

CHAAT

CHAAT celebrates the bold, authentic flavours and social gathering traditions of India's street food, accompanied by cocktails and wines influenced by long-ago spice traders, bringing India's colourful roadside food culture to Victoria Dockside.

SMALL PLATES

TANDOORI CAULIFLOWER (V)

Tamarind Vinaigrette, Yoghurt, Sunflower Seeds
78

RAJ KACHORI (V)

Crispy Lentil, Sweet and Tangy Chutney
88

PAV BHAJI (V)

Crushed Vegetables, Milk Bun
98

BHEL PURI

Scallops, Puffed Rice, Peanuts, Tamarind
138

BAKED LAMB SAMOSA

128

SLOW COOKED

PALAK PANEER (V)

Spinach, Fresh Paneer Cheese, Garlic
148

HYDERABADI LAMB SHANK

Caramelised Onion, Clove, Cinnamon
268

OLD DELHI BUTTER CHICKEN

Spiced Tomato Sauce, Fenugreek
188

BENGALI PRAWN CURRY

Kasundi Mustard, Coconut
198

PORK CHEEK VINDALOO

Goan Sauce
178

LAMB DUM BIRYANI

Aged Basmati Rice, Saffron, Spice
218

TANDOORI

ACHARI PANEER TIKKA (V)

Fresh Paneer Cheese, Chestnut, Tomato
118

SARSON PRAWN

Lemon, Coriander
368

MALAI GROUPER TIKKA

Ginger, Garlic, Dill
288

BLACK PEPPER CHICKEN TIKKA

Beetroot Chutney
158

BLACK ANGUS BEEF SHORT RIB KEBAB

Caper Chilli Raita
268

LAMB SEEKH KEBAB

Coriander, Garlic, Mint Chutney
148

LAMB CHOPS

Pistachio, Mint Chutney
398

LOBSTER TIKKA

Kashmiri Red Chilli, Clove, Cinnamon, Himalayan Cardamom
858

TANDOORI PLATTER

Beef Kebab, Chicken Tikka, King Prawn, Lamb Seekh Kebab
500

VEGETABLES

DAL MAKHANI (V)

Slow Cooked Black Lentil
88

ACHARI ALOO (V)

Potato, Mustard Seeds, Pickling Spice
78

TILWALI BHINDI (V)

Tossed Okra, Sesame Seeds
78

BEETROOT RAITA (V)

Mustard Seeds, Curry Leaves
48

PUNJABI PYAAZ (V)

Masala Spiced Onion
28

GRAINS

NAAN (V)

Plain, Garlic & Butter
48

MATURE CHEDDAR AND CHILLI NAAN (V)

58

BONE MARROW KULCHA

78

MULTIGRAIN ROTI (V)

48

PAPER PARATHA OF JALANDHAR (V)

68

SPICE INFUSED AGED BASMATI RICE (V)

48

WINE LIST

SIP AND SAVOR WITH SPICE

Sparkling & Rosé	Glass	Bottle	White wine	Glass	Bottle	Red wine	Glass	Bottle
2008 Vértice Espumante Bruto, Gouveio	98	490	2018 Brundlmayer Grüner Veltliner, Kamptal, Austria	108	550	2011 Quinta de Lemos Alfrocheiro, Dão	108	540
2017 Malhadinha Nova Rosé	98	490	2016 Gramona Pino Te Amo, Penedès, Spain	128	680	2017 Niepoort Nat'Cool, Barraida	88	420
Madeira			2018 Josmeyer Gewurztraminer Folastries, Alsace	138	690	2016 Casa Ferreirinha Callabriga, Douro	178	880
2002 Blandy's Sercial, dry	198	980	2011 Hugel Riesling Grossi Laue, Alsace, France	198	980	2015 Quinta do Crasto Touriga Nacional, Douro	198	980
30 Yr Blandy's Boal, medium sweet	338	1,690	2015 Damijan Ribolla Gialla, Venezia Giulia, Italy	238	1,190	2013 Cortes de Cima Aragonez, Alentejo	128	640
1979 Blandy's Verdelho, medium dry	488	2,450						

Going back to the 16th century, Portuguese merchants traded table wine and Madeira for Indian silk and spice

HISTORICAL ROUTES

This international trade influenced both cultures. Nowadays, there is still an apparent likeness between the coupling of Portuguese wines and Native Indian cuisine.

