



Namaste, welcome to Lumbini Nepalese Restaurant. We offer an eclectic mix of traditional and modern Nepalese cuisine, including inspired Asian flavors.

*Vegetarian (V), Vegetarian Option (VO), Gluten Free (GF)*



## Entrée

<b>Chicken Mo:Mo (VO)</b> Nepalese dumpling with ginger, garlic, spring onions, Nepalese spices served with spicy dipping sauce	11.9
<b>Aloo Puff Chat (V)</b> Traditional spiced stuffed potatoes with tamarind sauce, raita and crispy lentil	9.9
<b>Sichuan Pepper Calamari (GF)</b> Striped calamari tossed in Sichuan pepper served with chipotle mayo	11.9
<b>Cashew Prawns</b> Cashew crumbed prawns with dill mayonnaise and side salad	12.9
<b>Scallop and Pork (GF)</b> Pan seared scallop with crispy pork with sweet chilli sauce	11.9
<b>Lumbini Potato Cake (V)</b> Panko crumbed potato cake with tomato achar	9.9
<b>Gorkha Chicken Skewers (GF)</b> Marinated Chicken Skewers with chipotle mayo and salad	10.9
<b>Lamb Choyla (GF)</b> Lumbini Marinated lamb choyla served with side salad, puff rice and tomato achar	10.9
<b>Himalayan Furaula (V)</b> Zucchini, sweet pea, urid lentil fritters served with sour cream and onion jam	9.9
<b>Mixed Entrée (VO)</b> Selection of entrée items Alu Puff Chat, Chicken Skewers, Lumbini Potato Cake and Chicken Mo:Mo	19.9

## Curries

*(Served with steamed rice and pappadam, Thali sets are served with roti and raita)*

<b>Traditional Nepalese Curry</b> (Tender Beef/Tender Goat/Boneless Chicken) Selection of meat cooked in traditional Nepalese spices	20.9 / 21.9 / 20.9
<b>Mixed Vegetable Curry (V)</b> Seasonal mixed vegetables, tofu, potatoes with tomato sauce	18.9
<b>Quati (V)</b> Variety of sprouted beans cooked with potato, capsicum and spices	19.9
<b>Aloo Gobi (V)</b> Cauliflower, potato and peas cooked with fresh herbs and spices	18.9
<b>Vegetarian Thali Set (V)</b> Combination of steam rice, seasonal daal, quati curry and aloo gobi	23.9
<b>Seafood Curry</b> Mixed seafood cooked with Nepalese Lumbini sauce	22.9
<b>Kastoori Chicken</b> Boneless chicken curry cooked with Lumbini cream sauces and fenugreek leaves	20.9
<b>Saag Paneer (V)</b> Spinach and paneer cooked with rich creamy sauces	18.9
<b>Chana Paneer (V)</b> Chickpeas and paneer cooked with seasonal vegetables in creamy sauces	18.9
<b>Nepalese Thali Set</b> Combination of steam rice, seasonal daal, mixed vegetable curry and your choice of meat curry (goat, beef or chicken)	26.9



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### *Lumbini Special*

<b>Crispy Duck</b> Crispy duck with Nepalese plum sauce and Asian greens	31.9
<b>Pork Belly</b> Orange and chilli caramel thrice cooked pork belly with root vegetables	27.9
<b>Lamb Shank</b> Cumin spiced braised lamb shank served with blanched beans and steamed rice	26.9
<b>Himalayan Noodles (V)</b> Rice noodles tossed in house cream sauce with seasonal vegetables and choice of meat (Goat, Beef or Chicken)	21.9
<b>Mushroom and Tofu (V)</b> Mushroom and tofu with seasoned vegetables cooked in cream sauce	19.9
<b>Lumbini Meat Masala</b> Spiced meat (Chicken or Beef) with seasonal vegetables, sun-dried tomato and roasted capsicum	22.9
<b>Vutan</b> Ginger and garlic flavored spiced meat (Chicken, Lamb or Beef) with green vegetables, chilli jam sauce and cashews	23.9
<b>Himalayan Briyani</b> Spiced rice cooked with nuts, vegetables and your choice of meat (Chicken, Goat or Beef)	21.9

### *Sides*

<b>Steamed Rice</b> Steamed basmati rice	4.0
<b>Crispy Roti</b> Nepalese paratha bread	3.5
<b>Pulau (V)</b> Rice cooked with aromatic spices, cashew, sultanas and peas	7.0
<b>Daal (V)</b> Nepalese lentil soup	4.5
<b>Raita (V)</b> Nepalese yogurt mixed with apple, carrot and cucumber	4.0
<b>Gorkha Steamed Vegetables (V) (GF)</b> Steamed vegetables with butter and turmeric	6.0



### *Kid's Menu*

<b>Kid's Mo:Mo</b>	6.5
<b>Kid's Crumbed Fish and Chips</b>	9.5
<b>Kid's Curry Bowls</b>	8.0
<b>Kid's Nuggets and Chips</b>	7.5



### *Salads*

<b>Himalayan Lamb Salad (GF)</b> Spiced lamb, beetroot, cherry tomato, cucumber, Spanish onion in garlic yogurt dressing	22.9
<b>Roast Vegetable Salad (V) (GF)</b> Dutch carrot, roast pumpkin, cherry tomato, asparagus, green beans and sweet potatoes with honey mustard dressing	20.9
<b>Prawn Salad</b> Cashew crumb prawns, cheery tomato, Spanish onion and cucumber with lemon dressing	24.9