



MASALA THEORY



neo indian cuisine

MASALA THEORY IS A PROJECT OF LOVE & PASSION FROM MY INDIAN ROOTS. THE DESIGN, FOOD, DRINKS AND THE DÉCOR IS CREATED TO DEPICT MODERN INDIA. THE INDIA WHERE TRADITION MEETS HIP, FUN, COLOUR & VIBRANCY. BE EXPOSED TO THE NEW SIDE OF INDIA, THE SIDE WE CALL NEO INDIA.

thiइ है our theory, thiइ है masala theory!!!

WELCOME TO OUR RESTAURANT.

YASHPAL ERDA, FOUNDER/OWNER



@masalatheory
masalatheory.com



RIDE & DINE TAXI

ENQUIRE
WITH OUR STAFF



THE MORE THE MERRIER

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FOOD ALLERGY STATEMENT

While Masala Theory will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

NOTES

- Groups of 8 or more, need to partake in our set menu
- No BYO
- Please inform us about any food allergy or dietary requirements
- Gluten free available however we cannot guarantee our food will be allergen free
- Maximum 2 split bills
- No cash & card combined payment
- Credit card surcharge applicable
- Customising dishes request may not be possible during busy hours
- 15% surcharge applicable on public holidays

LET START WITH : BOOOOMMM!

MASALA THEORY'S
SIGNATURE DISH WHICH IS
NOW WORLD 'PHAMOUS'

entrée

CURRY BOMBS

CHICKEN (🐔)
VEGETARIAN (🌱)
VEGAN (🌿)

\$22



(🐔) CHICKEN

(🌱) VEGETARIAN

(🌿) VEGAN

(🥛) DAIRY FREE

(🌿) GLUTEN FREE

MORE entrée
YOU CAN'T RESIST :

NAANZA (🐔) / (🌱)

\$20

naan-pizza hybrid, cheese,
tandoori topping, curry aioli

CHERMOULA
CHICKEN TIKKA (🌿)

\$22

coal grilled chicken, five spice marinade,
garlic mousse

OPEN CHICKEN LUKHMI

\$22

garlic infused chicken, lukhmi patti,
mint-cilantro consommé, sirkewale onion

WADA PAV SLIDERS (🌱)

\$18

charcoal bun, potato spiced dumpling,
harissa chutney, mint chilli tokku

THECHA PANEER
TIKKA (🌱)

\$20

cottage cheese, goda masala,
kurdai, thecha aioli

ACHARI POTATO
BONDA (🌱)(🌿)

\$18

potato spiced dumpling, pickle mousse,
asafoetida

UNRAVELLED RASA VADA

\$20

(🌱)(🌿)(🌿)(🌿)

medu vada, Indianised romesco, spinach
chutney, puffed rice, beet chips

DECONSTRUCTED
SAMOSA (🌱)

\$20

spiced potato mascarpone, curried garbanzo,
sweetened yogurt mousse, date-tamarind-mint
gel, crunchy noodle (sev)

entrée

CRACKLING OKRA

(✓R)(✓G)(/)

\$22

okra pods, Indian herbs, honey-ginger relish, crushed almond



THREE SISTERS CHAAT

(✓R)

\$20

spiced spinach crisp, sweetened yogurt mousse, date-tamarind gel, mint chutney



SIGDIWALE SEEKH LAMB KEBAB

(/)

\$24

minced lamb skewers, elevated mint chutney, almond-garlic flakes, onion laccha

CHATPATA ALOO-TINI

(✓R)(/)

\$18

disco potato bravas, tamarind compote, mint chutney, chaat masala

MINI MASKA BUNS

\$16

neo bun, white butter, berry preserve

PAPAD PLATTER

\$18

assorted papadums, far-far, crackers, neo chutneys of India

CRISPY AJWAIN PRAWNS

\$24

tiger prawns, carom marinade, popcorn grit

MASALA FISH & CHIPS

\$24

tempura & masala barramundi, curry tokku, kennebec potato fries

TANDOORI PINEAPPLE

(✓R)

\$20

chargrilled & smoky ananas, tandoori masala, fennel, ricotta

MT'S KFC ?

KINGFISHER FRIED CHICKEN

(KFC)

\$22

kingfisher beer batter, Andhra masala, tamarind ponzu, curry leaves aioli

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THE BEST WAY TO TASTE OUR NEO INDIAN CUISINE ARE THESE SAMPLE MENUS.

- MINIMUM 2 PEOPLE NEEDED FOR EACH SET MENU TYPE
- AVAILABLE WHEN EVERYONE ON THE TABLE IS ORDERING SET MENUS
- CANNOT BE ALTERED OR CHANGED
- SUBJECT TO AVAILABILITY OF ITEMS

\$70
PER PERSON
add dessert:
\$8 per person

\$70
PER PERSON
add dessert:
\$8 per person

NON - VEGETARIAN

FIRST COURSE

Chicken Curry Bombs

SECOND COURSE

Wada Pav Slider
Chermoula Chicken Tikka

THIRD COURSE

Masala Chicken Kari
Bhatti Butter Chicken
Kasundi Dal
Flaky Naan
Garlic Naan
Basmati Steam Rice

ADD DESSERT \$8/PP

Gulabi Panna Cotta

VEGETARIAN

FIRST COURSE

Vegetarian Curry Bombs

SECOND COURSE

Wada Pav Sliders
Thecha Paneer Tikka

THIRD COURSE

Paneeer & Fenugreek Masala
Gol Hatti Chole & Tikki
Kasundi Dal
Flaky Naan
Garlic Naan
Basmati Steam Rice

ADD DESSERT \$8/PP

Gulabi Panna Cotta



VEGAN

FIRST COURSE

Vegan Curry Bombs

SECOND COURSE

Unravelled Rasa Vada
Achari Potato Bonda

THIRD COURSE

Meat-Less Meat Balls & Aloo Bharta
Gol Hatti Chole & Tikki
Kasundi Dal
Vegan Flaky Naan
Vegan Garlic Naan
Basmati Steam Rice

ADD DESSERT \$8/PP

Coconut & Mango Sorbet

\$70
PER PERSON
add dessert:
\$8 per person

**SOMETHING
A LITTLE
LARGER**

लबाई

NON-VEGETARIAN

BHATTI BUTTER CHICKEN (🍴) \$32

tandoori grilled chicken,
sweetened tomato-cream
sauce, fenugreek, cardamom

DHUNGAR CHICKEN TIKKA MASALA (🍴) \$32

smoked chicken, Mughlai
masala, fenugreek, cream
sauce

LEHSUNI STRAWBERRY CHICKEN (🍴) \$32

tender chicken, pistol
masala, strawberry
compote, cream sauce

MASALA CHICKEN KARI (🍴)(🥛) \$32

succulent chicken, Banaras
dum masala, limo amani,
star anise

CHICKEN / LAMB BUNNY CHOW \$32

chicken/lamb curry,
hollowed-out bread loaf,
chopped salad



COAL SMOKED MANGO LAMB CHOPS - 4 pieces (🍴) \$36

lamb cutlet, warm masala rub,
mango salsa, garlic foam

LAMB BELIRAM & GHEE ROAST POTATOES (🍴) \$32

braised lamb shank, Punjabi
masala, curdle, seasoned
parmentier potato

RAILWAY LAMB CURRY (🍴) \$34

tender lamb, Anglo Indian
masala, diced potato,
dry red chilli, peppercorn



ROASTED COCONUT & FENNEL FISH (🍴)(🥛) \$32

barramundi fish, south Indian
masala, coconut, fennel pollen

KURUVEPPILAI TAWA PRAWN (🍴)(🥛) \$32

tiger prawns,
curry leaves
& chilli blend,
heirloom tomato



KERAMAI'S SALLI BOTI (🍴)(🥛) \$32

bone-in goat, mom's masala,
match-stick potato, bay
leaves

PARSI MUTTON DHANSAK (🍴)(🥛) \$32

bone-in goat & lentil stew,
Parsi masala, caramelised
onion

(🍴) VEGETARIAN (🥬) VEGAN (🥛) DAIRY FREE (🍴) GLUTEN FREE

लबाई

**SOMETHING
A LITTLE
LARGER**

VEGETARIAN & VEGAN

PANEER & FOXNUT SAUCE (VR)(GF)

\$28

grilled cottage cheese,
korma masala, makhana
gravy, alfalfa sprouts

PANEER & FENUGREEK MASALA

(VR)(GF) \$28

charred cottage cheese,
Mughlai masala, methi,
cream sauce, ratanjot



MEAT-LESS MEAT BALLS & ALOO

BHARTA (VR)(VG) \$28

plant based kofta, tomato
launji curry, golden mashed
potato

MAKKHAN WALA VEGETABLES

(VR) \$28

seasonal veggies, sweetened
Ruby-Murray sauce, butter,
cream, fenugreek

GOL HATTI CHOLE & TIKKI (VR)(VG) \$28

green curried chickpeas,
potato patty, chiffonade
poppadum, mango chunda

RICOTTA BONDA & STRAWBERRY CURRY

(VR) \$28

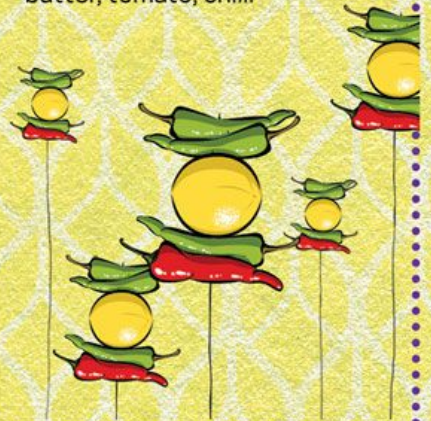
masala blended strawberry,
cream, sultanas-cashew &
ricotta balls



DAL MAKHANI

(VR)(GF) \$26

black lentils, cream sauce,
butter, tomato, chilli



SOUTH INDIAN MOILEE (VR)(VG)(GF)

\$26

toasted coconut sauce,
turmeric, veggies, fennel,
saffron

KASUNDI DAL

(VR)(VG)(GF) \$22

assorted yellow lentils, poppy
seeds tadka, royal cumin



INDIAN GREEN CURRY & VEGGO KOPTAS

(VR)(VG)(GF) \$28

mix vegetable dumplings,
hariyali masala, tempered
spinach, mustard leaves



(VR) VEGETARIAN (VG) VEGAN (D) DAIRY FREE (GF) GLUTEN FREE

bread

BLACK WHEAT ROTI (✓) \$6

- Ghee
- Vegan

FLAKY NAAN \$7

- Butter
- Vegan

BULLET NAAN \$9

mint, fresh green
chilli, butter

MULTIGRAIN ROTI \$6

- Butter
- Vegan

CHEESE NAAN \$8

- Just Cheese
- Cheese Garlic
- Cheese Chilli

MUSHROOM NAAN \$10

mushroom, summer
truffle, cheese

CHEENI ROTI ROLLS \$8

Ghee, granulated sugar

PESHWARI NAAN \$9

desiccated coconut,
sultana, nuts

GUNPOWDER NAAN \$9

podli, cheese, butter

NAAN \$6

- Butter
- Garlic
- Vegan
- Vegan Garlic

CURRY LEAVES NAAN \$9

curry leaves,
chermoula spice,
cheese



padavy talai

SAMBAR RICE & KURKURI BHINDI

\$28

south Indian stew rice,
Amma's masala, spiced
okra, papad, tomato pickle,
gun-powder peanuts,
yogurt-onion raita

DAL KHICHDI & SUKHA BATAKA

(✓R)(✓G)(✓) \$28

moong dal rice, Gujarati
masala, togarashi potato,
papad, achari chutney,
mint-coriander tokku,
seasoned onion-tomato

JHURI ALOO BHABA RICE

(✓R)(✓) \$12

ghee rice, Bengali masala,
match-stick potato,
smashed peanut

GHEE BHAT [RICE] (✓R)(✓) \$8

BASMATI STEAMED RICE

(✓R)(✓G)(✓) \$6

(✓) CHICKEN (✓R) VEGETARIAN (✓G) VEGAN (✓) DAIRY FREE (✓) GLUTEN FREE



THE PERFECT MATCH

accompaniments

INDIAN CHOPPED SALAD

\$12

herbs, sumac, tomato, cucumber, roasted cumin, pepper, lemon tang

CHANNA JOR GARAM (Vr) (VG) (V) \$14

smashed black grams, tajin spice, bikaneri sev, tomato, onion

PAPAD & MINT CHUTNEY

\$6

BOWL of FRIES

\$10

kennebec potato, chaat masala, desi ketchup

DHABA STYLE LAACCHA PYAZ

\$6

onion roundels, lime juice, tajin spice, chaat masala, coriander

BURANI RAITA

\$7

yogurt, cucumber, chilli, coriander, roasted cumin, black salt

MINT-CILANTRO CONSOMMÉ

\$5

GREEN CHILLIES

\$5

PICKLE DIP

\$5

MINT CHUTNEY DIP

\$5

SPICED MANGO CHUTNEY

\$5

BOWL of YOGURT

\$5



never say never

GULABI PANNA COTTA

\$14

Indian rose cream, strawberry
jelly, vanilla pollen

FILTER KAPPI KULFI

\$12

evaporated milk, Coorg coffee,
cream, jaggery

MOTICHOOR LADOO MOUSSE

\$16

sweetened flour globules,
white chocolate, cardamom,
cinnamon ice-cream

DRUNK GULAB JAMUNS

\$16

dark rum soaked baba, vanilla
ice-cream, parle-g sand
(contains alcohol)

S W E E T S



CATERING & FUNCTIONS

EVENTS / HOMES / OFFICES /
AT OUR RESTAURANT INDOOR / OUTDOOR

CONTACT US

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MASALA
THEORY

thank you