

Bikaneri Bhujia | Mathtri | Bikaneri Papad

Famous snacks from the city of Bikaner, with local flair.

Mountain pepper, aniseed myrtle | Leatherwood honey, parsnip cream | Lemon myrtle, peas, pink peppercorn

Warrigal Green Patta Chaat

An interpretation of spinach chaat from streets of Jodhpur.

Warrigal greens, Davidson plum, yogurt, saffron, mint, cured crab

Safed and Laal Maans

Inspired by royal kitchens of Jaipur.

Seasonal fish, paperbark, macadamia korma for the safed/white cherry and chilli tari for the laal/red, Geraldton wax, desert lime

Kangaroo Kheema Baati

Outback interpretation of Mughal-era baati—

from empires of Chittorgarh and Kumbhalgarh.

Masala tari, coriander, finger lime

Udaipuri Thali

An unchanged, humble, home-cooked thali.

Gatte Ki Sabji | Besan, masala, methi, yogurt

Mirchi Ke Tipore | Green whole chilli, rai jeera tadka

Aamras Kadhi | Mango, yogurt, besan, tadka

Kakdi Ki Sabji | Cucumber, masala

Served with Bajra Methi Poori (fried millet bread)

Junglee Maans

Inspired by the forest safari and shikaar (hunting) era of Ranthambore. Translates to wild meat.

Venison, forest fungi, ghee, chilli, allium, green ants, pomegranate reduction

Sorbet

Inspired by Jhalore's local Matira melon.

Makki ki Jhjhariya

A lesser known desert popular in the Mewar community.

Corn, saffron, native ribberries and thyme, caramel, rice

Peda - Reduced milk and strawberry gum mithai

Mukhwas - Toasted salted seeds

Jeera Goli - Cumin digestive.

EVL

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Golden beetroot, paperbark, macadamia korma for the safed/white cherry and chilli tari for the laal/red, Geraldton wax, desert lime

Soya Kheema Baati

Outback interpretation of Mughal-era baati—

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Mirchi Ke Tipore | Green whole chilli, rai jeera tadka

Aamras Kadhi | Mango, yogurt, besan, tadka

Kakdi Ki Sabji | Cucumber, masala

Served with Bajra Methi Poori (fried millet bread)

Junglee Maans

Inspired by the forest safari and shikaar (hunting) era of Ranthambore. Translates to wild meat.

Paneer, forest fungi, ghee, chilli, allium, pomegranate reduction

Sorbet

Inspired by Jhalore's local Matira melon.

Makki ki Jhajhariya

A lesser known desert popular in the Mewar community.

Corn, native ribberries and thyme, caramel, rice

Peda - Reduced milk and strawberry gum mithai

Mukhwās - Toasted salted seeds

Jeera Goli - Cumin digestive.

**Menu price \$217 pp. Menu subject to change without notice.*

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Mountain pepper, aniseed myrtle | Leatherwood honey, burnt onion | Lemon myrtle, peas, pink peppercorn

Safed and Laal Maans

Inspired by royal kitchens of Jaipur.

Seasonal fish, paperbark, macadamia korma for the safed/white. Cherry chilli tari for the laal/red, Geraldton wax

Kangaroo Kheema Baati

Outback interpretation of Mughal-era baati— from empires of Chittorgarh and Kumbhalgarh.

Masala tari, coriander, finger lime

Junglee Maans

Inspired by the forest safari and shikaar (hunting) era of Ranthambore. Translates to wild meat.

Goat, rice, seasonal salad

Sorbet

Inspired by Jhalore's local Matira melon.

EVL

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Inspired by royal kitchens of Jaipur.

Golden beetroot, paperbark, macadamia korma for the safed/white. Cherry and chilli tari for the laal/red, Geraldton wax

Soya Kheema Baati

*Outback interpretation of Mughal-era baati—
from empires of Chittorgarh and Kumbhalgarh.*

Masala tari, coriander, finger lime

Junglee Maans

*Inspired by the forest safari and shikaar (hunting) era
of Ranthambore. Translates to wild meat.*

Paneer, rice, seasonal salad

Sorbet

Inspired by Jhalore's local Matira melon.

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**Menu price \$136 pp. Menu subject to change without notice.*

Snacks Menu

Bikaneri Snacks (set box)

Bikaneri Papad - lemon myrtle, peas, chives, pink peppercorn
Mathri - leatherwood honey, burnt onion, parsnip 20
Bikaneri Bhujia - tassie mountain pepper, aniseed myrtle

Patra Poda - mustard and coconut marinated prawns
charred with seasonal leaves 15

Podi Scallops - scallops baked in tomato, curry leaves
and butter, crunchy podi 12

Safed Laal Maans - seasonal fish, paperbark.
macadamia korma (Safed), cherry/chilli tari (Laal), 24
Geraldton wax, desert lime

Kangaroo Kheema Baati - Outback interpretation of
Mughal era Baati - Kangaroo, masala tari, coriander, 26
finger limes

Desserts

Sorbet - seasonal sorbet, green verbena,
compressed watermelon, roses, blood lime 12

Makki ki Jhajhariya - corn, ribberries, caramel, rice 16

EVL