

# TONKA

## Smaller

Pani puri, crispy parcel filled with spiced potato, mung beans, date and tamarind chutney with aromatic water \$4.5 ea

Prawn balchão betel leaf with pineapple and anise \$11 ea

Corn bhaji, chaat masala and chili jam \$10 ea

Samosa with mint raita \$12 ea

Masala crumbed lamb cutlet \$13 ea

## In Between

Spencer Gulf kingfish tartare, pomegranate, ginger and fresh wasabi \$26

Vindaloo steak tartare with fenugreek raita and mathri \$25

Seared calamari, potato, black boondi \$26

Burrata cheese, fresh coriander relish and charred roti \$27

## Tandoor

Mustard chicken tikka with green mango chutney and cos lettuce \$13 ea

Paneer tikka with green mango chutney and cos lettuce \$10 ea

Huon salmon with wombok salad \$42

Whole spatchcock with pickles \$40

## Bigger

Palak Paneer gnudi with pine nuts \$30

Bengali vegetable curry with grilled seasonal mushrooms \$30

Veeran's butter chicken \$39

Beef cheek biryani with Sella rice \$30

Avani's lamb curry with roasted coconut and black cardamom \$48

## On The Side

Fried cauliflower, garam masala salt, fenugreek and yoghurt \$15

Corella pear, cos lettuce, fennel with coconut vinaigrette \$14

Yellow Dal Tadka \$14

Naan \$7

Roti \$7

India Gate basmati rice \$7

Chutney selection \$8

## The Sweet Stuff

Spiced sticky date pudding with chai ice cream and butterscotch \$20

Carrot halwa, pineapple jam and cinnamon walnut sablé \$22

Coque meringue, orange olive oil cake and fennel ice cream \$22

Guava and lemon Bombe Alaska with caramelised puffed rice \$24

Gulab jamun \$7