



What's with the spice ?

South India is known for its flavours some spicy food. For authenticity, we aim to keep the flavours we create in our homes. Most of our menu can be cooked to suit your spice level. However, some of our dishes need a certain amount of spice to bring out the authentic taste. We note where this applies. Choose your spiciness : Mild, medium, hot or extra hot.

STARTERS

VEGETARIAN

Vegetable Samosa (Vegan - 2 pieces) \$10

Dough pastry filled potatoes and peas mix with spices and deep fried, with tamarind sauce.

Assorted Pakkavada (GF, Vegan - 8 pieces) \$12

Crisp fried mixed vegetable fritters made with chickpea batter, with tamarind sauce.

Onion Bhaji (GF, Vegan - 6 pieces) \$12

Sliced onions dipped in spiced chickpea batter and deep fried, with tamarind sauce.

Paneer Pakora (GF - 6 pieces) \$12

Cottage Cheese stuffed with mint and spices dipped in a spice chickpea batter, with mint sauce.

Gobi 65 (Vegan - 12 pieces) \$12

Cauliflower florets marinated in a special and deep fried with pappadam and mint yoghurt.

Chilly Gobi Dry (Vegan) \$13

Cauliflower florets fried and sautéed with onion and bell pepper in an Indo-Chinese fusion sauce.

Chilly Mushroom Dry (Vegan) \$13

Mushroom deep fried and sautéed with onion and bell pepper in an Indo-Chinese fusion sauce.

Chilly Paneer Dry (8 pieces) \$14

Fried cottage cheese sautéed with onion and bell pepper in an Indo-Chinese fusion sauce.

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KLC SPECIAL COMBO

Poori and Masala \$19
Poori Masala is a South Indian dish of curried potatoes made to serve as a side with poori.

Palappam with Stew (GF, DF) \$23
Fluffy Rice Pancakes and mild stew is a traditional curry from Kerala breakfast.

Kothu Porotta (DF) \$25
This is a Tamil Nadu delicacy that gained popularity in Kerala. It uses shredded traditional Kerala porotta and stir-fried vegetables with chicken, egg, onions and tomatoes, served with a special gravy.

Kappa & Fish Curry (DF, GF) \$25
Kappa (cassava) & meen curry is a traditional dish of Kerala. The combination of these two dishes is very delicious and very nutritious food for common peoples.

Kappa Biryani (DF, GF) \$25
Kappa (cassava) Biryani is a very famous and delicious preparation. It is also a common street food (thattu kada) special in Kerala.

BREADS

Kerala Porotta (DF) \$4
Layered flatbread - a customer favourite.

Palappam (GF, DF) \$4
Fluffy pancake made fermented rice batter and coconut milk.

Appam (GF, DF) \$4
Fluffy pancakes made from fermented rice batter, grinded coconut and jeera.

Garlic Mint Porotta (DF) \$5
Crispy layered flatbread with the added flavour of finely chopped garlic.



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MAINS

VEGETARIAN

- Aloo Jeera (GF, Vegan)** \$17
Potato with a greed blend of spices. Dry dish.
- Dal Tadka (GF, Vegan)** \$17
Dal Tadka is a popular India yellow lentil dish cooked with yellow garlic, ginger onion, tomato and fresh coriander
- Mushroom Varutharacha Curry (GF, Vegan)** \$18
A flavourful traditional Kerala Masala in a roasted coconut gravy with coconut milk.
- Gobi Manchurian Gravy (Vegan)** \$18
Deep fried cauliflower and bell pepper sautéed in a sweet and sour sauce.
- Vegetable Stew (GF, Vegan)** \$19
Mixed vegetables cooked with Kerala Special aromatic spices and coconut milk and cashew paste.
- Vegetable Mappas (GF, Vegan)** \$19
Vegetables cooked in a creamy coconut gravy with a lovely tinge of coriander and curry leaves.
- Chettinad Vegetable (GF, Vegan)** \$19
Mixed vegetable with a flavourful traditional South Indian masala made by dry roasted coconut and whole spices, grinding them into a fine powder mix with onion gravy.
- Navratan Korma (GF)** \$19
Navratan korma is a flavourful Mughlai vegetable curry made from a base of assorted nuts and seeds seasoned with a large variety of aromatic spices and finished with rich cream.
- Paneer Butter Masala (GF)** \$19
Cottage cheese chunks cooked in a creamy onion and tomato masala with a dollop of butter.
- Palak Paneer (GF)** \$20
Cottage cheese chunks cooked in a creamy made with spinach, onion, garlic and spices with butter.
- Paneer Mushroom Matar Masala (GF)** \$20
Cottage cheese chunks, mushroom and green peas cooked in creamy onion and spices, garnished with coriander leaves.
- Kadai Paneer (GF)** \$20
Cottage cheese chunks cooked with onion, garlic, tomato and bell pepper mix with special kadai masala.

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NON-VEGETARIAN

Chicken 65 Dry (8 pieces)

Boneless chicken pieces. Marinated in chef special spices and deep fried, garnished with pappadum and curry leaves.

\$14

Chilly Chicken Dry (8 pieces)

Boneless chicken pieces. Marinated in a chef special batter and deep fried and sautéed with onion and bell pepper in an Indo-Chinese fusion sauce.

\$14

Chicken Onion Bhaji (6 pieces)

Marinated shredded chicken and slice onion mixed with rice flour and chicken pea flour and some special spices deep fried

\$14

Kerala Prawn Fry (6 pieces)

Prawns Marinated in a chef special masala and deep fried and then sautéed with mustard, onion and curry leaves.

\$15

Smoked Tandoori Wings

Chicken wings, marinated in chef special tandoor masala garnish with tandoor mayo.

\$15

Costal Calamari Fry (15 pieces)

Squid rings marinated in special spices and slanted with slice onion and mustered, curry leaves and coconut slice.

\$15

Soup of the Day

(Veg \$10, Non-Veg - \$12)

KLC Garden Salad

Garden fresh vegetables such as lettuce, tomato, carrot, cucumber and onion served with dressing.

\$10

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CHICKEN

- Chicken Jalfrezi (GF)** S21
Chicken cooked with capsicum, onion and carrot mix with special creamy tomato sauce.
- Butter Chicken (GF)** S22
Traditionally known as Murgh Makhani, a famous delicious Indian curry made from chicken with a spiced tomato and butter sauce.
- Chettinad Chicken Curry (GF, DF)** S22
Chicken with a flavourful traditional South Indian masala made by dry roasted coconut and whole spices grinding them into a fine powder mix with onion gravy.
- Palak Chicken (GF)** S22
Chicken cooked in a creamy texture made with spinach, onion, garlic and spices.
- Kadai Chicken (GF)** S22
Chicken cooked with diced capsicum and onion with a special kadai masala and tomatoes.
- Madras Chicken (GF, DF)** S22
Chicken cooked in South Indian special masala with grinded coconut and coconut milk.
- Kerala Chicken Stew (GF, DF)** S22
A traditional curry from Kerala prepared with chicken, veggies, spices and coconut milk. Goes well with our palappam or idiyappam (string hopper).
- Chilly Chicken** S22
Deep fried chicken sautéed in a sweet and sour Indo-Chinese sauce.
- Kuttanadan Pepper Chicken (GF, DF)** S23
Dry chicken cooked with special spices and black pepper ginger and curry leaves.
- Kerala Chicken Roast (GF, DF)** S23
Kerala Chicken Roast is full of aromatic flavours and tangy spices. The dish out the authentic South Indian delicacy.
- Malabar Chicken Kuruma (GF, DF)** S23
Classic and unique chicken kuruma. A lovely coconut and cashew based thick gravy coats the succulent pieces of chicken.
- Chicken Varutharacha Curry (GF, DF)** S23
A spicy concoction of diced chicken with roasted coconut and spices.
- Dragon Chicken (Dry)** S23
Deep fried chicken with cashew nuts and chilli sauce

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BEEF

Beef Roast (GF, DF)

Slow cooked diced roast beef in a tangy tomato and onion-based gravy.

\$23

Beef Coconut Fry (GF, DF)

Slow cooked diced roast beef, blended in authentic Kerala flavours, peppered with coconut shards.

\$24

PORK

Chilly Pork (GF, DF)

Boneless pork pieces, sautéed with onion garlic, capsicum, in an Indo-Chinese fusion sauce.

\$21

Pork Pepper Fry (GF, DF)

Slow cooked diced pork blended in authentic Kerala flavours peppered with ground black pepper.

\$23

SEAFOOD

Spicy Kerala Fish Curry (DF, GF)

Juicy Fish infused with a rich sauce of exotic spices, cocum and curry leaves.

\$23

Alleppey Fish Curry (DF, GF)

Juicy Fish infused with a rich coconut gravy of exotic spices, cocum and curry leaves.

\$23

Palazhi Fish Curry / Prawn Curry (DF, GF)

Juicy Fish infused with a rich coconut milk and green chilli and curry leaves.

\$24

Prawn / Fish Molee (DF, GF)

Marinated fish/prawns lightly fried then stewed in a Portuguese inspired mildly spiced gravy. Made from coconut milk and black pepper.

\$24

Kerala Prawn Masala (GF)

Prawns marinated with spices, slow cooked in thick onion and tomato masala.

\$25

Meen Pollichathu (GF, DF)

Fish pollichathu is a traditional Kerala starter. Whole fish coated with masala is wrapped in banana leaves and cooked in onion and tomato with coconut milk.

\$29

Alleppey Thawa Fish (GF, DF)

Whole fish grilled with thick creamy coconut gravy.

\$29

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EGG

Omelette (GF)

Kerala style dish made from beaten eggs, fried with oil in a frying pan with combination spices.

\$8

Mutta Chikkiyathu (GF)

Also known as Egg Bhurji / scrambled eggs. Prepped in South Indian style.

\$16

Egg Roast / Curry (DF, GF)

Boiled egg roasted in a tangy tomato and onion-based gravy. Goes well with porotta or appam.

\$19

LAMB

Lamb Rogan Josh (GF)

Rogan Josh is an aromatic curried meat dish of Kashmiri origin. Flavoured and coloured primarily by alkanet flowers and Kashmiri chillies.

\$24

Lamb Kuruma (GF, DF)

Thick creamy coconut gravy with a lovely tinge of coriander.

\$24

Lamb Palak (GF)

Thick creamy spiced dish of lamb spinach paste.

\$24

Lamb Chettinad (GF, DF)

Curried lamb pieces cooked with a flavourful traditional South Indian masala that is made by dry roasted coconut and spices grinding them a fine powder mix with onion gravy.

\$25

Lamb Pepper Fry (GF, DF)

Curried Lamb pieces cooked with sliced onion, special spices, black pepper, ginger and curry leaves.

\$25

GOAT

Malabar Mutton Masala (GF, DF)

Slow cooked bone-in diced mutton authentic Kerala Flavours and tomatoes.

\$24

Malabar Mutton Chaps (GF, DF)

Slow cooked bone-in Diced Mutton thick creamy coconut gravy with a lovely tinge of coriander.

\$24

Goat Pepper Fry (Mutton) (GF, DF)

Slow cooked bone-in diced goat blended in authentic Kerala flavours peppered with coconut shards

\$25

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BIRIYANI (GF)

Biriyani is flavoursome rice soaked in rich spices with an assortment of vegetables or meat.

Vegetarian	\$18
Egg	\$19
Chicken	\$23
Beef	\$24
Goat	\$25
Lamb	\$25
KLC Special (good one for share)*	\$35

*Chicken and chicken 65 special masala OR chicken and choose any meat.

RICE

Lemon Rice (Vegan, GF) **\$9**

Rice with a delicate flavour of fresh lemon juice and tempered spices.

Jeera Rice (GF, Vegetarian) **\$9**

Rice cooked with ghee, cumin and other fragrant spices

Neychoru [Ghee Rice] (GF, Vegetarian) **\$11**

Aromatic mildly spiced rice, topped with nuts and raisins.

Fried Rice (Chicken / Egg / Vegetarian) **\$19**

Indo-Chinese dish in which rice is tossed with mixed vegetables, soya sauce, white pepper and homemade sauce.

EXTRAS

Pickle **\$2.50**

Rice **\$3**

Gravy **\$3**

Kerala Pappadam (4 peices) **\$4**

Masala Pappadam (2 peices with garnish) **\$5**

Raita **\$5**

Sambar **\$5**

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DOSAS

An Indian take on crepes, dosa is a popular South Indian classic made from fermented rice and lentils. It is served with a lentil-based curry and delicious coconut and tomato chutney.

- Thattu Dosa (GF, Vegetarian, DF on request)** \$12
Traditional thattu kada (street eatery) inspired dosa.
- Neyy Roast Dosa (GF, Vegetarian, DF on request) \$13
Crispy crepes, laced with the goodness of clarified butter.
- Masala Dosa (GF, Vegetarian, DF on request)** \$17
Crispy crepes stuffed with savoury potato mash blitzed with onion and green chillies.
- Egg Dosa (GF, DF on request)** \$17
Crispy crepes stuffed with egg, smeared with chutney powder.
- Uthappam (GF, Vegetarian)** \$18
A thicker dosa with toppings.
- Mysore Masala Dosa (GF, Vegetarian, DF on request)** \$18
Crispy crepes stuffed with savoury potato mash, smeared with chilly tomato chutney and topped with chutney powder. Minimum spice level - Medium
- Paneer Dosa (GF, Vegetarian)** \$18
Crispy crepe filled with cottage cheese and savoury potato mash.
- Chicken Dosa (GF, DF on request)** \$18
Crispy crepes filled with soft, spicy, aromatic shredded chicken filling.
- KLC Special Dosa (GF)** \$20
Crispy crepes filled with soft spicy shredded chicken, cheese and egg.

DESSERT

- Payasam** \$7
Everybody likes to have a little sweet after having a great meal. Here is the recipe of a popular Kerala dessert.
- Gulab Jamun with ice cream** \$8
Soft spongy dessert made from milk powder drenched in a saffron infused syrup.
- Dessert of the Day** \$10

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