

## Beverages - Non Alcoholic

<b>Soft Drink Can</b>	4
Coke, Coke no sugar, Sprite or Fanta	
<b>Mineral Water</b>	4
<b>Fruit Juice</b>	4
Apple or Orange	
<b>Jug of Soft Drink</b>	10
Coke, Coke no sugar, Sprite or Fanta	
<b>Shikanji</b>	6
Indian spiced fresh lime soda	
<b>Sweet Mango Lassi</b>	7
Cardamom and mango flavoured yoghurt drink	
<b>Darjeeling Tea</b>	6
Choice of green or black Darjeeling tea	
<b>Masala Chai</b>	6
Tea blend boiled with sweet spices, milk and sugar	
<b>Tulsi Chai</b>	6
Tea blend boiled with Indian basil, ginger, cardamom, milk and sugar	

## Beverages - Alcoholic

<b>House Red Wines</b> (by the glass)	
Shiraz	7
Cabernet Sauvignon	7
<b>House White Wines</b> (by the glass)	
Sauvignon Blanc	7
Chardonnay	7
<b>Red Wines</b> (by the bottle)	
Jacob's Creek Shiraz	20
Jacob's Creek Cabernet Sauvignon	20
Jacob's Creek Pinot Noir	25
Mr Turners Shiraz 2016 (Local)	27
Turners Crossing Shiraz 2013 (Local)	35
<b>White Wines</b> (by the bottle)	
Jacob's Creek Sauvignon Blanc	20
Jacob's Creek Pinot Gris	20
Sileni Estate Pinot Gris (Hawkes Bay New Zealand)	25
Giesen Sauvignon Blanc (Marlborough New Zealand)	25
<b>Beer</b>	
Victoria Bitter	7
Coopers Mild Ale	7
Great Northern Crisp	7
Crown Lager	8
Kingfisher (India)	8
Apple Cider (Strongbow)	7
<b>Spirits</b> (30 ml or 1 fluid ounce)	
Gin (Bombay Sapphire)	8
Vodka (Smirnoff)	8
Bourbon (Jim Beam)	8
Scotch (JW Red label)	8
Dry Vermouth (Martini)	8
(Choice of mixers: coke, tonic, soda water, mineral water, lemon-lime, lemon-lime bitter)	



Please provide feedback to help us continually improve

Web: [masalagalley.com.au](http://masalagalley.com.au)

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# Masala

GALLEY

INDIAN CUISINE

Namaste 🙏

Welcome to Masala Galley, the kitchen of spices. No meal is complete without a balance of spices in India, each with its own characteristics and charisma, not to mention the divine aromas and the Benedict's touch. The science and art of combining spices continue to intrigue us and so does the land where they come from.

We dedicate this galley to :

The fond memories of grandmother's wholesome delicious food often cooked in an open wood fired fireplace (chulha), something we aspire to match; the province of Awadh, now called Lucknow, which witnessed an epitome of gastronomy under the rule of the Mughals and later the Nawabs; last but not the least, to the floating galleys where the intrepid seafarers come together from different corners of the world to make it happen.

As a restaurant, we are committed to quality food with no added preservatives, artificial food colours, artificial flavours, imitations, chemical additives or "jargon mixes." We use butter, ghee, mustard oil, coconut oil and unsaturated vegetable oils as alternate cooking mediums ... To water of course!

The herbs and spices (Masala) listed in the description of Menu items are the ones dominating the flavour, the total spices are too numerous to list.

Please enquire within regarding specials.



Ph: 0478 518 728 / 0478 872 457  
[www.masalagalley.com.au](http://www.masalagalley.com.au)

## Starters

- Sabutdana Pakora** 2 ea   8  
Sago, mung bean and potato fritters served with a medium hot & sweet tomato relish
- Samosa** 2 ea   on request 10  
Homemade short crust pastry stuffed with spiced peas and potatoes, served with a date-tamarind chutney & mint raita
- Shami Kebab** 2 ea   11  
Succulent aromatic minced lamb kebabs from the griddle, a tribute to the cuisine of Lucknow
- Sarson Chaamp** 2 ea   14  
Mustard, ginger and nutmeg spiced lamb chops with peanut-cucumber mix and mint yoghurt
- Tandoori Chicken tikka**   14  
Chili, yogurt, fenugreek and garam masala marinated chicken thigh fillets char smoked in the tandoor
- Creamy garlic chilli prawns**   16  
Garlic, chilli, sun dried tomatoes and capers pan cooked prawns with cream
- Fish Amritsari**  16  
Light and crisp chick pea & wheat flour batter fried fish in a turmeric and chilli marinade
- Vegetarian Mixed Platter**   on request 9  
Each of sabutdana pakora and samosa
- Non Vegetarian Mixed Platter**   11  
Each of Lamb chop and tandoori chicken tikka

## Main Courses

- Aloo Gobhi**   15  
Cumin, nigella and turmeric flavoured potatoes and cauliflower, finished with tomatoes
- Dal Tarka**    15  
Yellow lentils tempered with garlic, mustard seeds, asafoetida and curry leaves
- Malai Kofta**  17  
Cottage cheese and potato dumplings in a creamy tomato onion sauce
- Nutri Mix**   17  
Tofu, yellow lentils, chick peas, capsicum and carrots in a chili garlic tangy sauce
- Mix Vegetable Medley**  18  
Blanched vegetables tossed in cumin, butter, onions and tomatoes

- Mutter Paneer**   18  
Homemade cottage cheese with peas in a butter tomato nutty sauce with black pepper
- Saag Paneer**   19  
Homemade cottage cheese in a ginger creamy spinach and fenugreek sauce
- Paneer Pepper Masala**   20  
Homemade paneer with capsicum and onions in a nutty creamy butter tomato sauce
- Butter Chicken**  19  
Marinated chicken thigh fillet in a creamy nutty tomato butter sauce
- Chicken Vind'algo**    19  
Chicken with our version of hot and spicy "wine of garlic" sauce
- Chicken Korma**  20  
Chicken in a classic cashew based sweetly spiced sauce finished with cream
- Chicken Saag**   20  
Chicken in a ginger creamy spinach and fenugreek sauce
- Rogan Josh**   20  
Cardamom, mace and fennel infused slow cooked diced lamb leg simmered with potatoes
- Lamb Saag**   21  
Lamb in a ginger creamy spinach and fenugreek sauce
- Lamb Vind'algo**    21  
Lamb in our version of hot and spicy "wine of garlic" sauce
- Lamb Korma**  21  
Lamb in a classic cashew based sweetly spiced sauce finished with cream
- Lamb Pepper Masala**   22  
Pepper, chilli, coconut and curry leaf flavoured lamb stew
- Prawn Malabar**   22  
Prawns with capsicum in a pepper, curry leaf and coconut sauce
- Goan Fish Curry**   19  
Traditional Goan- Portuguese coconut based fish curry
- Fish Ambotik**    23  
Pan cooked Salmon with a hot and tangy Goan sauce and minted pea-spinach puree

## Banquets

### Banquet Menu I \$36 per head (minimum 4 people)

- Sabutdana Pakora  
Tandoori Chicken Tikka   
Raita  
Papadam  
~  
Butter Chicken  
Rogan Josh   
Mixed Vegetable Medley  
Steamed Basmati Rice  
Naan bread  
~  
Gulab Jamun and ice cream

### Banquet Menu II \$44 per head (minimum 4 people)

- Sabutdana Pakora  
Tandoori Chicken Tikka  
Lamb chop   
Raita  
Papadam  
~  
Butter Chicken  
Lamb Pepper Masala   
Mixed vegetables  
Steamed Basmati Rice  
Naan bread  
~  
Gulab Jamun and ice cream

## Breads from the tandoor

- Naan**  4  
Leavened flour bread
- Garlic Naan**  5  
Garlic leavened flour bread
- Kashmiri Naan** 6  
Naan stuffed with fennel, cardamom, nuts, coconut and sultanas
- Cheese Naan** 6  
Naan stuffed with mix of cheeses
- Roti**  5  
Wholemeal bread

## Rice and side dishes

- Steamed Basmati Rice**   5
- Kashmiri Pulao**  8  
Basmati rice with fennel, cardamom, nuts, coconut and sultanas
- Homemade Pickle**   3  
Choice of lemon-lime or mixed vegetables
- Mint Raita**  4  
Yoghurt with roasted cumin and mint
- Homemade date and tamarind chutney**   3
- Pappadam** (4 ea)   3

## Sweets

- Gulab Jamun with ice cream** (2 ea)  on request 9  
Cardamom and rose flavoured dumplings with vanilla ice cream
- Pista Kulfi Falooda or Mango Saffron Kulfi Falooda**  9  
Choice of homemade Pistachio or Mango ice cream served on a bed of scented vermicelli
- Poached Pear with homemade cinnamon ice cream**  13  
Subject to availability

IMPORTANT: For those with nuts and other allergies, we endeavour to cook as per your requirements, however as all food is prepared in the same kitchen we cannot guarantee total absence of allergens. We are not equipped to cater for people with food allergies. VEGANS please mention "vegan order" at the time of ordering

 Gluten Free  Vegan  
 Mild/Medium  Medium  Hot