

namasté banquet

An excellent way to share and sample a selection of entrees, 4 popular mains, 3 vegetable accompaniments, Roti (naan style bread) and basmati rice.

\$33.50 per head Minimum 4 people

Mixed Entrée 1 piece of each per person

Momo (LF)

Chicken dumpling with ginger, garlic, spring onion and coriander. Steamed and served with tomato achar.

Samosa (LF, V)

Home made pastry triangle filled with seasonal vegetables including potatoes, fresh spring onion, peas and coriander.

Phulaura (GF, LF, V, V'n)

Traditional crispy pattie prepared from black lentils, chickpea flour, spring onion, spinach & coriander blended in Nepali herbs.

Sekuwa (GF)

Tender piece of chicken fillet marinated in roasted cumin and coriander seeds enriched with yoghurt, lemon juice and a hint of Szechwan and chilli powder. Served with a mint and yoghurt sauce.

Main Courses Served in 2 stages

Kukhura ko Masu (Mild Chicken Curry) (GF, LF)

Traditional Nepali country cuisine (boneless chicken) prepared in aromatic Nepali spices with ground cashew nuts.

Machha Tarkari (Fish Curry) (GF)

Aromatic fish curry (Barramundi) infused with the flavours of green chilli, ginger, garlic, spices, yoghurt and coconut milk.

Khasiko Masu (Choice of Lamb or Goat) (GF, LF)

Traditionally spiced Nepali style curry with your choice of tender boneless lamb or goat enriched with the flavours of fenugreek, cinnamon, tomatoes, coriander and bay leaves.

Piro Kukhura (Chilli Chicken) (GF, LF)

Chicken fillet cubes pan-fried with onion, seasonal vegetables, soy sauce and vinegar. *(gluten free soy sauce on request)*

Accompaniments Served in 2 stages

Rayoko Saag (GF, LF, V, V'n)

A Nepali specialty. Mustard leaves (spinach) stir-fried with chilli, cumin seed & a dash of mustard oil & butter.

Misayako Tarkari (GF, LF, V)

Mixed vegetable curry of cauliflower, green beans, potatoes and green peas flavoured with spring onion and fresh coriander.

Pharsi ko Tarkari (GF, LF, V)

Pumpkin curry, flavoured with mustard seeds, fenugreek, ginger, salt and pepper.

Served with Plain Roti and Steamed Basmati Rice

Dietary info: **Gluten Free GF** **Lactose Free LF** **Vegetarian V** **Vegan V'n**