

K O K U M

SHUROO

Shrimp Bhaji

Shrimp, Onion, Samphire, Chickpea Flour, Peanut Chutney GF, DF **\$12**

Potli Samosa

Shortcrust Pastry, Beef, Galangal, Eucalyptus, Sesame Jam DF **\$16**

Pani Puri

Semolina Shell, Potato, Sprouts, Kakadu Plum, Sol Kadhi DF, V **\$12**

Sous Vide Pork belly

Crispy Pork Belly, Vindaloo, Wasabi Crab, Potato Crisps GF, DF **\$16**

Papdi Chaat

Indian Street Nachos, Tofu, Pineapple, Avocado, Cumin Yoghurt V **\$16**

Fresh shucked Sydney Rock Oysters NSW (6) **\$21**

ADD

Oyster flavours (choose one) **\$4**

Finger lime, fresh cracked pepper, mint

Chilli, chardonnay vinegar, lime

Malibu & coconut foam

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TANDOOR SE

Rendang Lamb

Lamb Mince, Coriander, Cumin, Galangal Spice GF, DF \$14

Pomegranate Prawn

Tail on Prawns, Yoghurt Pomegranate Marinade GF \$18

Pippali Chicken

Paprika, Lemon Myrtle, Mountain Pepper, Cheddar GF \$16

Broccoli Seekh

Broccoli, Rhubarb, Zucchini, Pineapple, Kasundi GF, DF, V \$13

Sambal Barramundi

Charred Silver beet, Masala Caviar GF \$18

Heritij Naans

3 to a serve. Spinach / Sesame / Garlic \$10

ADD

Masala Fondue

Emmental Fondue, Masala Spice V \$8

BAAG SE

Sprouts & Melon \$19

Apple, rock melon, water melon, walnuts, goat cheese, crispy prosciutto, radish, coriander and mint mayo

Vegetable garden \$17

Pumpkin, sweet potato log, cauliflower, broccoli, asparagus, baby vegetables, cucumber, croutons', roasted cumin vinaigrette

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PHIR

Kashmari Shank GF \$30

Braised Lamb Shank, nutmeg, mace, cashew, sweet potato, maple, baby vegetables, Saltbush leaves

Spinach Kofta GF V \$24

Cottage Cheese, Cashew, beetroot, Fennel

Quail and beef Kofta \$28

Quail eggs, vindaloo sauce, cauliflower puree, pickled onions

Mangalorean Bugs GF \$45

Fresh local bugs marinated in chardonnay, Lemon Quinoa, Coconut Gassi,

Flambé Lamb \$35

Lamb rack, pistachio, turmeric mash, baby vegetables, heirloom tomatoes, edamame beans

Goan Fish \$39

Market fresh Fish 350gm-400gm, Semolina Crust, squid ink, peas, pine nuts, tomatoes

Murg Mussalam \$55

Whole chicken, quail eggs, lamb mince, Kashmari sauce, gun powder potatoes, green peas, baby vegetables.

Chilli paneer \$25

Grilled paneer, soy reduction, Singapore noodles, maple glazed pumpkin, sesame, beans, sesame, roasted peanuts.

Biryani Culture

Masahari (meat) \$35

Fresh local meat cooked in traditional Dum technique, Biryani rice, rose water, whole spices, yoghurt, coriander, ghee

Shakhari (veg) V \$30

Fresh seasonal vegetables cooked in traditional Dum technique, Biryani rice, rose water, whole spices, yoghurt, coriander, ghee

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Curry Culture

3 curries to a serve, with Saffron Rice & Raita

Masahari (meat)

\$55

Kashmiri Lamb / Goan Fish / Chicken Makhna

Shakhari (veg) V

\$50

Spinach Kofta / Black Lentil Dal / Vegetable Masala

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SAATH ME

Asparagus Poriyal	
Broad beans, Curry Leaves GF, DF, V	\$9
Zucchini flowers	
Paneer, tempura, green peas, broad beans GF, DF, V	\$9
Gunpowder Potato	
Hand cut kipfler Potato, Gunpowder Dust GF, DF, V	\$9
Spiced cauliflower	
Cashew, pomegranate, radish GF, DF, V	\$9
Baigan Bharta	
Smoked Aubergine, Green Chilli GF, V	\$9
Biryani or saffron Rice GF, V	\$9

BAAD

Gulab Jamun	
Saffron Cheesecake Log, Pistachio Crumb, Boondi	\$15
Chai Kulfi	
Saffron, Chai & Macadamia Ice Cream, falooda panna cotta	\$15
Garam Pudding	
Beetroot & Dried Figs, Raspberries Sorbet	\$15