



Mela
Indian Sweets · Eats

Appetizers

- Punjabi Samosa (2pcs)** \$8.00
Rich Pastry encased parcel filled with potatoes, peas and roasted spices, Served with tamarind chutney.
- Keema ka Samosa (2pcs)** \$10.99
Two piece home made pastry triangles stuffed with spiced ground lamb & peas, served with mint sauce.
- Onion Bhaji (Vegan)** \$10.50
Crunchy onion fritters served with chutney.
- Hara Bhara Kabab** \$14.50
Kebab beautifully rolled up using potatoes, green peas, spinach, ricotta cheese and a plethora of spices, served with mint chutney.
- Cheese Chilli** \$15.99
Diced cottage cheese coated in batter, deep fried and sauteed with diced onion, tomato, capsicum and hot sauce.
- Paneer Shashlick** \$16.99
Marinated home made ricotta cubes smoke roasted in tandoori with capsicum and onion.
- Chicken 65** \$13.99
Spicy deep fried chicken bites, originated from Chennai, Great with a cold beer.
- Afghani Chicken** \$17.50
Chicken fillets marinated in mild spices of saffron, lemon juice, garlic & smoke roasted in the clay oven.
- Chicken Tikka** \$17.50
Chicken fillets marinated in mild spices of saffron, lemon juice, garlic & smoke roasted in the clay oven.
- Tandoori Chicken** *Half* \$18.00
Indian version of the classic BBQ chicken.
Full \$28.00
Chicken on the bone marinated in a special mixture of spices and then roasted in the tandoor.
- Chilli Chicken** \$18.99
Diced chicken fillets coated in batter, deep fried and sauteed with diced onion, tomato, capsicum and hot sauce.

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- Lamb Seekh Kebab** \$16.99
Succulent lean lamb mince with cumin, fresh coriander, ginger, garlic & spices rolled on skewer & grilled on charcoal.
- Lamb Cutlet** \$24.99
Tender Lamb cutlets marinated with Indian herbs, spices & seasonings cooked in clay oven and then served with mint sauce.
- Amritsari Fish** \$17.50
Boneless diced fish coated in batter and deep fried then served with mint sauce.
- Tandoori Salmon** \$24.50
Lightly spiced Salmon cooked in Tandoor and served with Kuchumber salad.
- Tandoori Garlic Prawn** \$19.50
Garlic and saffron coated tender succulent prawns, which are roasted in the tandoor oven served with Indian salad and lovely with crisp white wine.
- Momos (Veg)** \$14.99
Tasty dumplings made from vegetables, ginger, garlic, onion and coriander leaves, steamed and served with tomato sauce.
- Momos (Non-Veg)** \$18.99
Tasty dumplings made from minced chicken, ginger, garlic, onion and coriander leaves, steamed and served with tomato sauce.

Set Plates

- Ⓜ **Vegetable Platter** \$21.99
 A selection of Paneer Tikka, Onion bhaji, Harra Barra Kebab served with mint & coriander chutney..
- Ⓜ **Non-Vegetable Platter** \$29.99
 A selection of Chicken Tikka, Lamb Seekh Kebab, Onion Bhaji, Afghani Chicken /Tandoori Salmon
- **Makki Roti & Saag** \$19.99
 Made with Mustard Greens and served with a roti/bread made of corn
- **Vada Sambar w/Chutney** \$13.99
 South Indian fritter made from lentil. It is usually made in a doughnut shape, with a crispy exterior and soft interior. sambaar is a lentil-based vegetable stew or chowder, cooked with tamarind



Kids Menu

- **Chips** \$5.99
- Chips & Nuggets** \$12.99
- Butter Chicken + Rice / Chips** \$12.99
- Mango Chicken + Rice** \$12.99



Street Hawker Junction

- **Dahi Bhalla Tower** \$12.99
 Skinny girl choice - feather light lentil dumplings served with yogurt, sweet and tangy tamarind and mint chutneys.
- **Pani Ke Patashe** \$11.99
 Crispy cracker balls stuffed with potatoes, chickpeas, tamarind/mint/yogurt Skinny girl choice - feather light lentil dumplings served with yogurt, sweet and tangy tamarind and mint chutneys and served with spiced water MUST TRY!
- **Chaat Wala Samosa** \$11.99
 Ohh mighty parcel! - North Indian fried parcels filled with potato & peas drizzled with sweet yogurt, zesty tamarind & mint chutneys on a bed of spiced chickpeas
- **Chole Bhature (Vegan)** \$16.99
 This Punjabi dish is combination of chana masala (spicy white chickpeas) and bhatura, a fried bread made from maida
- **Dahi Sev Poori** \$13.99
 Popular Indian street chaats that is made by stuffing crispy puffed puris with boiled potatoes and topping it with a combination of sweet, sour and spicy chutneys, onion, sev and beaten curd
- **Chaat Wali Papri** \$11.99
 Zingy Indian nachos - flour crackers topped with potatoes chickpeas yogurt, then served with sweet and spicy & tamarind chutneys
- **Veg Manchurian (Vegan)** \$17.99
 Vegetable Dumplings in a glossy, rich-brown sauce with bold notes tangy, sweet, spicy and salty

Thalis Thali refers to different dishes served in small bowls.
A flat whole meal roti, rice & dessert included.

- Vegetarian \$23.99
- Non-Vegetarian \$26.99
- Seafood \$29.99
- Maharani \$39.99

SHARING NOT ALLOWED



Hyderabadi Biryani

Slow cooked combination of fragrant rice and meats or vegetables, Hyderabadi Biryani is a royal dish blending the Mughlai and Andhra cuisines. Raita accompanies each biryani



- Hyderabadi Vegetarian Biryani \$16.99
- Hyderabadi Chicken Biryani \$18.99
- Hyderabadi Lamb Biryani \$19.99
- Hyderabadi Goat Biryani \$19.99

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Dosa

Dosa is a light crispy pancake made from lentil & rice flour. They can be eaten plain or with spiced fillings

- GF Plain Dosa (Vegan) \$12.99
- GF Onion Dosa (Vegan) \$14.99
- GF Masala Dosa (Vegan) \$16.99
- GF Paneer Dosa \$18.99
- GF Egg Dosa \$15.99
- GF Chicken Dosa \$19.99
- GF Keema Dosa (Lamb Mince) \$19.99
- GF Prawn Dosa \$21.99



Vegetarian Curries



-  **Yellow Daal Vegan** **\$13.99**
 A refreshing blend of orange and pink lentils slow cooked with ginger, garlic, coriander and a selection of spices.
-  **Daal Makhani** **\$15.99**
 Whole black lentils cooked overnight over charcoal in a rich creamy tomato based sauce.
-  **Dum Aloo** **\$16.99**
 A rich cashew nuts Mughlai curry with gently spiced fried potato pieces.
-  **Bombay Aloo Vegan** **\$16.99**
 Bombay Aloo is a traditional Indian dish using boiled potatoes as its main ingredient, that are boiled, fried and flavoured with a variety of spices.
-  **Aloo Matar Vegan** **\$16.99**
 Aloo Matar is a Punjabi dish from the Indian subcontinent which is made from potatoes and peas in a spiced creamy tomato based sauce.
-  **Mix Veg Korma** **\$17.99**
 Veg Korma is a mixed vegetable curry with carrots, peas, potatoes, in a silky cashew based sauce.
-  **Aloo Palak Vegan** **\$17.99**
 Indian style potato and spinach stir fry!
Its mildly spiced and tastes great with any Indian flatbread.
-  **Kadhi Pakoda** **\$16.99**
 Yogurt and chickpea flour mixed together to create a delicacy along with chickpea pakoda.

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-  **Bhindi Masala Vegan** **\$16.99**
 Whole cooked Okra fingers lightly fried and coated with tomato and onion.
-  **Mixed Vegetables Curry Vegan** **\$16.99**
 A mixture of seasonal vegetables cooked in a mild tomato & onion based sauce.
-  **Mushroom Mutter** **\$16.99**
 Royal cashew nut based mushroom & peas curry.
-  **Mushroom Do Pyaza Vegan** **\$17.99**
 Mushroom Do Pyaza is a popular North Indian semi dry gravy with mushrooms and double the amount of onions.
-  **Malai Kofta** **\$18.99**
Mince of potato and cottage cheese, kofta cooked with cashew nut base, korma sauce and finished with fresh cream.
-  **Saag Paneer** **\$18.99**
 Cottage cheese cooked with spinach, ginger, tomato and selection of spices.
-  **Kadai Paneer** **\$18.99**
 Paneer tossed with sliced green and red capsicum finished in a sauce of tomatoes, fresh ginger, coriander, onion and cumin.
-  **Shahi Paneer** **\$18.99**
 A rich creamy tomato curry with soft homemade paneer dumplings.
-  **Paneer Makhni** **\$18.99**
 Paneer Makhni is a popular punjabi dish made with paneer, tomatoes, cashews, spices and cream..
-  **Paneer Bhurji** **\$18.99**
 Scrambled Indian cottage cheese with onion, tomatoes and spices. Goes well with any Indian breads.
-  **Paneer Tikka Masala** **\$20.99**
 Paneer tikka masala is an Indian dish of marinated paneer cheese served in a spiced gravy.

Chicken Curries

GF **Butter Chicken** **\$21.99**

Tender pieces of tandoori chicken tikka engulfed in an authentic tomato and cream sauce.

GF **Chicken Tikka Masala** **\$21.99**

Tender pieces of chicken tikka cooked with tomato, onion capsicum & chef's special masala sauce.

GF **Chicken Palak** **\$21.99**

A perfect combination of home style chicken curry with the freshness of chopped spinach - a Punjabi favourite onion, sev and beaten curd

GF **Chicken Kadhai** **\$21.99**

Chicken tossed with sliced green and red capsicum finished in a sauce of tomatoes, fresh ginger, coriander, onion and cumin.

GF **Chicken Vindaloo** **\$21.99**

A very hot and sour preparation of chicken with hot chillies and vinegar.

GF **Home Style Chicken Curry** **\$21.99**

Traditional blend of North Indian spices, tomato, ginger and coriander combined together with tender pieces of chicken slow cooked.



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GF **Chicken Korma** **\$23.50**

Boneless chicken pieces cooked in a mild creamy cashew nut saffron sauce.

GF **Chicken Chettinad** **\$23.50**

Chicken fillets are cooked with some distinct ingredients such as poppy seeds, fennel seeds and coriander seeds that give a very special aroma to this spicy curry - known as a king of chicken curries

GF **Mango Chicken** **\$23.50**

Boneless marinated chicken tempered with mustard seed and cooked with sweet mango sauce and coconut cream.

GF **Chicken Madras** **\$23.50**

Boneless chicken dices sauted with mustard seed, curry leaves and cooked with coconut cream and yellow curry sauce.

GF **Chicken Balti** **\$23.50**

Boneless chicken sauted with onion, tomato and capsicum cooked with yellow gravy, served in small bucket.

Lamb Curries



- GF Lamb Rogan Josh** **\$21.99**
Lamb pieces slow cooked with select spices in rich tomato and onion gravy
- GF Saag Gosht** **\$23.99**
Tender boneless pieces of lamb cooked in pureed spinach and fragrant species.
- GF Lamb Vindaloo** **\$23.99**
A goan speciality, vinegar marinated lamb cooked in a hot & spicy gravy.
- GF Lamb Korma** **\$23.99**
A medium curry in a silky cashew nut gravy.
- GF Lamb Madras** **\$23.99**
Lamb dices sauted with mustard seeds, curry leaves and cooked with coconut cream and yellow curry sauce.
- GF Bhuna Gosht** **\$24.99**
Tender boneless pieces of lamb slowly cooked until dry in fragrant spices.
- GF Lamb Dhansak** **\$23.99**
Lamb cooked with yellow lentils, chef's special masala sauce finished with herbs and corianders.

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Seafood Curries

- GF Goan Fish/Prawn Curry** **\$26.99**
Fish fillets/prawns cooked in coconut gravy, mustard seeds and fragrant curry leaves.
- GF Fish/Jhinga Masala** **\$26.99**
Fish fillets/prawns cooked with onions, capsicums and tomato over a high flame.
- GF Fish/Prawn Malabar** **\$26.99**
Fish fillets/prawns cooked with fresh curry leaves and mustard seeds in a mild flavoured creamy sauce.
- GF Fish/Prawn Vindaloo** **\$26.99**
Fish fillets/prawns cooked in a tangy spicy hot gravy finished with coconut milk.
- GF Fish/Prawn Prawn Korma** **\$26.99**
Fish/prawns cooked in mild creamy cashew with chef's special gravy.



Chef's Special

- GF** **Royal Goat Curry** **\$23.99**
Goat meat on the bone, cooked with tomato, onion and turmeric with chef's special spices.
- GF** **Rara Goat** **\$23.99**
Rara is a very unique mutton recipe as it combines the goat pieces along with the Goat mince in it with chef's special tomato base gravy

Rice Dishes

- Steam Rice** **\$3.99**
- Saffron Rice** **\$5.99**
- Jeera and Peas Pulao** **\$5.99**
Rice cooked with peas, cumin seeds, and chef's special spices.
- Kashmiri Rice** **\$7.99**
Rice cooked with mixed dry fruits and chef's special masala



Breads

- Tandoori Roti** **\$3.99**
Whole meal bread cooked in the clay oven
- Makki Di Roti** **\$4.99**
Bread made with Corn Flour
- Mix Naan Basket** **\$19.99**
Mixture of plain, garlic, cheese and keema naan. Served with mint and coriander chutney.
- Plain Naan** **\$3.99**
- Garlic Naan** **\$4.99**
- Cheese Naan** **\$5.99**
- Cheese Garlic Naan** **\$6.50**
- Chilli Naan** **\$5.99**
- Keema Naan** **\$6.50**
Stuffed with spicy ground lamb, coriander, spices and ginger.
- Kashmiri Naan** **\$6.50**
Stuffed with dried fruits, coconut and nuts.
- Chur Chur (Tandoori Paratha)** **\$5.99**
- Phudina Paratha** **\$5.99**
Whole meal bread garnished with mint and coriander.
- Aloo Paratha** **\$5.99**
Whole meal bread stuffed with potato and spices.
- Gluten Free Naan** **\$5.99**

Sides



Papadumas (4 Pcs)	\$2.99
Mango Chutney	\$2.99
Tamarind Chutney	\$2.99
Masala Papad	\$3.99
Mint and Coriander Chutney	\$2.99
Mixed Pickle	\$2.99
Fresh Cut Chillies	\$2.99
Cucumber Raita	\$4.99
Boondi Raita	\$4.99
Kuchumber Salad	\$4.99
Tomato, cucumber, onion, lemon and spices.	
Indian Salad	\$6.99
Radish, tomato, cucumber, carrot, onion, chilli, lemon and spices.	

**Please feel free to request our staff of any dietary requests and let us know if you would like the food mild, medium or hot.*

**Please allow the chef enough time (approx. 25 minutes) to bring the best and fresh delicacy to your table.*

**Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk. (and other dairy), egg sesame, wheat (gluten) and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free. If you are ordering VEGAN food, Please request our staff.*

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Dessert



Gulab Jamun	\$6.99
Ras Malai	\$6.99
Mango Kulfi	\$6.99
Pista Kulfi	\$6.99
Kheer	\$5.99

*Plenty of In-house made sweets available,
You can choose from sweet display.
please ask friendly staff for assistance*

Banquets

Minimum For 4 or people require for Banquet into Table..

VEGETARIAN BANQUET **\$34.99** per person

ENTREE

Onion Bhaji, Paneer Tikka, Samosa

MAINS

Kadahi Paneer, Mix Vegetables curry
Yellow Daal

ACCOMPANIMENTS

Rice, Garlic Naan, Plain Naan, Kachumber Salad
Raita, Papadums, Chutney

DESSERT

Gulab Jamun/ Kheer

Mela Catering

Mela Indian offers full service catering from conceptualising a menu perfect for your individual needs through to organising staff, styling, music the lot.

Catering can be in our function area on our premise or outside. From 30 pax through 1200 pax, every function is given the same attention to detail.

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MELA BANQUET **\$39.99** per person

ENTREE

Samosa, Onion Bhaji, Chicken Tikka,
Lamb Seekh Kebab

MAINS

Butter Chicken, Lamb Rogan Josh,
Mix Vegetables curry, Yellow Daal

ACCOMPANIMENTS

Rice, Garlic Naan, Plain Naan, Kachumber
Salad Raita, Papadums, Chutney

DESSERT

Gulab Jamun / Kheer

Main dishes can be made mild/ medium/ hot/ extra hot please specify your preference

