



old durbar

Old Durbar Restaurant & Lounge

671, Sydney Rd, Brunswick

Victoria, 3058

(03) 7012 2367

Durbar Specials

1. Old Durbar Sizzler

Veg sizzler \$14.95

Chicken Sizzler \$ 17.95

Choice of grilled meat with stir-fried noodles or rice, boiled vegetables topped with Old Durbar's signature sauce served on a hot plate with chips.

2. Old Durbar Burger

\$17.95

Chicken/veg burger served with chips and a can of drink.

3. French Fries (Chips)

Served with Old Durbar's signature sauce

Small \$4.95

Medium \$5.95

Large \$6.95



Appetizers

4. *Alu Ko Achar*

\$10.95

Boiled potatoes marinated with fresh lemon, chopped green chilli and spices served with fry-beaten rice, chutney and green salad.

5. *Bhatamas Sandheko*

\$10.95

Roasted soybeans mixed with chopped onions, ginger, chilli, coriander and a twist of lemon served with fry-beaten rice, chutney and green salad.

6. *Aludum*

\$10.95

Deep fried potatoes slow cooked with Old Durbar's special gravy and Himalayan spices

7. *Chau-chau Sandheko*

\$ 6.95

Wai-Wai noodles marinated with chopped onions, green chilli, spices and a twist of lemon, garnished with coriander leaves.

8. *Samosa (2 pcs)*

\$7.95

Spicy potatoes and green peas in homemade pastry served with chutney.

9. *Kukhura Ko Choyla*

\$15.95

Traditional Nepali dish of sliced grilled chicken marinated with Himalayan herbs and spices with lemon juice, and chilli, garnished with onions and tomatoes served with beaten rice, green salad and chutney.

10. *Chilli Chicken*

\$16.95

Traditional Himalayan dish made from marinated chicken thigh fried with ginger, garlic, green chilli, onions, green pepper and tomatoes.

11. *Kukhura Ko Pangra*

\$ 13.95

Chicken giblets boiled and pan-fried with garlic, ginger and herbs served with beaten rice, green salad and chutney.

12. *Khasi Ko Sekuwa*

\$17.95

Tender boneless goat meat marinated in spices, barbequed and served with beaten rice, green salad and homemade chutney.

13. Khasi Ko Choyla

\$17.95

Typical Himalayan dish found in Newari households made of sliced and grilled boneless goat pieces marinated with Himalayan herbs, spices, lemon juice, chilli and garnished with onion and tomatoes served with beaten rice, green salad and chutney. \$17.95

14. Khasiko Bhutan

\$13.95

A traditional Nepali food made from boiled and then pan-fried goat stomach, intestine, liver, with garlic, ginger, onion and Himalayan herbs and spices served with beaten rice, green salad and homemade chutney.

15. Bheda Ko Choyla

\$17.95

Typical Himalayan dish found in Newari households made of sliced and grilled boneless lamb pieces marinated with Himalayan herbs, spices, lemon juice, chilli and garnished with onion and tomatoes served with beaten rice, green salad and chutney.

16. Fokso Fry

\$13.95

Goat lungs filled with special spices which is boiled and then pan-fried in oil served with beaten rice, green salad and homemade chutney.

17. Ranga Ko Sekuwa

\$18.95

Tender boneless buffalo meat marinated in spices, barbequed and served with beaten rice, green salad and homemade chutney.

18. Ranga Ko Choyla

\$18.95

Typical Himalayan dish found in Newari households made of sliced and grilled boneless buffalo pieces marinated with Himalayan herbs, spices, lemon juice, chilli and garnished with onion and tomatoes served with beaten rice, green salad and chutney.



Momos

19. Steamed Momo (10 pieces)

Veg \$11.95 Chicken \$12.95 Buff \$13.95

Typical Himalayan-style dumplings made of spiced filling wrapped in dough and served with Old Durbar's special chutney sauce.

20. Fried Momo (10 pieces)

Veg \$12.95 Chicken \$13.95 Buff \$14.95

Typical Himalayan-style dumplings made of spiced filling wrapped in dough, deep-fried and served with Old Durbar's special chutney sauce.

21. Jhol Momo (10 pieces)

Veg \$12.95 Chicken \$13.95 Buff \$14.95

Typical Himalayan-style dumplings made of spiced filling wrapped in dough and served with Old Durbar's signature Jhol soup.

22. Chilly Momo (8 pieces)

Veg \$12.95 Chicken \$13.95 Buff \$14.95

Typical Himalayan-style dumplings made of spiced filling wrapped in dough, deep-fried and tossed with diced capsicums, onions, herbs and spicy tomato sauce.

Chowmein

23. Veg Chowmein

\$ 12.95

Boiled noodles stir-fried with julienned cabbage & carrot, onion, garlic, dark soy sauce, Himalayan spices, garnished with coriander leaves and served with ketchup and chilli sauce.

24. Chicken Chowmein

\$13.95

Boiled noodles stir-fried with diced chicken, julienned cabbage & carrot, onion, garlic, dark soy sauce, Himalayan spices, garnished with coriander leaves and served with ketchup and chilli sauce.

25. Egg Chowmein

\$13.95

Boiled noodles stir-fried with fried egg, julienned cabbage & carrot, onion, garlic, dark soy sauce, Himalayan spices, garnished with coriander leaves and served with ketchup and chilli sauce.

26. Mix Chowmein

\$ 14.95

Boiled noodles stir-fried with diced chicken, fried egg, julienned cabbage & carrot, onion, garlic, dark soy sauce, Himalayan spices, garnished with coriander leaves and served with ketchup and chilli sauce.

Fried Rice

27. Veg Fried Rice

\$ 12.95

Rice stir-fried with beans, carrot, cabbage, capsicum, snow peas, onion, ginger, garlic, chilli and Himalayan species.

28. Egg Fried Rice

\$13.95

Rice stir-fried with egg, beans, carrot, cabbage, capsicum, snow peas, onion, ginger, garlic, chilli and Himalayan spices.

29. Chicken Fried Rice

\$13.95

Rice stir-fried with diced chicken, beans, capsicum, snow peas, onion, ginger, garlic, chilli and Himalayan species.

30. Mix Fried Rice

\$14.95

Rice stir-fried with egg, chicken, beans, capsicum, snow peas, onion, ginger, garlic, chilli and Himalayan species.

Thupka

31. Veg Thupka

\$11.95

Boiled noodles cooked with julienned cabbage and carrot, capsicum, onion, garlic, spicy, garnished with coriander leaves served in a hot soup.

32. Chicken Thupka

\$12.95

Boiled noodles cooked with diced chicken, julienned cabbage and carrot, capsicum, onion, garlic, spicy, garnished with coriander leaves served in a hot soup.

Biryani

1. Vegetable Biryani

\$14.95

Delicately spiced basmati rice slow-cooked with vegetables.

2. Chicken Biryani

\$15.95

Delicately spiced basmati rice slow-cooked with chicken and vegetables.

3. Lamb Biryani

\$15.95

Delicately spiced basmati rice slow-cooked with lamb and vegetables.

4. Goat Biryani

\$ 15.95

Delicately spiced basmati rice slow-cooked with diced goat pieces and vegetables.

Vegetables

5. Mix mash **\$13.95**
Seasonal fresh garden vegetables stir-fried in Himalayan village style.

6. Saag Ra Alu **\$ 13.95**
Green leafy vegetables and potatoes sautéed with ginger, garlic and Himalayan spices.

7. Vhanta Ko Tarkari **\$13.95**
Eggplant pan-fried with onions, tomatoes and served in a thick spicy sauce.

8. Chyau Ko Tarkari **\$13.95**
Button mushrooms cooked with peas in a rich sauce.

9. Alu Tama Ko Tarkari **\$14.95**
Bamboo shoots, potatoes and black eyed beans in an aromatic curry sauce.

10. Alu Channa **\$12.95**
Potatoes and chickpeas in a thick curry sauce.

11. Jhaneko Dal **\$10.95**
A combination of various lentils slow cooked with Himalayan spices.

Chicken/ Lamb & Goat

12. Kukhura Ko Masu **\$14.95**
Diced chicken pieces (bone or boneless) cooked in a traditional Nepali style curry.

13. Kukhura Ra Tama With Rice/Roti **\$18.95**
Boneless chicken slowly cooked with our chef's special hot and tangy sauce and tender bamboo shoots served with one bowl of rice or roti.

14. Saag Ra Kukhura **\$15.95**
Fried chicken cooked with herbs and spices, served with a mixture of green leafy vegetables.

15. Khasi Ko Masu Ra Saag **\$17.95**
A traditional lamb dish cooked with spinach in a curry sauce.

16. Bheda Ko Masu **\$16.95**
Boneless lamb cubes cooked with Himalayan spices in Nepali style

17. Khasi Ko Masu **\$16.95**
Diced goat meat (with bone) cooked in traditional Nepali style.

Seafood

18. Machha Tareko \$21.95

Fish fillets marinated in a spiced batter, deep-fried and seasoned with traditional Himalayan spices.

19. Jhinge Machha Ra Lasoon \$21.95

Himalayan style prawns tossed with garlic and herbs.

20. Machha Curry \$18.95

Old Durbar's specials fish curry.

Nepali Thali Set

21. Veg Khana Set \$18.95

A typical Himalayan Thali set of rice, a serve of seasonal vegetable curry, daal, green leafy vegetables, two types of achar (pickle), papad, green salad and yoghurt.

22. Non Veg Khana Set \$20.95

A typical Himalayan Thali set of rice, a serve of any one choice of chicken/lamb/goat curry, seasonal vegetable curry, daal, green leafy vegetables, two types of achar (pickle), papad, green salad and yoghurt.

23. Dhido Set \$20.95

A traditional Himalayan cuisine of buckwheat/millet pudding serve with any one choice of chicken/lamb/goat curry, seasonal vegetable curry, daal, green leafy vegetables, two types of achar (pickle), papad, green salad and yoghurt.

Rice & Breads

1. Tawa Roti \$2.50/pcs

Nepali wholemeal bread.

2. Puri \$2.50/pcs

Special deep-fried bread

3. Bhat \$3.50

Plain steamed rice

Sides

4. Green Salad \$8.95

5. Fruits Salad \$10.95

6. Raita \$3.95

7. Papadum \$0.95/pcs

Dessert

8. Kheer **\$6.95**

Himalayan rice pudding cooked in milk with delicious sweet spices.

9. Gulab Jamun with icecream **\$ 7.95**

Sweet deep-fried dough balls in spiced sugar syrup serve with one scoop of ice-cream on top.

10. Banana Fritter **\$8.95**

Battered banana deep-fried served with vanilla ice cream.

11. Ice Cream **\$2.95 one scoop/ \$5 two scoops**

Chocolate/vanilla/strawberry

Tea

Old Durbar spiced tea **\$3.00**

Masala tea **\$3.00**

Green tea **\$3.00**

English tea **\$3.00**

Cold Drinks

Coke / Coke Zero/ Diet Coke/ **\$3.60**

Fanta/ Sprite/ Lift/ Sprite (375ml can)

Mineral/ Spring water **\$3.60**

Lemon Lime & Bitters **\$5.00**

Juices

Orange/ pineapple/ apple (per glass) **\$4.00**

Milkshakes **\$7.00**

vanilla/ strawberry/ chocolate/ banana

Lassi

Mango **\$7.00**

Plain **\$6.00**

Smoothies

Strawberry/ banana **\$7.00**

Beer

Carlton Draught	\$7.00
VB	\$7.00
Crown	\$7.00
Pure Blonde	\$7.00
Kingfisher	\$7.50
Heineken	\$7.50
Corona	\$7.50
Peroni	\$7.50
Stella	\$7.50
Asahi	\$7.50
Apple Cider	\$7.50

Spirits

Old Durbar	\$7.50
Khukuri Rum	\$7.50
Johnnie Walker Red	\$7.00
Johnnie Walker Black	\$ 8.00
Johnnie Walker Gold	\$9.75
Chivas Regal	\$8.00
Dimple	\$9.00
Glenfiddich	\$9.50
Jim Beam	\$7.00
Jack Daniels's	\$7.00
Bacardi	\$7.00
Bundeberg Rum	\$7.00
Absolute Vodka	\$7.50
Grey Goose	\$10.00

Red Wine

	Glass	Bottle
St Hugo Shiraz	\$16.00	\$65.00
Pepper jack Shiraz	\$9.00	\$35.00
Penfolds	\$7.00	\$27.00
Koonunga Hill		
Cab Sav		
Taylors Estate	\$7.00	\$27.00
Merlot		

White Wine

Kim Crawford	\$16.00	\$65.00
Sav Blanc		
Taylors Jaraman	\$9.00	\$37.00
Chardonnay		
Oyster Bay	\$7.00	\$27.00
Sav Blanc		
Brown Brothers	\$7.00	\$27.00
Moscato		
Squealing Pig Rose	\$9.00	\$37.00

Champagne

Henkell Piccolo (200ml)	\$7.00
Henkell Piccolo (750ml)	\$27.00

