

Drinks

Public holiday surcharge 15%

Wine

G/B

White

Airlee Bank Sparkling Yarra Valley, Victoria	40
Geppeto NV Brut Crittenden Estate, Mornington	10/45
Rocky Gully Riesling Franklin River, Western Australia	10/38
Geoff Weaver Sauvignon Blanc Adelaide Hills, South Australia	12/42
Punt Road Pinot Gris Yarra Valley, Victoria	10/42
Innocent Bystander Pink Moscato Yarra Valley, Victoria	10/44
Scorpo Aubaine Chardonnay Mornington Peninsula	14/65

Red

Glaetzer Shiraz Yarra Valley, Victoria	10/42
Balnaves Cabinet Merlot Coonawarra, South Australia	10/42
Pepperjack Cabinet Savignon Barossa, South Australia	42
Onannon, Pinot Noir Mornington Peninsula	10/45

Cider

Barossa Cider Co. Apple Cider	10
Somersby Mango and Lime Cider	12

Beer

Bottle

Corona	12
Cascade Light	10
Kingfisher	12
Asahi	10
Furphy	10
Mountain Goat	10

Fully Licensed

Cocktails

Classic Mango A pairing of Mont Gay rum and our house made mango puree - a perfect side to our curries	22
Espresso Martini The classic espresso martini. Add caramel hazelnut or vanilla for that extra kick + \$5	21
Peach & Mango Mimosa Fresh peach and mango puree topped with fizz. A refreshing, sweet cocktail	22
Mumbai Sunset Our take on the classic cocktail with orange juice, cointreau, and rum	22
Bombay Blues Blueberry syrup, lemon juice and vodka, served on crushed ice	22

Spirits

Chivas Regal Whiskey	14
Gin	12
Vodka	12
Gold Label	15

Non-Alcoholic

Coke	6
Coke Zero	6
Lemonade	6
Pink Lemonade	6
Lemon Lime Bitters	6
Mango Lassi	8

On Tap

Mornington Pale Ale	12
Kingfisher (India)	10

FEED ME (minimum 2 people)

65 per person

Chef's selection of our most popular entrees, mains and dessert

Chutney Bar Mornington

(03) 5975 1006

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v vegetarian
vo vegan option
gf gluten free

Tapas & Grill

Gunpowder Fries V	10
Indian spiced chunky chips	
Aloo Tikki (2 Pieces)	12
Spiced Indian hash browns, tamarind chutney	
Vegetable Pakora GF W	16
Assorted vegetable fritters, tamarind chutney	
Onion Bhaji GF W	16
Indian version of the onion rings	
Vegetable Samosas V (2 Pieces)	12
Stuffed with spiced potatoes	
Chicken Pakora (6-7 Pieces)	16
Tandoori marinated chicken fillets fried in a chickpea batter	
Amritsari Fish	19
North Indian style batter fried fish	
Tandoori Sliders (2) (Chicken/ Veg/ Lamb)	20
Slaw, mint sauce & aoli, brioche buns	
Fish Tacos (2 Pieces)	20
Batter fried fish served on tortilla wraps with a special salad	
Tandoori Chicken	22
Whole chicken pieces marinated overnight and cooked in the tandoor	
Keema Lettuce Cups (VO)	20
Spiced minced meat or tofu served with lettuce	
Seekh Kebab (4) GFO	22
Mince meat kebabs cooked in tandoori oven.	
Tandoori Mushrooms	22
Marinated charred mushrooms, mint chutney	
Paneer Tikka GF W	20
Tandoori cottage cheese cubes, mint chutney	
Barra Kebab (4) GF	28
Lamb cutlets marinated in authentic Indian herbs and spices	
Chicken Spike (3) GF	22
Chicken tikka served on spikes, mint chutney	
Prawn Spike (2) GFO	30
Rangala prawns served on rotis, coriander mint chutney	
Tandoori Sizzler to Share	42
A selection of our most loved tandoori entrees	

Salads

Tandoori Chicken GF	18
Tandoori chicken tossed in a fresh garden salad with mint chutney	
Turmeric Cauliflower WO GF	18
Cauliflower florets, quinoa, broccoli, green beans, fresh giner, dukkah and yogurt dressing	

Curries

Rogan Josh (Beef/Lamb) GF	25
Butter Chicken GF	25
Vindaloo (Chicken/Lamb/Beef) GF	26
Saag (Chicken/Lamb/Beef) GF	26
Madras (Chicken/Lamb/Beef) GF	27
Birmingham Bolti (Chicken/Lamb/Beef) GF	28
Korma (Chicken/Lamb/Beef) GF	26
Chilli Lime Prawns	28
Goan Fish Curry GF	28
Butter Prawns GF	27

Vegetarian

Daal Makhani GF	18
Saag (Paneer/Aloo) GF	22
Aloo Baigan (Eggplant) GF WO	22
Channa Masala GF WO	22
Madras Sabji W GF	24
Malai Kofta	22
Chilli Paneer	24
Aloo Gobi W GF	22
Kadhai Paneer W GF	24

Rice & Breads

Basmati Rice	7
Coconut Rice	10
Saffron Rice	10
Biryani Rice (chicken/lamb/beef/veg)	25
Roti	4
Garlic roti	5
Naan	4
Cheese naan	5
Garlic naan	5
Masala Kulcha	6
Kashmiri Naan	6
Aloo Paratha	6

Desserts

Gulab Jamun	16
Sweet dumplings served with vanilla ice cream	
Chocolate Brownie Sundae	18
Served with vanilla ice cream, chocolate sauce and seasonal berries	
Indian Ice Cream/Kulfi	14
(Mango/Pistachio/Paan)	

Side Orders

Riata	5	Mango Chutney	5
Mix Pickle	5	Papadams (4)	5

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