

Welcome

**DINE IN MENU**



# **IDLI CHUTNEY**

**CURRIES • DOSAS • BIRIYANI**



[www.idlichutney.com.au](http://www.idlichutney.com.au)  
382 Ipswich Road, Annerley

Call: 3189 8979

## ENTREES

<b>Medu Vada 3pcs</b> Doughnut shaped fritters made of urid lentil batter and spices	<b>\$8.90</b>
<b>Masala Vada 3pcs</b> Crispy split peas vada with onion, ginger, dry chillies and fennel seeds	<b>\$8.90</b>
<b>Onion Bhaji 3pcs</b> Sliced onions with chickpea batter and spinach fried to perfection	<b>\$8.90</b>
<b>Aloo Tikki 3pcs</b> Potato cutlets with spiced herbs	<b>\$8.90</b>
<b>Samosa 3pcs</b> Masala potato & onion deep fried coated with plain flour	<b>\$8.90</b>
<b>Chicken 65 6pcs</b> Traditional south Indian deep fried chicken	<b>\$12.90</b>
<b>Sambar Vada 2pcs</b> Urid vada soaked in sambar	<b>\$12.90</b>
<b>Rasa Vada</b> Urid vada soaked in rasam	<b>\$12.90</b>
<b>Tandoori Snack Pack Box</b> Fried boneless chicken thigh fillets in tandoor style with chips	<b>\$15.90</b>

## TANDOORI STARTERS

<b>Chicken Drumstick 3pcs</b> Tandoori marinated chicken drumsticks	<b>\$8.90</b>
<b>Chicken Tikka 6pcs</b> Chicken thigh fillets marinated in yoghurt and spices baked in oven	<b>\$12.90</b>
<b>Sheek Kebab 3pcs</b> Tandoori skewered lamb masala mince with mint chutney	<b>\$15.90</b>

## CHICKEN CURRIES

<b>Butter Chicken</b> Global Indian favorite creamy ginger tomato sauce dish	<b>\$19.90</b>
<b>Chicken Tikka Masala</b> Fried onion & capsicum in creamy onion, tomato ginger sauce	<b>\$19.90</b>
<b>Mango Chicken</b> Cooked with chef's special spices and mango pulp	<b>\$19.90</b>
<b>Chicken Korma</b> sweet and mild onion and almond sauce	<b>\$19.90</b>
<b>Chicken Madras</b> Tomato, onion sauce with coconut cream and herbs	<b>\$19.90</b>
<b>Chicken Chettinad</b> creamy spicy peppercorn trio sauce	<b>\$19.90</b>
<b>Pepper Chicken</b> chef's special receipe	<b>\$19.90</b>
<b>Chicken Vindaloo</b> Hot with red chillies, vinegar, cumin and tomato	<b>\$19.90</b>
<b>Chicken Rogan Josh</b> Spiced onion, tomato and herb sauce	<b>\$19.90</b>
<b>Chicken Saagwala</b> Spinach, tomato onion sauce with herbs	<b>\$19.90</b>
<b>Traditional Chicken Curry</b> Onion tomato based curry with pepper, coconut and coriander	<b>\$19.90</b>
<b>Chicken Mehti</b> Mehti flavoured Onion, tomato, ginger garlic sauce based curry	<b>\$19.90</b>

## LAMB / GOAT CURRIES

<b>Lamb Rogan Josh</b> spiced onion, tomato and herb sauce	<b>\$21.90</b>
<b>Lamb Madras</b> Tomato, onion sauce with coconut cream and herbs	<b>\$21.90</b>
<b>Lamb Vindaloo</b> hot with red chillies, vinegar, cumin and tomato	<b>\$21.90</b>
<b>Lamb Korma</b> sweet and mild onion and almond sauce	<b>\$21.90</b>
<b>Lamb Saagwala</b> Spinach, tomato onion sauce with herbs	<b>\$21.90</b>
<b>Lamb Chettinad</b> Creamy spicy peppercorn trio sauce	<b>\$21.90</b>
<b>Pepper Lamb</b> Chef's special receipe	<b>\$21.90</b>
<b>Traditional Goat Curry (Comes with bone)</b> Onion tomato based curry with pepper, coconut & coriander	<b>\$21.90</b>

## VEG CURRIES

<b>Rasam</b> A South Indian hot soup of spices & herbs	<b>\$9.90</b>
<b>Sambar</b> A traditional south Indian favourite time tested dal curry	<b>\$14.90</b>
<b>Pumpkin, Chickpea, Spinach Salan</b> Butternut pumpkin cubes tempered with mustard seeds, curry leaves and cooked with spinach and tender chickpeas	<b>\$18.90</b>
<b>Aloo Baingan</b> Eggplant and potato curry with aromatic spices, onion tomato and curry leaves	<b>\$18.90</b>
<b>Aloo Muttar</b> Potato cubes and peas pan fried with onion tomato sauce with curry leaves and coriander	<b>\$18.90</b>
<b>Aloo Gobi</b> Potato and cauliflower florets pan fried with ginger, chillies, spices and coriander	<b>\$18.90</b>
<b>Paneer Muttar</b> Cottage cheese cooked with peas in rich onion and tomato sauce	<b>\$18.90</b>
<b>Paneer Makhni</b> Cottage cheese cubes in rich tomato, almond and creamy ginger sauce	<b>\$18.90</b>
<b>Paneer Tikka Masala</b> Cottage cheese cooked with creamy sauce with capsicum and onion	<b>\$18.90</b>
<b>Mixed veg Korma</b> Vegetables cooked with onion tomato sauce and tempoered mustard seeds and coriander	<b>\$18.90</b>
<b>Tadka Dal</b> Traditional tempered dal in ghee, onion, Tomato, mustard seeds and curry leaves	<b>\$18.90</b>
<b>Chennai Vadacurry</b> A chennai special dish made with split peas, variety of spices coconut cream and coriander	<b>\$18.90</b>
<b>Channa Masala</b> Chickpea cooked with onion, tomato, various spices and coriander	<b>\$18.90</b>

## RICE

<b>Basmati Rice</b>	<b>500ml</b>	<b>750ml</b>
	<b>\$2.50</b>	<b>\$4.00</b>



## BIRYANI

<b>Veg Biryani</b>	<b>\$18.90</b>
A rice dish with vegetables & best of spices which is an all India favorite	
<b>Chicken Dum Biryani</b>	<b>\$18.90</b>
A rice dish with chicken cooked with best of spices an all India favorite	
<b>Chicken 65 Biryani</b>	<b>\$18.90</b>
A rice dish with fried chicken 65 & best of spices cooked to perfection	
<b>Lamb Dum Biryani</b>	<b>\$19.90</b>
A rice dish with Lamb & best of spices cooked to perfection	
<b>Goat Biryani</b>	<b>\$19.90</b>
Chennai style goat dum biryani (with bones)	

## NAAN BREADS

<b>Porotta</b>	<b>\$3.00</b>
<b>Roti</b>	<b>\$4.00</b>
<b>Plain Naan</b>	<b>\$4.00</b>
<b>Garlic Naan</b>	<b>\$5.00</b>
<b>Cheese Naan</b>	<b>\$5.00</b>
<b>Butter Naan</b>	<b>\$5.00</b>
<b>Cheese &amp; Garlic Naan</b>	<b>\$6.00</b>
<b>Spinach &amp; Cheese Naan</b>	<b>\$6.00</b>
<b>Tandoori Chicken Naan</b>	<b>\$7.90</b>

## DESSERTS

<b>Gulab Jamun</b>	<b>\$6.00</b>
<b>Rasamalai</b>	<b>\$6.00</b>
<b>Mango Lassi</b>	<b>\$6.00</b>
<b>Sweet Lassi</b>	<b>\$6.00</b>

## CONTIMENTS

<b>Papadum (4 pcs)</b>	<b>\$4.00</b>
<b>Mango Chutney</b>	<b>\$4.00</b>
<b>Lemon/mixed veg pickle</b>	<b>\$4.00</b>
<b>Raita</b>	<b>\$4.50</b>

## DRINKS

<b>Coke Can</b>	<b>\$3.00</b>
<b>1.25 ml drinks</b>	<b>\$5.20</b>

## KOTHU PAROTTA

<b>Egg Kottu Parotta</b>	<b>\$15.90</b>
A south indian dish made of minced parotta with egg, chillies, spices, onion, tomato & curry leaves	
<b>Veg Kottu Parotta</b>	<b>\$15.90</b>
minced parotta with vegetables, chillies, spices, onion, tomato & curry leaves	
<b>Chilli Parotta</b>	<b>\$16.90</b>
Minced parotta tossed with spices and vegies	
<b>Chicken Kottu Parotta</b>	<b>\$16.90</b>
Minced parotta with chicken, egg, chillies, spices, onion, tomato & curry leaves cooked on hot plate.	
<b>Lamb Kottu Parotta</b>	<b>\$17.90</b>
Minced parotta with Lamb, egg, chillies, spices, onion, tomato & curry leaves cooked on hot plate.	

## SOUTH INDIAN DISHES IDLI & DOSA

<b>Idli 4pcs</b>	<b>\$14.90</b>
steamed cakes made of fermented rice and urad lentil accompanied with sambar, tomato and coconut chutney	
<b>Podi Idli</b>	<b>\$14.90</b>
Cut idli tossed with spicy lentil powder and sesame oil	
<b>Chilli Idli</b>	<b>\$16.90</b>
Fried cut Idli tossed with spices and vegies accompanied with sambar	
<b>Plain Dosa</b>	<b>\$12.90</b>
Thin crepe made of fermented rice and lentil batter	
<b>Kal Dosa 2pcs</b>	<b>\$14.90</b>
Thicker and smaller version of dosa with sambar, tomato and coconut chutney	
<b>Podi Dosa</b>	<b>\$14.90</b>
Dosa sprinkled with spicy lentil powder.	
<b>Masala Dosa</b>	<b>\$14.90</b>
Rice crepe made of fermented rice and lentil batter with spiced potato masala stuffed.	
<b>Mysore Masala Dosa</b>	<b>\$14.90</b>
Rice crepe made of fermented rice and lentil batter layered with garlic and stuffed with spiced potato masala.	
<b>Cheese Dosa</b>	<b>\$14.90</b>
Rice crepe made of fermented rice and lentil batted layered with cheese.	
<b>Oothapam</b>	<b>\$14.90</b>
Thicker version of dosa topped with tomato, onion, carrot, chillies and curry leaves.	
<b>Egg Dosa</b>	<b>\$15.90</b>
Dosa topped up with eggs and spices.	
<b>Dosa Vadacurry</b>	<b>\$16.90</b>
A dosa accompanied with chennai special vadacurry.	
<b>Chicken Dosa</b>	<b>\$16.90</b>
A dosa with chicken gravy stuffing	
<b>Poori (3 pcs)</b>	<b>\$14.90</b>
Deep fried wheat bread served with spiced potato curry	
<b>Poori Vadacurry</b>	<b>\$16.90</b>
Deep fried wheat bread served with chennai special vadacurry	
<b>Parotta 2pcs &amp; Chicken Curry</b>	<b>\$19.90</b>

## THALI

<b>VEG THALI</b>	<b>\$22.90</b>
Paneer curry, Veg curry, Dhal, Naan, Rice, sweet, Papadum & Pickle.	
<b>NON-VEG THALI</b>	<b>\$22.90</b>
Chicken curry, Lamb curry, Dhal, Naan, Rice, Sweet, Papadum & Pickle	
<b>SOUTH INDIAN MINI TIFFIN</b>	<b>\$22.90</b>
1 Idli, 1 Dosa, Pongal, 1 Medu Vada, Sweet with Sambar, Coconut chutney and Tomato Chutney.	

*Thank You...  
Visit Again...*



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