

MASALA
THEORY

FOOD
MENU



BANQUETS

JAZZING UP (MINIMUM 4 GUESTS)

NON VEGETARIAN \$50 (per person)

PAPADUMS WITH CHUTNEY
 BASIL CHICKEN TIKKA
 KEEMA PAV
 SALLI BOTTI
 BUTTER CHICKEN
 STEAMED RICE
 NAAN/GARLIC NAAN

VEGETARIAN \$45 (per person)

PAPADUMS WITH CHUTNEY
 THREE SISTERS CHAAT
 WADA PAV
 EFFIES VEGETABLE CURRY
 EGGPLANT BHARTA
 STEAMED RICE
 NAAN/GARLIC NAAN

THE REAL THING (MINIMUM 2 GUESTS)

NON VEGETARIAN \$70 (per person)

PAPADUMS WITH CHUTNEY
 KEEMA PAV
 BASIL CHICKEN TIKKA
 CURRY BOMBS
 SALLI BOTTI
 BUTTER CHICKEN
 VILLAGE FISH CURRY
 NAAN/GARLIC NAAN
 STEAMED RICE

VEGETARIAN \$65 (per person)

PAPADUMS WITH CHUTNEY
 WADA PAV
 THREE SISTERS CHAAT
 CURRY BOMBS (VEG)
 EFFIES VEGETABLE CURRY
 EGGPLANT BHARTA
 GREEN GODDESS
 NAAN/GARLIC NAAN
 STEAMED RICE



BANQUETS

KING OF THE RING (MINIMUM 2 GUESTS)

NON-VEGETARIAN \$70 (per person)

PAPADUMS WITH CHUTNEY
ASSORTED NAAN BREADS
CURRY BOMBS
PRAWNTINI BHEL
BASIL CHICKEN TIKKA
KEEMA PAV
EGG HOPPER (APPAM)
CHICKEN BIRYANI

VEGETARIAN \$65 (per person)

PAPADUMS WITH CHUTNEY
ASSORTED NAAN BREADS
CURRY BOMBS
THREE SISTERS CHAAT
COTTAGE CHEESE POPS
WADA PAV
VEGETARIAN HOPPER (APPAM)
VEGETABLE BIRYANI

ENTREE

CHANNA JOR GARAM	\$5
Bengal black grams flattened and seasoned with masala. A popular Indian street snack	
CURRY BOMBS (CHICKEN/VEGETARIAN)	\$15
Surprise ! Surprise ! A Masala Theory unique creation. Simply order and see !!!	
DECONSTRUCTED SAMOSA GARBANZO CHAAT	\$16
Contains all the elements of a traditional samosa in a fresh way, both for the eyes and taste buds	
HINGLISH LAMB SLIDERS (KEEMA PAV)	\$14
Lamb mince, onions, tomatoes, mint, masala	
THE ORIGINAL INDIAN BURGER (WADA PAV)	\$13
Potato dumpling, garlic-chilli chutney, mint chutney, chillies	
BASIL CHICKEN TIKKA	\$16
Chicken marinated in basil, served with tomato chutney and curried mayonnaise	
MASALA THEORY'S THREE SISTERS CHAT	\$15
Crispy-fried english spinach, garbanzo beans, sweetened yoghurt, date - tamarind chutney, mint chutney	
PRAWNTINI	\$16
Crispy fried prawns, roasted puff rice, vermicelli, tomatoes, onion, chutney	
EGG HOPPER (APPAM)	\$16
Bowl shaped fermented rice and coconut pan cake with egg, brinjal moju, coconut sambol, chicken and pickled onions. Mix, wrap and eat	
VEGETARIAN HOPPER (APPAM)	\$16
Bowl shaped fermented rice and coconut pan cake with spiced potato, served with chutney, dressed with fried kale	
COTTAGE CHEESE POPS	\$16
Cajun and garlic marinated paneer on bed of rice flakes and fried kale - dressed with bell pepper sauce	

MAIN

MASALA THEORY BUTTER CHICKEN \$25

Does it really need an explanation ?

SALLI BOTI \$27

Chef's special goat curry, black cardamom, cinnamon,
onion-tomato gravy, match-stick potatoes

MANGO SMOKED TANDOORI LAMB CHOPS \$28

Marinated overnight in a special ripe mango salsa, warm dark spices,
ginger and garlic. Blackened by tandoor but juicy inside

VILLAGE CURRY FISH \$25

Barramundi fillets simmered in curry sauce with coconut and chilli
tempered with mustard and cilantro

LOYOLA CURRY PRAWN \$28

Our "School Time" prawn curry redolent with masala and flavour in a
malai curry sauce

STRING HOPPERS (IDIYAPPAM) \$25

Steamed circlets of string made of rice meal topped with fish,
coconut broth and masala

BUNNY CHOW \$25

Referred as "Bunny" consisting of a hollowed-out wholemeal loaf of
bread filled with homestyle chicken curry

GREEN GODDESS (A CURRY OF GREENS)	\$22
Spinach, Broccoli, Kale and Parsley tempered with home style masala	
EFFIE'S VEGETABLE CURRY	\$22
Indian cottage cheese with garden vegetables cooked in a rich, creamy tomato curry and roasted coriander seeds	
EGGPLANT BHARTA	\$22
Smoked eggplant mashed with onion, tomatoes, chillies and masala	
THEORY OF DAAL	\$22
Smoky tempered daal, curd chilli, coriander	
INDIAN CHICKEN POT RICE (BIRYANI)	\$32
A popular dish of slow cooked, layered aromatic rice cooked with chicken	

Our menu is designed to be shared. Customizing dishes may not be possible during busy hours. We apply 10% surcharge on public holidays. All credit card payments will incur a processing fee. 10% gratuity applies to groups of 10 and more. Please advise staff of any dietary requirements and food allergies.

ACCOMPANIMENTS

LEMON RICE	\$7
Lemon, crispy lentils, smashed peanuts, green chilli & fresh coconut	
STEAMED RICE	\$5

INDIAN BREADS

ROTI	\$5
NAAN	\$5
ROSEMARY NAAN	\$5
GARLIC NAAN	\$5
FLAKY NAAN	\$6
CHEESE NAAN	\$6
CHEESE CHILLI CORIANDER NAAN	\$6

SIDES

GREEN CHILLIES	\$3
PAPADUMS AND MINT CHUTNEY	\$4
HOUSE SPECIAL MANGO SALSA	\$4
LACCHA PYAAZ	\$5
Thinly sliced onions, lime juice, chillies, chat masala, coriander	
RAITA	\$5
Spiced raita with hibiscus flower, pistachio, pomegranate	

DESSERTS

ROSE PANNA COTTA \$14
Served with frozen berries and cinnamon glass

PAAN KULFI \$14
Creamy Indian ice cream flavoured with beetel nut leaves

MOTICHOOR LADDOO \$16
With saffron rabdi and cinnamon ice cream

UNCLE'S CUSTARD \$16
Served with vanilla ice cream

TURMERIC ICE CREAM \$10
Served with coconut cream & hint of black pepper

CINNAMON ICE CREAM \$10
Served with coffee syrup and pistachio crumble

LATE NIGHT BITES

Friday and Saturday Only
10:30pm - 12am

CAJUN PRAWNS	14
Cajun & garlic marinated prawns, squid ink aoli, lemon slice	
CHANA JOR GARAM	5
Bengal black grams flattened and seasoned with masala. A popular Indian street snack	
MASALA PEANUTS	6
Peanuts sauteed with variety of indian spices	
COTTAGE CHEESE POPS	14
Cajun & garlic marinated paneer on bed of rice flakes dressed with fried kale and bell pepper sauce	
BASIL CHICKEN TIKKA	16
Chicken marinated in basil, served with tomato chutney, curried mayonnaise, semi dried tomatoes	
KEEMA PAV	14
Lamb mince, onions, tomatoes, mint, garam masala in brioche bun	