



THE POSH SPICE

Elegantly Indian

A perfect blend of traditional charm and contemporary style, The Posh Spice invokes memories of Old School Clubs of Royal Indian and British High Society oozing class.

Old Photographs of Princes and Indian Royalty as well as relics of the past glory remind us of the days gone by

The cuisine of the North West Frontier region of the British Raj is defined by large chunks of meat and vegetables marinated and cooked in the tandoor at high temperatures. Added to that are a delectable range of curries, breads, dips and desserts fit for royal tastes.

Yellow Chilli powder, Kasuri Methi, Kashmiri chilli, home ground garam masala, cardamom, mace powder, royal cumin and carom are some of the Posh Spices used in the kitchen.

Want it HOT? Just ask and your wish will be granted

In case you have any Allergies or Food Intolerances please advise our friendly staff.

Vegan options are available.
Please check with our staff once again.

Group Bookings of 10 or more may be required to order the Banquet.

Welcome to The Posh Spice

small bites

🌀 **SOMETHING TO START** 🌀

🌀 WELCOME TO THE POSH SPICE 🌀

SMALL PLATES THAT CAN BE INDIVIDUALLY EATEN
AS ENTRÉE OR ORDER A FEW TO SHARE

CLUB SNACKS

DURBAN LAMB SAMOOSA

Filled with minced lamb & peas _ **13.9**

SULTAN'S VEGETABLE SAMOSA TRIANGLES (V)

Pint sized crispy pastry triangles
with a gently spiced potato and pea
filling served with mint raita _ **11.9**

YOGI'S KALE & ONION BHAJI BITES (V)

Crispy fried patties of sliced onions
stirred in chickpea flour batter and
served with tamarind sauce _ **14.9**

AMRITSARI FISH FRY

A spiced batter fried fish originating
from the streets of Amritsar with lemon
slices & green chutney _ E **17.5**/M **28.9**

CRISPY ARMY SCHOOL PRAWNS

School prawns, chilli salt, ghost
pepper mayo _ **16.9**

COLONEL'S DAL CHAWAL ARANCINI CANNONBALLS

Spiced lentils, risotto rice,
parmesan, mozzarella cheese,
pickled mayo with pappadum
crunch _ **14.5**

LET'S CHAAT

SAMOSAS CHAAT (V)

A deconstructed samosa with
potato and pea filling topped with
curried chickpeas, yoghurt, mint
sauce, date and tamarind chutney
garnished with crushed pappadum
and green coriander _ **13.9**

WATER BOMBS (V)

Crispy hollow semolina puffs filled
with potatoes, sprouts and a side of
tangy tamarind water. Fill the puffs
with the tamarind water and pop
whole into the mouth for a burst of
intense flavour _ **12.9**

BLISS BALLS (V)

Crispy hollow semolina puffs with
a filling of potatoes, yoghurt,
tamarind chutney garnished with
crispy sev noodles, spices and green
coriander _ **12.9**

MASALA PAPPADUM CONES (V)

Fire roasted pappadum filled with
tomato onion spiced salsa _ **7.5**

MIX VEGE PAKORA

Vege mix Indian tempura style _ **14.5**





entrees

🌀 **SOMETHING TO START** 🌀

🌀 WELCOME TO THE POSH SPICE 🌀

🌀 **ROYAL TANDOORI NIGHTS** 🌀

THE SHOWPIECE OF INDIAN CULINARY ART IS THE TANDOORI STYLE OF COOKING AND GRILLING MEATS ON HOT CHARCOAL IN A CLAY OVEN THAT INFUSES A DELICATE SMOKY FLAVOUR EVER SO POPULAR WITH THE MAHARAJAS AND THE ROYALS.

CHICKEN TIKKA ROYAL (GF)

Tender pieces of chicken marinated in traditional spices and smoke roasted in the tandoor

_____ E **17.5** / M **28.9**

SILKEN CHICKEN KEBAB (GF)

Melt in your mouth variation of traditional chicken tikka spiced with cream, ginger and garlic – Moghlai style _____ E **17.5** / M **28.9**

TANDOORI FLOWER (GF, V)

Cauliflower marinated and roasted in the tandoor _____ **15.9**

MUSHROOM UFO (GF, V)

Portobello mushroom flying saucers tandoori roasted _____ **15.9**

SEEKH KEBAB

Minced lamb flavoured with exotic spices hand pressed onto the skewer & cooked in the tandoor __ E **17.9** / M **29.9**

(GF) GLUTEN FREE, (V) VEGETARIAN

PATHANI CHARGRILLED LAMB CHOPS (GF)

Spicy lean lamb chops marinated in mustard, spices and aromatic herbs, coriander and cumin and roasted in the tandoor. Served with mint sauce

_____ E **21.9** / M **31.9**

PANEER TIKKA AJWAINI (V)

Indian paneer cheese marinated in traditional spices, fennel, garlic and smoke roasted _____ E **17.5** / M **28.9**

FIRE ROASTED TANDOORI CHICKEN ON THE BONE (GF)

Tender chicken marinated in traditional spices and yoghurt, smoke roasted in a fiercely hot tandoori oven, served with mint sauce and salad

_____ Half **17.5** / Full **29.9**

CHICKEN SEEKH KEBAB

Minced chicken flavoured with exotic spices hand pressed onto the skewer & cooked in the tandoor __ E **17.9** / M **29.9**

🌀 OCEAN TREASURE 🌀

THE VAST COASTLINE OF INDIA AND THE AVAILABILITY OF FRESH SEAFOOD ESPECIALLY FISH AND PRAWN MEANS THEY ARE OFTEN CURRIED, FRIED OR COOKED TANDOORI STYLE.

FENNEL DUSTED FISH TIKKA (GF)

Boneless ling marinated in yoghurt and spices and grilled to perfection _____ E **19.9**/M **29.5**

AMRITSARI FISH FRY

A spiced batter fried fish originating from the streets of Amritsar with lemon slices & green chutney ___ E **17.5**/M **28.9**

SALMON TANDOORI (GF)

Tasmanian salmon marinated with a spice rub of cumin, coriander, paprika, turmeric and cayenne teamed with fresh ginger and garlic smoke grilled. Served with lemon and salad _____ **23**

KING PRAWN TANDOORI (GF)

Tender king prawns in a chef's special tandoori masala, flavoured with rose petals, hung yoghurt, cream cheese and mustard oil gently cooked in the traditional clay oven _____ E **19.9**/M **29.9**

CRISPY ARMY SCHOOL PRAWNS

School prawns, chilli salt and ghost pepper mayo _____ E **14.9**/M **27.9**

🌀 TASTING PLATES TO SHARE 🌀

PLATTERS WITH A VARIETY OF DELICATELY SPICED, AROMATIC KEBABS, BREADS, CRISPY FRITTERS, PAKORAS AND SAMOSAS TO SHARE.

FLAT BREAD PLATTER WITH TRIO OF DIPS (V)

Spanish onion kulcha and spiced potato kulcha with three dips _ **16.9**

STREET GRILL PLATTER FOR 2

A combination platter with two pieces each of Chicken Tikka, Silken Chicken Kebab, Lamb Boti and Tandoori King Prawns served with mint raita _____ **29.9**

OCEAN TEASURE SEAFOOD TOWER

Tandoori Salmon, King Prawns, Fish Tikka & School Prawns with Chaat Masala Dust and pickled mayo in a three tier tower _____ **39.9**

MAHARAJA'S CHICKEN STARTER PLATTER

2 Chicken Tikka Royal,
2 Silken Chicken,
2 Chicken Hara Bhara Kebab _ **29.9**

GREEN GODDESS VEGETARIAN PLATTER (V)

Sultan's Cocktail Samosas, Kale & Onion Bhaji, Dal Chawal Arancini _____ **20**

(GF) GLUTEN FREE, (V) VEGETARIAN

Royal Banquets

SPICY FEASTS

MINIMUM 2 PERSONS

DINERS MAY REQUEST ONE OR TWO BANQUET DISHES TO BE SUBSTITUTED FOR OTHERS AND MAY INCUR ADDITIONAL CHARGE FOR SOME SUBSTITUTIONS

SPLENDOUR OF POSH (65.00 PER PERSON, MINIMUM 2)

FIRST COURSE

Pappadum Basket
Platter of Dips (3)
Pani Puri Shots

SECOND COURSE

Street Grill Platter with:

Tandoori Chicken Tikka
Silken Chicken Kebab
Lamb Boti Kebab
Tandoori King Prawns

THIRD COURSE

Posh Spice
Butter Chicken
Dhooan Smoked
Lamb Rogan Josh
Goan Beef Vindaloo
Posh Dal Makhani

Butter Naan and Saffron Rice

DESSERT Gulab Jamun or Kulfi on a Stick.

TASTE OF POSH VEGETARIAN (60.00 PER PERSON, MINIMUM 2)

Includes basket of Pappadums with platter of dips on arrival

FIRST COURSE

**Mixed Vegetarian
Entrée Platter for 2
with:**

Sultans Cocktail
Samosas
Kale & Onion Bhaji
Dal Chawal Arancini

SECOND COURSE

**Selection of curries rice and
naan include:**

Paneer Tikka Masala
Posh Dal Makhani
Mix Veg Korma
Saffron Basmati Rice
Butter Naan

DESSERT

Gulab Jamun or
Kulfi on a Stick



Regal main

AROMATIC CURRIES

CHICKEN, MEAT, SEAFOOD, VEG

CHICKEN

POSH SPICE BUTTER CHICKEN (GF)

Tender pieces of boneless chicken marinated overnight and cooked in the tandoori oven, then smothered in a creamy tomato flavoured sauce _____ **27.9**

CHICKEN TIKKA MASALA (GF)

Tender pieces of chicken tikka cooked in a tomato and onion based aromatic sauce, garnished with fresh coriander _____ **27.9**

SAFFRON CHICKEN KORMA (GF)

Regal princely dish of chicken simmered with saffron strands, cardamoms, cashew & yoghurt _ **27.9**

CHICKEN CHETTINAAD (GF)

A distinct curry from Chettinaad region of southern India made with coconut, whole red chillies, mustard seeds and curry leaves _____ **26.9**

DHABA STYLE CHICKEN CURRY (GF, DF)

Rustic and flavoursome chicken curry, a speciality of the dhabas [roadside diners] lining the highways in northern India ____ **25.9**

ANDHRA CURRY LEAF CHICKEN (GF)

Hot and spicy chicken in a Hyderabadi style with coconut and chillies garnished with crispy curry leaves _____ **26.9**

GOAN CHICKEN VINDALOO

A spicy dish from the exotic beaches of Goa made using a unique blend of hot aromatic spices & vinegar to give it a distinct flavour _____ **26.9**

HYDERABADI DUM MURG SALAN (GF, DF)

Med chicken curry with onion, tomato, green chillies & coriander _____ **27.9**

LAMB

DHOOAN SMOKED LAMB ROGAN JOSH (GF, DF)

A traditional North Indian diced lamb curry with Kashmiri red chillies and garam masala _____ **29.9**

FIRST CLASS RAILWAY CANTEEN GOAT CURRY (GF, DF)

Goat meat curry slowly simmered in a rich sauce of tomato, ginger, garlic and coriander _____ **29.9**

LAMB KHADA MASALA (GF)

Lamb roasted with whole spices (khada) in a medium spicy gravy **29.9**

PESHAWARI LAMB KARAH

Hot and spicy lamb curry with ginger, garlic, fat chilli in a tomato onion sauce _____ **29.5**



Regal main

AROMATIC CURRIES

CHICKEN, MEAT, SEAFOOD, VEG

BEEF

GOAN BEEF CHILLI VINDALOO (GF, DF)

A spicy dish from the exotic beaches of Goa made using a unique blend of hot, aromatic spices and vinegar to give it a distinctive flavour _____ **26.9**

BEEF DO PYAZA (GF, DF)

Beef cubes in a deliciously thick sauce, garnished with fried onions and fresh coriander _____ **26.9**

CHENNAI EXPRESS BEEF CURRY (GF, DF)

An aromatic madras curry from Southern India cooked with coconut and red chillies _____ **26.9**

BHOONA BEEF (GF, DF)

Tender pieces of beef marinated in garlic, ginger and spices roasted with capsicum, onion and tomatoes in a thick-bottomed pan to seal in all the natural juice _____ **26.9**

SEAFOOD

GOAN KOKUM FISH CURRY (GF, DF)

Fish cooked in traditional Goan style with coconut & exotic spices ___ **27.9**

HOT MALABAR FISH CURRY (GF, DF)

Hot and spicy fish curry from the coastal villages of South Western India made using ground spices and tamarind _____ **27.9**

GRILLED KING PRAWN BHOONA

Unusual delicious flavour with king prawns and pepper _____ **28.9**

COCONUT SALMON CURRY

Salmon fillet tandoori style in a coconut curry sauce _____ **23**

PRAWN VINDALOO HOT (GF, DF)

A spicy dish from the exotic beaches of Goa made using a unique blend of hot, aromatic spices and vinegar to give it a distinctive flavour _____ **28.5**

MUSSEL MASALA POT WITH GARLIC NAAN

Mussels infused with coconut, ginger and green chillies _____ **24.9**

JHINGA DO PIAZA

Ocean Prawns in a deliciously thick sauce, garnished with fried onions and fresh coriander _____ **28.9**

(GF) GLUTEN FREE, (DF) DAIRY FREE

🍴 VEGETARIAN 🍴

PALAK PANEER

A perfect blend of spinach and homemade Indian cheese in a mild sauce _____ **24.5**

NINE JEWELLED VEGETABLE KORMA

Mixed seasonal vegetables in a delicious mild, creamy sauce __ **20.9**

BAINGAN & MIRCH SALAN

Eggplants roasted on the dying embers of a charcoal fire cooked with green chillies and blended with spicesk, cashews & coriander _ **24.5**

POTATO SAAG ALOO SPINACH & POTATOES

A subtle blend of spinach, tomato and potatoes tempered with garlic and red chillies _____ **20.5**

MASALA SPICED MUSHROOM (DF)

Mushrooms stir fried in a spiced tomato onion garlic tadka with cinnamon and cardamom garnished with fresh ginger and green coriander _____ **21.9**

JUNGLE CHICKPEA CURRY (GF, DF)

Chickpeas and potatoes in authentic North Indian style curry garnished with ginger and coriander _____ **16.5**

TURMERIC INFUSED ALOO GOBHI (GF, DF)

Cauliflower and potato simmered with cumin, cinnamon, black mustard and whole red chillies **18.5**

ASHRAM DHAL PALAK (GF)

The most popular of all lentil dishes, slow cooked with onion,ginger, garlic and tempered with whole spices & baby spinach _____ **19.5**

POSH DAL MAKHANI (GF)

A rich, creamy black lentil dal slow cooked overnight with tomato puree, butter and cream. Must have accompaniment to every meal **20.5**

PANEER TIKKA MASALA (GF)

Tender pieces of paneer cooked in a tomato and onion based aromatic sauce, garnished with fresh coriander _____ **24.9**

NO BIRD BUTTER CHICKEN

Tender pieces of veg based chicken smothered in a cream tomato flavoured sauce _____ **25.9**

MEATLESS LAMB ROGAN JOSH

A traditional North Indian meatless lamb curry with Kashmiri red chillies and garam masala _____ **26.9**

(GF) GLUTEN FREE, (DF) DAIRY FREE





CHUTNEY, TRAYS & POTS

TRAYS

MASALA PAPPADUM

Crispy spicy pappadum topped with chopped tomato onion coriander sambal, chat masala, lemon juice **7.5**

PAPPADUM WITH DIP

4 crispy pappadum served with a mint & yoghurt dipping sauce **3.5**

INDIAN DESI SALAD _____ **5**

ONION LACCHA _____ **5**

SPICY HOTS

Lime chutney, mango pickle & pickled whole baby onions _____ **7.5**

TASTY COOLS

Cucumber raita, mango chutney & katchumber salsa _____ **7.5**

POTS

SWEET MANGO CHUTNEY _____ **3.5**

CUCUMBER YOGHURT RAITA _____ **3.5**

HOT MANGO PICKLE _____ **3.5**

MINT AND YOGHURT SAUCE _____ **3.5**

TAMARIND CHUTNEY _____ **3.5**

TOMATO ONION KATCHUMBER _____ **3.5**

BANANA AND COCONUT _____ **3.5**

FINEST IMPORTED BASMATI RICE

BASMATI STEAMED RICE *S* **3.5**/*L* **4.9**

SAFFRON RICE PULAO _____ **6**

CUMIN INFUSED PEAS PULAO _____ **6**

LO CAL CAULIFLOWER RICE _____ **6**

M'LADY'S VEGETABLE BIRYANI

Tasty Indian style fried rice made with imported basmati rice, green beans, carrots & green peas sautéed with onions, tomatoes, spices & seasonings. Serving of raita, katchumber and pappadum on the side _____ **18.9**

BURRA SAAB'S CHICKEN BIRYANI

Peshawari style slow cooked, aromatic, layered Indian style spiced chicken fried rice _____ **24.9**

CLAY FIRED BREADS

FINGERS ASSISTED BY A VARIETY OF BREADS
ARE BEST TO ENJOY INDIAN FOOD.

TANDOORI CLASSIC NAAN

Plain flour leavened hand stretched
bread baked fresh in the tandoor __ 4

BUTTER NAAN

Classic naan topped with butter _ 4.5

LACCHA BUTTER NAAN

Multi layered naan topped with
butter _____ 5.5

GARLIC AND HERB NAAN

Naan bread topped with garlic
and coriander baked fresh in the
tandoor (optional chilli flakes) __ 4.5

SAFFRON SESAME PESHAWARI NAAN

Naan bread with a filling of
almonds, sultanas and desiccated
coconut _____ 5.5

CHEESE NAAN

Naan bread with a filling of tasty
cheese _____ 5

TANDOORI WHOLEMEAL ROTI

Flattened wholemeal bread ____ 5.5

GARLIC AND CHEESE NAAN

Naan bread with a filling of tasty
cheese topped with garlic _____ 5.5

CHEESE AND CHILLI NAAN

Naan bread with a filling of tasty
cheese with fresh green chilli _____ 5.5

LACCHA PARATHA

Wholemeal multi layered bread . 5.5

SPICED POTATO KULCHA

Naan with a filling of mildly spiced
potatoes and cumin _____ 6.5

CHICKEN AND CHEESE NAAN

Naan with a combined filling of
chicken tandoori and tasty cheese
_____ 6.5

MUSHROOM AND CHEESE NAAN

Naan with a filling of chopped
mushrooms and tasty cheese __ 6.5

TURMERIC INFUSED PANEER KULCHA

Indian cottage cheese,
herbs & spices _____ 6.5

SPANISH ONION & CORIANDER KULCHA

Naan filled with spiced onions _ 5.5





🌀 SWEET NO THINGS 🌀

NO INDIAN MEAL IS COMPLETE WITHOUT A SWEET DISH. A SELECTION OF POPULAR DESSERTS, SOME WITH PISTACHIO, SAFFRON, ALMONDS OR EVEN ROSE SYRUP.

GULAB JAMUN

Warm rose syrup dumplings served with vanilla ice cream _____ **10.9**

LOTUS BISCOFF RASMALAI BOWL

Creamy milk dessert cakes enriched with almonds and pistachios on Lotus sand and Biscoff spread _____ **12.9**

GOING BANANAS

Banana split sundae with vanilla ice cream, chocolate sauce and roasted nuts _____ **10.9**

NUTELLA ICE CREAM

Served with naan & banana _____ **13.9**

DESSERT SAMOSA & ICE CREAM

Flaky pastry with a nutty filling _____ **15.9**

KULFI ON A STICK

A sweet creamy treat on a stick. Perfect after a hot curry. Ask for flavours _____ **6.9**

SEASONAL TRIO OF KULFI FOR 2

Mango, pistachio and saffron cardamom kulfi _____ **18.5**

LEBANESE BAKLAVA _____ 3.9

TURKISH DELIGHT _____ 2.5

🌀 LASSI & CHAI STALL 🌀

STRAWBERRY & ROSE LASSI _____ 6.5

MANGO & CARDAMOM LASSI _____ 6.5

INDIAN CHAI BY THE POT

Black tea simmered with milk, ginger, cardamom and masalas (2-3 serves) _____ **6.5**

Some of the items on the menu may contain food allergens. Please inform us if you have any specific food allergies and we will do our best to accommodate your request and minimise cross contamination. Thank you.

