



FOOD MENU STARTS HERE

SOUP

- Vegetable Mushroom Soup **6.5**
- Lentil Mushroom Soup **-6.5**

ENTRÉE

2. Masala Roti Suruwat 5.9

Stuffed Crispy Potato Roti w Raita (Yoghurt Sauce)

3. Pakauda – 5 pcs 6.5

Potato Fritters served w tomato chutney

4. Pakheta (Chicken Wings)- 4 pcs 7.9

Marinated chicken wings off the grill, served with saffron rice

5. Roti Chana 6.9

Curried Chick Pea & Potato served w Roti Bread, salad on side

6. Singada 6.9

Curry puff- potato filling drizzled w plum sauce

7. Gurkhas Special 7.9

An interesting mix of texture suited to any palate, flower cup Pappadam, fried lentils, spiced potatoes, yogurt top

8. Momo Meat (Meat or Veg. or mixed - 5 pcs) 7.9

Ginger Chicken Dumpling bamboo steamed subtle, taste and texture served with sesame hinted tomato chutney





The place for Asian Nepalese Food

9. Poleko Kukhura 8.9

Bite size chicken cubes off the grill served with fresh salad

10. Garlic Prawn 9.9

Garlic flavours Curry prawns with Roti and garnish salad

11. Chhoila** 8.9

Choice of Chicken or beef diced sautéed with caramelized onion, cumin & ginger

12. Bhuta ma Chuirā** 8.5

Wok tossed chicken liver, cumin, and cilantro, spring onions garnished with crispy rice and coriander leaves

13. Mixed Entree Platter 17.5

A mixture of varieties of different entrees from the menu

14. BBQ Mushroom 7.9

Char grill Mushrooms in ginger garlic Soya flavour

15. BBQ Scallops 10.9

Char grill Scallops with Capsicum, Onion and Soya Sauce

16. Springy (6 Pcs) 7.5

Vegetarian Spring, homemade w Plum sauce

17. Small Calamari 8.9

Our Chef's Creation: Stir Fry Oriental

Nepali Kebab 8.9

Beef Kebab on bed of saffron rice with peanut butter sauce



Roti Chana



MAIN COURSE – Vegetarian Bazaar

18. Mix Veg Curry 13.5**

Seasonal Mixed Veg and potato, dried fenugreek, curry sauce

19. Vegetable Chow 12.5

Stir-fry noodles with mixed veg. Seasoned with soy and a touch of spice

20. BBQ Tofu 13.5**

Double Stick char grilled served on the bed of Saffron Rice + Asian greens touch of aromatic curry sauce

21. Pharsi Ko (Pumpkin) ** 13.5

Butternut pumpkin sautéed in veg. Oil, ginger garlic & fresh coriander

22. Chana Aloo 11.5**

Potato and chickpeas in mild curry sauce



23. Chyau Tareko 13.5**

Wok flashed mushroom with ginger, soy, sweet Chili and coriander

24. Aloo Kopi 12.9**

Cauliflower and potatoes cooked in Nepalese house-wife style

25. Aloo Rayo 12.5**

Nepali Spinach & potatoes sauté in garlic, dry Chilies

26. Eggplant 12.5**

Eggplant and potato sautéed in curry



27. Dal Janeko Small: 6 Large: 10.9**

Spiced Red Lentils



28. Dal Bhat Veg* (Nepalese Platter) 17.5

Gurkha Veg. Platter; spinach, potatoes & green peas, lentil and a choice of rice or Roti

29. Matar Paneer **13.5

Cottage Cheese & Green Peas glazed in Curry Sauce



BBQ Tofu



MAIN COURSE - Meat Bazaar

30. Chicken Masala* 15.9

Stir fry boneless chicken with mixed veg seasoned with fresh herbs and spices

31. Kukhra Ko Masu (Chicken Curry) **14.9

Traditional chicken curry, typical Nepali style

32. Kukhra Ma Krim (Chicken Cream) **15.5

Boneless chicken curry, rich in flavour with a dash of cream

33. Sag Masu 12.75**

Curry Chicken or Beef w Mixed Vegetables

34. Khasiko Masu (Goat Curry) ** 17.9

Specialty of the house, traditional diced goat meat, garnished with fresh coriander, typical Nepali style

35. Goruko Masu (Beef Curry) **16.9

Tender slices of beef cooked in rich curry with fresh coriander

36. Chicken Chilli *16.9

Batter fried tender chicken fillets sautéed with dice capsicum, onion, seasoned with soy sauces chillies

37. Chilli Beef *16.9

Slice tender Beef sautéed with diced capsicum, onion, seasoned with soy sauce and chillies





38. Kachila Curry (Meatball Curry) **12.9

Spicy Meat Ball Curry cooked with aromatic herbs and spices

39. Chow Chow (chicken or beef) 13.9

Wok Tossed noodles with mixed veg and your choice of meat side

40. Ginger Chicken Mushroom* 16.5

Off the wok ginger flavour chicken with mushrooms & spices

41. Dal Bhat Masu*(Nepalese Platter) 18.9

Nepali Style Platter; lentil, spinach, rice or Roti, meat curry of your choice (Chicken, Goat or Beef)

42. Chicken Jhyap* 17.9

Sautéed Grilled pieces of Chicken Sesame Seeds, Soya, almonds served

w jasmine rice & Asian greens



Dal Bhat (Nepalese Platter)



Chicken Masala



MAIN COURSE - SEAFOOD

43. Fish Chilli *15.9

Batter fried fish sautéed with dice capsicum, onion with touch of ginger garlic

44. Jhinge Tarkari (Prawn Curry) **18.9

Fresh green prawns smothered in rich curry w mix Veg

45. Calamari 15.5

Stir Fry calamari, sautéed with a touch of ginger garlic, a very popular dish @ Gurkhas

46. Chow Seafood 13.9

Wok tossed noodles w mixed seafood and Nepalese spices

48. Scallop Curry **19.9

Fresh Scallops cooked in Nepalese herbs and spices

49. Chilli Prawns* 19.9

Irresistibly spicy fresh green prawns with capsicum and onions, touch of Soya Served W rice & Salad

50. Seafood Pot 24.9

Combination Seafood hot pot, curry bowl



Calamari



From Charcoal Grill

51. Sekuwa 17.5

Marinated leg and breast char grilled chicken served with fresh salad and rice in a sizzling plate, sensational

52. Lamb Cutlet* 26

Succulent Grilled lamb cutlets Char grilled served with fragrant rice and yogurt salad

53. Mix Grill* 22

Combination of grilled Lamb cutlet, chicken cubes and chicken wings, Kebab and Mushroom served with rice and Salad

Grill Barramundi Whole Fish* 23.9

Grilled Barramundi whole fish served with rice and vegetables



Lamb Cutlet



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SIDE DISHES

54. Raita (Yogurt) 5.5

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 5.9**

Potato and chickpeas in mild curry sauce

58. Dal ma Rayo 6.9**

Lentils with stir fried Nepalese spinach

SALADS

59. Hariyo Saagpat (Green Salad) ** 8.9

Asian fresh Greens tossed with Nepalese dressing

60. Masuko Salad (Beef Salad) ** 10.9

Char Grilled Julienne of Beef on the bed of Salad mix topped with oriental dressing

61. Charako Salad (Chicken Salad) ** 10.9

Char Grilled Julienne of chicken on the bed of Salad mix topped with oriental dressing



RICE AND ROTI

62. Masala Roti 5.9

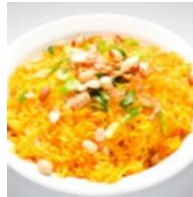
2 pcs Flaky bread stuffed with spiced mashed potato

63. Keema Roti 6.5

2 pcs Flaky bread, minced meat stuffed in oriental flavour

64. Gurkha Roti Babar 4.5

2 pcs Nepalese flaky bread, plain



Chamre

65. Garlic Roti 5.5

2 Pcs Flaky bread, garlic flavoured

66. Rice- Steam or Coconut Rice 3.0**

68. Chamre -Saffron rice, nuts and dry shallots 6.5**

69. Bhuteko Bhat - Chicken /Mixed/Veg 11.9**



DESSERTS

70. Khir (Rice Pudding) 5.9

Homemade rice pudding, simple and creamy

71. Rato Mohan (Cottage Cheese balls) 5.9

Fried cottage cheese balls soaked in sugar syrup, sprinkled with coconut, warmly served

72. Nepalese Delight 7.9

Ice cream, made of condensed milk, pistachio nuts and flavored with mango

73. Ice Cream 6.5

Plain Vanilla Ice Cream or with choice of toppings Mango or Strawberry flavour

Tea/Coffee

Tea, herbal Tea 3

Chamomiles, Earl gray, Peppermint, Lemon, Green Tea, English Breakfast Tea

Coffee 4

Flat White, Cappuccino, Café Latte, Short black, long black, Maciata

Hot Chocolate 4.5 Nepalese Tea 4.5



Banquet Menu

Simple Feast

(\$24.9 per head)-Min 2 ppl

Entrée

Gurkhas Special

Main Courses

Coconut Rice, Chilli Chicken, Goat Curry, Potato & Chick Peas, Nepalese Salad

Sweets

Rato Mohan (Cottage cheese dumplings)

Or

Kheer (Nepalese Rice Pudding)

Vegetable Feast

(\$26.9 per head) – Min 2 ppl

Entrée

Vegetable Momos(Nepalese dumplings)

Or

Gurkha's Special

Main Courses

Coconut Rice, Aloo Rayo, Butternut Pumpkins, Potato & Chick Peas, Nepalese Salad & Dal

Sweets

Your choice of one item from the sweets menu



Banquet Menu

Tenzing Special

(\$33.5 per head) – Min 2 ppl

Entrée

Momos (Nepalese dumpling)

Or

Gurkha's Special

Main Courses

Coconut Rice, Roti Bread, Chill
Chicken, Goat Curry, Fish Curry,
Potato & Chick Peas, Nepalese Salad

Sweets

Any Sweets

Top of the Range

(\$39.5 per head) – Min 2 ppl

Soup (Soup of the day)

Entree

Momos (Nepalese Dumpling)

Or

_Garlic Prawns with Roti Bread

Main Courses

Coconut Rice, Roti Bread, Ginger
Chicken, Goat or Beef Curry, Scallup
Curry, Aloo Rayo, Potato & Chick
Peas, Nepalese Salad

Sweets

Any Sweets

The place for Asian Nepalese Food



Gurkhas Brunswick

The place for Nepalese food
Licensed & BYO (bottled wine only)