SUKCON

FLAVOURS THAT COMFORT THE SOUL

THE MENU

MELBOURNE • INDIAN DINING

JUST LEAVE IT TO SUKOON

The Soulful Spread

To Begin
Masala Pappadum
Selection of house made chutneys
Pani Puri

Entree
Paneer Tikka
Shabnam Moti
Deconstructed Aloo Tikki Chaat

Mains
Malai Kofta
Mix Vegetables
Daal Makhani

Saffron Rice
Garlic Naan
Raita
Garden Salad

To Finish
Gulab Jamun
Pista Kulfi

$79 per person

The Chef's Journey

To Begin
Masala Pappadum
Selection of house made chutneys
Crispy Chilli Corn

Entree
Malai Chicken Tikka
Shami Lamb Kebab
Deconstructed Aloo Tikki Chaat

Mains
Butter Chicken
Lamb Roganjosh
Daal Makhani

Saffron Rice
Garlic Naan
Raita
Garden Salad

To Finish
Gulab Jamun
Pista Kulfi

$79 per person

Platter by the Metre

One metre of flavour · recommended for two

Vegetarian platter — $75

10 pieces of assorted vegetarian entrées served on a bed of garlic naan, topped with homemade chutney and onion salad.

Meat platter — $85

10 pieces of assorted meat served on a bed of garlic naan, topped with homemade chutney and onion salad.

Mix platter — $85

10 pieces of assorted vegetarian entrées and meat served on a bed of garlic naan, topped with homemade chutney and onion salad.

Meat and Seafood platter — $95

10 pieces of assorted meat and seafood served on a bed of garlic naan, topped with homemade chutney and onion salad.

Small Plates

Masala pappadum — $12
Crispy roasted pappadums topped with a zesty mix of onion, tomato, coriander and green chilli.

Samosa — $12
Golden, crisp pastry filled with spiced potato and peas, served with tangy tamarind chutney.

Pani puri — $15
Hollow fried wheat pastries with black chickpeas and potato, served with mint and tamarind water.

Onion rings — $15
Thick-cut onion rings coated in a light batter and fried until crisp.

Deconstructed aloo tikki chaat — $15
Golden fried potato cutlets served with creamy yoghurt, tamarind and mint chutney.

Shabnam ke moti — $19
Mushrooms filled with paneer, coated in house-made crumbs and fried until golden.

Paneer tikka — $19
Paneer cubes marinated in pickling spices and yoghurt, cooked in the tandoor , topped with capsicum and onion salsa.

Small Plates

Continued

Tandoori Chicken — $21

Marinated chicken Maryland cooked in the tandoor and served with house-made coleslaw.

Chicken 65 — $20

Boneless chicken marinated in the chef's spices and deep-fried, then finished with mustard seeds and curry leaves.

Malai Chicken Tikka — $20

Boneless chicken marinated in yoghurt, cream, cashews and spices, chargrilled and finished with a creamy sauce.

Roti Boti — $20

Fresh naan dough wrapped around minced lamb with freshly ground spices, rolled on skewers and cooked in the tandoor.

Lamb Cutlets — $22

Spring lamb cutlets slow-cooked and marinated in herbed yoghurt.

Fish Amritsari — $22

Fish fillet coated in spiced chickpea flour and fried until crisp, served with lemon, grated carrot and radish, and green chutney.

Prawn Katori — $22

Prawns tossed in aromatic spices and salsa, served in crunchy lettuce cups.

Shared Bowls

Rich curries, made for the table

Daal makhani — $20

Black lentils slow-cooked with cream and butter, finished with fresh coriander.

Paneer saag wala — $21

Cottage cheese cubes cooked in a velvety spinach gravy with onion, tomato and spices, finished with cream.

Paneer butter masala — $21

Marinated cottage cheese simmered in a velvety tomato and cashew gravy with fenugreek leaves.

Malai kofta — $21

Fried potato and cheese koftas in a rich, creamy gravy with nuts and spices.

Shabnam curry — $21

Fresh mushrooms, green peas and grated cottage cheese slow-cooked in a rich sauce.

Mixed vegetable — $21

Seasonal vegetables sautéed with traditional Indian spices and onion gravy, finished with fresh coriander.

Channa masala — $21

Chickpeas slow-cooked in thick masala gravy with cumin and turmeric, garnished with crispy onions.

Shared Bowls

Rich curries, made for the table

Lamb shank curry — $30

Lamb shank slow-cooked with roasted whole spices.

Butter chicken — $25

Marinated boneless chicken simmered in a velvety tomato and cashew gravy with fenugreek leaves, finished with cream.

Chicken tikka masala — $24

Chicken tikka sautéed with tomato, onion and capsicum, garnished with fresh coriander.

Murgh kali mirch — $24

Chicken cooked in a smooth tomato and onion gravy with freshly cracked black pepper and coriander, finished with cream.

Punjabi Goat Curry — $24

Prime Cuts of spring goat (with Bone) slow-roasted with the chef's herbs and spices.

Lamb Rogan Josh — $25

Lean lamb simmered in a rich onion and tomato gravy with fennel and selected spices.

Shared Bowls

Rich curries, made for the table

Lamb Korma — $25

Lamb cooked with herbs in a creamy gravy, garnished with cashew nuts.

Beef Vindaloo — $25

Tender beef and potatoes cooked in a hot vindaloo sauce.

Fish Makhani — $25

Marinated fish fillets simmered in a rich tomato and butter gravy.

Fish Masala — $25

Fish fillet sautéed with tomato, onion and capsicum, finished with fresh coriander.

Chilli Prawn — $26

Black tiger prawns stir-fried with mixed peppers and onions in a chilli garlic sauce.

Rice

A little something for every table

Saffron Rice — $7
Steamed basmati rice scented with aromatic saffron.

Jeera Rice — $8
Fragrant basmati rice cooked with cumin seeds and shallots.

Lemon Rice — $8
Basmati rice cooked with mustard seeds and curry leaves, finished with fresh lemon juice.

Coconut Rice — $8
Fragrant rice cooked with grated coconut and fresh cream.

Matar Pulao — $8
Green peas tossed with onions and cooked with basmati rice.

Kashmiri Pulao — $10
Basmati rice cooked with dried fruit and nuts, finished with grated coconut.

Biryani (Vegetarian, Chicken, Lamb & Beef) — $22
Basmati rice cooked with a unique blend of herbs to an age-old recipe, served in a traditional handi with fresh raita.

Breads

From the tandoor

Butter Naan — $4.5
Tandoori bread cooked in a clay oven and brushed with butter.

Garlic Naan — $5.5
Tandoori bread cooked in a clay oven and brushed with garlic butter.

Butter Roti — $4.5
Wholemeal bread cooked in the tandoor and brushed with butter.

Laccha Parantha — $7
Layered, flaky wholemeal bread cooked in the tandoor and brushed with ghee.

Chilli Garlic Naan — $7
Flaky plain-flour bread with chillies and house-made roasted garlic butter.

Rumali Roti — $8
Wafer-thin flatbread folded into a handkerchief shape.

Kashmiri Naan — $8
Plain-flour bread stuffed with a selection of dried fruit and cooked in the tandoor.

Cheese Naan — $8
Flaky plain-flour bread stuffed with cottage cheese and herbs.

Sides

To complete the table

Garden Salad — $10

Fresh garden salad with cucumber, carrot and red onion, finished with the chef's seasoning.

Pickeled Onions — $8

Fresh onions marinated in vinegar with green chillies for a sharp, crunchy bite.

Raita — $5

Grated cucumber and carrot in natural yoghurt with roasted ground cumin and coriander.

Mango Chutney — $5

Sweet and tangy mango chutney prepared with selected spices.

Pappadum — $5

Mixed Pickle — $5

Seasonal vegetables and green mango pickled with herbs and spices.

Desserts

A sweet finish

Assorted Kulfi (Mango , Pistachio) — $10

Traditional ice cream made with Alphonso mango or pistachio and cardamom.

Gulab Jamun with Vanilla Ice Cream — $12

Cottage cheese dumplings fried and soaked in sugar syrup, served with vanilla ice cream.

Nutella Naan — $12

Tandoor-baked naan stuffed with Nutella and served with vanilla ice cream.

Sizzling Hot Brownie — $15

House-made chocolate brownie served on a hot sizzler plate with melting chocolate and ice cream.

Thank you

for sharing a moment of Sukoon with us

Every dish is prepared with warmth, care and the belief that good food is meant to be savoured, shared and remembered. We hope your time with us brought a little comfort, a little joy and perhaps a moment to slow down.

Until we meet again, carry a little Sukoon with you.

A little to start. Plenty to savour.

VISIT / CONNECT

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