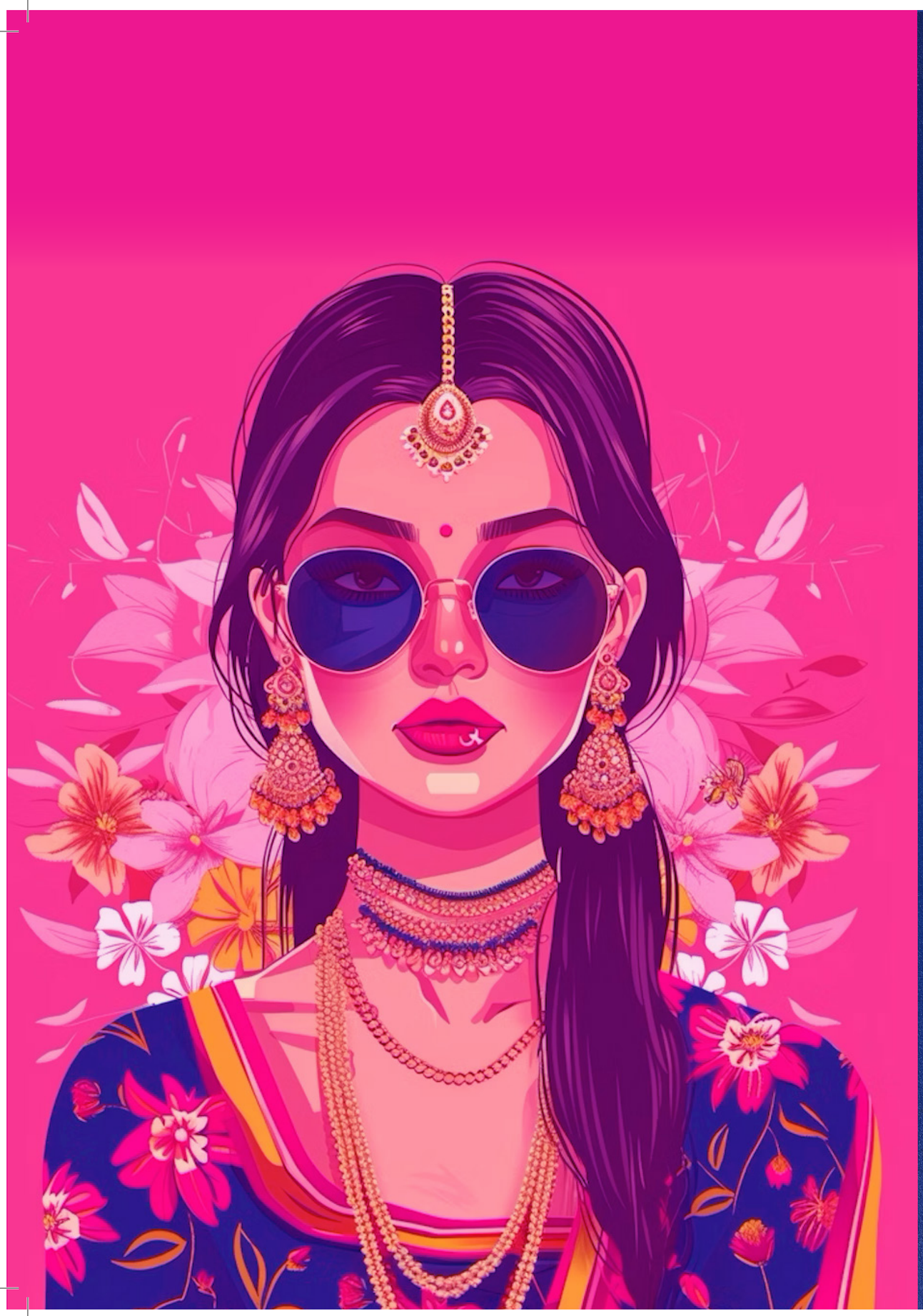


DON'T TELL AUNTY

Tasting Menu

GF & VG By Request

A curated journey through Aunty's signature creations, bold Indian flavours and unexpected culinary twists. Each tasting menu is accompanied by our signature thalis, designed to complement and elevate your dining experience.

CHEF'S TASTING MENU $80 PER PERSON
An exciting exploration of bold flavours, featuring our signature Happy Shots, crisp and tangy Papdi Chaat, crispy TSO Cauliflower and smoky Tandoori Chicken, all complemented by a specially curated thali.

AUNTY JI'S TASTING MENU $90 PER PERSON
A grand feast showcasing Happy Shots, Papdi Chaat, crispy TSO Cauliflower, succulent Tandoori Chicken and Tandoori Loin Chops, served alongside a thoughtfully prepared thali with rich, aromatic sides.

UNCLE'S GRAND TASTING FEAST $100 PER PERSON
An indulgent spread featuring Happy Shots, crunchy Biryani Crunch, bold TSO Cauliflower, Aussie Lamb Chops, chargrilled Tandoori Chicken and juicy Summer Prawns, paired with a selection of thali accompaniments.

BOTTOMLESS THALI (CURRY PLATTER) $49.99 PER PERSON
An endless feast of aromatic Indian curries, served with rice, naan and classic accompaniments.

Dietary requirements may be accommodated. Please speak with a team member before ordering.

Crunch & Street Food

Bold street flavours, irresistible crunch and vibrant Indian bites with a cheeky twist.

PAPADUM, CHUTNEYS & NAAN PLATTER $33.50
An assortment of homemade chutneys and crispy papadums, served with herb-and-spice naan.

PAPADUMS $9
Crispy, golden papadums – the perfect crunchy snack.

MINI PAPADUMS $10
Bite-sized crispy papadums, ideal for sharing.

HAPPY SHOTS $14.50
A playful burst of tangy, spiced flavours served in a crispy puff – Aunty's signature welcome treat.

PAPDI CHAAT $21.90
Crispy wafers topped with spiced yoghurt and tangy chutneys, finished with hibiscus powder.

ONION BHAJI $16.50
Crispy onion fritters coated in spiced gram flour and served with mint chutney.

SAMOSA $17.50
Golden-fried pastries filled with fragrant potatoes, peas and Indian spices.

SAMOSA CHAAT $21.90
Crispy samosas layered with yoghurt, chutneys, crunchy sev and chana. Crush and enjoy.

YOGHURT KEBAB $22
Creamy hung-curd kebabs, lightly spiced and fried until golden.

Aunty Go Rogue

Classic favourites, reimagined with Aunty's bold flavours and a rebellious twist.

BIRYANI CRUNCH $25.90
A fusion of crispy textures and bold biryani flavours, reimagined as a crunchy bite.

IFC $27.50
Indian fried chicken with a crisp coating of aromatic spices, served with a tangy dip.

GARLIC PRAWN CRUNCH $29.99
Golden-crumbed prawns infused with garlic, herbs and a hint of Indian spice.

CHILLI PANEER 2.0 $29.99
Paneer tossed in a lively chilli-garlic sauce with bold Indian-inspired flavours.

CHILLI GARLIC CAULI $23.50
Crispy cauliflower florets coated in a punchy chilli-garlic sauce.

TSO CAULIFLOWER $23.50
Crispy cauliflower florets tossed in a bold, sweet, tangy and spicy TSO sauce.

Tandoor

Tradition meets fire, with smoky char, bold Indian spices and irresistible flavour.

TANDOORI CHICKEN $32.99
Free-range chicken marinated in yoghurt and spices, then chargrilled in the tandoor for a smoky flavour.

JALAPEÑO CHOOZA SHISH $32.99
Indian-spiced chicken thigh, chargrilled with Middle Eastern herbs, garlic and jalapeño.

TANDOORI LOIN CHOPS $33.99
Grass-fed lamb loin chops marinated with tandoori spices and chargrilled.

AUSSIE LAMB CUTLETS $39.99
Tender grass-fed Australian lamb cutlets marinated in robust Indian spices and flame-grilled.

GRILLED SUMMER PRAWNS $39.99
Plump wild-caught prawns marinated with summer-inspired herbs and grilled to perfection.

TANDOORI FISH $39.99
Wild-caught fish fillet marinated with mustard, yoghurt and Indian spices, then roasted in the tandoor.

KASHMIRI PANEER $30.99
Paneer chunks in an aromatic, saffron-infused creamy marinade.

Garden Salads

Fresh garden greens, crisp seasonal vegetables and a light, zesty dressing.

ONION, CHILLI & CHERRY TOMATO $13
Served with tamarind-lime vinaigrette.

POMEGRANATE & CUCUMBER $14
Served with zesty lime and crunchy spices.

TANDOORI CORN SALAD $14
Served with crunchy spices and tangy dressing.

MIXED SALAD $15
A fresh mix of onion, chilli, cherry tomato, pomegranate and cucumber, finished with tamarind-lime vinaigrette and crunchy spices.

Pots & Curries

Slow-cooked classics, rich gravies and bold Indian flavours, simmered with Aunty's signature touch.

MEAT, POULTRY & SEAFOOD

UNAUTHENTIC BUTTER CHICKEN $33.99
Free-range tandoori chicken in a rich, velvety tomato-butter sauce.

CHICKEN TIKKA MASALA $34.99
Free-range smoky tandoori chicken and capsicum simmered in a rich, spiced tomato masala.

SHORT RIB KORMA $33.99
Tender grass-fed beef short ribs slow-cooked in a luxurious cashew and saffron gravy.

LAMB MASALA $33.99
Slow-cooked grass-fed lamb in a thick, flavourful onion-and-tomato masala.

BOMBAY LAMB $34.99
Lamb and potato curry finished with a touch of roasted coconut.

GOAN FISH $35.99
A coastal-inspired curry of wild-caught fish fillet in a fragrant coconut-based sauce.

PRAWN CURRY $36.99
Wild-caught prawns simmered in a rich, tangy curry of onion, tomato and fresh coconut.

FIRE-PEPPER PRAWN $36.99
Wild-caught prawns simmered in a bold curry with garlic, a touch of chilli and vibrant Indian spices.





VEGETARIAN

SHAHI PANEER MASALA $28.99
Cottage cheese in a creamy sauce of garam masala, saffron and tomato.

PALAK PANEER $28.99
Soft paneer cubes simmered in a spiced spinach gravy.

FIRE-PEPPER PANEER $29.99
Paneer simmered in a rich garlic-infused curry with crunchy vegetables and a gentle kick of heat.

AUNTY DAAL $26.99
Slow-cooked black lentils with rich, buttery flavours and aromatic spices.

PUNJABI KADHI $23.99
Gram-flour dumplings in a yoghurt-based, spiced curry – a North Indian favourite.

VEGAN

VEGAN BUTTER CHICKEN $31.99
A plant-based take on the classic, featuring soy protein in a creamy-style tomato gravy.

CHANA MASALA $25.99
Slow-cooked chickpeas in a tangy, spiced tomato masala.

ALOO BAINGAN $25.99
Tender Potatoes with Eggplants cooked with tomatoes onions & aromatic spices.

MADRAS POTATO $27.99
Potatoes, beans and chickpeas simmered in a fragrant, coconut-based Madras curry.

ALOO GOBHI $25.50
Cauliflower and potatoes cooked with aromatic Indian spices.

MALAI KOFTA $27.99
Soft potato and nut dumplings served in a velvety cashew sauce.

PALAK MUSHROOM $26.99
Mushrooms cooked in a spiced spinach gravy.

UNCLE DAAL $25.99
A hearty yellow-lentil preparation with a blend of warming spices.

On The Side

Tandoor-fresh naan, fragrant rice, vibrant chutneys and dips to complete your feast.

CUMIN RICE $8
Fragrant rice seasoned with cumin.

COCONUT RICE $13.50
Fragrant rice with fresh coconut, tempered with mustard seeds, peanuts and curry leaves.

GLUTEN-FREE NAAN $10
Soft, golden gluten-free naan.

NAAN BASKET $7.50 / $20
Classic naan available plain, garlic-chive or onion-sesame.

CHILLI NAAN / BASKET $9 / $23
Fluffy naan with a spicy kick.

HERBS & SPICE NAAN $9
Naan infused with aromatic herbs and spices.

CHEESE NAAN $14.50
Stuffed with blue-vein, cheddar and mozzarella cheeses, oregano and garam masala.

CHEESE NAAN WITH CHILLI OR GARLIC $16.50
Cheese naan with your choice of extra chilli heat or roasted garlic flavour.

HERB & SPICE CHEESE NAAN $16.50
Tandoor-baked naan stuffed with cheese and finished with aromatic herbs and spices.

KASHMIRI NAAN $16.50
Lightly sweet naan with pan-roasted nuts, raisins and strawberry dust.

RAITA $8
Yoghurt with cucumber and baby carrots.

CHUTNEYS $5 EACH
Cumin-spiced yoghurt, jalapeño yoghurt, hot chilli, coconut, tamarind, mint, pineapple-jalapeño, sweet mango, beetroot sauce and green chilli.

Slurp

From creamy lassis to comforting chai, sip into India's favourite flavours.

MANGO LASSI $10
A creamy blend of mango and yoghurt.

ROSE LASSI $8
A delicate yoghurt drink infused with rosewater.

CHUSKI CHAI $6
Mumbai-style cutting chai infused with aromatic spices.

Sweet Tooth

Decadent delights, Indian sweet treats and a little indulgence to finish on a high.

GULAB JAMUN $12
Homemade milk dumplings soaked in rose syrup and served warm.

KULFI $10
Our contemporary take on traditional Indian kulfi, available in Honey Crunch, Rose Petal Jam, Pistachio Cookie Butter and Coconut Mango (vegan).