

# Menu



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**Note\* 10% surcharge on public holiday**

## STARTER

### Daal Soup

Yellow lentils soaked and cooked with turmeric with Himalayan Chives.

\$11.99

### Everest Base Camp Soup

Rich and thick lentils mixed with Himalayan Herbs and Spices.

\$12.99

\* Add Chicken

\$4

## Entree

### Chickpea Battered Samosa

Battered mix with potato peas, herbs, and spice

\$9

### Chicken Wings (10 pcs)

Marinate chicken wings cooked in clay oven and served with mint sauce

\$14.99

### Everest Peak Samosa

Potato, green peas cooked with herbs and spices and fried

\$9.99

### Chicken Lollypop (5 pcs)

Marinated chicken drumstick with special battered and fried

\$14.99

### Samosa Chaat

Smash samosa with onion, lettuces, yoghurt, tamarind sauce, lemon juice and peas and potatoes curry

\$15.99

### Vegetable Platter

Mix platter served with onion bhaji, samosa, battered samosa and fried cottage cheese with sprinkle of chat masala served with tamarind sauce

\$16.99

### Aloo ko Achar

Mustard oil and fenugreek tadka with boiled potatoes and white sesame seeds and lemon juice

\$10.99

### Sherpas Chowmein

Chow mein is a traditional Himalayan and Mountain dish made with noodles and stir-fried veggies with soya sauce and lemon juice.

\$14.99

### Bhatmas/ Peanut Sadheko

Nepalese beans deep fried and spiced in Nepalese authentic style

\$13.99

\* Add Chicken

\$4

### Onion Bhujia

Finely sliced onion smothered in a simple, fragrantly spiced batter and fried to crispy perfection served with tamarind sauce.

\$9.99

### Chicken Tikka

Chicken pieces marinated in lemon, spices, and curd cooked in tandoor, served with mint sauce and salad

\$13.99

### Tandoori Chicken

Chicken marinated in a tenderizing mixture of yogurt, lemon juice, and spices and roasted in a tandoor, a cylindrical clay oven

\$22.99



## MAIN COURSES

### Butter Chicken

Tandoori chicken simmered in a spicy, aromatic, buttery and creamy tomato gravy

\$22.99

### Lamb Rogan Josh

The heavenly blend of spices in this rich, aromatic curry combined with meltingly tender lamb pieces is just the ticket for a cold winter's night

\$24.99

### Beef Vindaloo

Tender beef is cooked low and slow with a rich blend of spices for a juicy, high-protein, one-skillet curry that pairs beautifully with basmati rice and naan bread

\$23.99

### Korma (Veg/Beef)

Popular mild curry with mouth-watering creamy cashew nut gravy with just a touch of spice

\$23.99

### Tikka Masala (Chicken/Panner)

Popular mild curry with mouth-watering creamy cashew nut gravy with just a touch of spice

\$23.99

## MOMO

### Chicken/Vegetable

#### Steam Momo

Meat or vegetable mince stuffed steamed bun

\$16.99

#### Chilli Momo

Steamed and fried dumplings served with special chilli sauce and peppers

\$19.99

#### Jhol Momo

A traditional Nepalese cuisine dumpling served with spicy sesame and tomato-based curry or soup which is popularly known as Jhol

\$18.99

## KIDS MEAL

### Kid's Fish & Chips

\$11.99

### Kid's NUGgets & Chips

\$9.99

## Everest Thali Set

An Authentic Nepali platter with veggies and meat served with rice or buckwheat(dhido). Our Everest thali is combination of lentils, rice, veggies, meat, finger chips, saag, generous dollop of ghee, house made chutney or achar, papadum, salad and yoghurt.

\$30.00

**Note: \*Check availability for Buckwheat (dhido)**

## Pan Biryani

Biryani is a savory chicken or vegetable and rice dish that includes layers of chicken, rice, and aromatics that are steamed together.

### Chicken

\$22.99

### Vegetable

\$18.99



## VEGETERIAN MAIN

### Dal Jhaneko

Lentils flambé with cumin, coriander & chilli cooked in Himalayan spices, tossed with famous herb jimmu.

\$18.99

### Aloo Gobi

Potato and cauliflower cooked in thick and lightly spiced homemade onion gravy

\$19.99

### Chana Masala

Chana" means chickpea and "masala" refers to a blend of spices used in Nepalis cooking

\$17.99

### Aloo Jeera

Potato cooked with fried cumin seeds, slight touch of onion masala, finished with fresh ginger.

\$17.99

### Alu Tama Bodi

Nepalese beans seeds cooked with bamboo shoots and herbs in lightly spiced gravy.

\$20.99

### Aloo Saag

Chopped spinach cooked in slightly creamy and lightly spiced gravy accompanied with diced pieces of potatoes.

\$18.99

### Dal Makhani

Mixed lentil cooked slowly in low flame for hours and fused with butter and Nepalese herb and spices

\$20.99

### Palak Paneer

Chopped spinach in onion and tomato based creamy gravy infused with homemade cottage cheese

\$21.99

## Optional curry upon request and availability

### Chicken, Beef

\$22.99

### Fish, Prawn

\$27.99

### Goat, Lamb

\$23.99

(Kadai curry, Madrash curry, Bhuna curry, Saag curry, Mango curry, Jalfrezy curry, Lashuni curry and Malbari curry)

## Nepalese Traditional Curry

Simple rustic Nepalese curry made with meaty thighs and plenty of spices.

### Chicken Curry

\$22.99

### Goat Curry

\$23.99

### Lamb Curry

\$24.99

### Fish/Prawn Curry

\$26.99



## RICE

<b>Basmati Rice</b>	\$5.00
<b>Garlic Rice</b>	\$6.00
<b>Jeera Rice</b>	\$6.00
<b>Coconut Rice</b>	\$7.00
<b>Kashmiri Pullav Rice</b>	\$9.00
<b>Special Fried Rice</b>	\$13.00

## DESSERT

<b>Gajar ko Haluwa</b> Carrot Halwa known as Gajar Halwa is a traditional Nepalese dessert made by simmering fresh grated carrots with full fat milk, sugar, and ghee and served with Gajar sauce and pomegranate.	\$11.99
<b>Gulab Jamun (3 pcs)</b> Gulab Jamun is a classic Indian sweet made with milk solids, sugar, rose water and cardamom powder and soaked in sugar water and served with warm syrup and pomegranate.	\$8.99
<b>Rasogolla</b> Rasogolla made with cottage cheese ball deep in sugar syrup, is a classic Indian sweet made with milk solids, and soaked in sugar water and served with yoghurt and pomegranate.	\$8.99
<b>Kulfi – Pistacho or Mango (2 pcs)</b> Denser and creamier than ice cream, Kulfi is a traditional Indian and Nepalese sweet that comes in myriad exotic flavours.	\$10.99

## NAAN & BREAD

Naan is a leavened, Clay oven-baked, or tawa-fried flatbread which is found in the cuisines mainly of Western Asia.

<b>Plain Naan</b>	\$5.00
<b>Butter Naan</b>	\$5.99
<b>Garlic Naan</b>	\$5.99
<b>Cheese and Garlic Naan</b>	\$6.99
<b>Cheese and Spinach Naan</b>	\$6.99
<b>Tandoori Roti</b>	\$4.99

<b>Aloo Kulcha</b> Whole meal or plain flour bread stuffed with fresh chopped vegetables and light spices and cooked in tandoori oven	\$7.99
<b>Peshawar Naan</b> Leaven plain flour bread stuffed with chef's special dry fruit mix and cooked in tandoori oven	\$8.99

## Sauces And Condiments

<b>Raita</b>	\$5.99
<b>Tamarind Sauce</b>	\$4.99
<b>Mint Sauce</b>	\$4.99
<b>Everest Special Chutney</b>	\$5.99
<b>Mixed Pickle</b>	\$4.99
<b>Chilli Sauce</b>	\$3.99
<b>Papadum</b>	\$4.99
<b>Cucumber &amp; Carrot Salad</b>	\$7.99

**Note\* If you are looking for vegan and gluten free option plz talk to our friendly staff.**

## OUR BANQUET MENU

Patron who would love to share the bit of varieties with your friends or family, here is the choice for you. Each banquet is for 4 person or more. You can order everything from your chosen banquet as much as you want for the night. Take away is not allowed for the leftover.

### EVEREST INN VEG BANQUET

**\$29.99 Per Person**

Papadoms and Mango Chutney

**Entree:** Onion Bhaji

**Main:** Veg Makhani, Paneer, Dal Jhaneko,  
Saag Aloo, Basmati Rice, Naan

### EVEREST INN EASY BANQUET

**\$34.99 Per Person**

Papadoms and Mango Chutney

**Entree:** Onion Bhaji, Wings

**Main:** Lamb Rogan Josh, Beef Korma, Veg Makhani,  
Saag Aloo, Basmati Rice, Naan

### EVEREST INN NON-VEG BANQUET

**\$39.99 Per Person**

Papadoms and Mango Chutney

**Entree:** Bhaji, Wings/Chicken Tikka

**Main:** Butter Chicken, Lamb Rogan Josh, Beef,  
Saag, Prawn Curry, Basmati Rice, Butter Naan

**Dessert:** Gulab Jamun or Kulfi

**Note\* 10% surcharge on public holiday, \$2.00 corkage charge per person**

**GLUTON FREE / VEGAN OPTION AVAILABLE, FEES APLPLY**

## OUR DRINKS MENU

### HOMEMADE SOFT DRINKS

Mango Lassi	\$6.50
Plain Lassi	\$5.00
Masala Lassi	\$5.00

### NORMAL SOFT DRINKS

Orange Juice	\$4.50
Pineapple Juice	\$4.50
Apple Juice	\$4.50
Mango Juice	\$4.50
Diet Coke	\$3.50
Fanta	\$3.50
Lemonade	\$3.50
Lemon Squash	\$3.50
Coke	\$3.50
Ginger Beer	\$4.50
Lemon Lime Bitter	\$4.50
Mountain Dew	\$4.50
Sparkling Mineral Water (S/L)	\$4.50/\$7.00

### HOMEMADE SOFT DRINKS

Everest Inn Masala Tea	\$4.50
Everest Inn Masala Coffee	\$4.50
Everest Inn Lemon Tea	\$4.50
Everest Inn Hot Lemon	\$4.50

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