



Authentic South Indian Cuisine

# periyar

TASTE OF REAL INDIAN FOOD

#### FOOD ALLERGY STATEMENT

Periyar – The Indian Restaurant goes the extra mile in offering you a fine dining experience. We take special care of your unique dietary requirements. As we use unique spices and flavours to create gourmet delicacies, we cannot guarantee that there won't be traces of allergens in them. Our chefs do not add 'MSG' to any of the culinary dishes. Our gastronomic delights accommodate all food lovers. If you want to request a child-friendly delicacy, do not hesitate in discussing it with our waiters.

#### CAKEAGE & CORKAGE

Periyar is licensed & byo bottled wine only - Corkage charges are \$5.00 per bottle. Cakeage charges are \$2 per person – The charges for cakeage will be waived if dessert is ordered for the everyone in the group.

-  1135 Pittwater Road  
Collaroy NSW 2097
-  Phone: (02) 9972 0972  
(02) 9972 0979
-  Website: [www.periyar.com.au](http://www.periyar.com.au)
-  Email: [bookings@periyar.com.au](mailto:bookings@periyar.com.au)
-  [www.facebook.com/PeriyarRestaurant](https://www.facebook.com/PeriyarRestaurant)



## Veg Entrees

<b>Mini Masala Dosa (gf) (df)</b>	<b>\$12</b>
Rice and lentil pancake. Stuffed with mustard flavoured potatoes. Served with coconut chutney and lentil broth	
<b>Samosa Chat</b>	<b>\$12</b>
A famous street food served with scrambled samosa topped with dry green peas, yogurt and date & tamarind chutney.	
<b>Cafe Samosa (df)</b>	<b>\$10</b>
Thin pastry stuffed with onion, cabbage and black pepper. Served with tamarind chutney	
<b>Gobi Manchurian (df)</b>	<b>\$12</b>
Cauliflower, carrots, beans dumplings, tossed with sweet and sour garlic sauce.	
<b>Kolivada (gf &amp; df)</b>	<b>\$12</b>
Spiced potato mixed with cauliflower batter fried, fresh coriander and dried fruits served with tomato chutney.	
<b>Adraki Panner (gf)</b>	<b>\$14</b>
Cottage cheese tossed with ginger and onion sauce, finished with spring onion.	
<b>Mix vegetables Entree sampler (per person)</b>	<b>\$14</b>
Mini masala dosai, Cafe Samosa, Gobi Manchurian	



## *Non Veg Entrees*

<b>Chicken Tikka (gf)</b> Thigh fillets of chicken marinated in yogurt and garam masala tandoori cooked. Served with mint chutney.	<b>\$14</b>
<b>Chilli Chicken</b> Diced chicken batter fried. Tossed with chilli, curry leaves and sweet and sour sauce.	<b>\$15</b>
<b>Pachi Masala Lamb Chops (df &amp; gf)</b> Grilled lamb cutlets marinated with mustard and mace. Served with green herbs sauce.	<b>\$16</b>
<b>Kakori Kebab (gf)</b> Lamb minced skewered and tandoori cooked stuffed with shredded cheese served with mint chutney.	<b>\$14</b>
<b>Panchforan Fish (gf)</b> Pan cooked fish marinated with pickling spices. Served with mint & tomato chutney.	<b>\$16</b>
<b>Melagu Prawns (df)</b> Semolina coated prawns spiced with black pepper and curry leaves. Served with saffron sauce.	<b>\$16</b>
<b>Meat entree sampler (per person)</b> Chicken Tikka, Pachi Masala Lamb Chops, Melagu Prawns.	<b>\$16</b>



## *Veg Mains*

<b>Bhindi Kalonji (gf &amp; df)</b> Stirred fried okra tossed with onion, tomatoes, capsicum and onion seeds.	<b>\$18</b>
<b>Sofiyani Aloo Gobi (gf)</b> Cauliflower and potato tossed with vibrant flavours of fennel and fresh ginger.	<b>\$18</b>
<b>Mixed Veg Stew (gf &amp; df)</b> Seasonal mixed vegetables cooked with coconut, star anise and curry leaves.	<b>\$18</b>
<b>Bagare Bangan (gf &amp; df)</b> Popular hydrabadi baby eggplant cooked with roasted sesame and coconut sauce.	<b>\$18</b>
<b>Kirai Mushroom (gf)</b> Mushrooms cooked in spinach puree spiced with cumin and ginger	<b>\$18</b>
<b>Palak Paneer (gf)</b> Pureed spinach and cottage cheese seasoned with garlic and garam masala.	<b>\$18</b>
<b>Paneer Makhanwala (gf)</b> Soft cottage cheese cooked in creamy, rich sauce of tomato, almond and butter.	<b>\$18</b>
<b>Dal Tadka (gf)</b> Moong lentil tempered with cumin seeds, garlic and asafoetida.	<b>\$17</b>
<b>Dal Makhani (gf)</b> Mixed lentils sauteed with tomatoes, onions and mild spices.	<b>\$17</b>



## Non Veg Mains

<b>Dum Ka Murgh (gf)</b> Thigh fillet of chicken marinated leisurely in a host of spices along with cashews, chironji and fried onions.	<b>\$19</b>
<b>Andhra Kodi Kura (gf &amp; df)</b> Diced chicken cooked with poppy seed, spice mix and a hint of coconut.	<b>\$19</b>
<b>Chettinad Chicken (gf &amp; df)</b> Chicken cooked with pungent aroma of freshly roasted and grounded spices.	<b>\$19</b>
<b>Butter Chicken (gf)</b> Thigh fillet of chicken cooked with honey, fenugreek and tomato based sauce.	<b>\$19</b>
<b>Nihari Gosht</b> Slow cook diced lamb in a black cardamom flour based sauce with myriad of spices	<b>\$20</b>
<b>Rogani Lamb Shanks (gf)</b> Lamb shanks cooked with the aroma of cinnamon, bay leaves, turmeric, coriander and garam masala.	<b>\$24</b>
<b>Mumsam Kura (gf &amp; df)</b> Slow cook goat with onion, tomato and freshly roasted ground spices	<b>\$20</b>
<b>Beef Vindaloo (gf &amp; df)</b> Diced beef chuck flavoured with thick sauce of chilli, vinegar, and pepper.	<b>\$20</b>
<b>Fish Molee (gf &amp; df)</b> Fish cooked in star anise flavoured coconut sauce with fresh ginger and curry leaves.	<b>\$22</b>
<b>Kerala Style Whole Fish (gf &amp; df)</b> Grilled baby rainbow trout. Mustard tempered onion tomatoes sauce finished with coconut cream.	<b>\$27</b>
<b>Balcho Prawn (gf &amp; df)</b> Prawn cooked with finely blended kashmiri chill, coriander, cumin and vinegar topped with chat potato.	<b>\$22</b>
<b>Goan Prawn (gf &amp; df)</b> Prawn cooked with classic goan sauce flavoured with kokum, black pepper, malt vinegar and coconut.	<b>\$22</b>
<b>Crab Masala (**24 hours prior order requested)</b> Chettinad style Mud Crab	<b>(market price)</b>



## Rice

<b>Fish Biryani (gf)</b> Fish dum cooked with yogurt, spices, fresh herbs and layered with classic basmati rice garnished with calamarised onion.	<b>\$22</b>
<b>Chicken Biryani (gf)</b> Layers of perfectly cooked chicken and rice. Fresh mix of herbs and maze, garnished with calamarized onions. Served with salan.	<b>\$20</b>
<b>Veg Biryani (gf)</b> Basmati rice flavoured with exotic spices and layered with mixed seasonal vegetables.	<b>\$18</b>
<b>Kashmiri Pulao (gf)</b> Aromatic, mild and sweet rice, garnished with saffron and dry fruits.	<b>\$12</b>
<b>Bagara Rice (gf &amp; df)</b> Rice tempered with cumin, coriander and onion.	<b>\$6</b>
<b>Steam Rice (gf &amp; df)</b> Steamed basmati rice.	<b>\$4</b>



## Breads

<b>Butter Naan</b> Plain flour bread.	<b>\$3.5</b>
<b>Garlic Naan</b> Plain flour bread flavoured with garlic and coriander.	<b>\$4</b>
<b>Cheese Naan</b> Plain flour bread stuffed with shredded cheese.	<b>\$5</b>
<b>Cheese &amp; Garlic Naan</b> Plain flour bread flavoured with garlic and stuffed with shredded cheese.	<b>\$5</b>
<b>Peshwari Naan</b> Plain flour bread stuffed with dry fruits, coconut and honey.	<b>\$5</b>
<b>Tandoori Roti</b> Wholemeal flour bread.	<b>\$3.5</b>

## Accompaniment

**Pappadums (gf & df)**

Lentil flour thin, crisp wafer flavoured with pepper and other spices.

\$4

**Mix Pickels (gf & df)**

Mixed vegetables with pickling spices.

\$3

**Mango Chutney (gf & df)**

Raw mango, sweet and spicy dip.

\$3

**Raita Of The Day (gf)**

Yoghurt with grated cucumber and roasted ground cumin.

\$4



## Desserts

<b>Saffron &amp; Pista Kulfi (gf)</b> Indian home-made ice-cream made with saffron and pistachio.	\$8
<b>Gulkand Kulfi (gf)</b> Indian home-made ice-cream made with sweetened rose petals.	\$8
<b>Gulab Jamun</b> Milk dumplings flavoured with saffron and cardamom.	\$8
<b>Dry Fruit Payasam (gf)</b> Creamy rice pudding delicately flavoured with cardamom and dry fruits.	\$8



## Kids Special (\$20)

(Available for children 3 - 10 year of age)

**CHOICE OF SOFT DRINK :**

Coke, Spirt or Orange Juice

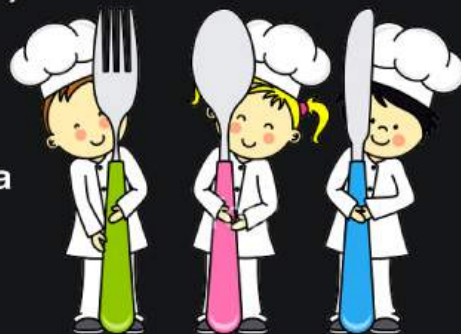
**MAIN COURSE :**

Butter Chicken OR Paneer Makhanwala

Steamed Rice

Butter Naan

**DESSERT :** Kulfi (Indian Ice-cream)







# Banquet Menus

for group of four and more

## EARLY ARRIVALS MENU

\$29 per person

### ENTREES

#### Samosa

Thin pastry stuffed with onion, cabbage and black pepper. Served with tamarind chutney.

### MAINS

#### Sofiyani Aloo Gobi

Cauliflower and potato tossed with vibrant flavours of fennel and fresh ginger.

#### Bagare Bangan

Popular hydrabadi baby eggplant cooked with roasted sesame and coconut sauce.

#### Andra Kodi Kura

Diced chicken cooked with poppy seed, spice mix and a hint of coconut.

#### Bread & Rice



## VEGETARIAN MENU

\$34 per person

### ENTREES

#### Mini Masala Dosa

Rice and lentil pancake. Stuffed with mustard flavoured potatoes. Served with coconut chutney and lentil broth.

#### Kolivada

Spiced potato mixed with cauliflower batter fried, fresh coriander and dried fruits served with tomato chutney.

### MAINS

#### Sofiyani Aloo Gobi

Cauliflower and potato tossed with vibrant flavours of fennel and fresh ginger.

#### Bagare Bangain

Popular hydrabadi baby eggplant cooked with roasted sesame and coconut sauce.

#### Paneer Makhanwala

Soft cottage cheese cooked in creamy, rich sauce of tomato, almond and butter.

#### Dal Makhni

Mixed lentils sauteed with tomatoes, onions and mild spices.

#### Bread & Rice

Pappadum, Pickle & Raita





# Banquet Menus

for group of four and more

## NON-VEGETARIAN MENU

\$39 per person

### ENTREES

#### Mini Masala Dosa

Rice and lentil pancake. Stuffed with mustard flavoured potatoes. Served with coconut chutney and lentil broth.

#### Chicken Tikka

Thigh fillets of chicken marinated in yogurt and garam masala tandoori cooked. Served with mint chutney.

#### Kakori Kebab

Lamb minced skewered and tandoori cooked stuffed with shredded cheese served with mint chutney.

### MAINS

#### Andra Kodi Kura

Diced chicken cooked with poppy seed, spice mix and a hint of coconut.

#### Mumsam Kura

Slow cook goat with onion, tomato and freshly roasted ground spices.

#### Mixed Veg Stew

Seasonal mixed vegetables cooked with coconut, star anise and curry leaves.

#### Dal Makhni

Mixed lentils sauteed with tomatoes, onions and mild spices.

#### Bread & Rice

Pappadum, Pickle & Raita

## SEAFOOD MENU

\$49 per person

### ENTREES

#### Mini Masala Dosa

Rice and lentil pancake. Stuffed with mustard flavoured potatoes. Served with coconut chutney and lentil broth.

#### Chicken Tikka

Thigh fillets of chicken marinated in yogurt and garam masala tandoori cooked. Served with mint chutney.

#### Melagu Prawns

Semolina coated prawns spiced with black pepper and curry leaves. Served with saffron sauce.

### MAINS

#### Fish Molee

Fish cooked in star anise flavoured coconut sauce with fresh ginger and curry leaves.

#### Goan Prawn

Prawn cooked with classic goan sauce flavoured with kokum, black pepper, malt vinegar and coconut.

#### Andra Kodi Kura

Diced chicken cooked with poppy seed, spice mix and a hint of coconut.

#### Sofiyani Aloo Gobi

Cauliflower and potato tossed with vibrant flavours of fennel and fresh ginger.

#### Dal Makhni

Mixed lentils sauteed with tomatoes, onions and mild spices.

#### Bread & Rice

Pappadum, Pickle & Raita

#### Desserts



# Beverage Menu

## SOFT DRINKS

	(250ml)	(750ml)
Mineral Water	\$4.5	\$8

	(bottle)	(jug)
Coke, Diet Coke	\$4.5	\$12
Coke Zero	\$4.5	\$12
Lift, Sprite	\$4.5	\$12
Lemon Lime & Bitters	\$5	\$15
Tonic Water, Ginger Beer	\$5	
Dry Ginger Ale, Lime & Soda	\$5	

## JUICE

	(glass)	(jug)
Fresh Orange	\$5	\$15

## LASSI

	(glass)
Indian Yoghurt Drink (choice of Sweet, Salted or Mango)	\$5

## HOT BEVERAGES

Masala Chai	\$3
Flat White	\$3
Cappuccino	\$3
Long Black	\$3
Shot Black	\$3
Latte	\$3
Macchiato	\$3

## BEERS ON TAP

Kingfisher (glass) \$7 / (jug) \$22

## BOTTLE BEERS

### IMPORTED BEERS \$7

Corona  
Stella Artois  
Peroni  
Singha

### PREMIUM BEERS \$8

Boags Premium  
Pure Blonde  
Crown Lager

### LIGHT BEERS \$6

Cascade Light

## SPARKLING

	(200ml)	(750ml)
Emiley's Brut Cuvee Chardonnay, Pinot Noir King Valley, VIC	\$7	\$25



# Beverage Menu

## WHITE WINES

(wine by glass) (750ml)

Palliser Estate Riesling \$37  
Martinborough, NZ

HaHa Sauvignon Blanc \$8 \$32  
Marborough, NZ

Bleasdale 'Pott's Catch' Verdelho \$35  
Langhorne Creek

Redbank Long Paddocks  
Pinot Grigio \$7 \$25  
King Valley, VIC

Pitchfork Chardonnay \$28  
Margaret River, WA

## RED WINES

(wine by glass) (750ml)

Saint Clair Family Estate  
Pinot Noir \$37  
Marlborough, NZ

Smith & Hopper Merlot \$32  
Wrattonbully, SA

Hay Shed Hill Cabernet  
Sauvignon, Merlot \$35  
Margaret River, WA

Mawson's Cabernet  
Sauvignon \$7 \$28  
Limestone Coast, SA

Redbank Long  
Paddocks Shiraz \$7 \$25  
King Valley, VIC

## SPIRITS

Single Malt  
Glenfiddich 12 years old \$7.00

## WHISKY

Johnnie Walker Red \$6.00  
Johnnie Walker Black \$6.00  
Jim Beam White Label \$6.00  
Jack Daniels Black Label \$6.00

## GIN

Bombay Sapphire \$6.00

## RUM

Bundaberg Up \$5.00  
Bundaberg Op \$5.00

## RUM LIGHT

Bacardi White \$5.00

## TEQUILA

Sierra Gold \$5.00

## VODKA

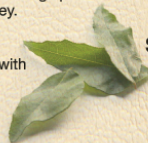
Absolute \$6.00

## Veg Entrees

<b>Mini Masala Dosa (gf) (df)</b>	<b>\$12</b>
Rice and lentil pancake. Stuffed with mustard flavoured potatoes. Served with coconut chutney and lentil broth.	
<b>Samosa Chat</b>	<b>\$10</b>
A famous street food served with scrambled samosa topped with dry green peas, yogurt and date & tamarind chutney.	
<b>Cafe Samosa (df)</b>	<b>\$10</b>
Thin pastry stuffed with onion, cabbage and black pepper. Served with tamarind chutney.	
<b>Gobi Manchurian (df)</b>	<b>\$12</b>
Cauliflower, carrots, beans dumplings, tossed with sweet and sour garlic sauce.	
<b>Kolivada (gf) (df)</b>	<b>\$10</b>
Spiced potato mixed with cauliflower batter fried, fresh coriander and dried fruits served with tomato chutney.	

## Non Veg Entrees

<b>Chicken Tikka (gf)</b>	<b>\$13</b>
Thigh fillets of chicken marinated in yogurt and garam masala tandoori cooked. Served with mint chutney.	
<b>Chilli Chicken</b>	<b>\$14</b>
Diced chicken batter fried. Tossed with chilli, curry leaves and sweet and sour sauce.	
<b>Pachi Masala Lamb Chops (df) (gf)</b>	<b>\$15</b>
Grilled lamb cutlets marinated with mustard and mace. Served with green herbs sauce.	
<b>Kakori Kebab (gf)</b>	<b>\$12</b>
Lamb minced skewered and tandoori cooked stuffed with shredded cheese served with mint chutney.	
<b>Panchforan Fish (gf)</b>	<b>\$14</b>
Pan cooked fish marinated with pickling spices. Served with mint & tomato chutney.	
<b>Melagu Prawns (df)</b>	<b>\$14</b>
Semolina coated prawns spiced with black pepper and curry leaves. Served with saffron sauce.	



## Veg Mains

<b>Sofiyani Aloo Gobi (gf)</b>	<b>\$17</b>
Cauliflower and potato tossed with vibrant flavours of fennel and fresh ginger.	
<b>Mixed Veg Stew (gf) (df)</b>	<b>\$17</b>
Seasonal mixed vegetables cooked with coconut, star anise and curry leaves.	
<b>Bagare Bangan (gf) (df)</b>	<b>\$17</b>
Popular hydrabadi baby eggplant cooked with roasted sesame and coconut sauce.	
<b>Kirai Mushroom (gf)</b>	<b>\$18</b>
Mushrooms cooked in spinach puree spiced with cumin and ginger.	
<b>Palak Paneer (gf)</b>	<b>\$18</b>
Pureed spinach and cottage cheese seasoned with garlic and garam masala.	
<b>Paneer Makhanwala (gf)</b>	<b>\$18</b>
Soft cottage cheese cooked in creamy, rich sauce of tomato, almond and butter.	
<b>Dal Tadka (gf)</b>	<b>\$16</b>
Moong lentil tempered with cumin seeds, garlic and asafoetida.	
<b>Dal Makhani (gf)</b>	<b>\$16</b>
Mixed lentils sauteed with tomatoes, onions and mild spices.	

## Non Veg Mains

<b>Dum Ka Murgh (gf)</b>	<b>\$18</b>
Thigh fillet of chicken marinated leisurely in a host of spices along with cashews, chironji and fried onions.	
<b>Andhra Kodi Kura (gf) (df)</b>	<b>\$18</b>
Diced chicken cooked with poppy seed, spice mix and a hint of coconut.	
<b>Chettinad Chicken (gf) (df)</b>	<b>\$18</b>
Chicken cooked with pungent aroma of freshly roasted and grounded spices.	
<b>Butter Chicken (gf)</b>	<b>\$18</b>
Thigh fillet of chicken cooked with honey, fenugreek and tomato based sauce.	
<b>Nihari Gosht</b>	<b>\$19</b>
Slow cook diced lamb in a black cardamom flour based sauce with myriad of spices.	
<b>Mumsam Kura (gf) (df)</b>	<b>\$19</b>
Slow cook goat with onion, tomato and freshly roasted ground spices.	
<b>Beef Vindaloo (gf) (df)</b>	<b>\$19</b>
Diced beef chuck flavoured with thick sauce of chilli, vinegar, and pepper.	
<b>Fish Molee (gf) (df)</b>	<b>\$20</b>
Fish cooked in star anise flavoured coconut sauce with fresh ginger and curry leaves.	
<b>Goan Prawn (gf) (df)</b>	<b>\$20</b>
Prawn cooked with classic goan sauce flavoured with kokum, black pepper, malt vinegar and coconut.	



### FOOD ALLERGY STATEMENT

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Our chefs do not add 'MSG' to any of the culinary dishes. Our gastronomic delights accommodate all food lovers. If you want to request a child-friendly delicacy, do not hesitate in discussing it with our waiters.

## Rice

<b>Chicken Biryani (gf)</b>	<b>\$18</b>
Layers of perfectly cooked chicken and rice. Fresh mix of herbs and maza, garnished with calamanzoni onions. Served with salan.	
<b>Veg Biryani (gf)</b>	<b>\$17</b>
Basmati rice flavoured with exotic spices and layered with mixed seasonal vegetables.	
<b>Kashmiri Pulao (gf)</b>	<b>\$12</b>
Aromatic, mild and sweet rice, garnished with saffron and dry fruits.	
<b>Bagara Rice (gf) (df)</b>	<b>\$6</b>
Rice tempered with cumin, coriander and onion.	
<b>Steam Rice (gf) (df)</b>	<b>\$4</b>
Steamed basmati rice.	



## Breads

<b>Butter Naan</b>	<b>\$3.5</b>
Plain flour bread.	
<b>Garlic Naan</b>	<b>\$4</b>
Plain flour bread flavoured with garlic and coriander.	
<b>Cheese Naan</b>	<b>\$5</b>
Plain flour bread stuffed with shredded cheese.	
<b>Cheese &amp; Garlic Naan</b>	<b>\$5</b>
Plain flour bread flavoured with garlic and stuffed with shredded cheese.	
<b>Peshwari Naan</b>	<b>\$5</b>
Plain flour bread stuffed with dry fruits, coconut and honey.	
<b>Tandoori Roti</b>	<b>\$3.5</b>
Wholemeal flour bread.	

## Accompaniment

<b>Pappadums (gf) (df)</b>	<b>\$4</b>
Lentil flour thin, crisp wafer flavoured with pepper and other spices.	
<b>Mix Pickels (gf) (df)</b>	<b>\$3</b>
Mixed vegetables with pickling spices.	
<b>Mango Chutney (gf) (df)</b>	<b>\$3</b>
Raw mango, sweet and spicy dip.	
<b>Raita Of The Day (gf)</b>	<b>\$4</b>
Yoghurt with grated cucumber and roasted ground cumin.	

## Desserts

<b>Gulab Jamun</b>	<b>\$8</b>
Milk dumplings flavoured with saffron and cardamom.	
<b>Dry Fruit Payasam (gf)</b>	<b>\$8</b>
Creamy rice pudding delicately flavoured with cardamom and dry fruits.	

## Beverage

<b>Mineral Water</b>	250ml 4.5 / 750ml 8
<b>Coke, Diet Coke, Coke Zero, Lift, Sprite</b>	(bottle) 4.5
<b>Lemon Lime &amp; Bitters</b>	(bottle) 5



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[www.facebook.com/PeriyarRestaurant](https://www.facebook.com/PeriyarRestaurant)