



THE LOTUS

INDIAN

Modern Dining Bar & Restaurant

Menu

Taste India Like Never Before!

Street Chaat & Snacks

Gol Gappa 🌿	\$15.99
Crispy semolina shells filled with spiced potato and chickpeas, served with tangy jal jeera water — a playful and refreshing street food classic	
Shakargand & Walnut Chaat 🌿	\$18.99
Roasted sweet potato tossed with crunchy walnuts, crispy bhujia, tamarind chutney, and yoghurt — sweet, savoury, and textured to perfection	
Palak Patta Chaat 🌿🚫🌱	\$17.99
Crispy baby spinach leaves topped with chopped onions, tomatoes, coriander, boondi, pomegranate pearls, rose petals, and green chutney — bold, refreshing, and texturally vibrant	
Avocado Churi Chaat 🌿	\$18.99
A unique crushed papad chaat mixed with ghee, mint, avocado, coriander, onion, tomato, green chilli, sweet yoghurt, and crunchy sev — earthy, spicy, and full of flavour	
Samosa Tower 🌿	\$17.99
A creative stack of samosas served with spiced chickpeas, pomegranate, herbs, tamarind chutney, and a drizzle of sweet yoghurt — dramatic presentation, delicious taste	
Vegetable Samosa (2 pcs) 🌿	\$15.99
Classic flaky pastry filled with spiced potatoes and peas, served with chutney — timeless and satisfying	
Avocado Dahi Puri 🌿	\$18.99
Crispy puris filled with a creamy avocado mash, spiced potatoes, sweet yoghurt, tangy tamarind, and mint chutney. Topped with sev & pomegranate	

Entrée-Vegetarian

Stuffed Goat Cheese Zucchini flower (Seasonal) 🌿🚫🌱	\$21.99
Delicate zucchini flowers gently filled with goat cheese, lightly battered and crisp-fried. Served with mint chutney. A perfect harmony of texture and flavour—crispy outside, creamy and savoury inside	
Zucchini & Onion Bhaji (2pcs each) 🌿🌱	\$18.99
Golden-fried shredded zucchini and onion fritters, crisp on the outside and soft within, served with a house-made dip for a perfect vegetarian starter	
Mandarin and Goat Cheese Salad 🌿🚫🌱	\$21.99
A refreshing medley of juicy mandarins and soft goat cheese with seasonal mixed greens and a zesty lemon dressing. Finished with sweet chilli and soy for a tangy twist	
Quinoa and Broccoli Tikki 🌿🚫🌱🌱	\$18.99
Nutritious and flavourful, these quinoa, potato and broccoli cakes are spiced to perfection and served with a cooling chutney	
Tandoori Broccoli 🌿🚫🌱	\$19.99
Char-grilled broccoli florets marinated in spiced cream and slow-cooked in a tandoor until perfectly tender and smoky	
Char-Grilled Aubergine 🌿	\$22.99
Thick slices of aubergine, marinated with Indian spices and char-grilled for a deep, smoky flavour. Served with feta cheese, sun dried tomato and topped with mango salsa	
Punjabi Paneer Tikka 🌿	\$22.99
Classic North Indian-style cottage cheese cubes, diced capsicum, tomato and onion marinated in aromatic Punjabi spices and grilled to golden perfection in the tandoor	
Lotus Favourite Mix Platter (for 2) 🌿	\$32.99
A tasting trio of popular starters: Onion Bhaji, Vegetable Samosa, avocado dahi puri and Zucchini Bhaji — perfect for sharing	

Please note, a 10% surcharge applies on Sundays and public holidays.

🌿 Vegetarian 🌱 Vegan 🚫🌱 Gluten-Free 🚫🥛 Dairy-Free

Entrée- Non Vegetarian

- Black Pepper Chicken Tikka** 🌿🚫 \$22.99
Tender chicken pieces marinated in a bold blend of cracked black pepper, yoghurt, and spices, then grilled over charcoal for a fiery finish
- Sizzling Tandoori Chicken Tikka** 🌿🚫 \$22.99
Tender pieces of chicken marinated in yogurt, fresh spices, and herbs, then chargrilled to perfection in the tandoor. Smoky, juicy, and full of bold North Indian flavours
- Char-Grilled Lamb Chops (2pcs/ 4pcs)** 🌿🚫 \$21.99 | \$33.99
Juicy lamb chops marinated in a house spice mix and slow-cooked over open flames for a smoky, melt-in-your-mouth experience
- Lamb Seekh Kabab** 🌿🚫 \$22.99
A fusion twist on the classic seekh kabab — finely minced meat mixed with fresh herbs, house spices, and grilled on skewers to perfection
- Lotus Kalmi Kabab** 🌿🚫 \$22.99
A royal delicacy— chicken thigh marinated in creamy cashew-yoghurt blend with aromatic spices, cooked until tender and juicy
- Chatpata Chicken Lollipop** 🚫🥛 \$18.99
Crispy, spicy chicken wings tossed in a tangy Indo-Chinese sauce — crunchy on the outside, juicy on the inside, and bursting with flavour
- Magic Malai Tikka** 🌿🚫 \$21.99
Tender chicken pieces marinated in a creamy blend of yoghurt, cheese, cardamom, cashew nuts and white pepper, then grilled in the tandoor until juicy and delicately charred. Mild, rich, and melt-in-the-mouth
- Smokey Tandoori Chicken (Half | Full)** 🌿🚫 \$18.939 | \$32.99
An iconic favourite—chicken marinated overnight in a robust spice and yoghurt blend, then roasted in the tandoor until perfectly smoky and charred
- Golden Lotus Mix Platter (For 2)** \$49.99
Mix serving of chicken tikka, tandoori prawn, malai tikka and seekh kabab - perfect combination

Seafood

- Butter King Scallops** 🌿🚫 \$23.99
Pan seared scallops glazed with a delicate herb infused sauce
- Chargrilled Tandoori Jhinga (Prawns)** 🌿🚫 \$27.99
Plump tiger prawns marinated in classic tandoori spices, thickened yoghurt and chargrilled over open flames, served with mint chutney and lemon wedges
- Amritsari Fish** 🚫🥛 \$24.99
A Punjabi street food favourite — batter-fried spiced fish fillets with fenugreek and carom seeds, crisp on the outside and tender inside, served with chutney and onion salad.
- Lotus Special - Masala Lobster Tail** (please allow 30mins) \$54.99
Lobster tail cooked in a rich, spiced masala sauce — a showstopping indulgence for seafood lovers, served with small rice and naan bread
- Majestic Fish** \$23.99
Chef's special batter-fried to golden, tossed in refreshing mint, cumin and creamy yoghurt, infused with traditional Indian spices and herbs
- Seafood Platter – Signature Dish** (Serves 2) \$42.99
An exquisite selection of our finest seafood: prawns, amritsari fish and scallops grilled and spiced to perfection. A feast for two, perfect for sharing

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Indo Chinese

Sesame Chilli Paneer 🌱

Crispy paneer cubes tossed in a tangy sesame-chilli sauce with bell peppers, spring onions, and garlic — a vegetarian favourite

\$18.99

China Town Chilli Chicken 🍗🚫🥛

A bold and spicy Indo-Chinese classic — tender chicken pieces wok-tossed with green chillies, garlic, soy, and peppers in a sizzling sauce

\$21.99

Veg Fried Rice 🌱🚫🌿

Fragrant stir-fried basmati rice with mixed seasonal vegetables, soy, and Indo-Chinese spices — light, flavourful, and satisfying

\$16.99

Chicken Fried Rice 🍗🚫🌿

A street-style staple — wok-tossed rice with juicy chicken, vegetables, soy sauce, and a hint of garlic, served piping hot

\$18.99

Chicken 65

Crispy, deep-fried chicken bites tossed in a fiery South Indian-style marinade with curry leaves, garlic, and red chillies

\$22.99

Daal Bhandaar

Daal Bukhara (Makhani) 🌱🚫🌿

A slow-cooked black lentil delicacy enriched with butter, cream, and mild spices. Rich, velvety, and indulgent — a timeless North Indian classic

\$25.99

Dhaba Daal Tadka 🌱🚫🌿

Inspired by roadside dhabas, this yellow lentil dish is tempered with aromatic curry leaves, mustard seeds, and garlic — earthy, comforting, and full of character

\$24.99

Daal Palak 🌱🚫🌿

Yellow lentils simmered with fresh spinach, tempered with cumin, garlic, and mild Indian spices. A nourishing and comforting dish, rich in flavour and tradition

\$24.99

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Mains - Vegetarian

Lehsuni Palak Paneer 🌱🚫🌿

Cottage cheese cubes simmered in a garlicky spinach purée, gently spiced and finished with a tempering of cumin and ghee

\$25.99

Methi Matar Malai 🌱🚫🌿

A rich, creamy curry of green peas and fenugreek leaves, finished with malai (fresh cream) for a subtly sweet and mildly spiced experience

\$25.99

Shahi Veg Korma 🌱🚫🌿

A medley of garden vegetables slow-cooked in a fragrant cashew and cream-based korma sauce — silky, mildly spiced, and utterly satisfying

\$26.99

Punjabi Eggplant Masala 🌱🌶️🚫🌿

A rustic North Indian preparation of eggplant in a homestyle onion-tomato masala — hearty, spiced, and packed with flavour

\$24.99

Mewa Mawa Kofta Curry 🌱

Soft dumplings made from dried fruits (mewa) and reduced milk (mawa) simmered in a luxurious saffron-kissed cashew curry — rich and regal

\$27.99

Paneer Butter Masala 🌱🚫🌿

Indian cottage cheese simmered in a rich, creamy tomato and cashew gravy, infused with butter, fenugreek, and warm aromatic spices

\$26.99

Kadhai Wala Paneer 🌱🚫🌿

Paneer tossed with onions, capsicum, and whole spices in a wok-style tomato masala — robust, rustic, and full of texture

\$26.99

Amritsari Pindi Chana 🌱🚫🌿

A traditional chickpea curry from Amritsar, slow-cooked with roasted spices, black cardamom, and dried mango powder

\$26.99

Bhindi Do Pyaza 🌱🚫🌿

Tender okra stir-fried with double the onions, tossed in a rustic blend of spices. Dry style north Indian classic

\$22.99

Aloo Gobhi 🌱🚫🌿

Potatoes and cauliflower, sautéed with turmeric, cumin and indian spices, finished with fresh coriander

\$22.99

Mains - Seafood

Goan Fish Curry 🚫🌿

A traditional South Indian curry from Goa — fish cooked in roasted coconut gravy with turmeric, green chillies, and curry leaves

\$32.99

Malabar Prawn Curry 🚫🌿

Juicy prawns simmered in a spiced coconut and tamarind sauce, tempered with mustard seeds and curry leaves — a bold and creamy coastal classic

\$33.99

Vindaloo Prawn Curry 🚫🌿🌶️🌶️

Prawns cooked in a fiery Goan vindaloo sauce, made with vinegar, garlic, and a bold medley of roasted spices. A spicy, tangy, and deeply aromatic dish

\$34.99

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Mains - Non Vegetarian

Chicken Tikka Masala 🚫🌿

\$29.99

Grilled chicken tikka simmered in a bold, creamy tomato-based gravy with onions, peppers, and signature spices — rich, smoky, and comforting

Shahi Chicken Korma 🚫🌿

\$30.99

A rich and creamy North Indian curry made with tender chicken simmered in a velvety sauce of cashews, cream, and aromatic spices - Mild, fragrant, and full of depth

Vindaloo Chicken Curry 🚫🌿🚫🥛

\$29.99

A fiery Goan-inspired chicken curry slow-cooked with vinegar, garlic, and house-blended red chilli paste — spicy, tangy, and full of punch 🌶️🌶️

Kadhai Chicken 🚫🌿

\$29.99

Tender chicken wok-tossed with onions, tomatoes, and capsicums in traditional North Indian kadhai spices — rustic, robust, and full of depth

Butter Chicken – Murg Makhan Wala 🚫🌿

\$29.99

A timeless favourite — tandoori chicken tikka simmered in a buttery, creamy tomato gravy with just the right balance of sweet and spice

Lamb Rogan Josh 🚫🌿

\$31.99

A Kashmiri classic — tender lamb slow-cooked in a rich, aromatic gravy with fennel, dried ginger, and warm spices. Deep red and full-bodied

Vindaloo Lamb Curry 🚫🌿🚫🥛

\$31.99

Lamb chunks braised in a bold and spicy Goan-style vindaloo sauce — tangy, hot, and unapologetically flavour-forward 🌶️🌶️

Rajasthani Goat Curry 🚫🌿

\$31.99

A traditional Rajasthani preparation featuring bone-in goat slow-cooked in a rustic, dry-roasted spice blend — bold, earthy, and authentically spiced

Rice & Biryani

Plain Rice 🚫🌿🚫🥛

\$8.99

Steamed long-grain basmati rice — light, fluffy, and the perfect accompaniment to any curry

Zeera Rice 🚫🌿🚫🥛

\$9.99

Aromatic basmati rice tempered with roasted cumin seeds and ghee — simple, earthy, and flavourful

Kashmiri Pulao 🚫🌿🚫🥛

\$9.99

A mildly sweet and fragrant rice dish enriched with dried fruits, nuts, and saffron — a festive treat from the Kashmir valley

Saffron Rice 🚫🌿🚫🥛

\$11.99

Premium basmati rice infused with saffron strands and mild spices — elegant, golden, and delicately aromatic

Vegetable Biryani

\$26.99

Aromatic basmati rice layered with seasonal vegetables, saffron, and house-made biryani spices. Served with raita — hearty, fragrant, and vegetarian delight

Hyderabadi Chicken Biryani

\$29.99

A royal preparation — Chicken and rice slow-cooked in dum style with saffron, fried onions, cardamom, and rosewater for a subtle, rich flavour

Lamb Biryani

\$29.99

Basmati rice layered with tender, slow-cooked lamb, infused with saffron, caramelised onions, and a blend of traditional Indian spices

Goat Biryani

\$32.99

Fragrant basmati rice layered with succulent pieces of slow-cooked goat, infused with saffron, caramelised onions, and a blend of traditional biryani spices. Served with raita—aromatic, hearty, and full of flavour

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Raita & Salad

Boondi Raita

Crunchy chickpea flour pearls (boondi) mixed into cool, spiced yoghurt — a refreshing side to balance rich curries

\$8.99

Onion & Cucumber Raita

A cooling yoghurt-based side with finely chopped onion, cucumber, and mild spices — light, fresh, and perfect with biryani or spicy dishes

\$8.99

Pineapple Raita

Sweet and tangy pineapple chunks folded into creamy yoghurt, finished with a hint of spice — a tropical twist to your meal

\$8.99

Onion Salad

Thinly sliced onions tossed with lemon juice, salt, and chilli powder — a simple, zesty palate cleanser

\$8.99

Garden Salad

A wholesome mix of fresh onion, tomato, cucumber, and avocado, lightly dressed for a crisp and vibrant side dish

\$12.99

Papad with Chutney (4 pcs)

Crispy lentil wafers served with assorted house chutneys — a crunchy, spiced start to your meal

\$7.99

Raita, Pickle & Chutney Tray

An assortment of freshly made chutneys, raita and pickle — ideal for pairing with any appetizer or main

\$9.99

Roti & Naan

Tandoori Roti

Whole wheat flatbread cooked in the traditional tandoor — rustic, soft, and slightly smoky

\$5.99

Plain Naan

Soft, fluffy Indian white bread baked in the tandoor — perfect for scooping up rich curries

\$5.99

Butter Naan

Classic double layered tandoori naan brushed generously with melted butter for extra richness and flavour

\$6.99

Garlic Naan

Soft naan infused with fresh garlic and coriander, baked golden in the tandoor — a guest favourite

\$7.99

Aloo Paratha

Stuffed with a spiced potato filling and cooked to perfection — hearty and satisfying

\$7.99

Stuffed Cheese Naan

Oozing with melted cheese, this indulgent naan is a modern take on a traditional favourite

\$7.99

Stuffed Kulcha

Soft naan stuffed with crumbled paneer and house spices — savoury, rich, and comforting

\$9.99

Kashmiri Mewa Naan

A sweet naan filled with dried fruits, coconut, and nuts, finished with a touch of ghee

\$9.99

Naan Basket

A sharing selection of our best-selling naans: Plain Naan, Roti, Stuffed Kulcha and Garlic Naan— perfect for the table

\$24.99

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Desserts

Affogato Coffee, vanilla ice cream, frangelico	\$17.99
Sticky Date Pudding Warm date pudding served with vanilla ice cream and caramel sauce	\$15.99
Saffron Gulab Jamun Soft milk dumplings soaked in a warm saffron and cardamom-infused sugar syrup — rich, aromatic, and indulgent	\$11.99
Pista Ras Malai A luxurious twist on a classic — delicate cottage cheese patties soaked in creamy pistachio milk, layered with hints of chocolate and rose	\$12.99
Mango Sorbet (DF) Dairy-free and refreshingly tropical, this smooth mango sorbet offers a light and fruity finish to your meal	\$9.99
Pista Kulfi Traditional Indian ice cream made with reduced milk and flavoured with pistachios and cardamom — dense, nutty, and irresistibly creamy	\$9.99
Mango Kulfi Creamy mango-flavoured kulfi made with slow-cooked milk and ripe mango purée — a summer favourite, rich and fruity	\$9.99

Kids Meal

Mango Chicken & Rice Tender chicken in a creamy, fruity mango sauce paired with basmati rice — sweet, mild, and full of fun flavour	\$18.99
Butter Chicken & Rice A mini portion of our classic butter chicken, rich and creamy with just a hint of spice, served with basmati rice	\$18.99
Chicken Nuggets & Fries	\$18.99

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 Vegetarian  Vegan  Gluten-Free  Dairy-Free

Ambassador Club

Set Menu

2 Course Vegetarian menu

@ \$52.00 per person

Papad with chutney

Entrée

Zucchini & Onion Fritters

Vegetable Samosa

Mains

Palak Paneer

Mix Vegetable Korma

Accompaniments

Plain & Garlic Naan

Steamed Basmati Rice

2 Course Silver menu

@ \$55.00 per person

Papad with chutney

Entrée

Vegetable Samosa

Tandoori Chicken Tikka

Mains

Lehsuni Palak

Butter Chicken

Accompaniments

Plain & Garlic Naan

Steamed Basmati Rice

3 Course Golden menu @ \$64.00 per person

Papad with chutney

Entrée

Tandoori Prawns

Tandoori Chicken Tikka

Mains

Butter Chicken

Lamb or Goat Curry

Accompaniments

Steamed Basmati Rice

Plain & Garlic Naan

Dessert

Mango Sorbet

Let's Celebrate Together!

Reach out to our friendly family team for specialised private functions, birthday parties, anniversary celebrations or group dinners.

We'll help you create a memorable experience, tailored just for you.

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