

**melbourne  
event group**

# **Indian Vegetarian Menu**

**Filling cups, bellies and hearts**



# Menu

## Short eats

**Please select 4 from the following:**

Cauliflower manchurian

Pakorras, mint & coriander chutney

Papdi chat

Samosa, date & tamarind chutney

Cheese chilli

Vada, spiced sambar

Served on platters in the centre of the table





## **Mains**

**Please select 4 from the following:**

Baingan aloo

Daal makhani

Gobhi aloo

Kofta laajwaab

Matar paneer

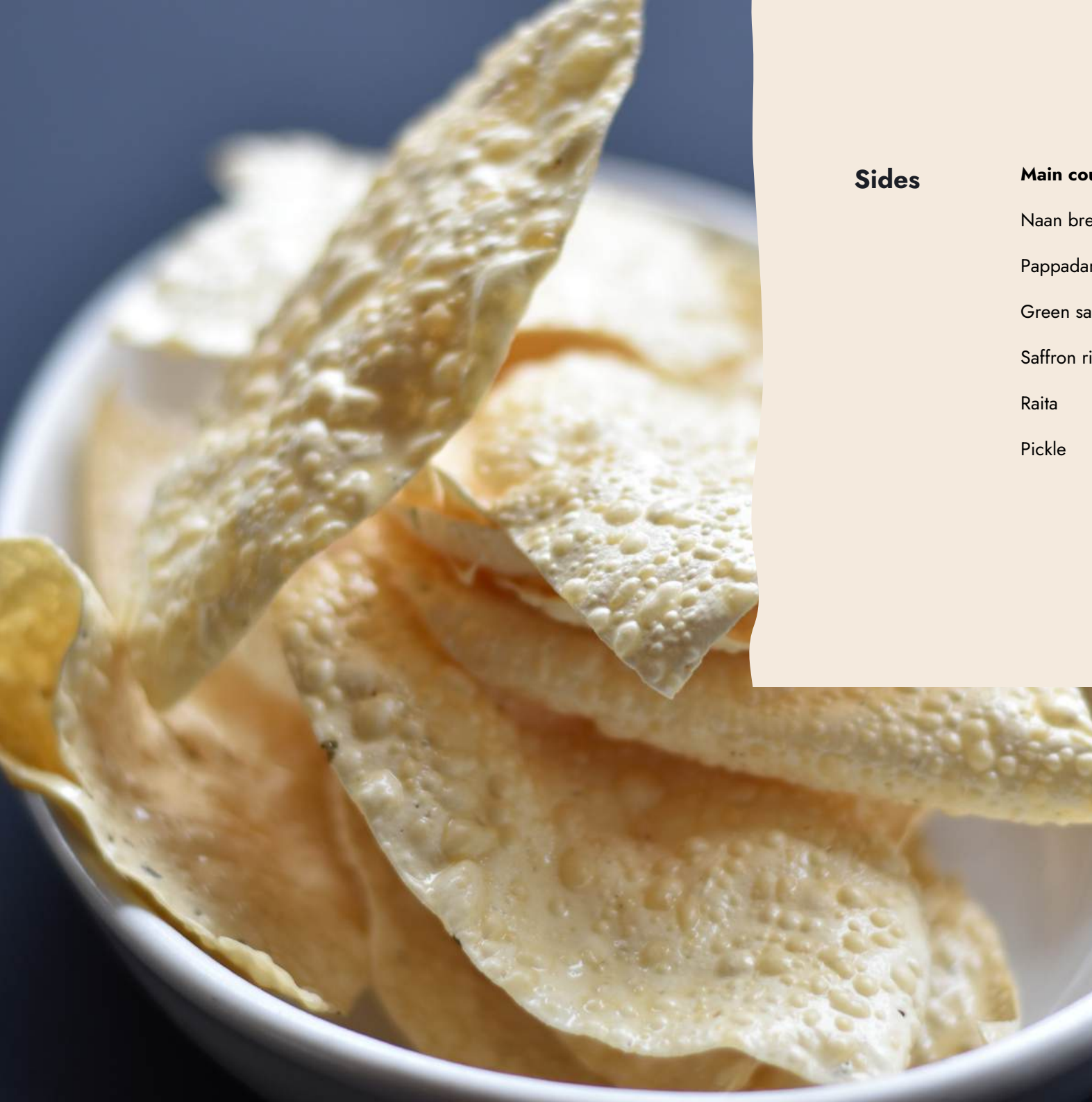
Palak paneer

Tadka daal

Vegetable jalfrezi

Served on platters in the centre of the table





## Sides

### Main course to be served with a side of:

Naan bread

Pappadams

Green salad

Saffron rice

Raita

Pickle

## Dessert

Please select 1 from the following:

Gulab jamun

Coconut sago

Mango panna cotta\*

Pistachio kulfi

Sticky banana pudding, cinnamon sauce^

Rice pudding

\* Dish contains gelatine

^ Dish contains egg

Served as individually plated dishes or on platters in the centre of the table





**Filling cups, bellies and hearts**



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