

# Drinks

Public holiday surcharge 15%

## Wine

G/B

### White

<b>Airlee Bank Sparkling</b> Yarra Valley, Victoria	40
<b>Geppeto NV Brut</b> Crittenden Estate, Mornington	10/40
<b>Rocky Gully Riesling</b> Franklin River, Western Australia	10/35
<b>Geoff Weaver Sauvignon Blanc</b> Adelaide Hills, South Australia	12/40
<b>Punt Road Pinot Gris</b> Yarra Valley, Victoria	10/38
<b>Innocent Bystander Pink Moscato</b> Yarra Valley, Victoria	10/44
<b>Scorpo Aubaine Chardonnay</b> Mornington Peninsula	14/65

### Red

<b>Glaetzer Shiraz</b> Yarra Valley, Victoria	10/38
<b>Balnaves Cabinet Merlot</b> Coonawarra, South Australia	10/40
<b>Pepperjack Cabinet Savignon</b> Barossa, South Australia	38
<b>Onannon, Pinot Noir</b> Mornington Peninsula	10/45

## Cider

<b>Barossa Cider Co. Apple Cider</b>	10
<b>Somersby Mango and Lime Cider</b>	12

## Beer

### Bottle

<b>Corona</b>	12
<b>Cascade Light</b>	10
<b>Kingfisher</b>	12
<b>Asahi</b>	10
<b>Furphy</b>	10
<b>Mountain Goat</b>	10

## Fully Licensed

## Cocktails

<b>Classic Mango</b> A pairing of Mont Gay rum and our house made mango puree - a perfect side to our curries	22
<b>Espresso Martini</b> The classic espresso martini. Add caramel hazelnut or vanilla for that extra kick + \$1	21
<b>Peach &amp; Mango Mimosa</b> Fresh peach and mango puree topped with fizz. A refreshing, sweet cocktail	22
<b>Mumbai Sunset</b> Our take on the classic cocktail with orange juice, cointreau, and rum	22
<b>Bombay Blues</b> 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

<b>Mornington Pale Ale</b>	12
<b>Kingfisher (India)</b>	10

**FEED ME** (minimum 2 people)

**55** per person

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

# Chutney Bar Mornington

(03) 5975 1006

fully licensed

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v vegetarian      w vegan  
vo vegetarian option      wo vegan option  
gf gluten free      Madrasi coconut

## Tapas & Grill

<b>Gunpowder Fries V</b>	<b>10</b>
Indian spiced chunky chips	
<b>Aloo Tikki</b>	<b>12</b>
Spiced Indian hash browns, tamarind chutney	
<b>Vegetable Pakora GF W</b>	<b>15</b>
Assorted vegetable fritters, tamarind chutney	
<b>Onion Bhaji GF W</b>	<b>15</b>
Indian version of the onion rings	
<b>Vegetable Samosas V</b>	<b>12</b>
Stuffed with spiced potatoes	
<b>Chicken Pakora</b>	<b>16</b>
Tandoori marinated chicken fillets fried in a chickpea batter	
<b>Amritsari Fish</b>	<b>18</b>
North Indian style batter fried fish	
<b>Tandoori Slider (2) (Chicken/ Lamb/ Veg)</b>	<b>18</b>
Slaw, mint sauce & aoli, brioche buns	
<b>Fish Tacos (2)</b>	<b>18</b>
Batter fried fish served on tortilla wraps with a special salad	
<b>Chicken 65 Wings (WO Cauliflower)</b>	<b>18</b>
Fried chicken wings coated in South Indian spices	
<b>Tandoori Chicken (3) GF</b>	<b>18</b>
Marinated chicken cooked in the tandoor	
<b>Seekh Kebab (4) GFO</b>	<b>18</b>
Mince meat kebabs cooked in tandoori oven.	
<b>Tandoori Mushrooms</b>	<b>18</b>
Marinated charred mushrooms, mint chutney	
<b>Paneer Tikka GF W</b>	<b>18</b>
Tandoori cottage cheese cubes, mint chutney	
<b>Barra Kebab (4) GF</b>	<b>25</b>
Lamb cutlets marinated in authentic Indian herbs and spices	
<b>Chicken Spike (3) GF</b>	<b>20</b>
Chicken tikka served on spikes, mint chutney	
<b>Prawn Spike (2) GFO</b>	<b>25</b>
Rangala prawns served on rotis, coriander mint chutney	
<b>Tandoori Sizzler to Share</b>	<b>40</b>
A selection of our most loved tandoori entrees	

## Salads

<b>Tandoori Chicken GF</b>	<b>16</b>
Tandoori chicken tossed in a fresh garden salad with mint chutney	
<b>Turmeric Cauliflower WO GF</b>	<b>18</b>
Cauliflower florets, quinoa, broccoli, green beans, fresh giner, dukkah and yogurt dressing	
<b>Dukkah Lamb GF</b>	<b>18</b>
Lamb tenderloin, chickpeas, dukkah tossed in a mint and coriander dressing	

## Curries

Rogan Josh (Beef/Lamb) GF	<b>24</b>
Butter Chicken GF	<b>24</b>
Vindaloo (Chicken/Lamb/Beef) GF	<b>26</b>
Saag (Chicken/Lamb/Beef) GF	<b>26</b>
Madrasi (Chicken/Lamb/Beef) GF	<b>27</b>
Birmingham Bolti (Chicken/Lamb/Beef) GF	<b>28</b>
Korma (Chicken/Lamb/Beef) GF	<b>26</b>
Chilli Lime Prawns	<b>28</b>
Goan Fish Curry GF	<b>28</b>
Butter Prawns GF	<b>27</b>

## Vegetarian

Daal Makhani GF	<b>18</b>
Saag (Paneer/Aloo) GF	<b>20</b>
Aloo Baigan (Eggplant) GF WO	<b>22</b>
Channa Masala GF WO	<b>20</b>
Madrasi Sabji W GF	<b>22</b>
Malai Kofta	<b>22</b>
Chilli Paneer	<b>22</b>
Aloo Gobi W GF	<b>20</b>
Kadhai Paneer W GF	<b>22</b>

## Rice & Breads

Basmati Rice	<b>7</b>
Coconut Rice	<b>10</b>
Saffron Rice	<b>10</b>
Biryani Rice (chicken/lamb/beef/veg)	<b>22</b>
Roti	<b>4</b>
Garlic roti	<b>5</b>
Naan	<b>4</b>
Cheese naan	<b>5</b>
Garlic naan	<b>5</b>
Masala Kulcha	<b>6</b>
Kashmiri Naan	<b>6</b>
Aloo Paratha	<b>6</b>

## Desserts

<b>Gulab Jamun</b>	<b>14</b>
Sweet dumplings served with vanilla ice cream	
<b>Chocolate Brownie Sundae</b>	<b>15</b>
Served with vanilla ice cream, chocolate sauce and seasonal berries	
<b>Indian Ice Cream/Kulfi</b>	<b>12</b>
(Mango/Pistachio/Paan)	

## Side Orders

Riata	<b>5</b>	Mango Chutney	<b>5</b>
Mix Pickle	<b>5</b>	Papadams (4)	<b>5</b>

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