

# Menu



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

## LET'S START WITH

- |   |           |         |
|---|-----------|---------|
| <b>GARLIC &amp; HERB SOURDOUGH</b>  | <b>V</b>  | \$10.99 |
| <b>GRILLED CHILLI PRAWN SKEWERS</b><br>Tiger prawns marinated in chef's special spices served with tartare sauce. | <b>GF</b> | \$17.99 |
| <b>JALAPENO &amp; CHEESE FIRE BALLS</b><br>8 Pcs Crumbled cheese and jalapeno balls served with spiced aioli      | <b>GF</b> | \$14.99 |
| <b>FISH TACOS</b><br>Beer Battered FISH, Corn Salsa, Chilli Aioli, Coriander, Lemon                               |           | \$17.99 |
| <b>BRUCHETTA</b><br>Onion, Tomato, Basil with Feta & Balsamic vinegar   |           | \$13.99 |
| <b>CLASSIC ARANCINI</b><br>4 Pcs with tomato sugo and parmesan cheese   |           | \$17.99 |
| <b>GREEK FRIES</b><br>Fries, Feta, Oregano, Paprika, Salt, Lemon and Tartare                                      |           | \$13.99 |

**GF: Gluten Free | V: Vegan**

## INDIAN SPECIAL

### **ONION BHAJI (6 PCS)**

Fresh sliced onion dusted with chickpeas flour seerved with tamarind gravy

\$9.99

### **SAMOSA**

Potato, green peas cooked with herbs and spices and fried, Triangular shape puff pastry stuffed with potatoes and spices.

\$9.99

### **PANEER POKARA (4 PCS)**

Cottage cheese (paneer) with spices in special chickpea batter and deep fried.

\$13.99

### **HARA BHARA KEBAB**

Pattie of spinach, potato, cheese and species finalise with deep fried.

\$12.99

### **AFGANI SOYA CHAPS**

Vegetarian chicken flavoured soybean chaap tossed in butter and cream.

\$13.99

### **FISH AMRITSAR**

Fresh local fillet deep fried with chickpea batter and deep fried served with mint sauce.

\$19.99

### **CHICKEN TIKKA (4 PCS)**

Marinated in yogurt and Punjabi Indian spices and finalise in tandoor.

\$17.99

### **TANDOORI CHICKEN (4PCS)**

Bone Chicken marinated in chef's special spices and served mint sauce.

\$26.99

### **LAMB CHOPS**

Lamb pieces marinated in yogurt and ginger garlic paste spices.

\$36.99

### **CHICKEN WINGS (8 PCS)**

Marinated in honey soy sauce and finalise in deep fried.

\$13.99



## SALADS

**CESAR SALAD** \$27.99

Baby cos Lettuce, boiled egg, bacon, crouton, shaved parmesan

**GARDEN SALAD** \$27.99

Mixed salad with tomato, cucumber, onion and salad dressing

**CAJUN CHICKEN SALAD** \$27.99

Mixed Garden Salad with fresh Corn, Tomato, Onion & Salad Dressing

**INDIAN SALAD** \$9.00

Sliced tomato and red onion with chat masala.

## MAINS

**CHICKEN PARMI** \$29.99

Crumbled chicken topped with Napolitano sauce and mozzarella cheese and served with salad and chips.

**CHICKEN CASALINGA** \$32.99

Crumbled chicken topped with mushroom gravy served with salad and chips.

**CLASSIC CARBONARA** \$29.99

Fettuccine pasta with mushroom, bacon, chicken and tossed with garlic white sauce and parmesan cheese.

**GARLIC PRAWNS** \$34.99

Six Tiger Prawns served with seasonal vegetables, basmati rice and creamy garlic sauce.

## BURGERS

**ANGUS BEEF BURGER** \$27.90

Grilled with crispy Bacon, Caramelized onion, baby cos lettuce, cheese served with side chips

**FISH BURGER** \$27.90

Fish Patty, served with chef special sauces and side chips

**STEAK SANDWICH** \$27.90

Turkish Bread with scotch fillet, crispy bacon, caramelized onion, baby cos lettuce, tomato served with side chips.

**CHICKEN BURGER** \$27.90

Chicken Patty, cos lettuce, tomato, cheese, caramelized onion with side chips.

**VEGGIE BURGER** \$27.90

Veggie Patty, pickle, tomato, cucumber, baby cos lettuce.



## INDIAN (MAINS)

**EVEREST COMBO:** For Dining Only

(All curries served with rice, onion pickle, poppadum, mango chitney and roti or naan)

**Poultry: (\$33.99)**

**Pastures: (\$34.99)**

**Fish: (\$36.99)**

### CHICKEN

#### BUTTER CHICKEN

\$23.99

Boneless chicken cooked in clay oven and finalised in buttery tomato gravy.

#### CHICKEN TIKKA MASALA

\$23.99

Boneless smoked chicken pieces cooked with capsicum, onion masala spices.

#### CHICKEN METHI MALAI

\$23.99

Boneless Chicken cooked with fenugreek leaves and spices

#### CHICKEN LABABDAAR

\$23.99

Boneless chicken cooked in onion tomato gravy finalise with butter.

#### MADRAS CHICKEN

\$23.99

Boneless chicken stir cooked with mustard seeds and curry leaves cooked coconut milk.

#### MANGO CHICKEN

\$23.99

Boneless chicken slow cooked in creamy mango sauce.

#### CHICKEN KORMA

\$23.99

Boneless chicken simmer cook in rich cashew gravy.

### GOAT

#### GOAT CURRY

\$25.99

Slow cooked goat meat in Indian spices.

#### DAL GHOST

\$25.99

Yellow lentils slow cooked in goat meat with chef's special spices.

#### TAWA GOAT (DRY)

\$25.99

Baby goat cooked on tawa with sliced capsicum and onion with dry spices.

## LAMB

### LAMB ROGANJOSH (Medium)

Lamb pieces slow cooked in an onion and tomato gravy with Indian special spices and coriander.

\$24.99

### LAMB VINDALOO (Tangy & Hot)

Lamb flavoured with vinegar and chef's special tangy sauce.

\$24.99

### LAMB GINGER

Slow cooked lamb in fresh ginger.

\$24.99

### LAMB KORMA (Mild)

Pieces of lamb cooked rich cashew korma sauce.

\$24.99

## BEEF

### BEEF VINDALOO

Portuguese cuisine curry hot and tangy finalise with Indian spices.

\$24.99

### BEEF KORMA (Mild)

Slow cooked beef in rich cashew gravy sauce.

\$24.99

### BEEF MADRAS

Diced beef tossed with sunflower seeds and curry leaves and finalise with coconut milk.

\$24.99

## FISH

### FISH CURRY

Local fish cooked in Indian style curry sauce.

\$26.99

### FISH KORMA

Local fish cooked rich cashew gravy sauce.

\$26.99

### FISH GOAN CURRY

Fish pieces cooked sunflower seed and with curry leaves and finalise with coconut milk.

\$26.99

### BUTTER PRAWNS

Tiger prawns tossed in butter and tomato cream gravy.

\$26.99

## VEGETARIANS

### **DAL TADKA**

Yellow lentils slow cooked and finalise with tomato onion and coriander touch.

\$21.99

### **DAL MAKHANI**

Black lentils boiled and finalised with creamy gravy.

\$21.99

### **VEGETABLE KORMA**

Seasonal vegetables cooked in cashew rich gravy.

\$21.99

### **MALAI KOFTA**

Cheese and potato balls cooked in rich cashew gravy and finalise with cream.

\$21.99

### **BOMBAY ALOO (DRY)**

Bombay style potatoes with sunflower seeds, dry chilli, curry leaves, dry coconut and hint of coconut cream.

\$21.99

### **PALAK PANEER**

Spinach and cheese cooked in tomato onion gravy.

\$21.99

### **AACHARI GOBI**

Potato and cauliflower cooked with chef's style spiced flavour like aachaar.

\$21.99

### **PANEER TIKKA MASALA**

Cottage cheese and capsicum and onion leaf cut cooked in onion tomato gravy with special sauce.

\$21.99

### **SHAHI PANEER**

Cottage cheese pieces cooked in rich tomato and cashew gravy.

\$21.99

### **CHANNA MASALA**

Chickpeas cooked in Punjabi style.

\$21.99

### **SEASONAL VEGETABLES CURRIES**

Check with chef according to season demands such as-bhindi (okara) tinde sabji, karela (bitter ground roots), Baigan ka bharta (mash bringle in Indian spices).

\$21.99



## RICE

<b>PLAIN RICE</b>	\$4.99	<b>GARLIC RICE</b>	\$5.99
		Basmati rice sauce with garlic.	
<b>JEERA RICE</b>	\$5.99	<b>CHEF'S SPECIAL VEGETARIAN BIRYANI</b>	\$21.99
Basmati rice tossed with cumin seeds.		Basmati rice slow cooked seasonal veggies and biryani spices.	
<b>COCONUT RICE</b>	\$6.99	<b>KASHMARI RICE</b>	\$9.99
Basmati rice tossed with fresh crushed coconut.		Basmati rice slow cooked with rich dry fruits finalise with saffron water.	
<b>CHICKEN BIRYANI</b>	\$22.99	<b>LAMB BIRYANI</b>	\$23.99
Basmati rice cooked with chicken and chef special spices.		Fresh local lamb slow cooked with rice and spices.	
<b>GOAT BIRYANI</b>	\$23.99		
Baby goat cooked with basmati rice and chef special spices.			

## FRESH BREAD

<b>PLAIN ROTI OR NAAN</b>	\$4.00
<b>BUTTER NAAN</b>	\$5.00
<b>GARLIC NAAN</b>	\$6.00
<b>CHEESE &amp; GARLIC NAAN</b>	\$7.00
<b>CHILLI NAAN</b>	\$6.00
Bread topped with green chilli	
<b>PESHAWARI NAAN</b>	\$9.00
Bread stuffed with dry fruits and finalised in clay oven.	



## ADD ONS

<b>BOWL OF CHIPS</b>	\$12.90
<b>CREAMY MASHED POTATO</b>	\$11.90
<b>SEASONED VEGETABLES</b>	\$11.90
<b>TRUFFLE INFUSED MASH</b>	\$11.90
<b>HOUSE SLAW</b>	\$10.00
<b>BOWL OF RICE</b>	\$11.90

## DESSERTS

<b>OREO CHEESE CAKE</b>	\$11.90
<b>LEMON PASSION FRUIT</b>	\$11.90
<b>RASBERRY CAKE</b>	\$12.90
<b>RASGULLAS (2 PCS)</b>	\$9.99
<b>GULAB JAMUNS (3 PCS)</b>	\$8.99
<b>MANGO KULFI (2 PCS)</b>	\$10.99
<b>PISTACHIO KULFI (2 PCS)</b>	\$10.99

## YOUNG ONES

<b>KIDS BURGER</b> Choice of patty (Beef, Fish, Veggie) with cheese and tomato sauce.	\$14.90
<b>CHICKEN NUGGETS</b> Chicken cubes crumbled and served with chips and ketchup.	\$12.90
<b>FISH AND CHIPS</b> Fresh local fish fried in beer battered and served with salad and chips.	\$14.90
<b>PASTA BOLOGNAISES</b> Penne pasta with bolognaise sauce & parmesan cheese.	\$15.90

## SENIOR'S MENU

<b>FISH &amp; CHIPS</b>	\$21.99
<b>CHICKEN PARMI</b>	\$21.99
<b>CLASSIC CARBONARA</b>	\$21.99
<b>CESAR SALAD</b>	\$21.99
<b>SENIORS BURGER</b>	\$21.99

**Note\* Please provide ID for Senior 's MENU**

## OUR DRINKS MENU

### HOMEMADE SOFT DRINKS

MASALA TEA	\$4.50
COFFEE	\$5.00
MANGO LASSI	\$6.50
PLAIN LASSI (Salty)	\$6.00
KESAR LASSI (Saffron)	\$7.00
BADAM LASSI (WITH NUTS)	\$7.00

### 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

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