



Gurkhas Cafe

1. Soup of the day 5.5
Ask for our chef's special soup for the day

Entree

2. Singada (2 pcs.) 5.9
Curry puff filled with lightly spiced mix vegetable and served with plum sauce

3. Pakheta (4 pcs.) 5.9
Chicken wings marinated in Nepalese spices served on the bed of saffron rice

4. Gurkha's Special 6.9
Delightful vegetarian Nepalese appetiser

5. Mo Mo (meat, veg or mix 4 pcs.) 6.9
Specialty of the house. Meat or veg dumpling mixed with ginger, garlic, coriander and spring onion served with tomato or sesame chutney

6. Bhutuwa ma Chiaura 7.5
Chicken liver & kidney sauced with garlic, onion and spices sprinkled with flaked crispy rice

7. Scallops Shaslick 8.9
Fresh scallops marinated with our chef's style spices, served on the bed of oriental rice and salad on side

Main Course: Vegetarian

16. Aloo Kopi 11.9
Cauliflower & potatoes cooked in Nepalese housewife style

17. Tofuko Tarkari 10.9
Tofu (bean curd) cooked with mixed vegetable seasoned with soya sauce

18. Vegetable Chow 10.9
Stir fried noodles with mixed veg. Seasoned with soy sauce and touch of spices

19. Aloo Matar 9.9
Potatoes and green peas in thick curry sauce

20. Pharsiko 11.9
Butternut pumpkin sauteed in veg. oil, ginger, garlic & fresh coriander

21. Chana Ra Aloo 10.9
Potatoes and chick peas in thick curry sauce

22. Chiple Bhendhi 13.9
Ladyfinger (Okra) sauteed in onions, garlic, ginger and touch of spices

23. Chyau Tareko 12.5
Saute mushrooms with ginger, garlic and herbs

24. Aloo Rayo 10.9
Spicach (mustard leaves) and potato saute' with cumin seeds & dry chillies.

25. Egg Plant 10.9
Stir fried sliced eggplant and potatoes

26. Dal Bhat 14.9
Nepali style vegetarian platter, consists of rice or bread, lentil and vegetable curry

27. Dal Jhaneko small 6.0 large 9.5
Red lentils flambe with cumin seeds & dry chilli

Entree

8. Pakauda (2 pcs) 5.9
Nepali style potato fritters served with tomato chutney

9. Poleko Kukhura 7.9
Char grilled chicken cube marinated overnight in yoghurt curry sauce and served with salad

10. Jhinge Lasun 8.9
Nepalese garlic prawns with curry flavour, served with roti bread

11. Chhoila 7.9
Tender slices of beef marinated with chillies, lemon juice and spices, typical Kathmandu style

12. Springis (4 pcs) 6.9
Nepalese style spring roll, served with our home made plum sauce

13. Calamari 7.9
Our chef's creation: stir fried, oriental style

14. BBQ Mushrooms 7.5
Oriental style BBQ mushroom

15. Nepali Kabab 7.9
Typical Nepalese kebab serve on the bed of oriental rice and peanut sauce

Main Course: Meatarian

28. Saag Masu 12.9
Mixed vegetables with beef or chicken curry

29. Chicken Masala 12.9
Stir fried, boneless pieces of chicken seasoned with Nepalese spices and mixed with vegetables

30. Kukhura ko Masu 11.9
Boneless chicken curry, typical Nepali style

31. Kukhura ma Krim 12.9
Boneless chicken curry cooked in Nepali style, finished with cream

32. Khasiko Masu 13.9
Diced goat meat cooked in a traditional style, garnished with fresh coriander leaves

33. Goruko Masu 12.9
Curried beef slices with fresh coriander leaves

34. Chow Chow (chicken or beef) 13.5
Stir-fried noodles with mixed veg. and your choice of meat (chicken or beef)

35. Ginger Chicken Mushroom 12.9
Stir fried chicken with mushroom, ginger & spices

36. Chicken Chilli 12.9
Batter fried tender fillets of chicken sauteed with dice capsicum, onion, seasoned with soy sauce and chillies

37. Dal Bhat Masu 15.9
Nepali style platter, rice or bread with your choice of meat curry

38. Chilli Beef 12.9
Sliced tender beef sauteed with diced capsicum, onion, seasoned with soy sauce and chillies

"Setting new standards in Nepalese culinary cuisine"

Corkage \$2.00 Per Person. All Prices Include GST.



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Seafood

- 39. Scallop Curry** 16.9
Fresh Scallops with curry sauce
- 40. Macha Tareko** 14.9
Batter fried fillet of fish, glazed in curry sauce
- 41. Chow Seafood** 14.9
Nepalese Fisherman's style noodles with mixed seafood and seasonal vegetables
- 42. Jhinge Tarkari** 16.9
Fresh green prawns cooked in traditional Nepalese fisherman's style with mild curry sauce
- 43. Chilli Prawns** 16.9
Batter fried fresh green prawns wok stir fry with seasonal vegetables, touch of chilli
- 44. Gangata** 16.9
Whole crab sauteed with ginger, garlic and Nepalese herbs and glazed with curry sauce
- 45. Calamari** 15.5
Stir fried, calamari rings, oriental flavour

Gurkha Grill

- 46. Sekuwa** 16.9
Marinated leg & a breast of grilled chicken served with salad & rice
- 47. Lamb Cutlet** 17.5
Grilled lamb cutlets served with rice & salad

Bread & Rice

- 48. Masala Roti** 4.9
Flaky Bread stuffed with herbs flavour mashed potato
- 49. Steamed Rice** 2.5
- 50. Gurkha Roti - Baber** 3.9
Two pieces Nepalese flaky bread
- 51. Chamre** 6.0
Oriental style saffron rice sprinkled with nuts, fried onions, coriander
- 52. Keema Roti** 5.9
Flaky bread stuffed with minced meat
- 53. Bhuteko Bhat** 6.5
Nepalese style fried rice with chicken, mixed veg (advise if needed as vegetarian)

Side Dishes

- 54. Raita** 4.9
Chopped tomato, cucumber, onions and apples in homemade yogurt
- 55. Baigun ra Aloo** 6.9
Sliced egg-plant and potatoes, stir in light curry sauce
- 56. Aloo Rayo** 6.9
Stir fried potato and Nepalese spinach
- 57. Chana ra Aloo** 6.9
Potato and chickpeas in mild curry sauce
- 58. Dal ma Rayo** 6.9
Lentils with stir fried Nepalese spinach

(Side dishes are served with main course only)

Salad

- 59. Hariyo Saagpat** 5.9
Julienne mixed vegetables Salad tossed with Nepalese dressing
- 60. Masuko Salad** 8.9
Beef salad with onion, capsicum, cucumber and spring onion
- 61. Charako Salad** 8.9
Grilled chicken breast on the bed of mixed green leaves topped with oriental dressing

Sweet Selection

- 62. Khir** 5.5
Homemade rice pudding, simple and creamy
- 63. Rato Mohan** 5.5
Fried cottage cheese balls soaked in sugar syrup, sprinkled with coconut, warmly served
- 64. Nepalese Delight** 5.9
Ice cream, made of condensed milk, pistachio nuts and flavoured with mango
- 65. Crepes** 6.9
your choice of Brandy, Strawberry & Lemon

Hot Beverages

- Tea, Herbal Tea** 2.5
Chammomile, Earlgray, Peppermint, Lemon
- Coffee** 2.5
Flat white, Cappuccino, Cafe Latte, Short black, Long black, Maciata
- Hot Chocolate** 2.9
- Nepalese Tea** 3.9



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Gurkhas Cafe

Banquet Menu

Minimum of Two Persons

Simple Feast

\$21.50 per head

Entree

Gurkha's Special

Mixture of vegetable dishes topped with yogurt sauce and plum sauce. Delicious!

Main Courses

Coconut Rice

Chilli Chicken

Goat Curry

Potato & Chick Peas

Nepalese Salad

Sweets

Rato Mohan

Cottage cheese dumplings soaked in sugar syrup, garnished with shredded coconut

or

Kheer

Nepalese rice pudding

or

Tea or Coffee

Vegetable Treat

\$25 per head

Entree

Vegetable Momos

Nepalese dumpling filled with minced vegetable, herbs & spices

or

Gurkha's Special

Mixture of vegetable dishes topped with yogurt sauce and plum sauce. Delicious!

Main Courses

Coconut Rice

Aloo Rayo

Butternut Pumpkins

Potato & Chick Peas

Nepalese Salad

Dal

Sweets

Choice of One Item from the Menu

Tea or Coffee



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Banquet Menu

Minimum of Two Persons

Tenzing Special

\$30 per head

Entree

Momos

Nepalese dumpling filled with minced meat, herbs & spices

Gurkha's Special

Mixture of vegetable dishes topped with yogurt sauce and plum sauce. Delicious!

Main Courses

Coconut Rice

Roti Bread

Chilli Chicken

Goat Curry

Fish Curry

Potato & Chick Peas

Nepalese Salad

Sweets

Rato Mohan

Cottage cheese dumplings soaked in sugar syrup, garnished with shredded coconut

or

Kheer

Nepalese rice pudding

or

Nepalese Delight

Homemade pistachio mango flavoured ice-cream

Tea or Coffee

Top of the Range

\$35 per head

Soup

Soup of the day

Entree

Momos

Nepalese dumpling filled with minced meat, herbs & spices

Garlic Prawns with Roti Bread

Nepalese garlic prawns with curry flavour

Main Courses

Coconut Rice

Roti Bread

Ginger Chicken

Goat or Beef Curry

Scallop Curry

Aloo Rayo

Potato & Chick Peas

Nepalese Salad

Sweets

Your Choice of One Item from the Menu

Tea , Coffee, Cappuccino or Hot Chocolate



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