

SHARING MENU – DISHES WILL BE SERVED AS THEY GET READY

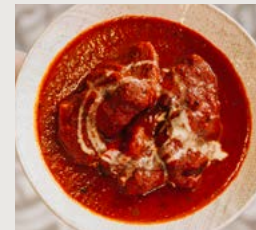
STARTERS

Pani puri wheat bubbles filled with mint and tamarind water (4 pcs) d n ve	8
Lamb keema samosa margaret river lamb, peas, roast cumin, coriander, beetroot sauce (2pcs) n	12
Onion and kale bhaji sweet tamarind, mooli, chilli, chickpea flour, mint chutney (4 pcs) d n g ve	11
Prawn balachao goan style bbq shark bay tiger prawns, chillies, garlic, topisslaw d n g	19
KFC kerala fried chicken drummets, curry leaf chutney, fermented chilli sauce d n g	12
Dhai bhalla fermented lentil fritters dipped in yoghurt, sweet tamarind, mint sauce (2 pcs) n g v	10
Tandoori mushrooms pears, cashew cream, pistachio, sultanas (mild) d g ve	15
Cauliflower and potato warm salad, tossed with masala, pepitas, peas, riata dressing n g vo	17
Paneer tikka tandoor roasted ricotta, turmeric, mint, fermented chilli (3 pcs) n g v	15
Duck-65 chennai spiced crispy duck leg, peach murabba, curry leaf, poha d n g	23
Green chicken tikka kashmiri chilli, yoghurt, garam masala tandoor roasted (3 pcs) n g	17
Chilli bbq squid shark bay squid, chilli paste, masala, onion, coriander, lemon, pineapple d n	18



CURRIES

Butter chicken tandoor roast chicken finished in a mild tomato and fenugreek sauce (mild) n g	26
Topi's dal yellow dal, sauteed with tomatoes, herbs, garlic and butter (mild) n g vo	19
Kashmiri kofta vegetable koftas with dry fruits in a cashew and herb sauce (mild) d g ve	23
Palak paneer ghee sauteed spinach, methi leaves, tomato, rose valley ricotta (med) n g v	23
Beef masala black cardamom, caramalised onions, tomato, ginger, chilli (med) d n g	29
Goat curry garam masala, tomatoes, ginger, chilli, potatoes (med) d n g	27
Fish curry village style fish curry with roast cumin, tamarind, coconut, eggplant (med) d g	32
Chicken vindel homestyle chicken curry, onion, tomatoes, coconut milk, turmeric (med/hot) d n g	26



KIDS MENU (under 12)

Butter chicken rice, pappadums n g	13
Butter chicken loaded fries n g	13
KFC fried chicken drummets (mild), chips, house ketchup d n g	13
Dal rice and pappadums n g vo	13

DESSERTS

Pistachio kulfi Indian style ice cream flavoured with pistachio nuts, saffron and cardamom g v	10
Gulab jamun Indian donuts in a saffron syrup served warm v	12
Black rice payassam with coconut, jaggery caramel, puffed rice d n g ve	12

RICE & BREADS

Basmati plain rice d n g ve	4	SIDES	Riata, yoghurt, cucumber, roast cumin n g v	5
Wholemeal roti d n vo	4	Sweet mango chutney d n g ve		4
Mint paratha n vo	5	Vegetable pickle d n g ve		5
Plain naan n v	5	Pappadums d n ve		5
Garlic naan n v	6			

Can't make up your mind? Topi's Food Adventure \$49pp (Minimum 2 people, full table only)

Pani puri
Prawn balachao
Onion and kale bhaji
Green chicken tikka

Butter chicken
Palak paneer
Goat curry
Basmati plain rice
Plain naan

Black rice payassam

Vegetarian options available, please ask one of our friendly staff

Dietary note:

dairy free - **d** gluten free - **g** nut free - **n** vegetarian - **v** vegan - **ve** vegan option - **vo**

Please note: We take full care to cater for all dietary requests but we are not able to guarantee that no cross contamination may occur as our kitchen uses nuts, dairy, seafood, gluten (some items are fried in the same oil as products with gluten), soy products. **Halal meals:** Prepared with care. Please ask staff.