



A-LA CARTE

Shikar is inspired by the grand old feasts of Indian Royals where members of high society socialised, ate and drank. The menu at Shikar explores progressive ideas in Indian cuisine while maintaining traditional integrity. Chef Jolly reinterprets nostalgic Indian dishes with an openness towards global techniques and influences.

nibbles
& starters

charcoal
tandoor
& josper
grill

griddle grill /
pot roasted

curry

biryani
(served with garlic
yogurt)

bread

sides &
rice

Mathri Crackers & Makhana Pops (Ve) chutney	\$14	Peri-Peri Prawns quinoa crusted	\$21	Roasted Sweet Potato Goats Cheese Tikki Chaat (V) yogurt, pomegranate-mint, kale chips	\$39
Grilled Young Jackfruit Patty (Ve) black cardamon, bay, sour gooseberry pickle	\$37	Lamb Pate “Gilawat” (N) saffron-almond roti, nigella-figs relish	\$49	Crisp Soft Shell Crab garlic-coriander aioli	\$55
Paneer (V) roselle leaves, mild chillies	\$45	Boston Lobster (N) Half 300-350g Full 625-675g chilli-coriander-jack cheese, kachumber salad	Market Price	Maimoa Grass-fed New Zealand Lamb Rack, Sula 200g clove smoked mint-mango-feta	\$63
Tender Stem Broccoli (V) thymol-fennel, soft cheese, smoked red pepper sauce	\$43	Lotus Leaf Roasted Seabass tamarind, chillies	\$45	Duck Seekh pumpkin seeds, saffron, sesame-tangerine-plum	\$55
Crushed Corn & Fenugreek Skewers (Ve) pink ginger, peppercorns	\$41	Wild Caught, Tiger Prawns 200g -250g roasted garlic-cream cheese, Kashmiri chillies	Market Price	Hawke’s Bay, New Zealand Green Pastures Raised Red Deer Tenderloin 225g tandoor roasted, mustard-nigella -black pepper	\$79
Charred Cream Chicken, Tikka 250g royal cumin, green cardamon	\$51				
Purple Aubergine Ghee Roast (V) heady spices, coriander, ginger	\$41	Coconut Shell Baked Australian Lamb Shoulder chilly-curry leaf, sukka	\$59	Country Chicken 250g robustly spiced, pickled ginger, coriander root, green chillies	\$55
Tandoor Roasted Chicken, Makhani (N) smoked tomato-saffron-cream sauce, fenugreek speckled	\$59	Black Tiger Prawns, Mussels & Scallops curry leaves, coconut	\$61	Braised Australian Hind Lamb Shanks 600g aromatic “potli spices”, vetiver roots, rose petals	\$87
Curd Cheese, Kufte Pinenuts (V,N) tomato-butternut-saffron sauce	\$47	Spinach Mash Garlic Chips (V) fenugreek (Add on Italian morels at \$20)	\$47	Queensland, Australian Wagyu Beef Short Ribs, Laal Maas 220g garlic roasted roots, pickled red cabbage	\$91
Butterbean, Almond Croquettes (Ve) green tomato-fenugreek sauce	\$47	Cumin Roasted Potatoes (Ve) pickle spiced	\$31	Shikari Daal (V) patiently simmered Urad lentils, creamed & buttered	\$33
Spring Chicken rose petals, cardamom-mace	\$55	Australian Lamb Saddle & Shoulder cinnamon, nutmeg, mint, saffron	\$65	Wild Mushrooms, Season’s (V) bay, cloves	\$55
Maize Lentil Roti (Ve, Gf) quinoa, chickpea, mild chillies, onion	\$11	Naan (V) -butter, garlic -goats cheese-pickled chillies	\$11 \$15	Kulcha (V) spiced potatoes, coriander, sun-dried pomegranate	\$17
Whole Wheat Parantha (V) butter, mint	\$11	Wheat Roti (Ve) butter	\$9	Saffron-Almond Roti (V) pan-grilled	\$11
Smoked Paprika Popadums (V) rice, lentils, sago, chutney	\$13	Steamed Basmati Rice (Ve)	\$9	Cucumber Mint Raita (V) Pickled Shallots (Ve)	\$7 \$7



All prices are subject to 10% service charge & prevailing government taxes