

Chutney Bar Mornington

(03) 5975 1006

fully licensed

Wine

Airlee Bank Sparkling Yarra Valley, Victoria	35
Geppeto NV Brut Crittenden Estate, Mornington	8/38
Rocky Gully Riesling Franklin River, Western Australia	8/29
Shadowfax Savingnon Blanc Adelaide Hills, South Australia	8/34
Punt Road Pinot Gris Yarra Valley, Victoria	8/36
Scorpo Aubaine Chardonnay Mornington Peninsula	10/60
Amphora Pinot Gris Mornington Peninsula	8/34

Red

Glaetzer Shiraz Yarra Valley, Victoria	8/35
Balnaves Cabinet Merlot Coonawarra, South Australia	8/35
Pepperjack Cabinet Savignon Barossa, South Australia	35
Onannon, Pinot Noir Mornington Peninsula	10/42
Amphora Shiraz Mornington Peninsula	10/42

Cocktails

Classic mango A pairing of Mont Gay rum and our house made mango puree - a perfect side to our curries	15
Espresso Martini The classic espresso martini. Add caramel hazelnut or vanilla for that extra kick + \$1	15
Peach & Mango Mimosa Fresh peach and mango puree topped with fizz. A refreshing, sweet cocktail	15
Mumbai Sunset The Chutney Bar take on the cocktail classic, the fruity goodness is a crowd pleaser	18
Cinnamon A blend of Glen Morangie Scotch Whiskey, an assortment of bitters, and cinnamon smoke	19
New Delhi Fizz (not vegan) Slow down just a little and take the time to enjoy this blueberry and sloe gin fizz	19

Beer

On Tap

Mornington Pale Ale	10
Kingfisher	10
<i>Bottle</i>	
Mornington Pale Ale	10
Corona	10
Cascade Light	10
Kingfisher	10
Asahi	10
Furphy	10
Mountain Goat	10

Drinks

Hot Drinks

Cappucino, Latte, Flat White, Mocha, Long Black, Hot Chocolate, Chai Latte, Turmeric Latte	4
Espresso, Machiato	2
Peppermint, Ginger and Lemongrass, Earl Grey or English Breakfast	5
Baby Cino	1.8
Iced Latte	4.5
Extra Shot	0.4
Bonsoy	0.5
Milk Lab Almond	
Milk Lab Lactose Free	
Vanilla, Hazelnut or Caramel	

Milkshakes/Thickshakes

Chocolate, Strawberry, Caramel, Vanilla, Blue Heaven, Honeycomb	6/10
Mango Lassi	6/10
Mineral Water	4/10

Soft Drinks

Coke, Lemonade, Pink Lemonade, Red Orange, Passionfruit Lemon Lime Bitters	4
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Spirits

Chivas Regal Whiskey	9
Gin	8
Vodka	8

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v vegetarian w vegan
vo vegetarian option wo vegan option
gf gluten free Madrasi coconut

Tapas & Grill

Corn on the Cob GF With chili lime butter and salt	8
Tikki Spiced Indian hash browns, tamarind chutney	10
Gunpowder Fries V Indian spiced chunky chips	10
Vegetable Pakora GF w Spiced assorted vegetables, chickpea batter, shallow fried	13
Onion Bhaji GF w Indian version of the onion rings	14
Vegetable Samosas V Stuffed with spiced potatoes	12
Eggplant Pakora GF w Spiced Eggplant, chickpea batter, shallow fried	15
Tandoori Slider Tandoori marinated chicken fillets rolled in a chickpea batter	12
Fish Pakoras Lightly spiced fish fillets, chickpea batter, shallow fried	18
Seekh Kebab GF0 Marinated in Chef's special spices, cooked in tandoori oven.	15
Chicken Spike GF0..... 3 spikes Marinated in yoghurt and traditional Indian spices, cooked in tandoori oven	18
Lamb Spike GF0..... 3 spikes Marinated with house curry base, grilled with broccoli and mushroom	18
Prawn Spike GF0..... 2 spikes Rangala prawns on spikes, coriander mint chutney	20
Tandoori Chicken (3PC) Marinated chicken cooked in the tandoor	17
Tandoori Mushrooms Marinated mushrooms cooked in the tandoor	16
Barra Kebab (4PC) Lamb cutlets marinated in authentic Indian herbs and spices	25
Tandoori Sizzler to share Chefs selection from the tandoor	38

Salads

Tandoori Marinated chicken cooked in the tandoor mixed with a garden salad	16
Cauliflower Spiced turmeric cauliflower, quinoa, broccoli, green beans, fresh ginger with dukkha and tadka yogurt dressing	18

Curries

Rogan Josh (Beef/Lamb) GF	18
Butter Chicken GF	18
Vindaloo (Chicken/Lamb/Beef) GF	20
Saag (Chicken/Lamb/Beef) GF	20
Madrasi (Chicken/Lamb/Beef) GF	20
Birmingham Bolti (Chicken/Lamb/Beef)	24
Korma (Chicken/Lamb/Beef)	20
Chilli Lime Prawns	24
Goan Fish Curry	22
Butter Prawns GF	22

Vegetarian

Daal GF	12
Saag (Paneer/Aloo) GF	16
Aloo Eggplant GF wo	16
Aloo Gobi GF wo	16
Channa Masala GF wo	16
Madrasi Sabji w GF	18
Malai Kofta	18

Rice & Breads

Basmati Rice	5
Coconut Rice	7
Saffron Rice	7
Biryani Rice (chicken/lamb/beef)	18
Roti	3
Garlic roti	3.5
Naan	4
Cheese naan	4.5
Garlic naan	4.5
Masala Kulcha	4.5
Kashmiri Naan	4.5
Aloo Paratha	4.5

Desserts

Gulab Jamun Sweet dumplings in syrup served with vanilla icecream and seasonal toppings	12
Chocolate Brownie Sundae With chocolate sauce vanilla icecream, strawberries, marshmallows cream	15
Ice Cream/Kulfi (Mango/Pistachio/Cardamom/Vanilla/Chocolate) Homemade Indian style ice cream	10

Side Orders

Riata	4.5	Mango Chutney	4.5
Mix Pickle	4.5	Papadams (4)	4.5

feed me... minimum 2 people **50pp**
Enjoy chefs selection

public holiday 15% surcharge