



Gurkhas Brunswick

** is Gluten Free Items

1. Soup Today: Vegetable Noodles 6.5

SURUWAT- To Start

2. Masala Roti 3.5
Crispy Potato Stuffed Roti *W* Raita-Yoghurt Sauce

3. Pakauda 6
Potato fritters served with tomato chutney

4. Chips Potato 4.50
Oriental flavor string of chips *W* Chilli mayo

ENTRÉE

5. Roti Chana: 4.9
Curried Chick Pea & Potato serve *W* Roti Bread, salad on side

6. Singada 6.9
Curry puff- potato filling drizzled *W* plum & tamarind sauce

7. Gurkha Special 7.9
An interesting mix of texture suited to any palate, flower cup Pappadam, fried lentils, spiced potatoes, tamarind, yogurt top

8. MoMo (Meat or Veg. or mixed - 4 pcs) 7.9
Ginger lamb dumplings bamboo steamed subtle, taste and texture served with sesame hinted tomato chutney

9. Poleko Kukhra 7.9
Bite size chicken cubes off the grill, Chilli mayo, And fresh salad

10. Jhing Lasun 9.9
Garlic flavor Curry prawns with Roti and garnish salad

11. Chhoila** 7.9
Thin slice fillet of beef sautéed with caramelized onion, cumin, ginger, soy de-glazed

12. Bhutwa ma Chuir 7.5
Wok tossed chicken liver, cumin, and cilantro, spring onions garnished with crispy rice and coriander leaves

13. Mixed Entrée Platter 14.5
Introducing new dish @ Gurkhas a mixture of varieties of different items from the menu



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14. **BBQ Mushroom** 7.9
Char grill Mushrooms ginger garlic Soya flavor
15. **BBQ Scallops** 10.5
Char grill Scallops with Capsicum, Onion Soya touch
16. **Springy (4Pcs)** 6.5
*Vegetarian Spring, homemade **W** Plum sauce*
17. **Calamari** 7.9
Our Chef's Creation: Stir Fry Oriental

MAIN COURSE - Vegetarian Bazaar

18. **Mixed vegetable Curry**** 10.5
Seasonal Mixed Veg and potato, dried fenugreek, curry sauce
19. **Vegetable Chow** 10.5
Stir-fry noodles with mixed veg. Seasoned with soy and a touch of spice
20. **BBQ Tofu**** 10.5
Double Stick char grilled serve on the bed of Saffron Rice + Asian greens touch of aromatic curry sauce
21. **Pharsi KO**** 12.5
Butternut pumpkin sautéed in veg. Oil, ginger garlic & fresh coriander
22. **Chiple Bhendi**** 12.5
Okra sautéed in onions, garlic, ginger, in thick curry
23. **Chyau Tareko**** 11.9
Wok flashed mushroom with ginger, soy, sweet Chili and coriander
24. **Aloo Kopi**** 10.90
Cauliflower and potatoes cooked in Nepalese house-wife style)
25. **Aloo Rayo **** 9.9
Nepali Spinach & potatoes sauté in garlic, dry Chilies
26. **Eggplant **** 11.9
Eggplant and potato sautéed in curry
27. **Dal Jhaneko**** Small 6 Large 10.9
Spiced Red Lintels
28. **Dal Bhat Veg*** 15.5
Gurkha Veg. Platter; spinach, potatoes & green peas, lentil and a choice of rice or Roti
29. **Matar Paneer** 10.5 Cottage Cheese & Green Peas glazed in Curry Sauce.

Corkage \$ 2 per head

Setting New Standard in Nepalese Culinary Cuisine



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MEAT BAZAAR

- 30. Chicken Masala* 14.9**
Stir fry boneless chicken with mixed veg seasoned with fresh herbs and spices.
- 31. Kukhra KO Masu 13.9**
Traditional chicken curry, typical Nepali style
- 32. Kukhra ma Krim 14.5**
Boneless chicken curry, rich in flavor with a dash of cream
- 33. Sag Masu* 9.75**
Curry Chicken or Beef WMixed Vegetables
- 34. Khasiko Masu* 16.9**
Specialty of the house, traditional diced goat meat, garnished with fresh coriander, typical Nepali style
- 35. Goruko Masu* 16.5**
Tender slices of beef cooked in rich curry with fresh coriander
- 36. Chicken Chilli 15.9**
Batter fried tender chicken fillets sautéed with dice capsicum, onion, seasoned with say sauces chillies
- 37. Chilli Beef 15.9**
Slice tender Beef sautéed with diced capsicum, onion, seasoned with soy sauce and chillies
- 38. Kachila Curry 10.5**
Spicy Meat Ball Curry cooked with aromatic herbs and spices
- 39. Chow - Chow (chicken or beef) 14.5**
Wok Tossed noodles with mixed veg and your choice of meat
- 40. Ginger Chicken Mushroom* 15.5**
Off the wok ginger flavor chicken with mushrooms & spices
- 41. Dal Bhat Masu* 16.9**
Nepali Style Platter; lentil, spinach, rice or Roti, meat curry of your choice (Chicken, Goat or Beef)
- 42. Chicken Jhyap* 15.5**
Sautéed Grilled pieces of Chicken Sesame Seeds, Soya, almonds serve w jasmine rice & Asian greens

SEAFOOD

- 43. Machha Tareko 12.5**
Batter fried fillet or fish, glazed in curry sauce
- 44. Jhinge Tarkari 17.9**
Fresh green prawns smothered in rich curry Wmix Veg,
- 45. Calamari 14.5**
Stir Fry, sautéed with a touch of ginger garlic, a very popular dish @ Gurkhas
- 46. Chow Seafood: 12.9**
Wok tossed noodles w mixed seafood and Nepalese spices

Corkage \$ 2 per head

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47. Gangata 17.9

Whole crab served oriental style in a curry based sauce

48. Scallop Curry 19.5

Fresh Scallops cooked in Nepalese herbs and spices

49. Chilli Prawns* 19.5

*Irresistibly spicy fresh green prawns with capsicum and onions, touch of Soya Serve **W**rice & Salad*

50. Seafood Pot 22.5

Combination Seafood hot pot, curry bowl

From Charcoal Grill

51. Sekuwa 14.5

Marinated leg and breast char grilled chicken served with fresh salad and rice in a sizzling plate, sensational

52. Lamb Cutlet* 24

Succulent Grilled lamb cutlets Char grilled served with fragrant rice and yogurt salad

Side Dishes

(Side Dishes can be ordered only to accompany the main Courses)

54. Raita 5.5

Chopped tomato, cucumber, onions and apples in homemade yogurt

55. Baigun ra Aloo** 5.9

Sliced egg-plant and potatoes, stir in light curry sauce.

56. Aloo Rayo** 5.9

Stir fried potato and Nepalese spinach

57. Chana ra Aloo** 5.9

Potato and chickpeas in mild curry sauce

58. Dal ma Rayo** 6.9

Lentils with stir fried Nepalese spinach

(Side dishes are served with main course only)

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Salads

- 59. Hariyo Saagpat** 7.5**
Asian fresh Greens tossed with Nepalese dressing
- 60. Masuko Salad** 9.9**
Char Grilled Julienne of Beef on the bed of Salad mix topped with oriental dressing
- 61. Charako Salad** 9.9**
Char Grilled Julienne of chicken on the bed of Salad mix topped with oriental dressing

RICE AND ROTI

- 62. Masala Roti 5.9**
2 pcs Flaky bread stuffed with spiced mashed potato
- 63. Keema Roti 6.5**
2pcs Flaky bread, minced meat stuffed in oriental flavor
- 64. Gurkha Roti Baber 4.5**
2 pcs Nepalese flaky bread, plain
- 65. Garlic Roti 5.5**
2 Pcs Flaky bread, garlic flavored
- 66. Steamed Rice** 3**
- 67. Coconut Rice** 3**
- 68. Chamre** - Saffron rice, nuts and dry shallots 6**
- 69. Bhuteko Bhat** 8.9**
Fried rice with chicken, mixed veg.

Desserts

- 70. Khir 4.9**
Homemade rice pudding, simple and creamy
- 71. Rato Mohan 4.9**
Fried cottage cheese balls soaked in sugar syrup, sprinkled with coconut, warmly served
- 72. Nepalese Delight 7.9**
Ice cream, made of condensed milk, pistachio nuts and flavored with mango
- 73. Crepes 7.9**
Your choice of Brandy, Strawberry & Lemon

Corkage \$ 2 per head

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Gurkhas Brunswick

Banquet Menu

(Minimum of Two Persons)

Simple Feast

\$21.50 per head

Entree

Gurkha's Special

Main Courses

Coconut Rice
Chilli Chicken
Goat Curry
Potato & Chick Peas
Nepalese Salad

Sweets

Rato Mohan
Cottage cheese dumplings
or
Kheer
Nepalese rice pudding

Tea or Coffee

Vegetable Treat

\$25.50 per head

Entree

Vegetable Momos
(Nepalese dumpling)
or
Gurkha's Special

Main Courses

Coconut Rice
Aloo Rayo
Butternut Pumpkins
Potato & Chick Peas
Nepalese Salad
Dal

Sweets

Choice of one item
from the menu

Tea or Coffee

Tenzing Special

\$33 per head

Entree

Momos
(Nepalese dumpling)
or
Gurkha's Special

Main Courses

Coconut Rice,
Roti Bread
Chilli Chicken
Goat Curry
Fish Curry
Potato & Chick Peas
Nepalese Salad

Sweets

Rato Mohan
(Cottage cheese dumplings)
or
Kheer
(Nepalese rice pudding)
or
Nepalese Delight
(Homemade pistachio mango flavored ice-cream)

Tea or Coffee

Top of the Range

\$38 per head

Soup

Soup of the day

Entree

Momos
(Nepalese dumpling)
or
Garlic Prawns with Roti Bread

Main Courses

Coconut Rice
Roti Bread
Ginger Chicken
Goat or Beef Curry
Aloo Rayo
Potato & Chick Peas
Nepalese Salad

Sweets

Your choice of one item
from the menu

*Tea, Coffee, Cappuccino or
Hot Chocolate*

Corkage \$2 per head

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