

## Kerala Hut Dinner Specials

- 74. Tandoori Platter \$20.00**  
2pcs of lamb chops  
2pcs of Chicken Tikka  
2pcs of Tandoori Chicken  
2pcs of Haryali Tikka  
Served with Salad
- 75. Kerala Hut Tandoori Lamb \$22.99**  
4pcs of lamb chops, masala or chettinadu sauce served with one garlic bread, vegetable biriyani and green salad.
- 76. Kerala Hut Special fish pollichathu \$22.99**  
Fish marinated with South Indian spices, wrapped in a banana leaf and pan fried, served with veg. biriyani, garlic bread, salad and fish gravy.
- 77. Biriyani Combo \$17.00**  
Thalassery chicken or Hyderabadi lamb biriyani served with raita, pickle, can of drink, gulab jamun or mango lessi.

## Biryani

- 78. Thalassery Chicken Dum Biryani \$12.95**  
Rice dish blended with chicken and spices. It is a traditional biriyani recipe of North Kerala.
- 79. Hyderabadi Dum Biryani (Chicken/Goat) \$12.95**  
Basmati rice cooked with choice of chicken/goat (bone chicken/goat seasoned with spices and garnished with fresh coriander.
- 80. Kappa Biryani (Beef) \$12.95**  
Tapioca cooked with beef, spices and flavoured with roasted coconut.

## Rice

- 81. Steam Rice \$2.95**
- 82. Saffron Rice \$3.50**
- 83. Lemon Rice \$3.50**
- 84. Coconut Rice \$4.50**
- 85. Fried Rice \$12.95**  
Pan fried rice blended with egg, chicken and soya sauce.
- 86. Vegetable Fried Rice \$11.95**  
Pan fried rice blended with egg, vegetables and soya sauce.
- 87. Kids meal \$6.99**  
Fries and nuggets with Juice

## Dips / Salad

- 88. Raita \$3.50**
- 89. Pickles \$2.50**
- 90. Pappadam (4pcs) \$1.50**
- 91. Coconut / Mango / Tomato Chutney \$2.95**

## Deserts / Drinks

- 92. Ada Pradhaman \$4.95**  
Traditional desert of Kerala made with rice flakes, jaggery and coconut milk.
- 93. Gulab Jamun (2 pcs) \$4.95**
- 94. Kulfi (Mango / Pista) \$4.95**
- 95. Mango Lassi \$3.95**

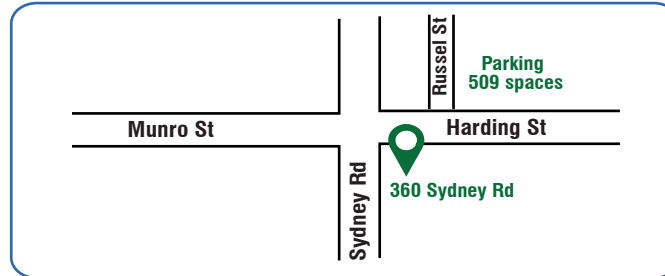
## Cold Drinks

- 96. Ginger Lemon \$3.95**
- 97. Ginger Lemon Mint \$3.95**
- 98. Juice of the Day \$4.95**
- 99. Can Drinks \$2**
- 100. 1.25 ltr Drinks \$4**

## Hot Drinks

- 101. Masala Tea \$2**
- 102. Indian Coffee \$2**

**Parking:** On-street - more than 200 spaces;  
Off-street - more than 800 spaces in Waterfield Street/  
Louisa Street and Russell Street.  
**Melway Reference: page 29 H 1**

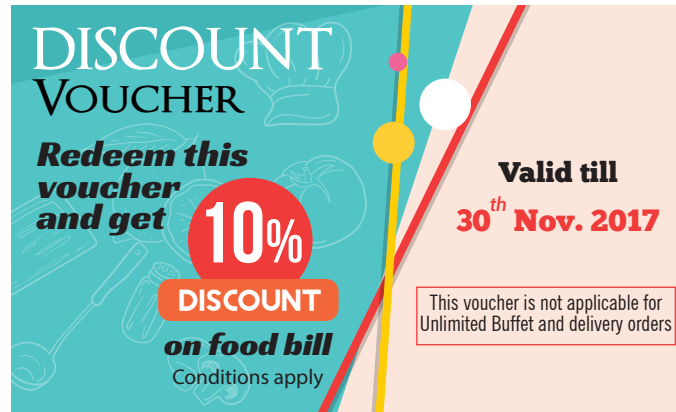


## FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH.

*If you have any dietary requirements, please advise the floor staff before you place an order.*

**Items and prices are subject to change without prior notice.**



**Indian Cuisine & Dosa Corner**

**360 Sydney Rd, Coburg 3058**

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[www.keralahut.com.au](http://www.keralahut.com.au)

**Dine in – Take away – Home Delivery  
- Catering for Corporate & Private  
Functions**

**Lunch:**

11.30am to 3.00pm (Wednesday to Monday)

**Dinner:**

5.30pm to 10pm (6 nights)

**TUESDAY CLOSED**

**WE USE HAND SLAUGHTERED HALAL MEATS**

## Starters & Entrees

- 1. Chicken/Beef Cutlet (2pcs) \$5.00**  
Minced chicken/beef cooked with potatoes, spices dipped in an egg mix and bread crumbs then deep fried.
- 2. Chicken 65 \$10.95**  
Marinated boneless chicken battered with rice and chickpea powder then deep fried and served with salad.
- 3. Kerala Hut mussel fry \$16.95**  
Mussel marinated with special spices then pan fried served with salad.
- 4. Samosa (2 pcs) \$4.95**  
Home made pastry stuffed with peas, potatoes & Indian herbs.
- 5. Aloo Tikki(2pcs) \$4.95**  
Boiled mashed potatoes mixed with stuffed lentils then deep fried.
- 6. Onion Bhaji \$4.95**  
Sliced onion battered in chickpea powder then deep fried
- 7. Sheek Kebab(4pcs) \$11.95**  
Skewered tender rolls of spiced minced lamb cooked in an oven.
- 8. Chicken Tikka( 4pcs) \$11.95**  
Boneless chicken marinated in herbs, spices, yoghurt then cooked in an oven and served with salad.
- 9. Tandoori Chicken**  
Chicken marinated in yoghurt, tandoori spices then cooked in an oven and served with chutneys and salad.  
**Half (4 pcs) \$9.95**  
**Full (8 pcs) \$17.95**
- 10. Tandoori Fish \$18.95**  
Fish marinated in yoghurt, tandoori spices, cooked in an oven and served with chutneys and salad.
- 11. Kappa (Tapioca) \$8**  
Steamed Tapioca seasoned with mustard, curry leaves and red chilli

## Dosa

- 12. Kallu Dosa(2pcs)** \$9.95  
Thick crepe like pancake made from fermented rice and lentils served with sambar, tomato and coconut chutney.
- 13. Plain Dosa** \$8.95  
Thin crispy crepe like food made from fermented rice and lentils served with sambar, tomato and coconut chutney.
- 14. Masala Dosa** \$10.95  
Plain dosa stuffed with spiced potato served with sambar, tomato and coconut chutney.
- 15. Ghee Roast** \$9.95  
Plain dosa made with ghee, served with sambar, tomato and coconut chutney.
- 16. Onion Dosa** \$9.95  
Dosa made with onion served with sambar, tomato and coconut chutney.
- 17. Paneer Dosa** \$11.95  
Dosa made with cottage cheese served with sambar, tomato and coconut chutney.
- 18. Chicken Tikka Dosa** \$12.95  
Dosa made with chicken tikka and potato served with sambar, tomato and coconut chutney.
- 19. Egg Dosa** \$10.95  
Dosa made with egg and stuffed spiced potato, served with sambar, tomato and coconut chutney.
- 20. Spinach Dosa** \$11.95  
Dosa made with spinach and stuffed potato, served with sambar, tomato and coconut chutney.
- 21. Masala Uthappam** \$10.95  
Thick panacake made of lentils and rice topped with vegetables, served with sambar, tomato and coconut chutney.

## Main Course Chicken

- 22. Chicken Vindaloo** \$12.95  
Boneless chicken cooked with very hot goan red chilli vinegar sauce.
- 23. Chicken spinach** \$12.95  
Boneless chicken cooked with baby spinach, onions and cream.
- 24. Butter Chicken** \$12.95  
Tandoori boneless chicken cooked with creamy tomato sauce and cashews.
- 25. Pepper Chicken** \$12.95  
Boneless chicken cooked with black pepper, capsicum, special Indian sauce and spices.
- 26. Chilli Chicken** \$12.95  
Steamed boneless chicken marinated in yoghurt and special Indian spices then deep fried served with salad.
- 27. Kerala Hut Nadan Chicken Curry** \$12.95  
Chicken cooked with special Kerala hut masala mix
- 28. Chicken Madras** \$12.95  
Chicken chunks cooked with coconut cream, red chilli and mustard seed.
- 29. Chicken Chettinadu** \$12.95  
Chicken cooked in a freshly ground chettinadu masala.
- 30. Chicken Karahi** \$12.95  
Boneless chicken cooked with tomatoes, yoghurt, capsicum and touch off ginger and garlic.
- 31. Chicken Tikka Masala** \$12.95  
Boneless chicken cooked in a special sauce, tomato and capsicum.
- 32. Chicken Korma** \$12.95  
Diced chicken cooked with cashew nuts, onions and yoghurt.
- 33. Chicken Stew** \$12.95  
Chicken slow cooked with potatoe, spices, cashews and coconut.

## Beef

- 34. Beef Ularthiyath Kottayam Style** \$13.95  
Tender beef slow cooked with Kerala spices, herbs and coconut cuts.
- 35. Kerala Hut Nadan Beef Curry** \$13.95  
Beef cooked with special Kerala hut masala mix.
- 36. Beef Vindaloo** \$13.95  
Diced beef cooked with very hot goan red chilli and vinegar sauce.
- 37. Beef Korma** \$13.95  
Diced beef cooked with cashew nuts, onions and yoghurt.

## Lamb

- 38. Kerala Hut Nadan Lamb Curry** \$13.95  
Diced lamb cooked with special Kerala hut masala mix.
- 39. Lamb Roast Curry** \$13.95  
Diced lamb cooked with onion, tomato, ginger, garlic and pepper.
- 40. Lamb Rogan Josh** \$13.95  
Boneless lamb cooked with onion, tomatoes and special spices
- 41. Lamb Madras** \$13.95  
Lamb chunks cooked with coconut cream, red chilli and mustard seeds.
- 42. Lamb Vindaloo** \$13.95  
Diced lamb cooked with very hot goan red chilli and vinegar sauce.
- 43. Lamb Saag** \$13.95  
Diced Lamb cooked with baby spinach, cashew and cream.
- 44. Lamb Korma** \$13.95  
Diced lamb cooked with creamy cashew sauce and onion.
- 45. Lamb Stew** \$13.95  
Lamb slow cooked with potatoe, spices, cashews and coconut.

## Vegetarian

- 46. Sambar** \$8.95  
Spicy lentil curry with variety of vegetables, tamarind and asafoetida.
- 47. Avial** \$9.95  
Combination of mixed vegetables cooked with grinded coconut tempered with mustard seed, curry leaves and green chillies.
- 48. Kadala Curry** \$9.95  
Black chick peas cooked with Indian spices and roasted in coconut gravy.
- 49. Kerala Hut Vegetable Curry** \$9.95  
Mixed vegetables cooked with special Kerala Hut spice mix and coconut cream.
- 50. Veggie Chettinadu** \$9.95  
Vegetable cooked in a freshly ground chettinadu masala.
- 51. Vegetable Stew** \$9.95  
Combination of vegetables slow cooked with aromatic herbs, spices, cashews and coconut.
- 52. Aloo Gobbi** \$9.95  
Potato and Cauliflower cooked in Indian spices.
- 53. Malai Kofta** \$12.95  
Deep fried cheese, potato balls stuffed with nuts and dry fruits then cooked in a creamy sauce.
- 54. Paneer Butter Masala** \$11.95  
Cheese cooked in a creamy tomato gravy.
- 55. Palak Paneer** \$11.95  
Cheese cooked with baby spinach, creamy sauce and herbs.
- 56. Tadka Dhaal** \$9.95  
Lentils cooked with onion, tomato, garlic and flavored with Clarified butter and spices

## Seafood

- 57. Fish Pollichathu** \$17.95  
Fish of the day marinated with South Indian spices, wrapped in a banana leaf and pan fried.
- 58. Fish Molee** \$13.95  
Fish of the day cooked with curry leaves, mustard, tomato, coconut cream and spices.
- 59. Kerala Hut Nadan Fish Curry** \$13.95  
Fish of the day cooked with tamarind, mustard, curry leaves and other spices.
- 60. Kallumakaya Roast** 17.95  
Mussels sauteed with ginger, garlic, onion and other spices.
- 61. Meen Varuthathu (Fish fry) 2pcs** \$13.95  
Spicy Marinated fish cooked on hot plate

## Puttu

- 62. Rice Puttu (2 pcs) (Available only for dinner)** \$6.95  
It is made of steamed cylinders of ground rice layered with coconut.

## Bread

- 63. Kerala Paratha** \$2.50  
Layered flat bread made from plain flour / wheat flour from the culinary tradition of Southern India.
- 64. Chappathi (Available only for dinner)** \$2  
Flat bread made from wheat flour.
- 65. Appam** \$1.95  
Pancake made with fermented rice batter and coconut milk.
- 65. Appam** \$1.95  
Pancake made with fermented rice batter and coconut milk.
- 66. Idly (3pcs)** \$9.95  
Savoury cakes made by steaming fermented black lentils and rice, served with sambar, coconut and tomato chutney
- 67. Idiyappam (3pcs)** \$1.95  
Rice flour pressed into noodle form and steamed

## Naan / Rotti

- 68. Tandoori Roti** \$2.00  
Indian whole meal bread made in tandoor.
- 69. Plain Naan** \$2.00  
Indian plain flour bread made in tandoor.
- 70. Butter Naan** \$2.50  
Indian plain flour bread made in tandoor and applied butter.
- 71. Garlic Naan** \$3.00  
Indian plain flour bread with garlic and butter cooked in tandoori oven.
- 72. Cheese Naan** \$4.00  
Plain flour bread filled with cheese and cooked in tandoor.
- 73. Aloo paratha** \$4.00  
Plain flour bread filled with spiced potato and cooked in Tandoor

Introducing our traditional lunch buffet menu for full-fledged weekdays along with unlimited lunch buffet on Sunday at an unbeatable price.



MEGA UNLIMITED BUFFET

on Sunday

Enjoy the unlimited lunch buffet on every Weekdays & Sunday

ITEMS INCLUDE:  
2 Entrees, 5 Non-veg curries, 4 Veg Curries, Naan or Parotta, Steam Rice & Flavoured Rice, Desert, Lassi, Ginger Lemon, Green Salad & Tea

**\$16<sup>99</sup>**

Time:  
11.30am to 3.00pm & 6pm to 9pm

Monday to Friday

ITEMS INCLUDE:  
1 Entree, 3 Non-veg Curries, 3 Veg Curries, Naan, Rice, Desert & Tea

**\$11<sup>99</sup>**

Time:  
11.30am to 3.00pm