



Olive

INDO - NEPALI EATERY

Nepali Entree

Veg or Chicken

Steam Momo DF 8pcs, steamed dumpling	16
Crispy Momo DF 8pcs, deep fried dumpling in bread crumbs	19
Jhol Momo DF 8pcs, steamed dumpling in thin nepali soup	19
Sadeko Momo DF 8pcs, steamed dumpling marinated in nepalese sadeko paste	19
Chilli Momo DF 🚫 8pcs, fried dumpling tossed in chili-garlic, soya sauce, onion, capsicum	19
Schezwan Momo DF 8pcs, fried dumpling tossed in schezwan sauce	19
Garlic Momo 8pcs, pan fried dumpling marinated in garlic sauce	19
Malai Momo 8pcs, pan fried dumpling marinated in cashew cream	19
Tandoori Momo 8pcs, pan fried dumpling marinated in tandoori paste	19
Momo Platter 12pcs, Choose any three from above (4pcs of each)	30

Veg Chicken Lamb Prawn

Fried Rice DF Fried rice with diced vegetable	17	19	20	22
Schezwan Rice DF Fried rice with diced vegetable, schezwan sauce	17	19	20	22
Chowmein DF Stir fry noodles with garlic and sauce	17	19	20	22
Chili Chow Mein DF Stir fry noodles with chili-garlic, soya sauce	17	19	20	22
Veg Manchurian (Dry or Gravy) DF Fried vegetable dumpling in chili-garlic, soya sauce	20			
Chilli Paneer (Dry or Gravy) Fried paneer in chili-garlic, soya sauce, onion, capsicum	20			
Chilli Chicken (Dry or Gravy) DF Fried chicken in chili-garlic, soya sauce, onion, capsicum	22			
Chilli Fish (Dry Only) DF Fried fish in chili-garlic, soya sauce, onion, capsicum	22			
Chilli Prawn (Dry or Gravy) DF Fried prawn in chili-garlic, soya sauce, onion, capsicum	24			
Chicken Sekuwa GF, DF Grilled chicken in skewer with nepalese oil, herb & spices	24			
Lamb Choila GF, DF 🚫 Pan fried lamb tossed in nepalese oil, herb & spices	25			
Nepali Platter 4pcs sadeko momo, chicken sekuwa, lamb choila	28			

Entree

Fries	8
Onion Bhaji DF Deep fried onion chickpea flour batter	8
Chicken Lollipop DF 6pcs, deep fried chicken wings with various herbs	20
Seekh Kebab GF, DF 8pcs, Indian style lamb sausage with various herbs	22
Fish Amritsari DF 8pcs, deep fried lightly battered fish fry in indian flavors	25
Tandoori Prawn GF, DF 8pcs, prawn marinated in indian herbs and spices and cooked in coal tandoor	25
Tandoori Chicken GF 8 pcs, whole chicken in bone marinated with tandoori paste and cooked in coal tandoor	25
Chicken Tikka GF 8 pcs, boneless chicken marinated with tandoori paste and cooked in coal tandoor	25
Malai Tikka GF 🚫 8 pcs, boneless chicken marinated with cashew paste and cooked in coal tandoor	25
Garlic Tikka GF 8 pcs, boneless chicken marinated with garlic paste and cooked in coal tandoor	25
Kali Mirch Tikka GF 8 pcs, boneless chicken marinated with black pepper and cooked in coal tandoor	25
Tikka Platter GF 6 pcs, chicken tikka, malai tikka, garlic tikka	25
Tandoori Platter 6 pcs, tandoori chicken, malai tikka, seekh kebab	27

Biryani

Veg Biryani GF	18
Chicken Biryani GF	20
Lamb Biryani GF	22
Goat Biryani GF	22
Prawn Biryani GF	24

Vegetarian Mains

Dal Makhni GF Black lentils, red kidney beans, butter and cream	18
Yellow Dal Tadka GF, DF Masoor & toor dal with indian spices and herbs	18
Nepali Dal GF Mix lentil tempered with nepalese spices and herbs	18
Veg Korma GF Mixed vegetables in white cashew based sauce	18
Veg Saagwala GF Mixed vegetables in rich spinach gravy	20

Paneer Saagwala GF Cottage cheese in rich spinach gravy	20
Shahi Paneer GF Cottage cheese in white cashew based gravy	20
Paneer Butter Masala GF Cottage cheese cooked in cream, garam masala, cashew nuts butter	20
Paneer Tikka Masala GF 🚫 Cottage cheese cooked in cream, curry powder, hung curd, garam masala	20
Kadhai Paneer GF Cottage cheese with onion, capsicum and garam masala	20
Malai Kofta Cottage cheese, vege, dry fruit dumpling cooked in white cashew based gravy	20
Aloo Gobhi GF, DF, VG Dry curry of potato and cauliflower	20
Aloo Palak GF, DF, VG Dry curry of potato and spinach with nepali spices	20
Bhindi Masala GF, DF, VG Semi dry okra cooked in tangy tomato and onion sauce	20
Mushroom Masala GF, DF, VG Saute mushroom tangy tomato and onion sauce	20
Chana Masala GF, DF, VG Chickpeas cooked in tangy tomato and onion sauce	20

Non Veg Mains

Fish Curry GF, DF Slow cooked fish in nepali style thin gravy and spices	22
Fish Masala GF, DF Slow cooked fish with thick, grinded onion & capsicum gravy	22
Butter Chicken GF Charred marinated chicken cooked in cream and tomato sauce	22
Chicken Tikka Masala GF 🚫 Charred marinated chicken cooked with cream, onion and capsicum gravy	22
Kadhai Chicken GF Chicken cooked with garam masala in onion and capsicum gravy	22
Mango Chicken GF Chicken cooked in mango sauce	22
Chicken Curry GF, DF Slow cooked chicken in nepali style thin gravy and spices	22
Lamb Roganjosh GF, DF Slow cooked tender lamb into rich indian gravy	25
Lamb Masala GF, DF Slow cooked lamb with thick, onion and capsicum gravy	25
Goat Curry GF, DF Slow cooked goat with bones in nepali style thin gravy and spices	25
Prawn Curry GF, DF Slow cooked prawn in nepali style thin gravy and spices	26

	Chicken	Lamb	Prawn
Korma GF Cooked in cashew based creamy sauce	22	25	26
Saagwala GF Cooked in blended spinach curry and garlic	22	25	26
Madras GF, DF Cooked in coconut based creamy sauce	22	25	26
Vindaloo GF, DF Cooked in spicy tomato, ginger, garlic and sugar sauce	22	25	26
Olive Special GF Chef's special recipe with nepali herb and spices	22	25	26

	Veg	Chicken	Lamb	Goat
Nepali Dinner Set Set of traditional nepali meal rice, lentil, spinach and papad	28	29	30	30

Breads

Roti	5
Plain Naan	5
Butter Naan	5
Garlic Naan	5
Cheese Naan	7
Garlic & Cheese Naan	7
Laccha Paratha	7
Chicken Naan	8
Keema Naan	8
Dry Fruit Naan	8
Chocolate Naan	8

Sides

Mix Salad	10
Onion Salad	8
Raita	6
Jeera Rice	6
Plain Rice	4
Papadum	4
Sauce	1
Pickle	3

Desserts

Kulfi	8
Gulab Jamun	8

BYO/Corkage Fee-	\$8 each
Cake Cutting-	\$10 each
Takeaway Box-	\$0.50 each

Please ask if not sure: Any allergies, Vegan, Gluten Free or Dairy Free products