



Himali Gurkha

Nepalese Restaurant

'Namaste'

Sincere greetings and welcome to our Restaurant.

We thank you for coming to dine with us. The food is authentic Nepalese and its our desire that you enjoy the experience.

Menu

Our prices include GST

Special Lunch Menu

4 pieces of Momo

Steamed chicken dumplings specially spiced & wrapped in dough, served with tomato pickle

+

Chicken or Lamb BBQ

Served with rice and vegetables of the day

or

Chicken, Lamb or Beef Curry

Served with rice and vegetable of the day



\$19.00

Please Note: The entertainment voucher does not apply to the lunch specials.

Even though you may think our food is oriental it is completely different in the sense that it is less greasy and we use our own spices and prepare everything fresh.

As for your order we specifically recommend our Momo's (number 2 on the menu) which is only prepared in Tibet & Nepal.

Our BBQ Lamb or Chicken (numbers 13, 23 which we marinate for 10-12 hours and then char grill is something completely different from what you may find in other restaurants.

Also we recommend Himali Gurkha Prawns with Spinach (number 33) and Okra (number 36) as a unique vegetable dish.

For those who cannot decide on a la carte we have a set meal called Thali, which is very interesting as you get to try a variety of dishes in the one serve and it's re-filled on request. The best way to eat this is to mix everything on the main dish and eat it. You will be served appetizers with the main meal and must leave a bit of room for your dessert. All for the one set price.

We believe that whatever you choose to eat you will definitely enjoy it! If you would like us to prepare something different do not hesitate to ask.

Bon appetite!!!

Children's Menu

- 1. Chara Bereko** **19**
Special sliced Himali BBQ chicken, wrapped in our soft Puri (Bread).
- 2. Chara Ko Sekuwa Ra Aloo Tareko** **19**
Chicken grilled on an open fire and served with our special potato chips.
- 3. Machha Ra Aloo Tareko** **19**
Nepalese-style fish and chips, fillet of fish, fried in our special batter served with special Nepalese potato chips.

All items on the Children's Menu includes a single scoop of ice-cream.

Appetizers

	S	L
1. Veg Momo [steamed or fried] Minced vegetable dumplings specially spiced & wrapped in dough, served with home-made tomato pickle. Small 8 pieces and large 12 pieces.	11	16
2. Momo [steamed or fried] Minced chicken dumplings specially spiced & wrapped in dough, served with home-made tomato pickle. Small 8 pieces and large 12 pieces.	11	16
3. Phool Sandeko (GF) Spiced hard boiled eggs marinated Nepalese style with yogurt and sesame seed.	11	16
4. Naram Masu (GF) Traditional Nepalese dish of soft shredded chicken, flavoured with a mixture of herbs, served chilled.	15	19
5. Chhana Ko Burry Cheese balls, encased in flour & bread crumbs deep fried.	11	16
6. Lollipop Chicken Fried chicken wings marinated with Nepalese herbs and spices, served with homemade tomato pickle. Small 8 pieces and large 10 pieces.	13	16
7. Bhatmas Sandeko (GF) Roasted soy beans mixed with chopped onion, ginger, chopped chilli, coriander and a twist of lemon.	8	10

Salad

8. Salad (GF) Chef's special garden salad with Nepalese style dressing.	8	10
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Suruwa (Soups)

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| 9. Chara Ko Suruwa
A home recipe... tender sliced chicken flavoured with herbs, a great start to any meal. | 8 | 11 |
| 10. Tarkari Ko Suruwa
Selection of fresh seasonal vegetables blended with traditional Nepalese herbs and spices. | 8 | 11 |
| 11. Gurkha Suruwa
A brave soup. A proud assortment of specially selected beans, decorated with bean sprouts. Flavoursome! | 8 | 11 |
| 12. Jalpari Suruwa
Nepalese style mixed seafood soup of fish and prawns. | 9 | 12 |

*If you require gluten free soup options please ask one of our friendly staff.

Chara Ko Parikaar (Chicken)

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| 13. Chara Ko Sekuwa (GF)
Chicken marinated for 12 hrs in special Nepalese spices, then grilled on an open fire... highly recommended by our Chef. Small 3 pieces and large 4 pieces. | 21 | 25 |
| 14. Chara Ko Bhutuwa (GF)
Chicken -cubed, pan fried with garlic, ginger and herbs. | 20 | 24 |
| 15. Chara Ko Tandruk (GF)
A traditional, superb Nepalese chicken curry, served in a mild spicy sauce. | 20 | 22 |
| 16. Chef's Special Himali Chicken (GF)
A chilli spiced chicken curry with thick gravy. | 21 | 23 |
| 17. Bhende Khursani Bharuwa (GF)
Half capsicum cups fried then filled with pan fried chicken and herbs. | 23 | 27 |
| 18. Sabjee Ra Chara (GF)
Stir Fried chicken flavoured with our herbs and spices, served with a mixture of seasonal vegetables | 20 | 22 |

Beef Ko Parikaar (Beef)

	S	L
19. Beef Tandruk (GF) Mild beef curry served in a Nepalese spicy sauce.	19	22
20. Stir fried Beef & Vegetables (GF) Flavoured with traditional herbs and spices.	21	23
21. Beef Himali Gurkha (GF) A chilli spiced beef dish served on a bed of thick, spicy sauce. <i>For those who want a little hot stuff.</i>	21	23
22. Beef Choyla (GF) Typical Nepalese dish found in Newari households. Slices of grilled beef marinated with Nepalese herbs and spices, with lemon juice, chilli & garnished with onion and tomato.	22	24

Khashi Ko Parikaar (Lamb)

23. Khashi Ko Sekuwa (GF) French lamb cutlets, specially marinated for 12 hrs in our spices and grilled on an open fire. A prized recommendation by our Chef. Small 3 pieces and large 4 pieces.	23	28
24. Khashi-Ko Tandruk (GF) A lovely, mild lamb curry, served with a flavourful sauce.	21	23
25. Khashi Ko Mashura Saag (GF) A traditional lamb dish cooked with spinach.	22	24
26. Khashi Himali Gurkha (GF) A chilli spiced lamb dish, served on a bed of thick, spicy sauce.	23	25

Goat Ko Parikaar (Goat)

27. Goat Curry (GF)	S	L
Mild goat curry served with Nepalese sauce in a traditional style.	20	22
28. Goat Ko Pulao (GF)	N/A	25
Classic Royal dish from Kathmandu. This is an aromatic rice dish with the rich flavours of goat meat, herbs and spices served with cucumber yogurt.		

Machha Ko Parikaar (Fish / Prawns)

29. Machha Ko Tandruk (GF)	20	22
A tasty fish curry, cooked village style served in a thick sauce.		
30. Machha Tareko	20	23
Fish fillets marinated in a special batter mix, seasoned with traditional Nepalese spices and deep fried.		
31. Maccha Ko Burry	20	22
Fish fillets minced with a selection of herbs, encased in breadcrumbs and deep fried (not available on weekends).		
32. Jhinghe Machha Ko Tandruk (GF)	22	26
King prawns cooked in traditional Nepalese curry style. Small 8 pieces and large 12 pieces.		
33. Himali Gurkha Prawns (GF)	23	27
King prawns, cooked in traditional Nepalese style, accompanied with spinach, flavoured with garlic and an assortment of spices. Small 8 pieces and large 12 pieces.		
34. Jhinghe Machha Ra Lasoon (GF)	22	26
Nepalese style garlic prawns tossed with garlic and herbs. Small 8 pieces and large 12 pieces.		

Sabjee Ko Parikaar (Vegetables)

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| 35. Mis Mash (GF)
Seasonal fresh garden vegetables stir fried Nepalese village style. | 13 | 16 |
| 36. Ramtoriya Ko Tarkari [seasonal] (V) (GF)
Unique okra (lady's fingers). This lovely vegetable is thinly sliced, seasoned with a special assortment of our herbs and spices and then deep fried. | 16 | 19 |
| 37. Palungo Ko Saag (GF)
Spinach sautéed with ginger, garlic and other spices. | 13 | 16 |
| 38. Aloo Tareko (GF)
Nepalese style potato chips. Spiced and fried in our unique style. | 13 | 16 |
| 39. Bhanta Ko Tarkari (GF)
Delicious eggplant, pan fried with onions, tomatoes and served in a thick, spicy sauce. | 13 | 16 |
| 40. Makai Ko Tarkari (GF)
Corn off the cob, marinated specially and pan cooked. | 13 | 16 |
| 41. Chyau Ko Tarkari (GF)
Button mushrooms cooked with peas in a rich sauce. | 13 | 16 |
| 42. Gobi Matar (GF)
Fresh cauliflower and peas mixed with Nepalese spices. | 13 | 16 |
| 43. Aloo Tama (GF)
Aromatic curry of bamboo shoots and potatoes with black eyed beans. | 13 | 16 |
| 44. Aloo Channa (GF)
Potatoes and chic peas in a thick curry sauce. | 13 | 16 |

Daal Ko Parikaar (Lentils)

S L

45. Panchamukhi Daal (GF)

10 12

Combination of 5 selected lentils, prepared with spices and often eaten as a compliment to rice or Nepalese bread.

46. Daal Ra Saag (GF)

11 13

Lentils with stir fried spinach.

Bhuja Ra Roti Ko Parikaar (Rice / Bread)

47. Sabjee Ko Pulao (GF)

N/A 11

Saffron Pulao cooked in typical Nepalese style.

48. Bhat (Rice) (GF)

6 8

Plain steamed rice

49. Puri

6 8

Special deep fried soft flour bread.

Achar Haru (Pickles)

50. Kankro Ko Achar (cucumber pickle) (GF)

6

Fresh sliced cucumber, marinated with herbs and yogurt.

51. Cucumber Raita (GF)

6

Refreshing yogurt and cucumber with roasted cumin powder and black salt.

52. Aloo Achar (potato pickle) (GF)

6

Potatoes mixed in an assortment of herbs & spices, a little hot, a little sour.

Nepalese Thali (Set Menu)

53. Non Vegetarian

38 pp

A combination of a variety of dishes comprising:

Momo (chicken dumplings)

Golbheda Ko Achar (tomato pickle)

Masu (curry of chicken, beef or lamb)

Sabjee Ko Parikar (2 dishes of seasonal vegetables)

Daal (mixed lentils)

Bhat (rice)

Puri (soft fried bread)

Single scoop of ice-cream or rice pudding (dessert)

*One piece of chicken or lamb sekuwa (this is not refilled)

54. Vegetarian

34 pp

A combination of variety of dishes comprising:

Vegetable momo (dumplings)

Golbheda Ko Achar (tomato pickle)

Ramtoriya Ko Tarkari (okra, lady fingers) (seasonal)

Sabjee Ko Parikar (2 dishes of seasonal vegetables)

Daal (mixed lentils)

Kankro Ko Achar (cucumber pickle)

Bhat (rice)

Puri (soft fried bread)

Single scoop of ice-cream or rice pudding (dessert)

Dessert Menu

Kheer

Nepalese rice pudding cooked in milk with delicious sweet spices.

6

Sikarni

Thick yogurt whipped smooth, then spiced with cinnamon.

6

Sago Pudding

Served with palm sugar and coconut milk. Garnished with a glazed red cherry and desiccated coconut.

6

Ice-Cream

Azzura ice-cream sundaes. Chocolate, strawberry or vanilla.

6

Baklava

Layers of flaky fillo pastry with walnuts in the centre - delightful finish to any meal.

6

Gulab Jamun

Sweet balls of delight made from milk and flour then rested in sugar syrup.

6

Port

A lovely end to a meal a small-glass of Jane Brook white port Served chilled with a tiny wedge of fresh lemon.

5

Coffee / Tea

Nepalese Tea specially brewed and flavoured with an assortment of sweet spices.

5

Plain Tea / Herbal Tea / Nescafe

3.5

Wine List

Sparkling

Hardy's Sir James Cuvee Brut NV
Soft and flavoursome with and a crisp acid finish

200ml 750ml

27.5

Omni NV

Fresh lively characters and soft full flavours

7.5 N/A

Aperitif

Jane Brook White Port

Glass Bottle

5.00

White

Plantagenet Omrah - Chardonnay
Peachy with a twist of lemon

7.5 30

Jane Brook Sauvignon Blanc

27

Amberley Chenin Blanc

Red apples, lychees and light herbal flavours

27

Amberley Secret Lane

Semillon Sauvignon Blanc

Gooseberries, lime and stone fruit complimented by a distinctive mineral characters

28

Evans &Tate

Margaret River Classic White

29.5

Ta ku Sauvignon Blanc

Bright kiwi and passionfruit flavours. Crisp and refreshing. Vibrant and charming

27

Red

Monkey Bay Merlot

Delicate ripe flavours of blackberry and cherry with soft tannins

27

Alkoomi Shiraz

29

Jane Brook Shiraz

29

Clairault Cabernet Sauvignon

34

Amberley Secret Lane

Cabernet Merlot

A full bodied luscious palates supported by fine grained tannins

34

Moondah Brook

Cabernet Sauvignon

A medium bodied sweet front palate shows good expression of fruit flavour and balanced tannins finishing long and soft

34

Greedy Sheep Rosé - Shiraz

Dry style rosé with robust berry flavours

34

House Wine

Hardys The Riddle Sauvignon Blanc

Crisp and fresh with tropical fruit flavours

7 25

Hardys The Riddle Cabernet Merlot

A soft and vibrant wine with rich berry and plum fruit flavours

7 25

Hardys The Riddle Shiraz Cabernet

A superbly balanced wine, soft and full flavoured

7 25

Beer

Carlton Crown Lager

7.5

Carlton Mid Strength

6.5

Victoria Bitter

6.5

Redback

7.5

James Boags Premium

7.5

Cascade Premium Light

7.5

Heineken Beer

7.5

Corona

7.5

Nepalese Beer

Nepal Ice

8

Mustang

8

Soft Drinks/Juices

Mohi

traditional Nepalese nutritious drink made from yoghurt and milk

4

Mango Lassi (seasonal)

5

Banana Lassi

5

Watermelon Juice

5

Coke

3.5

Sprite

3.5

Soda

3.5

Mineral water

3.5

Orange Juice

3.5

Ginger Ale

3.5

Lemon, Lime & Bitters

3.5

Lemon, Lime & Bitters (House mix)

4.5

ⓘ Please note

BYO Wine Only
\$2.00 Corkage per Person