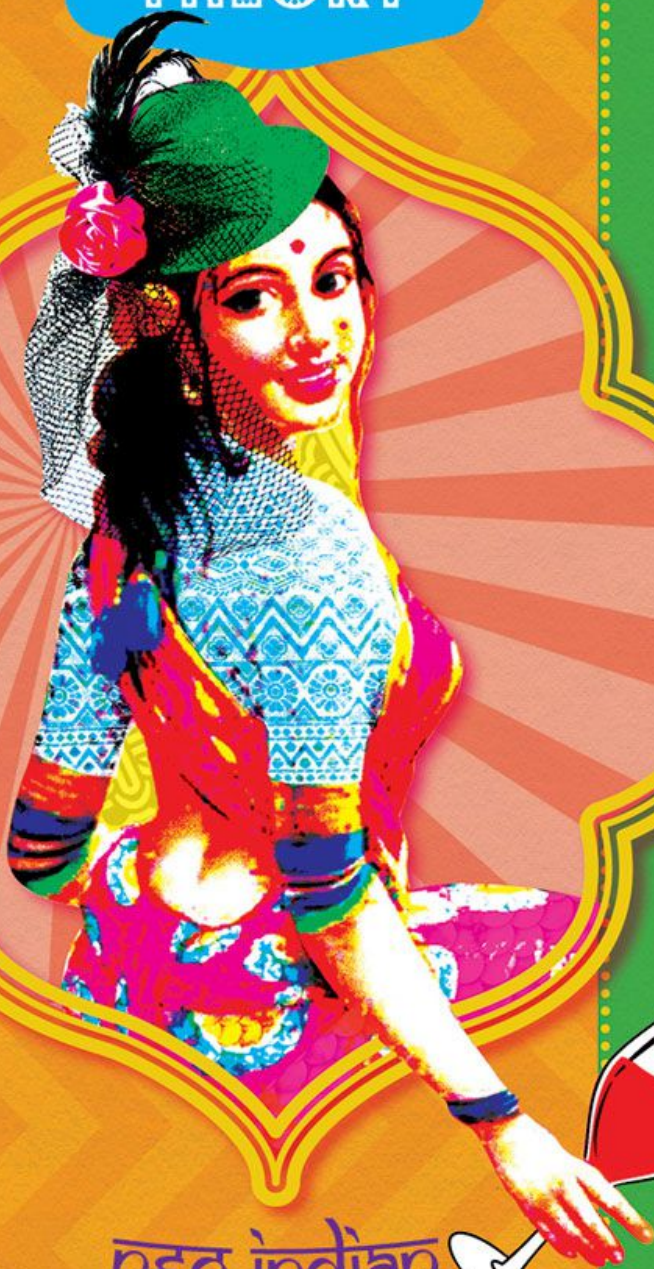


MASALA
THEORY



neo indian
DRINKS



@masalatheory
masalatheory.com



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Masala Theory turns convention upside down by giving every drink its own Neo Indian avatar which is inspired by our Indian roots, tradition, childhood memories, cities and forgotten ingredients. An ancient elixir, a lost recipe, a difference — there is something for everyone. Let's muddle & shake your curios spirits up !!!



CRAFT COCKTAILS

\$24



MUMBAI MARGARITA

Masala Theory's Signature Cocktail

silver tequila, cointreau, coconut-pineapple sap, lime, chilli shrub

GULAB MARTINI

vodka, Indian rose potion, lychee liquor, apple & lime nectar

MR Y.

agave mezcal, amaretto, kaffir lime, lemongrass

CHAI T-RONI

gin, orange liqueur, masala chai

BELLINI JEE

prosecco, peach nectar, cherry treacle

545 WALA OLD FASHIONED

whiskey fat washed with vanilla, pepper vodka, passionfruit chutney

SOMRAS

oak rum, orange liqueur, apple extract, curry leaves, tamarind, jaggery

MURABBA MULE

dark rum, ginger beer, mango jam, lime

GIN-CO

spiced gin, mango molasses, watermelon tincture, coconut water

ADVOCATE SAHAB

smoked cardamom tequila, cointreau, lime, agave, black salt



CRAFT MOCKTAILS



\$16

HAFUS KAIRI PANNA

mango purée, ginger beer, lime,
saffron, rock salt

EAST INDIA MARGARITA

non-alcoholic london dry,
coconut-pineapple sap, lime, chilli shrub

MOHABBAT KA FIZZ

watermelon juice, lime and green chilli soda,
rose potion

INDICA NOJITO

rosa and vitriver (khus) concoction,
mint, lemon, soda



HOUSE SPECIALS

MANGO & CARDAMOM LASSI

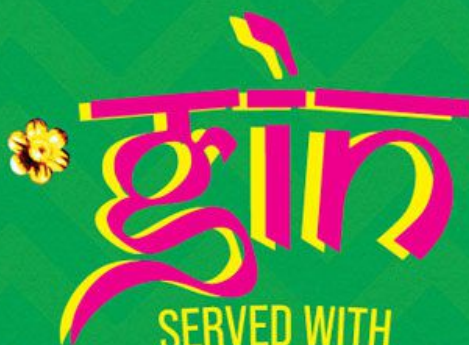
\$10

mango squash, roasted
cardamom, yogurt

MASALA CHAI

\$6





gin

SERVED WITH
FEVER TREE TONIC
Pours of 45ml.



ROKU \$18
craft botanical gin

HENDRICKS \$20
cucumber & rose petals gin

MONKEY 47 \$22
schwarzwald dry gin

PATIENT WOLF \$20
summer thyme gin

POT & STILL \$20
fig gin



MOORE'S \$21
roots and leaves gin

NIKKA \$22
coffey gin

SCAPEGRACE \$21
black gin

**BROOKIE'S SHIRL
THE PEARL \$21**
cumquat gin

POOR TOMS \$21
strawberry gin



our wines

Masala Theory features wines from Australia, New Zealand, France, Italy and Argentina, where an evolving mix of new and old offerings complement the unique taste of our Neo Indian Food.

*Wines are subject to change

CHAMPAGNE & SPARKLING

GLASS / BOTTLE

CANTINA TREVIGIANA

Prosecco, Veneto, Italy NV

\$14 / \$60

Fruity and flowery aroma with hints of ripe golden apple and small mountain flowers with dry and fresh finish

DE PERRIERE BLANC DE BLANCS

Brut, Burgundy, France NV

\$55

Fruity flavour with citrus notes expressing a great harmony that will enhance each moment of convivialit

LAURENT PERRIER 'LA CUVÉE'

Champagne, France NV

\$130

A delicate nose with hints of fresh citrus and white flowers. A perfect balance between freshness and delicacy with fruity flavours

WINE

SCORPIUS

\$12 / \$55

Sauvignon Blanc, Marlborough, NZ

Dry on the palate, with flavours of citrus, guava and green peach with crisp and long finish

NOVA VITA 'SKIN CONTACT'

\$13 / \$58

Pinot Gris, Adelaide Hills, SA, Vegan

Complex and textural flavours of blood orange, ripe pears and quince paste

ATLAS 'WATERVALE'

\$13 / \$58

Riesling, Clare Valley, SA

Tangy and light with refreshing grapefruit, apple skin and lemon pith flavours. A long racy finish

PRINTHIE 'TOPOGRAPHY'

\$70

Chardonnay, Orange, NSW

Complex aromas and flavours of bright dark citrus, apple-floral fruit, nutty and toasty finish

ASTROLABE

\$60

Chenin Blanc Marlborough, NZ, Organic/Vegan

Apple, green strawberries, blossom, pineapple, pear and elderflower leading to good acidity and a light spritziness

ROSÈ

GLASS / BOTTLE

VILLA COTEAUX EN PROVENCE

\$14 / \$62

Rosè, Aix, France

Aromas of strawberries, cherries & cream with a palate that is textural and savoury in finish

VILLA SANDI 'MILLESIMATO'

\$60

Rosè Prosecco, Veneto, Italy NV

Bouquet of red fruits and floral scents in particular notes of pomegranate and rose with silky and full palate and a very pleasant balance

RED

QUARTIER

\$15 / \$65

Pinot Noir, Mornington Peninsula, SA, Vegan

Red cherry, red floral and strawberry notes alongside complex scents of undergrowth and spicy pine. Sweet red fruits on the palate with herbs

PAXTON 'MV'

\$13 / \$60

Shiraz, McLaren Vale, SA,
Organic/Biodynamic/Vegan

Layers of chocolate, liquorice, and aniseed with ripe plum and blackcurrant notes

PULETNA 'LA FLOR'

\$62

Malbec, Mendoza, Argentina

Aromas of red fruits with slight floral tones, accompanied by vanilla and tobacco. Well-structured and supple tannins

HOWARD PARK 'MIAMUP'

\$62

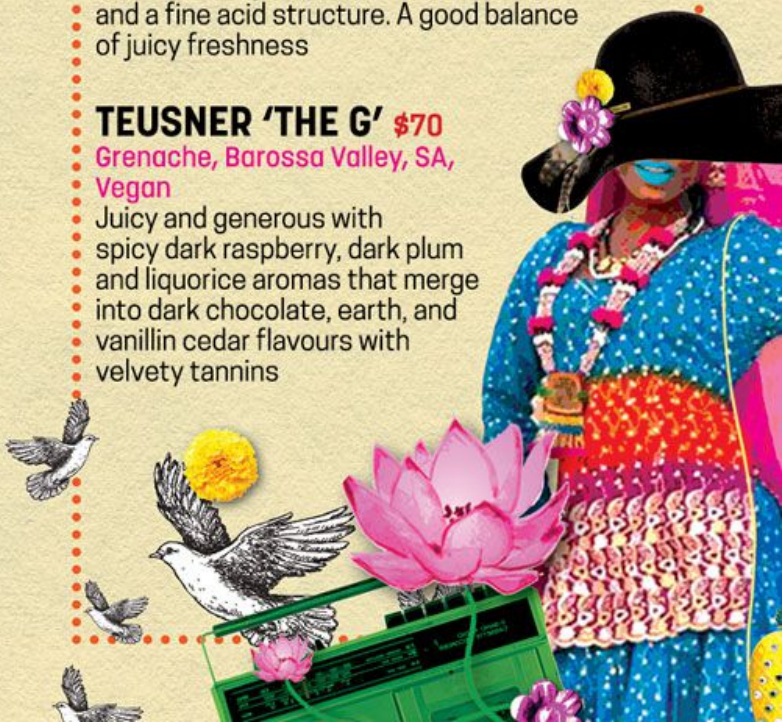
Cabernet Sauvignon, Margaret River, WA

Fresh and bright with red berries and plums and a fine acid structure. A good balance of juicy freshness

TEUSNER 'THE G' \$70

Grenache, Barossa Valley, SA,
Vegan

Juicy and generous with spicy dark raspberry, dark plum and liquorice aromas that merge into dark chocolate, earth, and vanillin cedar flavours with velvety tannins



BEER AND CIDER



KINGFISHER PREMIUM INDIAN LAGER

beer (on tap) 5%

SEE OUR NEW MENU HERE

LITTLE CREATURES PALE ALE

5.2%

YOUNG HENRY'S

newtowner 4.8%

JAMES SQUIRE

one fifty lashes 4.25%

SYDNEY BREWERY

east coast IPA 7%

SEE OUR NEW MENU HERE

SYDNEY BREWERY

apple cider 4.5%

SYDNEY BREWERY

agave ginger cider 4.5%



BEER

[ZERO ALCOHOL]



JAMES SQUIRE

zero alcohol, lager \$9



BRIDGE ROAD BREWERS

free time, pale ale \$11

UP FLOW BREWING CO

new word, ipa \$11

LITTLE CREATURES

flying low, lager \$10



FIZZY

\$6

COKE CLASSIC

COKE NO SUGAR

SPRITE

FANTA

LEMONADE - SOLO

LEMON LIME BITTER

GINGER BEER



AQUA

\$10

SPARKLING WATER

STILL WATER



MALT & SCOTCH

MONKEY SHOULDER

\$14

GLENFIDDICH 12YR

\$14

JAMESON

\$12

**JOHNNIE WALKER
BLACK LABEL**

\$12

VODKA

KETEL ONE

\$12

ARCHIE ROSE

\$14







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THEORY

thank you