

À 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

Kale Chips & Water Lily Pops (VE) mango-paprika	\$12	Quinoa Prawns † peri-peri dip	\$21	Sweet Potato Tikki Chaat (V) goats cheese, pomegranate-mint -yoghurt chutney, lotus crisps	\$39
Grilled Young Jackfruit Patty (VE) black cardamon, bay, sour gooseberry pickle	\$39	Lamb Pate "Gilawat" (N) saffron-almond roti, nigella-figs relish	\$43	Gunpowder Soft-Shell Crab † crisp fried, tamarind-coriander chutney 150g	\$39

charcoal tandoor & jospur grill

Paneer (V, GF) roselle leaves, mild chillies	\$43	Tiger Prawns, Wild Caught, Indian Ocean (GF) † kashmiri chillies, garlic, fenugreek 200g - 250g	\$59	Lamb Rack, Sula, Maimoa, Grass-fed, New Zealand (GF) clove smoked, mustard-yoghurt, mint-mango relish 200g	\$63
Tender Stem Broccoli (V, GF) thymol-fennel, soft cheese, smoked red pepper sauce	\$39	Lotus Leaf Roasted Seabass (GF) †† tamarind, chillies caramelised onion-tomato rub	\$45	Duck Seekh (GF) pumpkin seeds, saffron, sesame-tangerine-plum	\$55
Crushed Corn & Fenugreek Skewers (VE, GF) pink ginger, peppercorn	\$39	Lamb Shoulder Sukka, Coconut Shell Baked †† black pepper, ginger, green chillies 250g	\$57	Red Deer Tenderloin, New Zealand, Hawke's Bay (GF) † turmeric leaf wrap, garlic, curry leaf, red chillies 200g	\$69
Charred Cream Chicken, Tikka 250g (GF) royal cumin, green cardamon	\$49				

griddle grill / pot roasted

Purple Aubergine Ghee Roast (V) †† heady spices, coriander, ginger	\$37	Lobster Tail, Boston (GF) † \$89 pan-fried, bell-peppers, coriander, ginger, mild chillies 400g		Jungle Black Chicken Half / Full (GF) † classically stone baked, robustly spiced, pickled ginger, coriander root, green chillies	\$39 / \$ 51
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curry

Roasted Chicken, Smoked Tomato Butter Sauce (N, GF) saffron-cream, fenugreek speckled	\$59	Black Tiger Prawns, Mussels & Scallop (GF) curry leaves, coconut	\$61	Braised Hind Lamb Shank, Australian (GF) aromatic "potli" spices, vetiver roots, rose petals	\$79
Curd Cheese, Kufte (V, N) pinenuts, tomato-butternut -saffron sauce	\$45	Spinach Mash (V) garlic chips, fenugreek (Add on Italian Morels at \$20)	\$47	Short Rib, Lal Maas, Wagyu Beef, Queensland, Australia pan-roasted parsnips, roast gravy 220g	\$89
Stirred Greens (VE, GF) cashewnuts, tymol, fennel, onion-tomato, gravy	\$37	Cumin Roasted Potatoes (VE, GF) pickled spiced	\$27	Shikari Daal (V, GF) patiently simmered urad lentils, creamed & buttered	\$33

biryani

(served with garlic yoghurt)

Spring Chicken † nutmeg, cinnamon, green chillies, black lemon	\$55	Lamb Shoulder & Saddle, New Zealand green cardamom, mace, rose, mint	\$65	Season's Greens † royal cumin, bay, clove, black cardamom, lime, green chillies	\$55
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bread

Maize Lentil Roti (VE, GF) quinoa, chickpea, mild chillies, onion	\$11	Naan (V) butter, garlic goats cheese-pickled chillies †	\$11 \$13	Kulcha (V) spiced potatoes, coriander, sun-dried pomegranate	\$15
Whole Wheat Parantha (V) butter, mint	\$11	Wheat Roti (VE) butter	\$7	Saffron-Almond Roti (V) pan-grilled	\$11

sides & rice

Smoked Paprika Popadums (V) rice, lentils, sago, chutney	\$12	Steamed Basmati Rice (VE, GF)	\$9	Cucumber Mint Raita (V, GF)	\$7
				Pickled Shallots (VE, GF)	\$7