

- ENTREES

- 
VADA BAO BUNS (VG) 18
spiced potato bombs, garlic-coconut sambal, mint chutney, bao
- AMRITSARI FISH FINGERS (DF)** 18
battered amritsari spiced fish, tartare sauce, pickled radish
- 
SABUDANA VADA (VG, GF) 16
contains nuts
*tapioca pearls, potato, crushed roasted **peanuts**, chilli, coconut chutney*

- COLD AND RAW

 **KINGFISH CEVICHE** (GF, DF) 26
coconut, jalapeno, orange, curry leaf oil

BURRATA TADKA (V) 20
tomato tadka, chilli infused olive oil drizzle, renkon chips, naan crisps

PANI PURI SHOTS (VG) 15
semolina puffs, potato filling, tangy mint water
ADD VODKA SHOT +\$5

 **NADRU KI CHAAT** (GF, V) 20
lotus root chips, potato, chickpeas, spiced yogurt, mint & tamarind chutnev

- TANDOOR

	GOAN CHARRED SALMON	30
	<i>tasmanian salmon, goan spices, vindaloo rub, fish roe, mint</i>	
	TANDOORI HARISSA PRAWNS	22
	<i>king prawns, harissa marinade, garlic toum, chilli oil drizzle</i>	
	ADRAKI LAMB CUTLETS (GF)	30
	<i>ginger infused grass fed lamb cutlets, turmeric-potato mash</i>	
	SIGDI CHICKEN TIKKA (GF)	22
	<i>charred chicken thigh, hung yogurt, multani spices</i>	
	FENNEL SMOKED PANEER TIKKA (V)	20
	<i>smoked cottage cheese, fennel, saffron</i>	

PANEER CIGAR ROLLS (V)	15
<i>paneer mince, green peas, cheese, spring roll pastry</i>	
PAN-SEARED LYCHEE SCALLOPS (DF, GF)	18
<i>flame seared scallops, garlic, lychee</i>	
ACHAARI CHICKEN MOMO (DF)	20
<i>steamed chicken dumplings, ginger, achaari jhol, sesame</i>	
LAMB SHAMMI NAAN POCKET	20
<i>mince lamb patties, spices & herbs, chilli garlic hummus, dukkah, flat bread</i>	

Pair your dishes with..

CUCUMBER RAITA	4
AAM CHUNDO	4
MINT YOGURT	4
BEETROOT PACHADI	4
PINEAPPLE PICKLE	4
KACHUMBER SALSA	4
MIXED PICKLE	3
ONION LACCHA	5
CHOPPED GREEN CHILLI	3
PAPPADUMS	5

(V) - VEGETARIAN | (DF) - DAIRY FREE | (GF) - GLUTEN FREE; not necessarily coeliac friendly | (VG) - VEGAN

MADAMJI.COM.AU / @MADAMJISYD

All items are subject to availability. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free as some items may contain or come into contact with wheat, eggs, nuts and dairy. Please advise the staff of any allergies, as all ingredients used in our dishes are not necessarily listed. Set Menus and 10% service charge are mandatory for all tables of 8+.

• MAINS

	BUTTER CHICKEN (GF)	30
	<i>charred chicken, cashew-tomato gravy, dried fenugreek</i>	
♥	MADAM'S SPECIAL CHICKEN CURRY (GF, DF)	30
	<i>chicken thigh, onion-tomato gravy, coriander seeds, ground spices</i>	
	MURGH METHI MALAI (GF)	30
	<i>chicken thigh, fresh fenugreek leaves, tomato, cream</i>	
♥	CHICKEN CHETTINAD MASALA (GF, DF)	30
	<i>diced chicken, coconut, kashmiri chilli, poppy seeds, curry leaves</i>	
	CHICKEN TIKKA MASALA (GF)	30
	<i>charred chicken thigh, bellpepper, onions, creamy spiced tomato gravy, dried fenugreek</i>	
♥	KASHMIRI LAMB SHANK ROGANJOSH (GF, DF)	32
	<i>slow-cooked lamb shank, garlic, ginger and aromatic spices</i>	
	LAMB SHAHI KORMA (GF)	32
	<i>slow cooked lamb, creamy cashew sauce, mughlai spices, mixed nuts</i>	
♥	MADAM'S MUTTON CURRY (GF)	32
	<i>boneless diced lamb, ghee, ginger, garlic, onion, whole & ground spices</i>	
	PALAK LAMB KOFTA (GF)	32
	<i>lamb meatballs, garlic-spinach gravy, cumin, cream</i>	
♥	DUCK VINDALOO (GF, DF)	32
	<i>duck breast, chilli, tangy gravy</i>	
	PRAWN BHUNA (GF, DF)	32
	<i>succulent prawns, tomato-onion gravy, capsicum, ground coriander</i>	
	GOAN KOKUM FISH CURRY (GF, DF)	32
	<i>barra, kokum-coconut gravy, earthy spices, curry leaves</i>	
♥	MALWANI PRAWN CURRY (GF, DF)	32
	<i>prawns, coconut milk, malwani spice, blend of coastal herbs, tamarind</i>	

VEGO OPTIONS CAN BE REQUESTED TO BE MADE VEGAN -

♥	PATIALA BAINGAN (VG, GF)	26
	<i>brinjals, capsicums, onion-tomato gravy, aromatic five-spice mix</i>	
	OKRA DO PYAAZA (GF, VG)	26
	<i>okra, onion, asafoetida</i>	
	BHARWAN KOFTA (V, GF)	26
	<i>koftas stuffed with cashews, sultanas, almonds, rich tomato gravy</i>	
	DAL MAKHANI (V, GF)	22
	<i>slow-cooked black lentils, ginger, cream</i>	
	LEHSUNI PALAK PANEER (V, GF)	26
	<i>cottage cheese, spinach-garlic gravy, cumin tadka, cream</i>	
♥	PANEER LABABDAR (V, GF)	26
	<i>cottage cheese, sauteed onions, creamy cashew-tomato gravy</i>	
	HANDI SUBZ (VG, GF)	24
	<i>seasonal mixed veggies, special subz masala</i>	
	MUSHROOM MATAR MASALA (VG, GF)	26
	<i>sauteed mushrooms & peas, onion-tomato gravy, garlic</i>	

• BREADS

PLAIN NAAN	5
GARLIC NAAN	5.5
BUTTER NAAN	6
CHEESE & GARLIC NAAN	7
SPICED MUSHROOM & PROVOLONE NAAN	8
ROTI	5
PUDINA LACCHA	7
GLUTEN FREE ROTI	5
PESHWARI SHAKKAR NAAN	7

• RICE

STEAMED BASMATI-JEERA RICE	6
CHICKEN BIRYANI	28
VEG BIRYANI	23

(V) - VEGETARIAN | (DF) - DAIRY FREE | (GF) - GLUTEN FREE; not necessarily coeliac friendly | (VG) - VEGAN

MADAMJI.COM.AU / @MADAMJISYD

All items are subject to availability. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free as some items may contain or come into contact with wheat, eggs, nuts and dairy. Please advise the staff of any allergies, as all ingredients used in our dishes are not necessarily listed. Set Menus and 10% service charge are mandatory for all tables of 8+.

A 1.4% credit card fee applies to all transactions. A 10% surcharge will be applied on Sundays and Public Holidays.

MADAM MADAM MADAM MADAM MADAM MADAM MADAM

MADAM MADAM MADAM MADAM MADAM

MADAM MADAM MADAM MADAM MADAM MADAM MADAM MADAM MADAM MADAM

MADAM MADAM MADAM MADAM MADAM MADAM MADAM MADAM MADAM MADAM



MADAM MADAM MADAM MADAM MADAM MADAM MADAM MADAM MADAM MADAM

[illegible]

MADAM MADAM MADAM MADAM MADAM MADAM MADAM MADAM MADAM MADAM

MADADA II MADADA II MADADA II MADADA II

MADAM II MADAM II MADAM II MADAM II

MADADA II MADADA II MADADA II MADADA II

[illegible]

MADAM MADAM MADAM MADAM MADAM

MADAM MADAM MADAM MADAM MADAM

MADAM MADA MADAM MADA MADAM MADA
