free Stuffed Naan / Stuffed Naan 8
- Aromatic Basmati Rice 8/ Steamed Ricegf. 7
- Forbidden Black Rice gf.8
- Turmeric cauliflower rice gf.8
- Cumin sautéed veggies gf. 8
- Cucumber Raita gfo. 7/ Kachumber salad gf. 7
- Popadums gf. 8

Kids Meals

(All kid's meals come with a Juice)

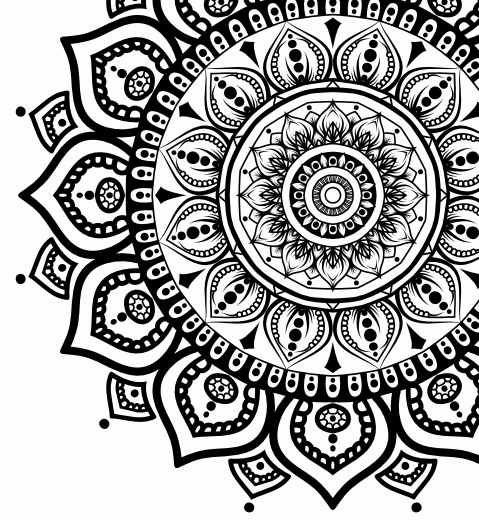
- Chicken Tenderloin and Chips 19
- Peshwari Naan, whipped cream 19
- Butter Chicken / Paneer with Rice 19



The menu items are subject to availability

*Alternative options are available to meet dietary requirements.

Chakra Desserts Menu



Desserts

- Rabri Falooda Kulfi, saffron & cardamom kulfi, slow-cooked rabri, almonds, pistachio, edible gum, basil seeds, vermicelli 18
- Gulab Jamun Trifle, Luxurious dessert with layers of rich gulab jamuns, velvety rose custard, biscoff crumble, almonds and pistachios 18
- Suffed sahi tukda, vanilla and berry coulie, freeze-dried berries compote dfo. 18
- Walnut brownie with chilli chocolate sauce, house-made rose ice cream, freeze-dried strawberries, fresh strawberries, golden dust dfo.gfo. 18
- Shakkar affogato with cafe pisco, vanilla bean ice cream, shakkar beaten coffee shot, Wise cafe pisco, dfo.gfo. 18
- Saffron Panacotta with Ras Malai, fenian crumble, rose petals 16
- Pineapple halwa, vanilla bean ice cream, pistachio, almonds gf. dfo. 16

Dessert White Wines:

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

Port and Sherry:

- McWilliam's Royal Reserve Dry Sherry 9
- DeBORTOLI 'Old Boys' Barrel Aged Tawny 12

Brandy and Cognac:

- Bardinet VSOP Brandy 9

Digestif & Liqueur:

- Baileys 9
- Galliano Black Sambuca (vegan) 9
- Fernet-Branca (vegan) 9
- Frangillico (vegan) 9
- Underberg Bitter (vegan) 9

Hot Drinks

- Chakra Healing Herbal Infusion. 8
- Turmeric Latte. 8
- Masala Chai 8
- Basil Green Tea 7
- Beaten Coffee 8

(Choice of alternative milks- soy, almond, coconut)

The menu items are subject to availability

*Alternative options are available to meet dietary requirements.