



CARDAMOM

— MODERN INDIAN CUISINE —

FEED ME MENU **\$59 PP**

BALLS OF HAPPINESS (V)

2 per person

COLONEL TSO CAULIFLOWER

CHICKEN TIKKA BONELESS

THALI - 3 CURRIES, RICE & NAAN

Served with Indian pickle, Salad.
Non-veg, Veg and Vegan options available

INDIAN DESSERT OF CHOICE

Select one dessert of your choice from
dessert Menu

CARDAMOM SPECIAL THALIS

THALI - 3 CURRIES, RICE & NAAN **\$29 PP**

Served with Indian pickle, Salad and papadum
Non-veg, Veg and Vegan options available

GULAB JAMUN

Soft, juicy ball made of milk solids, fried golden
brown and soaked in rose-scented syrup

CARDAMOM SPECIAL HYDERABADI THALI (SPICY)

Available ONLY in non-veg **\$19 PP**

Rice, Tawa roti, pickle, Talawa gosh (fried
beef), Mince (beef), Chicken 65, Hyderabad
khatti daal.

NOTE: This is set Thali with NO
modifications

WE TAKE CATERING ORDERS, FOR MORE DETAILS,
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ENTREE

BALLS OF HAPPINESS (V) \$9

Crunchy balls filled with 3 chutneys,
this is served in a **set of 4 balls**.

SAMOSA CHAT (V) \$15

Indian samosa crushed, topped with various
ingredients, chickpeas and chutneys

COLONEL TSO. CAULIFLOWER (V)(V+) \$20

Crispy cauliflower tossed in sweet, spicy
and savory sauce

VEG MANCHURIAN (V) \$16

Fried Veg balls tossed in sweet, spicy,
tangy sauce.

EGGPLANT PAKORA 2PCS (V) \$7

Sliced Eggplant deep fried served with mint
and cumin yoghurt

ONION PAKORA 2PCS (V) \$7

Crispy Indian fritter deep fried served with
mint and cumin yoghurt

POTATO PAKORA 4PCS (V) \$8

HYDERABADI TANDOOR (SPICY)

CHICKEN 65 \$22

MAJESTIC CHICKEN \$18

CHICKEN RESHMI KEBAB \$18

ZAFRANI (SAFFRON) TIKKA - CHICKEN \$18

MALAI TIKKA - CHICKEN \$18

All Hyderabad Entrees are boneless
chicken(Fried crispy, cooked in tandoor
tossed in special hyderabadi sauces)

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HYDERABADI HALEEM **\$15**

Haleem is a savory porridge made with meat, wheat and lentils.

NOTE: Haleem is NOT Gluten free

TANDOOR

2 X LAMB CHOPS (GF) **\$18**

Lamb cutlet marinated in Indian spices and cooked in Tandoor to get smoky flavour.

ROYAL CHICKEN TIKKA (GF) **\$14 HALF/\$25 FULL**

Boneless chicken marinated in Indian spices and slowly cooked in Tandoor. Served in 2pcs(half) or 4pcs(full)

TANDOORI CHICKEN (GF) **\$15 HALF/\$25 FULL**

Traditionally marinated Chicken with bones, slowly roasted in Tandoor. Served as Half or Full

BEEF SEEKH KEBAB (GF) **\$22**

Beef mince mixed with Indian spices and herbs, cooked on a skewer in Tandoor. Juicy and Smoky!

NAWABI MEAT PLATTER **\$49**

LAMB CHOPS, BEEF SEEKH KEBAB, VARIETIES OF TANDOOR COOKED CHICKEN WITH SALAD

Served with in-house chutneys

NOTE:

For **extra \$5**, the platter will be served with fragrant or plain basmati rice as base.

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NON VEG CURRIES

OG BUTTER CHICKEN (GF) **\$24**

Boneless chicken cooked in creamy, spiced tomato and butter-based gravy

CHICKEN TIKKA MASALA (GF) **\$24**

Roasted marinated boneless chicken simmered in a rich, creamy, and spiced tomato-based sauce

CHICKEN KORMA (GF) **\$24**

Boneless chicken cooked in cashews blend aromatic spices

MANGO CHICKEN (GF) **\$24**

Boneless chicken simmered in a mango-based gravy

CHICKEN VINDALOO (GF) **\$24**

Fierly and tangy Indian curry cooked in intense spices

CHICKEN SAAG (GF) **\$24**

Boneless chicken cooked in spinach gravy

LAMB ROGAN JOSH (GF) **\$26**

Slow cooked lamb in a spiced yogurt based gravy with aromatic flavours

LAMB KORMA (GF) **\$26**

Tender lamb cooked with yogurt, cream, cashew blend aromatic spices

LAMB VINDALOO (GF) **\$26**

Cooked in intense spices, it gives bold, sour and spicy flavour

LAMB SAAG (GF) **\$26**

Tender lamb cooked in spinach gravy.

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VEG CURRIES

ALOO BAIGAN (V+)(GF) \$19

Potatoes and eggplant cooked with tomatoes, onion and various spices

YELLOW DHAL (V+)(GF) \$18

Made from split yellow lentils and seasoned with spiced oil or ghee

AMRITSARI CHOLE (CHICKPEAS)(V+)(GF) \$18

Chickpeas simmered in a tangy, spicy and fragrant onion-tomato gravy

VEG KORMA (GF) \$19

Mixed vegetables simmered in rich, mild, creamy spiced sauce

BUTTER PANEER MASALA (GF) \$24

Soft paneer cubes cooked in silky tomato-cashew gravy

PALAK PANEER (GF) \$24

Soft, fried paneer cubes simmered in smooth, creamy spinach gravy.

BIRYANI

HYDERABADI MUTTON BIRYANI \$24

Originated from the kitchens of the Nizams of Hyderabad, this world-renowned, aromatic rice dish is made from raw marinated meat layered with basmati rice in a sealed pot

CHICKEN 65 BIRYANI \$22

Combination of fragrant, long-grain basmati rice with spicy, crispy, deep-fried Chicken 65

TARKARI KI BIRYANI (VEG DUM BIRYANI) \$20

Biryani made from mixed vegetables

EGG BIRYANI (CARDAMOM SPECIAL) \$18

Biryani rice served with boiled egg, fried onion and chopped coriander

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FRIED/PLAIN RICE

PLAIN BASMATI RICE

long-grain, aromatic rice

\$5

KAJU (CASHEW) PULAO

long-grain, aromatic rice made with cashews

\$8

PLAIN BIRYANI MASALA RICE

long-grain, aromatic rice made with biryani spices

\$9

TANDOORI CHICKEN FRIED RICE

\$20

Combination of smoky, tandoori chicken with wok-fried rice, aromatics and spices

NAAN AND ROTI

PLAIN NAAN

\$5.50

BUTTER NAAN

\$6

GARLIC NAAN

\$6.5

CHEESE NAAN

\$7.50

GARLIC CHEESE NAAN

\$8.50

PLAIN ROTI

\$5

BUTTER ROTI

\$5.50

PESHWARI NAAN

\$7.50

SALADS AND SIDES

MIXED SALAD

\$8

PAPADUMS (5PCS)

\$5

GREEN CHILLI CHUTNEY

\$3

MINT CHUTNEY

\$3

MANGO CHUTNEY

\$3

RAITA

\$3

CUMIN YOGURT

\$3

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INDIAN DRINKS

SULAIMANI BLACK CHAI	\$3
SAFFRON CHAI	\$4
MANGO LASSI	\$7.50
SALTY LASSI	\$7.50

DRINKS

SOFT DRINKS	\$5
coke, coke zero, diet coke, solo, lemonade, Sunkist	
GINGER BEER	\$6
LEMON LIME BITTERS	\$6
SPRING WATER	\$3
SPARKLING WATER BOTTLE	\$9

INDIAN DESSERTS

GULAB JAMUN 2PCS	\$5
Soft, juicy ball made of milk solids, fried golden brown and soaked in rose-scented syrup	

DOUBLE KA MITTHA	\$5
Pure Hyderabadi comfort in every bite! Made with crispy bread, rich milk, ghee, dry fruits, and just the right sweetness, it's the dessert you'll keep craving.	

GAJAR KA MITTHA	\$5
made by placing grated carrots in a pot containing a specific amount of milk, sugar, and cardamom and then cooking with ghee while stirring regularly.	

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