

Bespoke Indian Cuisine

GLASSHOUSE
MORNINGSIDE

Please advise of any dietary requirements prior to your event date.
While we take as much care as possible, we cannot guarantee that
trace elements may not be present.

V Vegetarian – VE Vegan – GF Gluten Free
NF Nut Free – DF Dairy Free

Bespoke Indian Cuisine

TWO MAINS / TWO SIDES*

**Lunch only*

\$69 PER PERSON

Tableware included

TWO MAINS / THREE SIDES*

\$79 PER PERSON

Tableware included

THREE MAINS / TWO SIDES

\$86 PER PERSON

Tableware included

THREE MAINS / THREE SIDES

\$91 PER PERSON

Tableware included

Canapes

\$6 per item

Chicken tikka with mint yoghurt
(GF, NF)

Chicken Malai tikka with crispy garlic naan
(NF)

Amritsari fish pakora with mint & coriander chutney
(DF, NF)

Tandoori prawn tikka with mint yoghurt
(GF, NF)

Paneer tikka skewers with capsicum & onion
(V, GF, NF)

Cocktail samosa with tamarind chutney
(VE, NF)

Aloo tikki with onion, coriander & yoghurt
(VE, GF, NF)

Dahi papdi chaat or tokri chaat with
pomegranate, tamarind & mint chutney
(V, NF)

Shared Mains

All mains are served with assorted bread & plain rice
(V, GF*)*

Murgh makhani (butter chicken)
Boneless chicken tikka in rich tomato butter gravy (GF)

Mutton rogan josh
Mutton cooked in onion and tomato gravy (GF)

Chicken or mutton korma
Cooked in an aromatic blend of spice (GF)

Kadai chicken or kadai paneer
Boneless chicken or paneer cooked in a thick gravy
of onion, capsicum, tomato & spices (GF)

Dal makhani
Black lentils slowly cooked with butter, cream & spices (V, GF)

Paneer tikka masala or shahi paneer
Paneer tikka in spiced masala gravy (V, GF)

Chicken, Mutton or Vegetarian* Biryani (GF, V*)

Malai Kofta
Paneer & potato balls in rich, smooth and creamy gravy (V, GF)

Shared Sides

Poppadums
(VE, NF)

Mixed salad platter
(VE, GF, NF)

Mixed pickles
(VE, GF, NF)

Sirka or chilli pyaaz
(VE, GF, NF)

Pea pulao or zeera rice
(VE, GF, NF)

Masala fries
(VE, GF, NF)

Mango or mint chutney
(V, GF, NF)