

Buddha-Bar

Entree

<i>Trio of Dips with olives and selection of toasted breads</i>	14
<i>Veg Spring rolls served with sweet and sour chilly sauce</i>	12
<i>Vegetable fritters (onion, tomato, capsicum, chilly mixed with white lentils batter deep fried served with coconut chutney</i>	14
<i>Vegetable Samosa (onion, potato, peas, paneer & coriander served with mint & sweet mango chutney</i>	12
<i>Buddha's home made Atlantic Salmon spring rolls with plum hoi-sin and banana ginger mayo</i>	15.5
<i>Ajwain (caraway) Fish Tikka marinated with Indian spices with mint chutney</i>	19
<i>Saffron and Chilli tiger prawns with chorizo and steamed basmati rice</i>	19
<i>Poppy Seed Squid on Baby Beetroot, Orange and Pistachio Salad with Gremolata Dressing</i>	18
<i>Thai fish cakes with lime, chilli and coriander dipping sauce</i>	14.5
<i>Tandoori Chicken (thigh fillet on the bone) marinated in yoghurt with Indian spice served with sweet & sour gherkin salad</i>	14
<i>Mixed tasting plate - A selection of lamb cutlets, spring rolls, samosas, fish cakes served with two dipping sauces</i>	26

Main Courses

<i>Free Range Double cooked pork belly on champ mash, apple, pear and anise compote finished with calvados jus</i>	32
<i>Harissa marinated chicken fillets with cous cous, roasted capsicum, onion and rocket salad with minted coriander yoghurt</i>	28
<i>Eye Fillet of beef with roasted kipfler potatoes, wilted spinach, confit tomato and borderlaise sauce</i>	32
<i>Lamb cutlets served with sweet potato crush and a warm vegetable salad with lime coriander yoghurt</i>	28
<i>Cajun spiced chicken pieces with basmati rice, served with a Moroccan orange, onion and olive salad with raita</i>	28
<i>Fish Of The Day (Ask our friendly staff)</i>	market

Indian Main Courses

<i>Butter Chicken, Buddha bar's signature dish. Chicken marinated in spices and yoghurt, mild chilli, tomato, garam masala, fenugreek leaves and topped with finely cut coriander.</i>	24
<i>Chicken Rogan Josh Typical Punjabi style chicken cooked with selected aromatic herbs</i>	24
<i>Chicken Jal Frezi A dry chicken dish mixed with a variety of vegetables.</i>	24
<i>Chicken Vindaloo Marinated chicken thigh fillets carefully cooked with onion and a tomato based sauce with a blend of hot Indian spices.</i>	24
<i>Lamb Korma Lamb marinated in yoghurt and slowly cooked in exotic Indian spices finished with cream and cashews.</i>	24
<i>Kadaai Lamb Chunks of Lamb cooked with crushed tomato and tempered with onion, capsicum and chick peas.</i>	24
<i>Lamb Shank Stew Lamb shanks slow cooked until tender in a peppered coconut based sauce.</i>	24
<i>Lamb Palak Tender lamb cooked in an English spinach puree along with ginger and selected Indian spices.</i>	24
<i>Beef malabari From the Malabari coast of India a slow cooked chunky beef curry cooked with potato and fresh coconut milk and coconut oil.</i>	24
<i>Beef Rogan Josh Typical Punjabi style beef cooked with selected aromatic herbs</i>	24
<i>Beef Vindaloo Marinated tender cuts of beef carefully cooked with onion and a tomato based sauce with a blend of hot Indian spices.</i>	24

Beef Madrasí	24
<i>Chunks of Beef cooked in traditional Madrasí style, tempered with mustard, red chilli and curry leaves.</i>	
Green Beef Curry	24
<i>Chefs own beef curry cooked with snow peas capsicum, broccoli and beans in a creamy coconut sauce.</i>	
Goat Pepper Stew	26
<i>Tender pieces of Goat on the bone slow cooked in a creamy cashew based sauce with black pepper and fresh coriander leaves.</i>	
Goat Vindaloo	26
<i>Marinated tender cuts of Goat on the bone carefully cooked with onion and a tomato based sauce with a blend of hot Indian spices.</i>	
Goan Fish Curry	26
<i>From south west India comes this hot deep spicy flavour of snapper cooked with ginger, garlic and selected spices finished with coconut milk in an onion and tomato sauce.</i>	
Kerala's Prawn Curry	26
<i>Authentic Kerala's style curry cooked with mustard, chilli, ginger, fenugreek and curry leaves.</i>	

Vegetarian Main Courses

Allo Mutter Sagg	18
<i>A delicious spicy dish containing potatoes, spinach and peas cooked in a butter sauce.</i>	
Vegetable Jalfrezi	20
<i>Mixed vegetables cooked with selected aromatic herbs and spices.</i>	
Kadaí Chick Peas	22
<i>A traditional North Indian dish comprising of Capsicum, chick peas, ginger and garlic cooked slowly in a tomato based sauce.</i>	
Dhal Kerala	18
<i>Red Lentils tempered with fenugreek, mustard, red chilli and curry leaves.</i>	
Brinjal Bhaji	20
<i>Smoky eggplant cooked in an onion and tomato gravy Maharashtra style. Ideal with Naan bread.</i>	

Salads

Garden salad	12.5
<i>Tomato, onion, carrot, rocket and capsicum with balsamic vinaigrette dressing on the side.</i>	
Greek Salad	14
<i>Fetta cheese, olives, tomato, cucumber, rocket leaves and balsamic vinaigrette dressing on the side</i>	
Chicken Salad	19
<i>Baby cos lettuce, celery, apple, walnut, sundried tomato mixed with cumin and coriander marinated chicken slices with lemon aioli.</i>	
Smoked Salmon Salad	22
<i>Avocado, cherry tomato, onion, haloumi, baby cos lettuce mixed with chef's own house dressing.</i>	
Chef's special Nicoise Salad	20
<i>Potato green beans, tuna, olives, French onion, cherry tomato, capsicum and eggs with anchovy mustard vinaigrette dressing.</i>	

Sides

Vegetable Biryani	9.5
Basmati rice/ Lemon rice/ coconut rice	5.5
Garlic /plain /Kashmiri naan/ butter naan	5.5
Raita	3
Mint Yoghurt	3
Papaddums with raita & sweet mango chutney	6.5
Tamarind chutney	3.5
Sweet mango chutney	3.5
Mixed pickle	3.5

Desserts

Gulab Jamun (2 pieces) with vanilla ice cream	8
Rasmalai served with chocolate ice cream	12
Shahi tukda (deep fried bread dipped in delicious condensed milk)	10
Death by triple chocolate brownie served with chocolate ice cream finished with icing sugar	12
Sticky date pudding with butter scotch sauce And vanilla ice cream.	12
Pannacotta with passion fruit curd and vanilla tuille With strawberries	12