

SMALL PLATES

KATORI CHAAT (VGO)	17
Basket made with grated fried potatoes filled with yoghurt, spiced chickpeas and topped with chutneys (Not available for takeaway)	
KALE AND SPINACH PAKODAS (4PCS) (VG) (GF)	17
Fresh spinach, kale and onions batter fried in naturally gluten free and vegan chickpea flour. Served with salad and chutneys	
PINWHEEL SAMOSAS (4PCS) (VG)	14
Potato and peas filled crispy pastry. Served with salad and chutneys	
WASABI PEA & AVO BHEL (VG) (GF)	17
Mixture of puffed rice, peanuts, wasabi peas, boiled potato, avocado and various chutneys	
PAPADUMS + HOUSE DIPS PLATTER (VGO)	17
Assortment of papadums and house made dips	
CURRY LEAF LAMB WITH FENUGREEK ROTI	19
Curry leaf masala tossed with shredded lamb, served with crispy roti	
COLONEL TSO'S CAULIFLOWER (VG)	18
Indo-Chinese style cauliflower. A must try for first timers	
MASALA SOYA CHAAP WITH KERALA PAROTTA (VG)	18
Soya chaap cooked in chef's special masala served with Kerala Parotta. Highly recommended!	
PAN FRIED MOMOS VEGAN OR CHICKEN (6PCS)	17
Delhi style dumplings pan fried with your choice of filling either vegetables or chicken. Tossed in our house made garlic sauce	
HARIYALI PANEER TIKKA (4PCS) (V) (GF)	19
Indian cottage cheese marinated with coriander, mint along with spices. Served with salad & chutneys	
SMOKEY CHICKEN TIKKA (4PCS)(GF)	19
Boneless chicken marinated in yogurt and spices cooked in tandoor. Served with salad & chutneys	
IFC "INDIAN FRIED CHICKEN"	18
Indian fried chicken the old monk way	
BARRAMUNDI BITES (4PCS)	20
Boneless fish marinated in spices and fried till crispy served with salad and chutneys	
GREENISH CROQUETTES (4PCS) (VG)	16
Our twist on the original Hara Bhara Kebab, mash potatoes with peas and spinach and green herbs served with salad and chutneys	
LAMB SEEKH KEBAB (4PCS) (GF)	19
Minced lamb mixed with various spices, herbs and seasoning, moulded into skewers and grilled for a smokey flavour. Served with salad and chutneys	
CHICKEN MALAI TIKKA (4PCS) (GF)	19
Boneless chicken marinated in yoghurt, cream cheese and spices. Served with salad and chutneys	

LARGE PLATES

BUTTER CHICKEN (GF)	25
No description needed. Ours is the best!	
CHICKEN TIKKA MASALA (GF)	25
Tandoor roasted chicken tikka cooked with onion and capsicum in mild tomato gravy, finished with fenugreek leaves	
CHICKEN MADRAS (GF)	26
Southern Indian coconut curry with mustard seeds and curry leaves	
KADAI CHICKEN (GF)	25
Chicken sautéed with diced onions, capsicums, fresh ginger and coriander	
"OLD MONK" MASALA MURG-E- KHAAS (GF)	27
Roasted chicken sautéed with chef's special spices. A must try, you wont regret it!	
LAMB PALAK (GF)	28
A spinach delicacy blended in fresh masala with tender lamb.	
LAMB VINDALOO (GF)	28
A classic hot and sour dish from goa, slow cooked with chillies, spices and a touch of vinegar	
LAMB ROGAN JOSH (GF)	28
Kashmiri style slow cooked lamb with house grounded spices	
HIMACHALI STYLE PRESSURE COOKER GOAT (GF)	29
"Mum's recipe" A dish close to our hearts, Goat on the bone with onion and tomato masala, served in a pressure cooker	
FISH MASALA(GF)	29
Spicy fish curry, cooked with onion and tomato masala, finished with fresh coriander	
FISH COCONUT (GF)	29
South indian fish curry cooked with coconut and tomatoes	
TIGER PRAWN MASALA (GF)	29
Popular Bengali dish, prawns marinated in ginger & garlic and sautéed with tomato, onion masala and fresh coriander	
MANGO PRAWN CURRY(GF)	29
Prawns marinated in ginger and garlic, cooked in a creamy mango sauce	
ANNA KI BIRYANI (GF)(VGO) CHICKEN/GOAT/CAULIFLOWER 65	27
Basmati rice cooked with your choice of protein, infused with whole spices. Served with raita and salad	

DESSERTS

TRIPLE G - GOLDEN GULKAND GULAB JAMUN (2PCS)	15
Soft sweet dumplings topped with edible gold leaf, rose relish, soaked in flavoured sugar syrup. Served with vanilla ice-cream	
KULFI (GF)	10
House made Indian ice-cream. Ask our staff for today's flavour	

VEGETARIAN AND VEGAN

VEGAN BUTTER CHICKEN (VG)	26
Succulent Soya chaap, simmered in rich tomato & cashew gravy. Must try for all you herbivores!	
HOUSE DAL (VGO)(GF)	20
Please check with your server for today's dal	
AFGHANI PANEER BHURJI (V) (GF)	26
Grated paneer cooked in tomato cashew gravy with spices and coriander	
MALAI KOFTA (V)	25
Mildly spiced paneer & potato dumplings. Cooked in aromatic creamy sauce, flavoured with cardamom	
BAINGAN KA BHARTA (VG)(GF)	25
Smoked eggplant infused with garlic cooked with tomatoes, peas, onion and coriander. Recipe acquired from the lanes of Punjab.	
BHINDI MASALA (VG) (GF)	22
A north Indian curried dish featuring tender okra pods, onions, tangy tomatoes, bold spices and herbs	
SPUDS AND CAULI (VG) (GF)	24
World famous aloo gobi. Spiced cauliflower florets with potatoes and peas, finished with our handmade onion tomato masala	
OLD DELHI STYLE CHANA MASALA (VG)(GF)	23
Chickpeas cooked with green mango powder, crushed pomegranate and fresh ginger	
DHABA PANEER (V)(GF)	25
Name originates from road side eateries back home. Paneer tossed in chef's special spices and caramelised onion.	
KAJU PANEER MAKHANA(V) (GF)	28
Paneer, cashew nuts and lotus seeds cooked in tomato gravy and spices, finished with fenugreek leaves and coriander. A rich dish, historically enjoyed by royalty in the mughal era	
PALAK PANEER (V) (GF)	25
Pureed spinach cooked in fresh masala with home made indian cottage cheese.	
VEGAN TIKKA MASALA (VG)	26
Tandoor roasted soya chaap, cooked with onion & capsicum in tomato gravy, finished with fenugreek leaves.	
VEG JALFREZI (VG) (GF)	22
A north Indian curry of seasonal vegetables cooked with spices and tomatoes for rich flavour	

CHEF RECOMMENDATION

TANDOORI LAMB CUTLETS (4PCS) (GF)	32
Lamb cutlets marinated with aromatic spices & cooked in clay oven. Served with South Indian style tempered potatoes, salad & chutneys. Please allow 20-25 mins for preparations	
DUCK MAKHMALI (GF)	32
Roast duck on the bone, simmered in a rich creamy tomato, cashew and butter sauce	
SIZZLING LAMB	30
Lightly spiced tender lamb, sauteed with onion, capsicum and soy sauce. Served on a sizzling hot plate.	
LAMB SHANK KORMA (GF)	32
A Mughlai dish that is made with slow cooked lamb shank braised in a mild velvety yogurt sauce that is seasoned with aromatic spices and saffron	
PALAK BURRATA (V) (GF)	30
Burrata Italian cheese is paired with pureed spinach and Indian spices. It is a modern twist on classic ingredients from both cuisines (Limited serves available)	

SIDES

BROWN FOLKS SALAD (VG)	8
Onion, carrot, cucumber, tomatoes sprinkled with chaat masala	
ONION & FRIED CHILLI SALAD (VG)	5
VEG RAITA (V)	5
BASMATI/ COCONUT RICE (VG)	5/7
CUMIN/ SAFFRON RICE(VG)	6
HOUSE DIPS	4 EACH
Date & tamarind chutney, mint & coriander chutney, pineapple & jalapeno chutney, mango chutney & Mix pickle	
PESHAWARI NAAN (V)	8
Naan stuffed with coconut, dried fruits and nuts	
GLUTEN FREE ROTI (VG) (GF)	5
ROOMALI ROTI (VGO)	10
Paper thin bread prepared on a concave wok	
TANDOORI ROTI (VGO)	6
Wholemeal bread	
NAAN/ NAAN BASKET	6 EACH/3 FOR 17
Soft bread made from plain flour. Choose from Butter, Sesame or garlic	
LACHHA PARATHA/LACHHA PARATHA BASKET (VGO)	7 EACH/3 FOR 20
Wholemeal multi-layered bread. Choose from Butter, Mint or Chilli	

KIDS HAPPY MEAL

BUTTER CHICKEN & RICE	15
PANEER BUTTER MASALA & RICE (VGO)	15
CHICKEN/VEGAN FRIED RICE	15
FISH AND CHIPS	15
SERVED WITH JUICE AND A SPECIAL SURPRISE!	

HOT AND COLD DRINKS

SPARKLING WATER 750 ML	8
TEA POT	5
ENGLISH BREAKFAST EARL GREY PEPPERMINT GREEN TEA AND JASMINE CHAMOMILE	
COFFEES CUP/MUG	5/6
FLAT WHITE MOCHA CAPPUCHINO LATTE LONG BLACK	
MASALA SODA	8
HOUSE MADE LASSIS	8
MANGO MASALA CHAAS (SPICED BUTTERMILK)	
SODAS	5
COKE COKE NO SUGAR FANTA SPRITE	
BUNDABERG GINGER BEER	6
LEMON LIME BITTERS	7

OLD MONK BANQUET

45 PER PERSON

ONE SMALL PLATE

ONE LARGE PLATE

ONE SIDE



EXCLUDES CHEF RECOMMENDATION
GROUPS OF 8 OR MORE ARE
REQUESTED TO DINE OFF THE BANQUET MENU

V- VEGETARIAN VG- VEGAN GF - GLUTEN FREE
VGO - VEGAN OPTION AVAILABLE

ALL MEAT IS HALAL CERTIFIED
PLEASE ADVISE YOUR SERVER OF ANY
ALLERGIES OR FOOD INTOLERANCES

NO SPLIT BILLS. ONE BILL PER TABLE
15% SURCHARGE WILL APPLY ON PUBLIC
HOLIDAYS

Old Monk

INDIA ON A PLATE, BRISBANE IN MIND

TAKEAWAY ORDERS : 15% OFF

FULLY LICENCED VENUE

1/151 BAROONA ROAD, PADDINGTON 4064

OPEN 7 DAYS 4:30 PM TILL LATE

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Cocktails

East India 20

A deliciously sophisticated concoction, Angostura Bitters, fresh lemon juice, pineapple juice, Maraschino Liqueur, Cognac with a hint of cinnamon

Smokey Old Fashioned 22

Dashes of Angostura Bitters, Bourbon Whiskey, fresh lime juice and maple syrup with a smokey twist

The Blue Moon 20

A colourful concoction welcoming spring and summer with Ink Gin, Creme De Violette and a jazz of lemon makes a very delicious and very Instagram worthy cocktail

Paan Martini 20

An Indian spin on a Martini, Jaan Paan Liqueur, a healthy dose of Vodka paired with fresh lemon juice. It is like an Indian Christmas in your mouth

Bombay Gulabo 20

Orange chunks, mint leaves, rose syrup, fresh lemon juice and our very own Old Monk Rum topped with soda and a pinch of Jal Jeera (Indian spice mix)

Chilli Aam Panna 20

A fresh summer drink with a kick is for the mango lovers. This cocktail captures the wonderful flavour of raw mangoes by pairing it with Jose Cuervo Silver Tequila, black pepper, honey and lime

Mocktails

Blue Daiquiri 14

Virgin Chilli Aam Panna 14

Gulabo Mojito 14

Old Monk

ALCOHOL MENU

BEER & CIDER

SOMERSBY APPLE CIDER	10
BROOKVALE UNION ALCOHOLIC GINGER BEER	12
HAYWARDS 5000 INDIAN PREMIUM BEER	12
KINGFISHER LAGER (INDIAN)	12
JAMES SQUIRE 150 LASHES PALE ALE	11
WHITE RABBIT DARK ALE	12
STONE & WOOD PACIFIC ALE	12
HOFLER LIGHT BEER	10
ASAHI SUPER DRY (JAPAN)	11
BALTER XPA	12

SINGLE MALT

AMRUT FUSION INDIAN WHISKEY	16
GLENFIDDICH SINGLE MALT SCOTCH WHISKEY	12
INDRI SINGLE MALT INDIAN WHISKEY	16
PAUL JOHN SINGLE MALT INDIAN WHISKEY	16
KAMET SINGLE MALT INDIAN WHISKEY	16

BLEND AND BOURBON

JOHNNIE WALKER BLUE LABEL	28
JOHNNIE WALKER BLACK LABEL	12
MONKEY SHOULDER	12
JACK DANIELS	10
CHIVAS REGAL	12

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BOMBAY SAPPHIRE	12
TANQUERAY	12
INK	14

VODKA

SMIRNOFF	10
GREY GOOSE	12

RUM

OLD MONK	12
KRAKEN	12
BACARDI	10

TEQUILA

JOSE CUERVO SILVER TEQUILA	10
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SPARKLING WINES

AZAHARA SPARKLING CHARDONNAY PINOT NOIR	12	BTL
<small>Pinot Noir 200ML NV</small>		
CHAMPAGNE TAITTINGER CUVÉE PRESTIGE	120	
<small>Champagne</small>		

WHITE WINES

	150ML GLASS	BTL
TE MATA ESTATE SAUVIGNON BLANC	12	55
<small>Hawkes Bay, New Zealand</small>		
AQUILANI PINOT GRIGIO	10	45
<small>Friuli, Italy</small>		
LA LA LAND PINOT GRIS	10	45
<small>Victoria</small>		
MOUNTADAM 550 CHARDONNAY	12	55
<small>Eden Valley, SA</small>		

ROSE WINES

	150ML GLASS	BTL
REVERIE ROSE	10	45
<small>France</small>		
HEADWINES ROSE	13	60
<small>Barossa Valley, SA</small>		

RED WINES

	150ML GLASS	BTL
STORM BAY PINOT NOIR	12	55
<small>Coal River Valley, TAS</small>		
MOJO FULL COLOUR SHIRAZ	10	45
<small>Barossa Valley, SA</small>		
STICKS CABERNET SAUVIGNON	11	50
<small>Yarra Valley, VIC</small>		
CATALINA SOUNDS PINOT NOIR	15	70
<small>Marlborough, New Zealand</small>		
TWO HANDS GNARLY DUDES SHIRAZ	14	65
<small>Barossa Valley, SA</small>		

MIXERS

TONIC WATER/SODA WATER / DRY GINGERALE/SOFT DRINKS	5
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