



# CURRY VAULT

*Indian Restaurant & Bar*



# Namaste

Ph: 03 9600 0144  
18-20 Bank Place, Melbourne 3000

We can prepare Gluten-free and Vegan free food upon request.  
Some of our foods contain allergens.  
Please speak to our member of staff for more information.

## Salad

### Kachumber Salad

\$ 8.50

A refreshing relish of diced onion, cucumber, tomato, carrot, white radish and coriander with fresh lemon juice.

### Raita

\$ 6.90

Yoghurt with chopped onion, cucumber and fresh coriander.

## Hot Appetizers

### Chicken Momo

10  
Pcs.

\$ 22.90

Traditional Nepalese dumpling marinated with mince meat or seasonal vegetables, ginger, garlic paste, mixed spices and served with Nepalese chutney.

6  
Pcs.

\$ 13.90

### Special Chilli Chicken

\$ 27.90

Dish made from marinated chicken thigh with ginger, garlic paste, green chilli, onion, green pepper and tomato. (Medium to Hot)

### Chicken Lollipop

6  
Pcs.

\$ 18.90

Fried six chicken wings marinated with plain flour, chopped onion, ginger, garlic, white sesame seeds and served with chutney.

### Onion Bhaji (4 Pcs)

\$ 11.90

Gram flour and mixed vegetables, deep fried and served with chutney.

### Vegetable Samosa

2  
Pcs.

\$ 11.90

Boiled potatoes, green peas, mixed with spices and wrapped in homemade pastry.

### Chicken Pakora

\$ 15.90

Deep fried chicken fillet marinated in chickpea flour and spices.

### Govi Pakora

\$ 11.90

Deep fried cauliflower marinated in chickpea flour and spices



# Tandoori Special

**Seekh Kebab (4 pcs)** **\$ 19.90**

Minced lamb with ginger, garlic, freshly ground spices, rolled on skewers and served with mint sauce.

**Tandoori Mix Platter** **\$ 34.90**

Mixed set of tandoori chicken, chicken tikka, seekh kebab and lamb cutlet. Served with mince sauce.

**Tandoori King Prawns** **\$ 29.90**

King prawns marinated with ginger, garlic, yoghurt, lemon juice and a range of ground spices.

**Tandoori Chicken** **H \$ 16.90**

Whole/half succulent chicken marinated in garlic, ginger, yoghurt, lemon juice and a range of ground spices. Cooked in the tandoori.

**F \$ 28.90**

**Chicken Tikka (4 pcs)** **\$ 19.90**

Tender charcoal grilled chicken fillet mildly marinated with ginger, garlic paste, yoghurt and mixed spices.

**Pepper Lamb Cutlet** **\$ 26.90**

Tender lamb cutlets spiced with ginger, garlic, pepper and special spices

**Fish Tikka** **\$ 21.90**

Rocking fish fillet marinated with spices.

**Paneer Tikka** **\$20.90**

Cottage cheese marinated with yoghurt, herbs and spices.

**Tandoori Mushrooms** **\$19.90**

Fresh mushrooms cooked in famouse indian herbs and spices.

# Chef's Special Orders

**Chicken|Paneer|Govi 65** **\$25.90|\$22.90**

Marinated chicken|paneer|govi deep fried and cooked with bell peppers, spring onions and herbs.

**Kadai Paneer|Chicken|Lamb** **\$22.90|\$26.90**

Paneer|chicken|lamb cooked with capsicum, onions and dried red chillies aswell as various herbs and spices.

## *Vegetable Special*

### **Paneer Chilli**

**\$ 22.90**

A typical dish made from diced homemade cheese, marinated in spices, cooked with onion, tomato, capsicum and green chilli.

### **Paneer Makhani**

**\$ 22.90**

Diced fresh cottage cheese, cooked in rich creamy cashew nuts and tomato gravy.

### **Saag Paneer**

**\$ 22.90**

A chef's recipe consisting of an exotic blend of spinach and fresh cubed cottage cheese.

### **Mix Vegetable Curry**

**\$ 21.90**

Seasonal vegetables cooked with spices.

### **Mix Vegetable Korma**

**\$ 21.90**

Seasonal vegetables cooked with an aromatic thick cream sauce and cashew nuts.

### **Tarka Dal**

**\$ 20.90**

A combination of various lentils, slow cooked with spices.

### **Aloo Govi – Dry**

**\$ 21.90**

Potato and cauliflower cooked with cumin, onion, tomato and fresh coriander.

### **Mushroom Bhaji**

**\$ 22.90**

Fresh mushroom cooked with spices.

### **Bombay Aloo**

**\$ 20.90**

Potatoes cooked with onion and cumin seeds in the traditional style.

### **Saag Aloo**

**\$ 21.90**

Potatoes cooked simply with vibrant green baby spinach and flavoured with aromatic and cumin seeds.

### **Eggplant Masala**

**\$ 21.90**

Thin sliced eggplant, lightly deep fried then stir fried with red and white onions, green chilli and spices.

### **Dal Makhani**

**\$ 20.90**

Mixed lentils and kidney beans cooked with butter, cream and spices.

### **Malai Kofta (mild)**

**\$ 21.90**

Potato dumpling with cottage cheese and nuts. Cooked in mild creamy sauce.

## *Seafood Special*

### **Fish Masala**

**\$ 29.90**

Fresh fish cooked with onion, coriander and tomato based gravy.

### **Prawns Malawari**

**\$ 30.90**

King prawns cooked with coconut cream sauce.

### **Goan Prawns Curry**

**\$ 30.90**

Prawn curry with ginger, garlic, onion, tomato and fresh coriander.

### **Garlic Prawns/Chilli**

**\$ 30.90**

### **Prawns**

King prawns marinated overnight with special spices and cooked with garlic, ginger, onion and fresh tomato.

## *Chicken Special*

### **Special Chicken Curry**

**\$ 26.90**

Typical chicken curry, cooked with prawn and egg.  
(Medium to Hot)

### **Chicken Rogan Josh**

**\$ 25.90**

Chicken curry dish, mildly spiced with ravishing flour.

### **Chicken Tikka Masala**

**\$ 25.90**

Oven cooked boneless chicken marinated with special sauce.

### **Butter Chicken**

**\$ 25.90**

Charcoal grilled boneless chicken fillets marinated in traditional tandoori spices and simmered in creamy tomato gravy.

### **Chicken Korma**

**\$ 25.90**

Chicken pieces cooked with an aromatic thick cream sauce and cashew nuts.

### **Chicken Madras**

**\$ 25.90**

Boneless chicken cooked in a medium hot sauce with curry leaves, coconut and mustard seeds.  
(Medium to Hot)

### **Mango Chicken Curry**

**\$ 25.90**

A mango and chicken cooked with garlic, ginger, coconut milk.  
Served with authentic indian style.



Classic Indian Green Curry

\$ 25.90

Chicken or lamb cooked with blended fresh mint, cumin and yoghurt.

Chicken Vindaloo

\$ 25.90

Chicken pieces cooked in spices and vinegar. (Extra Hot)

Black Pepper Chicken

\$ 27.90

Chicken slices cooked with garlic, onion, green pepper and homemade black pepper sauce.

Saag Chicken

\$ 25.90

The perfect combination of spinach and chicken with ground spices.

Chicken Dhansak

\$ 25.90

Chicken cooked with yellow lentils, herbs and spices.

Lamb Special

Lamb Rogan Josh

\$ 27.90

Ravishingly flavoured lamb curry with mild spices.

Lamb Korma

\$ 27.90

Lamb pieces cooked with an aromatic thick cream sauce and cashew nuts.

Lamb Madras

\$ 27.90

Lamb cooked in a hot sauce with curry leaves, coconut cream and mustard seeds (Medium to Hot).

Lamb Vindaloo

\$ 27.90

Lamb pieces cooked with spices and vinegar. (Medium to Extra Hot)

Saag Lamb

\$ 27.90

The perfect combination of spinach and lamb with ground spices.

Chef Special Goat Curry

\$ 27.90

A typical style goat curry on the bone, cooked with ginger, garlic, onion, tomato and fresh coriander. (Mild to Hot)

Chicken or Lamb Jalfrezi

\$ 27.90

Diced boneless chicken or lamb charcoal grilled, cooked with tomato, green and red peppers. (Medium to Hot)

Chef's Special Orders

Beef |Lamb Chilli

\$27.90

Cooked with ginger, garlic, green chilli, tomato, capsicum and spring onions. (Medium to Hot)

Mushroom Beef

\$27.90

diced beef and mushroom cooked with herbs and spices.

## Beef Special

### Beef Rogan Josh \$ 26.90

Beef pieces cooked with fresh spices and garnished with tomatoes, onion and coriander.

### Beef Korma \$ 26.90

Beef pieces cooked with an aromatic thick cream sauce and cashew nuts. (Medium to Hot)

### Beef Madras \$ 26.90

Beef pieces cooked in sour medium-hot sauce with curry leaves, coconut and mustard seeds.

### Beef Vindaloo \$ 26.90

Beef pieces cooked with spices and vinegar. (Extra Hot)

## Biryani

Cooked with Pulau rice and served with Love

### Vegetable Biryani \$ 20.90

### Chicken Biryani \$ 22.90

### Lamb/Goat Biryani \$ 22.90

### Mushroom Biryani \$ 20.90

### King Prawn/Prawn Biryani \$ 26.90

### Chicken/Lamb Tikka Biryani \$ 23.90

## Breads

### Plain Naan|Butter Naan \$ 4.50

bread from the tandoor - white plain flour

### Keema Naan \$ 7.00

stuffed with lamb mince and cooked in the tandoor

### Kashmiri Naan \$ 7.00

stuffed with nuts, raisins and coconut

### Garlic Naan \$5.00

flavoured with garlic butter

### Cheese Naan \$ 7.00

stuffed with mozzarella cheese and various spices

### Masala Kulcha \$7.00

stuffed with spices, peas and potatoes

### Roti/Garlic Roti \$4.5/\$5

bread from the tandoor - wholemeal flour | flavoured with garlic butter

### Plain Paratha|Aloo Paratha \$6|\$7

flakey wholemeal bread

paratha stuffed with spicy potatoes

## *Rice*

<b>Plain Steamed Basmati Rice</b>	<b>\$ 4.00</b>
<b>Pulao Rice</b>	<b>\$ 6.00</b>
<b>Chicken Fried Rice</b>	<b>\$ 15.00</b>
<b>Mixed Fried Rice</b>	<b>\$ 17.50</b>
<b>Matar Pulao/ Zeera Rice</b>	<b>\$8/\$7</b>

## *Extra*

<b>Mango Chutney</b>	<b>\$ 3.00</b>
<b>Mixed Pickle</b> <small>Spicy vegetables in hot lime sauce.</small>	<b>\$ 3.00</b>
<b>Mint Chutney</b> <small>Fresh mint grained with yogurt</small>	<b>\$ 3.00</b>
<b>Papadum (4 pcs.)</b>	<b>\$ 3.00</b>

## *Desserts*

<b>Gulab Jamun</b>	<b>\$ 6.90</b>
<b>Ice Cream</b> <small>(Chocolate, Vanilla, Strawberry)</small>	<b>\$ 6.00</b>
<b>Kheer</b> <small>Rice Pudding</small>	<b>\$ 8.50</b>
<b>Mango Kulfi</b>	<b>\$6.90</b>
<b>Pistachio Kulfi</b>	<b>\$6.90</b>



# *Drinks*





# Red Wine

		Glass	Bottle
2021	Yarrawood Pinot Noir – Yarra Valley, Victoria	\$12	\$48
2017	Kiritea Pinot Noir – Martinborough, New Zealand	\$15	\$60
2018	Yabby Lake “Red Claw” Pinot Noir – Mornington Peninsula, VIC		\$65
2017	Scotchmans Hill Pinot Noir – Bellarine Peninsula, Victoria		\$70
2019	Fratin Brothers Merlot - Grampians, Victoria		\$49
2018	Bullant Cabernet Merlot – Langhorne Creek, S.A.	\$10	\$42
2018	Leeuwin Estate Prelude Cabernet Sauvignon - Margaret River, W.A.		\$65
2018	Zema Estate Cabernet Sauvignon - Coonawarra, SA	\$12	\$48
2019	Majella GPL68 Cabernet Sauvignon - Coonawarra, SA		\$190
2015	Kay Brothers Cuthbert Cabernet Sauvignon – McLaren Vale, S.A		\$85
2021	Kooyonga Creek Tempranillo - Mount Samaria, Victoria		\$48
2018	Baluarte Tempranillo Grenache – Navarra, Spain		\$50
2017	Alexander Hill Shiraz – various vineyards, Australia	\$9	\$36
2019	Sula Dindori Reserve Shiraz - Dindori State Nashik, India		\$45
2016	Di Giorgio Shiraz – Coonawarra, S.A.	\$14	\$60
2016	The Lindsay Collection Shiraz – Barossa Valley, S.A.	\$12	\$48
2019	Majella Shiraz - Coonawarra, S.A.		\$70
2016	RB1 Barossa Babe Shiraz - Barossa Valley, S.A.		\$75
2015	Massoni Shiraz – Pyrenees, Victoria		\$58
2018	Yabby Lake “Red Claw” Shiraz – Heathcote, Victoria	\$15	\$65
2020	Scotchmans Hill Shiraz – Bellarine Peninsula, Victoria		\$70
2016	Ada River Shiraz – Heathcote, Victoria		\$65
2019	Heathcote Estate Single Vineyard Shiraz – Heathcote, Victoria		\$90
2020	Magpie Hill Reserve Shiraz – Great Southern , W.A		\$75

All vintages are subject to availability and change without notice.  
All prices include G.S.T.



## Sparkling Wine

		Glass	Bottle
NV.	Taylor Ferguson Sparkling Shiraz Cabernet – S.E. Australia		\$55
NV.	Pierre Deville Vin Mousseux Brut Sparkling - Tournan, France	\$8	\$32
2017	Biscardo Millesimato Prosecco – Veneto, Italy		\$60
2018	J&J Scotchmans Hill Prosecco - Swan Bay Bellarine Peninsula	\$12	\$50
2009	Yarrabank Cuvee Brut Sparkling - Yarra Valley, Victoria		\$65
NV.	Mumm Cordon Rouge Brut – Reims, France		\$120
NV.	Moet Chandon Brut Imperial – Epernay, France		\$140
NV.	Andre Bergere A Epernay Brut Champagne - Epernay, France		\$150

## White Wine

2019	Destiny Moscato– Murray Valley, Victoria.	\$10	\$40
2021	Henry Frost Riesling – Clare Valley/Eden Valley, S.A.	\$10	\$40
2018	Leeuwin Estate Art Series Riesling - Margaret River, W.A.		\$52
2019	Alexander Hill Sauvignon Blanc – various vineyards, Australia	\$8	\$32
2016	Shelterbay Sauvignon Blanc – Marlborough, New Zealand.		\$45
2018	Taitira Sauvignon Blanc – Marlborough, New Zealand	\$12	\$48
2016	Travern Farm Chardonnay – Great Southern, W.A.	\$12	\$48
2016	Jack & Jill Scotchmans Hill Chardonnay - Geelong, Victoria		\$52
2018	Vavasour The Pass Pinot Gris – Malborough, New Zealand	\$12	\$48
2021	Casalforte Pinot Grigio - Monteforte D'alpone, Italy		\$48
2019	Fratin Brothers Copes Hill Pinot Grigio – Grampians, Victoria		\$48
2018	Mr Mick Rose – Clare Valley, S.A.	\$11	\$45
2019	Duke's Single Vineyard Rose' - Great Southern, W.A.		\$50

<i>Beer on Tap</i>	<i>Pot</i>	<i>Pint</i>	<i>Jug</i>
<i>Stella Artois Premium</i>	<i>\$11</i>	<i>\$14</i>	<i>\$27</i>
<i>Tiger</i>	<i>\$10</i>	<i>\$13</i>	<i>\$26</i>
<i>Carlton Draught</i>	<i>\$10</i>	<i>\$13</i>	<i>\$26</i>

## Beer

Kingfisher(India)	\$9.5
Coopers Pale Ale (Australia)	\$10
Corona (Mexico)	\$9.5
Asahi (Japan)	\$9.5
Tiger(Singapore)	\$9.5
Stella Artois(Belgium)	\$10
Heineken(Holland)	\$9.5
Little Creatures (Western Australia)	\$10
James Boag (Tasmania)	\$9.5
Crown Lager (Victoria)	\$9.5
VB (Victoria)	\$9.5
Cascade Light (Tasmania)	\$9.5
Pure Blond Low Carb	\$9.5

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## Cider

Somersby Pear	\$10
Somersby Apple	\$10

## Spirits

Gin	\$10
Bombay Sapphire Gin	\$14
Vodka	\$10
Campari	\$10
Bacardi Rum	\$10
Old Monk Rum	\$11
Jack Daniels Bourbon	\$11
Jamesons Whisky	\$12
Chivas Regal Whisky	\$12
Glenlivet Whisky	\$13
Glenfiddich Whisky	\$14
Glenmorangie Whisky	\$15
Johnnie Walker Red Label Whisky	\$10
Johnnie Walker Black Label Whisky	\$12
Johnnie Walker Blue Label Whisky	\$30
Remy Martin Brandy	\$15
Courvoisier Brandy	\$12
Liqueurs	\$11

## Cocktails

	\$16.99
Cranberry Daiquiri (Cranberries,lemon juice and rum)	\$16.99
Sex on the beach (Vodka, liqueur, orange juice and cranberry juice)	\$16.99
Japanese Slipper (Midori, cointreau and lemon juice)	\$17.99
Espresso Martini (Vodka,Kahlua,Coffee)	\$16.99
Midori Splice (Midori,malibu,Pineapple Juice, Coconut Cream)	

## Mocktail

Virgin Colada (Pineapple juice and coconut cream)	\$11.99
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## Non-alcoholic

Plain Lassi/Mango Lassi	\$6/\$7
Orange, Apple, Pineapple or Tomato Juice	\$6
Spicy Tomato Juice	\$6.5
Large Coke, Coke Zero, Diet Coke, Lemonade, Solo	\$5
Sparkling Water(Small) /Sparkling Water (Large)	\$5/\$8
Lemon Lime Bitters/Soda Lime	\$6.5
Himalayan Masala Tea	\$6
Coffee	\$4.5
Mocha	\$4.5
Hot Chocolate	\$4.5

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