

SOUTH INDIAN DELICACIES

ALL SOUTH INDIAN ENTREES ARE SERVED W SAMBAR (VEGE LENTIL SOUP), COCONUT CHUTNEY & GINGER CHUTNEY

IDLI (2 PCS) steamed rice & lentil cakes to dip in the sambar & coconut chutney	7.95
RAVA IDLI (2 PCS) steamed idli w nuts, lentils, veges & spices, served w potato onion curry	9.95
BUTTER PLAIN DOSA iconic south indian crêpe made from fermented rice & lentil batter	10.95
MASALA DOSA dosa served w potato onion curry	15.95
THREE PIECE DOSA (ONION, GREEN CHILLI & GINGER) 1 dosa cooked w fillings of finely chopped 1. onions 2. ginger 3. green chillies	16.95
CHEESE DOSA cheese cooked on dosa served w potato onion curry	17.95
MYSORE MASALA DOSA spiced garlic & red chilli chutney cooked on a dosa, served w potato onion curry	17.95
CHICKEN DOSA dosa filled w sauteed chicken, finished in south indian herbs & spices w lettuce	18.95
BUTTER CHICKEN DOSA plain dosa served w butter chicken	19.95
ONION TOMATO UTHAPPAM south indian rice & lentil based pizza w onion, tomato & spices	12.95
SATYA SPECIAL UTHAPPAM onion, tomato & cheese uthappam served w potato onion curry	15.95
CHICKEN UTHAPPAM marinated chicken with south indian spices on uthappam, w potato onion curry	19.95
RAVA MASALA DOSA (20 MINUTES) semolina dosa w carrot, coriander & mild spices, served w potato onion curry	15.95
CASHEW RAVA MASALA DOSA (20 MINUTES) cashew nuts embedded rava dosa, served w potato onion curry	17.95
RAVA DOSA WITH LAMB KOORMA (20 MINUTES) rava dosa served w lamb korma	22.95
GUN POWDER indian dukkah, made w roasted lentils, garlic, spices & chilli	2.95
SUNDRIED YOGHURT CHILLIES OR VAAMU POTTU chillis pickled in salty yoghurt, sun-dried then deep fried until crispy	2.95

THALIS

A Thali is a well balanced south indian meal that gives you a taste of everything.
One Thali per person, not to be shared.

SOUTH INDIAN THALI vege curry w rice, rasam, sambar, pickle, papadam & yoghurt	15.95/PP
SATYA SOUTH INDIAN THALI all the above plus paratha naan bread & gulab jamoon dessert	18.95/PP
CURRY THALI one of the curries below w rice, paratha, sambar, rasam, papadam, yoghurt & pickle	
CHICKEN 22.95/PP	FISH 24.95/PP
LAMB 23.95/PP	PRAWN 25.95/PP

STAPLES

RICE boiled aromatic long grain basmati rice	2.95/PER PORTION
ROTI thin wheat flatbread (hand rolled)	2.95
PARATHA flaky yet soft layered flatbread for dunking in curries	3.50
GARLIC PARATHA paratha lathered w garlic butter	3.95
CHEESE PARATHA paratha w molten cheese	3.95
GARLIC CHEESE PARATHA paratha w garlic butter & molten cheese	4.50
CHILLI CHEESE PARATHA paratha w chopped green chilli & molten cheese	5.95

ACCOMPANIMENTS

SWEET MANGO CHUTNEY	2.95
HOT PICKLE	2.95
TAMARIND CHUTNEY	2.95
KACHUMBER chopped onion, tomato, cucumber tossed coriander, lemon juice, herbs, spices	2.95
RAITHA yoghurt, cucumber, tomato, mild spices	3.95
PAPADAM	0.95
ALL SIX OF THE ABOVE with five extra papadams	14.95

ROYAL BANQUET MENU

available on request, covers all popular dishes (minimum 4 people)



SATYA
SOUTH INDIAN RESTAURANTS

FULLY LICENSED & BYOW

KRD PONSONBY MT EDEN SANDRINGHAM

WE ACCEPT ONE PAYMENT OR EQUAL-SPLIT PAYMENTS PER TABLE

STREETFOOD SNACKS

MASALA PAPADAM <i>papadam with fresh veges, spices, herbs & fresh lemon juice</i>	2.95
SAMBAR <i>vegetables & lentil soup cooked w aromatic spices</i>	3.95
RASAM <i>tamarind & tomato tangy soup topped w roasted lentils & curry leaves</i>	4.95
SAMOSAS CHAT <i>smashed samosa w a dollop of thick yoghurt topped w tamarind & date chutney, freshly chopped onion & tomato and a dusting of south indian spices</i>	5.95
BHEL PURI <i>recipe brought from the streets of india. satya's bhujia mix combined w smashed potato & chickpeas, tomato, onion, carrot, coriander & tamarind chutney (may contain peanuts)</i>	7.95
PANI PURI (6 PCS) <i>break open crispy wheat shells & fill with potato-chickpea filling & tangy tasty water</i>	7.95
MIRCHI BHAJI MAJAKA (2 PCS) <i>fresh banana peppers dipped in a spiced chickpea flour batter, deep fried then stuffed w fresh chopped onion, lemon juice, spices & coriander.</i>	6.95
DAHI PURI (6 PCS) MUST TRY <i>Regulars hate to share this dish. originated in rajasthan, a homemade cracker topped with potato-chickpea smash, covered with yoghurt, tamarind chutney, coriander & fresh ground roasted spices.</i>	9.95
MIXED PLATTER <i>2 dahi puri, 2 pani puri, 1 mirchi baji, 4 papadams & dips, chicken entree & lamb entree</i>	19.95
PAPADAMS & DIPS GREAT WITH BEER/WINE <i>6 papadams & yoghurt cucumber dip, sweet-mango chutney, hot pickle & tamarind chutney</i>	13.95
SATYA CHICKEN ENTRÉE <i>marinated chicken sauteed w ginger, curry leaves & satya spices</i>	9.95
SOUTH INDIAN PRAWN ENTRÉE <i>5 delicious prawns, sauteed with ginger, garlic butter, curry leaves & satya spices</i>	12.95
HYDERABADI LAMB ENTRÉE <i>spiced lamb kofta chopped & sauteed with ginger, garlic butter, curry leaves & satya spices</i>	12.95
MADRAS FISH ENTRÉE <i>marinated fish cooked with curry leaves, ginger & satya spices</i>	11.95

BIRIYANI

HYDERABADI BIRIYANI

All biriyani are served with 3 accompaniments. Unique layered dish of aromatic basmati rice & spices cooked with:

CHICKEN (W BONE)	19.95	VEGE	17.95
LAMB (W BONE)	20.95	PRAWN	26.95

CHICKEN

GINGER CHICKEN <i>a traditional tomato, onion base w fresh ginger</i>	13.95
CHILLI CHICKEN <i>a traditional chilli, tomato, onion base w capsicum</i>	15.95
BUTTER CHICKEN <i>always the right choice, everyone knows me</i>	16.95
CHICKEN PALAKURA <i>mildly spiced, creamy spinach based gravy</i>	16.95
CHICKEN TIKKA MASALA <i>more flavoured & less creamy than butter chicken</i>	16.95
CHICKEN VINDALOO <i>chicken in a complex vindaloo spice blend</i>	16.95
CHICKEN JALFREZI <i>veges & chicken cooked in spiced tomato & onion base</i>	17.95
KADAI CHICKEN <i>chicken & veges cooked w roasted whole coriander & cumin</i>	17.95
MANGO CHICKEN <i>chicken cooked w the finest quality indian mango</i>	17.95
GONGURA CHICKEN <i>gongura a tropical sour leaf cooked w aromatic spices</i>	18.95
CHICKEN KOORMA <i>creamy cashew & coconut curry w aromatic spices</i>	18.95
MURG BADAMI <i>soft chicken glazed in a blend of south indian spices, garlic, chilli & tossed w whole almonds</i>	21.95
SATYA SPECIAL CHICKEN CURRY <i>soft chicken glazed in soya sauce, vinegar w ginger, green chillies & spices</i>	21.95
SOUTH INDIAN BONE-IN CHICKEN MASALA CURRY <i>homestyle chicken curry w curry leaves, tomato, onion, cloves, cinnamon, cardamom & mace</i>	24.95

LAMB & GOAT

ROGAN JOSH <i>lamb cooked w south indian chillis, ginger, fennel & spices</i>	15.95
LAMB PALAKURA <i>lamb cooked w mildly spiced, creamy spinach based gravy</i>	17.95
LAMB THALIMPU <i>lamb sauteed w mustard, cumin, curry leaves & spices</i>	24.95
LAMB VINDALOO <i>tender lamb leg in a complex vindaloo spice blend</i>	17.95
LAMB GONGURA <i>gongura is a tropical leaf with a full, tangy flavour</i>	18.95
LAMB KOORMA <i>creamy cashew & coconut curry, blended w aromatic spices</i>	18.95
LAMB CURRY SOUTH INDIAN <i>lamb cooked in south indian style gravy</i>	19.95
GOAT MASALA <i>provincial style curry (w bone) cooked w spices & aromatics</i>	24.95

SEAFOOD

HARIYALI FISH CURRY <i>cooked w spinach, garlic & roasted garam masala</i>	22.95
CHEPA CURRY SOUTH INDIAN <i>south indian spices, curry leaves, turmeric & mace in a coconut, tomato & onion gravy</i>	22.95

FISH KOORMA <i>a creamy cashew & coconut curry, blended w aromatic spices</i>	16.95
MADRAS FISH <i>fenugreek, cumin, tamarind, coriander & garam masala</i>	19.95
SATYA SPECIAL FISH (DRY CURRY) <i>cooked in soya sauce, vinegar w ginger, green chillies & spices</i>	21.95
PRAWN THAKALI <i>prawns w coconut & spices in onion, tomato base</i>	18.95
BUTTER PRAWN <i>prawns in a rich, creamy, aromatic tomato gravy</i>	19.95
PRAWN MAHARAJA CURRY <i>10 marinated prawns sauteed in south indian spices, ginger, curry leaves & cashew</i>	28.95
PRAWN OR FISH MALABARI <i>prawns or fish cooked w coconut, capsicum, onion, tomato & spices</i>	19.95
APOLLO PRAWN OR FISH (DRY CURRY) <i>fish or 10 prawns cooked w fresh capsicum, ginger slices, curry leaves, yoghurt & spices</i>	26.95
PRAWN IGURU <i>10 prawns sauteed w whole spices, garlic, ginger & coriander</i>	24.95

VEGETARIAN & VEGAN

MOST DISHES BELOW CAN BE MADE VEGAN ON REQUEST

DAL THALIMPU <i>soft yellow lentils seasoned w cumin, mustard & curry leaves</i>	10.95
MIXED VEGE CURRY <i>vegetables cooked in onion, tomato & aromatic spices</i>	12.95
CHANNA MASALA <i>soft chickpeas cooked in cumin, onion, tomato & spices</i>	14.95
JEERA ALOO <i>potato panfried with lots of cumin, turmeric, herbs & spices</i>	13.95
SAAG ALOO <i>potato cooked w mild spices in a creamy spinach gravy</i>	14.95
TOFU VEGETARIAN CURRY <i>veges, tofu cooked in onion, tomato & spices</i>	14.95
VEGETABLE KOORMA <i>vegetables in a creamy cashew & coconut curry</i>	14.95
NAVRATAN KOORMA <i>creamy cashew & coconut curry w fruit, veges & nuts</i>	15.95
GREEN BEAN COCONUT <i>green beans w spices, crunchy lentils & coconut</i>	14.95
EGGPLANT COCONUT <i>eggplant tossed in coconut w potato, peas & ginger</i>	19.95
PALAKURA COTTAGE CHEESE CURRY <i>spinach paneer, popular curry</i>	15.95
MUTTER PANEER <i>peas & cottage cheese cooked in onion, tomato & spices</i>	15.95
BUTTER PANEER OR BUTTER TOFU CURRY	16.95
DAL MAKHNI <i>creamy black lentil curry, garnished w ginger & coriander</i>	16.95
KERALA EGG CURRY & PARATHA NAAN BREAD <i>boiled eggs cooked in tomato, onion & garam masala spices, served w paratha bread</i>	19.95

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