

DRINKS TROLLEY (BEVERAGES)

MOCKTAILS	Herby and spiced drinks in Ginger/Strawberry/Vetiver Flavour	10
INDIAN LEMONADE	Fresh Lime drink made with lime, sugar, salt and black pepper	5
MASALA CHAI	Traditional Indian Tea, with Ginger and Cardamom Masala.	5
SOFT DRINKS	Coke, Coke Zero, Lemon Lime Bitters, Ginger Beer	4
SPARKLING WATER		4

POWER PLAY 1 (STARTERS / APPETISER)

VEGETARIAN /VEGAN

SAMOSA CHAAT (Samosa to a Punjabi means "Yummmmyyyy!!!")		9.9
Each serving has 2 pieces of crispy samosas filled with mashed potatoes, served with chickpea curry and garnished with tangy sauces.		
GOOGLY (PAAPDI CHANA CHAAT)		9.9
A tangy tamarind flavoured mixture of chickpea and corn kernels served on in house paapdi garnished with trio of Indian sauces. "the difference is in the plating"		
VEGAN KEEMA NAAN WITH DIPS		9.9
Naan bread made with Vegan minced meat (Soya) and spices served with dips		
BADAAMI TIKKI ("Badaam" means Almonds)		7.9
"Tikki" refers to the crispy patties made with almonds, potatoes and spices.		
SPIN ATTACK (PUNJABI VEG PAKODA)		7.9
Onions, cauli & seasonal vegetables dipped in a spiced chickpea batter and deep fried.		
HARA BARA KEBAB		7.9
Green veggies, herbs and potato cutlets served with mint sauce		

VEGAN TANDOORI BREADS

VEGAN KULCHA	Special bread with soy cheese, onions and coriander	6
ONION KULCHA	Bread stuffed with masala onions and coriander	5
ALOO PRANTHA	Bread stuffed with masala potatoes, onions and coriander	5
MISSI ROTI	Bread made from chickpea flour and whole meal flour	4
TAWA PARANTHA	Pan cooked whole meal bread fried in butter	5
TANDOORI ROTI	Wholemeal flour bread cooked in tandoori oven	4
G/F METHI ROTI	Bread cooked with maize flour and fenugreek leaves	5

VARIETY OF RICE (VG)

(We use Only Genuine INDIAN BASMATI RICE)

COCONUT RICE	Basmati rice cooked in desiccated coconut and curry leaves	5
ZEERA RICE	Basmati rice cooked with cumin seeds	3

POWER PLAY 2 (MAIN COURSE)

EDEN GARDEN SPECIALITY CURRIES

VEGAN SPECIAL BIRYANI 18.9

Spiced marinated vegetables slow cooked with rice preserving its aromatic flavours. It's inherently a meat dish but we have innovated it to suit vegan dietary requirements.

VEGAN MEAT CURRY 18.9

Vegan Meat (Soya) nuggets cooked with peas in typical Indian spices to give it an authentic Homestyle curry flavour.

SUBZ MAKHANWALA 18.9

Vegetables and paneer cooked in tomato sauce and fenugreek leaves. It's a vegan's answer to satisfy the craving for butter chicken.

NAVRATTAN /VEGAN SPECIAL KORMA (VG) 18.9

Seasonal vegetables cooked in cashew and creamy sauce with flavoursome spices.

VEGETABLE / VEGAN CURRY (VG)

(No artificial colours added to any curry. All curries are GF)

DAAL TADKA (DF) (VG) 16.9

"TADKA" is roasting of spices with ginger, garlic, onions and whole spices etc. This is a yellow lentil curry finished with a tadka. Try with tandoori roti.

ADRAKI ALOO GOBI (DF) (VG) 16.9

Potatoes and cauliflower cooked with ginger, cumin & fenugreek leaves on slow flames.

PUNJABI CHOLLE (DF) (VG) 16.9

These chickpeas are cooked in whole spices and finished with onion gravy. These chickpeas resemble closely with authentic Indian street food style of curry.

BAINGAN DA BHARTA (DF) (VG) 16.9

Tandoor roasted eggplant cooked with tomato, spices and onion preserving the roasted flavours. A different way to present one of Australia's most popular vegetable.

PANNER TIKKA MASALA (VG) 17.9

Cheese curry cooked in onion and tomato gravy with vegetables. A popular restaurant level vegetarian dish to suit anyone's taste.

PALAK PANNER (VG) 17.9

This curry comes straight from the heart of Punjab. Soy Cheese replaces Paneer in Vegan options. Spinach flavours rule the curry.

EXTRAS (SIDE DISHES)

BOUNCY PITCH 3 PAPADUMS (roasted crispy spiced lentil wafers)

INDIAN GREEN SALAD 6

MANGO CHUTNEY / MINT CHUTNEY / PICKLE 3

FINAL OVER (DESSERTS)

VEGAN FALOODA KULFI 7

A surprise served in a jar.