

SOUP

HOT AND SOUR VEG/CHICKEN \$8.90

Delicately prepared with Choice of Chicken or Veg broth, soy sauce, vinegar and white pepper.

SWEET CORN SOUP \$9.90

Sweet Corn Soup made with tender corn kernels, spices and herbs

STARTERS

VEGETABLE SAMOSA (2PIECES) \$7.90

Triangular flour shells filled with potatoes and green peas deep fried and served with tamarind sauce

ONION BHAJI \$9.90

Chopped onion rings mixed with chickpea flour and spices deep fried and served with tamarind sauce

PANEER PAKORA \$11.90

Indian cottage cheese made by curdling milk with a food acid. So no prizes for guessing that paneer pakora is a deep fried fritter made with paneer and gram flour.

VEG PLATTER (FOR-02) \$18.90

Assorted pieces of Samosa, Onion bhaji, Paneer pakora served with mint and tamarind sauce

CHICKEN TIKKA \$21.90

Boneless chicken pieces mature overnight in smooth yoghurt based marinade lightly spiced and grilled in tandoor served with mint sauce.

FISH TIKKA \$21.90

Boneless Fish pieces mature overnight in smooth yoghurt based marinade lightly spiced and grilled in tandoor served with mint sauce.

CHICKEN MALAI KEBAB \$21.90

Boneless chicken breast pieces marinated with yoghurt, cream and spices, grilled in tandoor till perfection.

TANDOORI CHICKEN (HALF) \$17.90

Whole chicken pieces marinated in yoghurt spices and lemon then grilled in the tandoor served with mint sauce

SEEKH KEBAB \$23.90

Lightly spiced mince with traditional Indian spices, shaped on skewers and cooked in tandoor, served with mint sauce

NON VEGETARIAN PLATTER (FOR-02) \$27.90

Assorted pieces of chicken tikka, malai kebab, seekh kebab and Fish tikka served with mint sauce



MINTLEAF SPECIAL

SAMOSA CHAAT \$12.90

(Crunchy samosa is served with spicy chickpea curry (chole), yogurt and chutneys!)

PAPDI CHAAT \$12.90

Papri Chaat includes chickpeas, potatoes, various chutneys, yogurt, papdi, curd, sev and is garnished with coriander.

CHILLI PRAWNS \$25.90

Lightly battered deep fried prawns mixed with stir fried spring onions and capsicum and tossed in spices chilli sauce

CHOLE BATHURE \$19.90

(Chickpea cooked in onion based gravy with perfection, served with deep fried fluffy bread)

CHILLI PANEER \$21.90

Cubes of fried paneer tossed in a spicy sauce made with soya sauce vinegar and chilli sauce mixed with stir fried onions capsicum. Salt and pepper

HUTCH'S SPECIAL CHICKEN \$21.90

Boneless battered fried chicken tossed in a mild spicy Hutch's special sauce mixed with stir fried spring onions capsicum, served on hot plate

VEGETARIAN DELIGHTS

DAAL MAKHNI \$17.90

Black lentil along with red kidney beans cooked on slow fire finished with coriander and ginger

MINTLEAF DAAL TADKA \$15.90

Yellow lentil cooked on slow fire finished with garlic ginger onion tomato and coriander

DAAL PALAK \$17.90

Yellow lentil cooked along with fresh spinach on slow fire finished with Red chillies garlic and ginger

PALAK PANEER \$17.90

Cubes of homemade cheese cooked delicately with subtly flavour spinach in selected spices

KADHAI PANEER \$17.90

Cubes of homemade cheese cooked delicately with subtly flavour selected whole spices along with diced onion, capsicum, green chilli and fresh coriander.

VEGETABLE KORMA \$17.90

Mixed fresh vegetables cooked in mild creamy cashew sauce.

PANEER MAKHANI \$17.90

Cottage cheese cubes cooked in creamy tomato sauce

EGGPLANT MASALA \$18.90

Fresh eggplant cooked with potatoes in onion based gravy with perfection.

CHANNA MASALA \$16.90

Chickpea cooked in medium spicy gravy along with onions, fresh tomatoes, ginger, garlic, green chilli and fresh coriander.

BOMBAY ALOO \$15.90

Potatoes that are cube parboiled and then fried and seasoned with spices such as cumin, curry leaves, garlic, garam masala turmeric, mustard seeds, chili powder, salt and pepper.

ALOO GOBI \$16.90

Potatoes cooked with cauliflower in onion based medium spicy gravy.

DEWANI HANDI \$17.90

Seasonal mixed vegetables cooked with fresh spinach.

MAIN COURSE CHICKEN

BUTTER CHICKEN \$21.90

Boneless chicken pieces, marinated and cooked in tandoor. finally cooked in a creamy tomato based gravy.

CHICKEN KORMA \$21.90

Boneless chicken pieces cooked in a ground cashew nut and cream based gravy to create a rich and nutty flavour

KADHAI CHICKEN 21.90

Boneless Chicken pieces cooked. With tomatoes, ginger, garlic & coarsely crushed whole spices

CHICKEN VINDALOO \$21.90

Boneless chicken pieces cooked on hot spicy and tangy vindaloo sauce made with vinegar and aromatic spices, delivering a bold and fiery flavour.

CHICKEN SAAG \$21.90

Tender piece of chicken cooked in a subtly flavoured spinach and exotic spices

MANGO CHICKEN \$21.90

Boneless chicken cooked together with mango and cream based gravy lightly spiced with herbs and spices

CHICKEN TIKKA MASALA \$21.90

Marinated and char grilled cubes of chicken cooked in a tandoori masala sauce with ginger garlic turmeric coriander and dash of cumin

CHICKEN MADRAS \$21.90

Chicken pieces cooked in coconut cream with spices mustard seeds and curry leaves

PUNJABI CHICKEN CURRY \$21.90

chicken cooked with onion, garlic, ginger, capsicum and enhanced with chicken stewed in a tomato-based sauce seasoned with aromatic spices

CHICKEN JHALFRAZIE \$21.90

Boneless chicken pieces cooked in onion based gravy along with capsicum

NANA'S CHICKEN CURRY \$22.50

Boneless chicken pieces cooked in Nana's secret recipe in onion based cashew gravy along with fresh tomato.

CHEF'S SPECIAL CHICKEN CURRY \$21.90

Special fragrant curry made with ground spices, onions and tomatoes.

LAMB / BEEF DISHES

LAMB ROGAN JOSH \$23.90

Tender boneless lamb pieces delicately cooked in traditional Mughlai style

LAMB VINDALOO \$23.90

Hot and spicy Lamb curry in a very special vindaloo sauce

LAMB KORMA \$23.90

Boneless lamb pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour

LAMB MADRAS \$23.90

Lamb pieces cooked in coconut cream with Spice mustard seeds and curry leaves

LAMB SAAG \$23.90

Chopped subtly flavoured spinach cooked together with Lamb

BEEF ROGAN JOSH \$23.90

Tender boneless beef pieces delicately cooked in traditional Mughlai style

BEEF MADRAS \$23.90

Beef pieces cooked in coconut cream with Spices mustard seeds and curry leaves

BEEF VINDALOO \$23.90

Hot and spicy beef curry in a very special vindaloo sauces

BEEF SAAG \$23.90

Tender piece of beef cooked in a subtly flavoured spinach and exotic spices

BEEF KORMA \$23.90

Boneless beef pieces cooked in a ground cashew nut and cream based gravy to create a rich and nutty flavour

MINT LEAF - INDIAN SIGNATURE DISH LAMB SHANK CURRY \$38.00

Lamb shank, often slow roasted and served in a thick gravy, are given a different twist in this recipe. Here they are cooked slowly in a mix of vibrant Indian spices with a dash of fresh chilli for an extra kick.

MOUNTAIN GOAT

GOAT MASALA \$25.90

Boneless tender Goat pieces cooked in thin tomato and onion based curry

GOAT NEHARI \$25.90

Warm up your winter nights with this stunning Indian goat stew, full of delicious Indian spices

SEA FOOD

GOAN FISH CURRY \$24.90

Fish fillets prepared in Goanese style with rich herbs and coconut cream

BUTTER PRAWNS \$26.90

Prawn pieces cooked in a creamy tomato sauce

PRAWN KORMA \$26.90

Prawn pieces cooked in a ground cashew nut and cream based gravy to create a rich and nutty flavour

PRAWN MADRAS \$26.90

Prawn pieces cooked in coconut cream with Spices mustard seeds and curry leaves

PRAWN VINDALOO \$26.90

Hot and spicy prawn curry in a special vindaloo sauce.

BIRYANI DISHES

The appropriate chicken ,lamb, prawns or vegetables are cooked with The finest basmati rice All biryani served with raita.

VEGETABLES BIRYANI \$18

PANEER TIKKA BIRHYANI \$20

CHICKEN BIRYANI \$20

CHICKEN TIKKA BIRYANI (Spicy) \$22

BUTTER CHICKEN BIRYANI (Mild) \$22

LAMB BIRYANI \$24

GOAT BIRYANI \$26

PRAWN BIRYANI \$26

TANDOORI BREADS

PLAN NAAN \$3.50

Plan flour bread cooked in tandoor

BUTTER NAAN \$4

Plan flour bread cooked in tandoor topped with butter

CHEESE NAAN \$6

Plan flour bread stuffed with cheese

GARLIC NAAN \$5

Plan flour bread sprinkled with fresh garlic

CHEESE & GARLIC NAAN \$7

Naan stuffed with cheese and sprinkle with fresh garlic

KEEMA NAAN \$8

Mince lamb stuffed in naan bread

KASHMIRI NAAN \$8.50

filling uses cashews and ground almonds, mixed with glacé cherries.

PANEER KULCHA \$7

Naan filled with Indian cheese and spices.

TANDOORI ROTI \$4

Whole wheat roti

TANDOORI LACHHA PARANTHA \$6

Layered bread with butter fenugreek and coriander cooked in tandoor

ALOO PARATHA \$8

whole wheat flatbreads stuffed with a spiced potato filling and cooked with oil or ghee

BASMATI RICE

PLAIN RICE \$4

Steamed basmati rice

SAFFRON RICE \$6

Basmati rice flavoured with aromatic saffron.

JEERA RICE \$7

Basmati Rice flavoured with aromatic cumin.

PEAS PULAV RICE \$8

Basmati rice with peas.

KIDS MENU

BUTTER CHICKEN WITH FRIES/RICE \$12.90

(Succulent butter chicken sauce served on the choice of fries or rice)

CHICKEN TENDER WITH FRIES \$12.90

(02 pieces of chicken tender served along with fries)

CHEESE NAAN WITH BUTTER SAUCE \$10.90

(Fluffy bread stuffed with cheese served with delicious mild butter sauce)

ACCOMPANIMENTS

MANGO CHUTNEY \$4

MINT SAUCE/ PICKLE \$4

PAPADOM PLATTER \$15

RAITA \$6

DESSERT

GULAB JAMUN PLATE (2 Pcs.) \$8

Popular Indian deep fried sweet balls made from cottage cheese and soaked in sweetened syrup

RASGULLA PLATE (2Pcs.) \$8

The traditional Bengali sweet made from Chena (curdled milk)& sugar

DRINKS

COKE/SPRITE \$4.5

APPLE/ORANGE/PINNEPLE JUICE \$6

MANGO LASSI \$8

FRUITPUNCH \$8

MASALA CHAI \$5