

BREADS

SHERPA BREAD Buttered	3.50
GARLIC or HERB BREAD	3.95
CHILLI CHEESE BREAD with herbs	4.95

ENTREES

MOMO (4) Steamed spiced beef mince dumplings with tomato coriander sauce	11.95
NEPALESE SAMOSAS (3) Vegetable curry puffs fried to a golden brown	9.30
TIBETAN SPRING ROLLS (2) Fresh & crunchy vegetarian with sweet chilli	7.80
SEKUWA (GF) Tender lamb pieces marinated in yoghurt, ginger, garlic & coriander	11.95
MIXED ENTRÉE FOR 2 PEOPLE A selection of the above for the undecided	21.90

VEGETARIAN DISHES

DHAL (Lentil Curry) The basis of all Nepalese meals	14.95
MISMASKO TARKARI Harmony of fresh vegetables lightly wok fried, spiced & served in a gentle curry sauce	17.55
SAAG RA CHIJ Wok fried spinach with fetta cheese, garlic & nutmeg in a creamy sauce	19.55
STIR FRY SOMAR Organic tofu & vegetables with garlic, ginger & herbs in a sweet chilli <u>OR</u> soy sauce	18.55
JASMINE RICE PER PERSON PER SERVE	3.00

*All of our main courses can be Gluten Free
Dishes available Mild, Medium or Hot
Regrettably 10% on Public Holidays*

LAMB & BEEF DISHES

KHASIKO MASU (Himalayan Lamb) Tender lamb cooked to perfection in coconut cream with 20 herbs & spices	22.50
LAMB TIKKA Marinated tandoori lamb in a creamy butter sauce	22.50
GORUKO MASU (Spiced Beef) Famous in Kathmandu for the subtle blend of herbs & spices	19.55
VINDALOO GORUKO Tender hot or medium hot beef curry	20.55
AROMATIC BEEF Tender beef with baby spinach, potatoes & butter beans	22.95

SEAFOOD CHICKEN & DUCK

JHINGA MACHHA RA MASALA Green prawns, lightly sautéed in our own spicy coconut sauce. Well recommended.	24.95
SEAFOOD CURRY Scallops, calamari, prawns and mussels in Shankar's seafood curry sauce	27.50
BARRAMUNDI VINDALOO Barramundi fillets in medium or hot vindaloo sauce	23.95
BARRAMUNDI CURRY Barramundi fillets in a delicate curry sauce	23.95
BUTTER CHICKEN Cooked in a nutty butter tomato sauce. Melts in the mouth	20.95
KUKHURAKO MASU (Chicken Curry) Boneless chicken fillets cooked in the traditional Tibetan style	18.95
WOK FRIED CHICKEN & VEGETABLE With basil, ginger, garlic & coriander, fresh chilli as desired	19.95
DUCK CURRY Duck breast in aromatic star aniseed & lime with seasonal vegetables. A truly unique dish!	25.95

HIMALAYAN BANQUET – A delicious way to sample Himalayan Cuisine (MINIMUM 4 PEOPLE)

A selection of our most popular: Mixed Entrée, Himalayan Lamb, Butter Chicken, Dhal, Jhinga Machha Prawn Masala, Wok Seared Vegetables, with accompaniments of Rice, Papadams, Mango Chutney & Cucumber Yoghurt Raita –
Per Person (minimum 4 people) 37.00

ACCOMPANIMENTS

CUCUMBER YOGHURT RAITA - Cooling	4.75
LIME PICKLES - Hot & Sour	3.75
MANGO CHUTNEY - Hot & Sweet	3.75
PAPADAM (4)	3.75
SAMBAL – Hot chilli & herbs	2.55
JASMINE RICE PER PERSON PER SERVE	3.00

KATHMANDU KIDS (NO SPICE)

SPRING ROLLS (2) with tomato sauce	7.80
BUTTER CHICKEN with rice	13.95

DRINKS

NEPALESE MILK CHAI with Shankar's own blend of spices	5.90
ROSEWATER LASSI	6.50
COKE, DIET COKE, FANTA, LEMONADE, LEMON	3.00
HEMP KOMBUCHA Pomegranate & Apple	5.90

DESSERTS

GF BLACK RICE PUDDING served with ice cream (Available Dairy Free on request)	10.95
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**Order online www.kathmandukingscliff.com.au
Regrettably, 10% surcharge on Public Holidays**