

Welcome to...

FIRE & SPICE

~ FUSION RESTAURANT ~



NAMASTE

At Fire & Spice we will always strive to provide excellence
in our food and our customer service.

We aim to invigorate your taste buds with our extensive fusion menu
as it combines great culinary traditions from
the Himalayan Mountains of Nepal, to the exotic flavours and colours of India.
Keep an eye out for our ever changing menu as we always aim to please.

This is just the beginning....

No artificial flavours, colours or MSG used.
GLUTEN FREE and Vegan Options Available.
Please advise our staff if you have any allergies.

ENTRÉES

CHICKEN MOMO (6pcs).....\$12.50

Traditional Nepalese Dumplings filled with minced chicken, onion, ginger garlic and special seasoning. Steamed. Served with a homemade Tomato & Sesame Chutney.

VEGETARIAN MOMO (6pcs).....\$10.50

Traditional Nepalese Dumplings filled with seasonal vegetables, onion, ginger garlic and special seasoning. Steamed. Served with a homemade Tomato & Sesame Chutney.

CHICKEN SIZZLING MOMO.....\$14.50

Traditional Nepalese Dumplings filled with minced chicken, onion, ginger garlic and special seasoning. Deep fried and cooked with onion & capsicum in Fire & Spice's special sweet chilli sauce.

VEGETARIAN SIZZLING MOMO.....\$14.50

Traditional Nepalese Dumplings filled with seasonal vegetables, onion, ginger garlic and special seasoning. Deep fried and cooked with onion & capsicum in Fire & Spice's special sweet chilli sauce.

VEGETARIAN SAMOSA (2pcs).....\$9.50

Homemade pastry with a seasonal vegetable savory filling and mixed spices, deep fried until golden and crispy.

ONION PAKORA (6pcs).....\$9.50

Finely chopped onions battered in chickpea flour and spices, deep fried until golden and crispy.

VEGETABLE PAKORA (6pcs).....\$9.50

Seasonal vegetables battered in chickpea flour and spices, deep fried until golden and crispy.

FISH PAKORA (6pcs).....\$16.50

Fish pieces battered in chickpea flour and spices, deep fried until golden and crispy.

PRAWN PAKORA (6pcs).....\$18.50

Prawns battered in chickpea flour and spices, deep fried until golden and crispy.

CHICKEN PAKORA (6pcs).....\$15.50

Chicken pieces battered in chickpea flour and spices, deep fried until golden and crispy.

PANEER TIKKA (6pcs).....\$14.50

Soft, juicy chunks of Cottage Cheese marinated and cooked in the Tandoor Oven.

TANDOORI CHICKEN (full/half).....\$24.50/\$16.50

Whole Chicken marinated in a taste tempting blend of spices and yoghurt. Cooked in the Tandoor Oven.

CHICKEN TIKKA (6pcs).....\$15.50

Boneless chicken marinated in spices and yoghurt. Cooked in the Tandoor Oven.

SEEKH KEBAB (6pcs).....\$15.50

Lamb mince mixed with hand-grounded spices. Cooked in the Tandoor Oven.

FIRE & SPICE CHIPS.....\$6.50

Potato chips deep fried until golden and crispy, sprinkled with a special salt spice.

CHILLI PANEER.....\$12.50

Crispy chunks of fried Cottage Cheese cooked with onion and capsicum, flavoured with a mixture of spices and stir-fried with a home-made chilli sauce.

CHILLI CHICKEN.....\$14.50

Crispy chicken pieces cooked with onion and capsicum, flavoured with a mixture of spices and stir-fried with a home-made chilli sauce.

ENTRÉES

CHILLI GARLIC PRAWNS.....\$19.50

Large prawns cooked with onion and capsicum, flavoured with a mixture of spices and stir-fried with a home-made chilli garlic sauce.

CHILLI GARLIC PORK.....\$16.50

Crispy pork cooked with onion and capsicum, flavoured with a mixture of spices and stir-fried with a home-made chilli garlic sauce.

CHILLI SQUID FRY.....\$18.50

Crispy squid cooked with onion and capsicum, flavoured with a mixture of spices and stir-fried with a home-made chilli sauce.

SALT & PEPPER SQUID RINGS (6pcs).....\$13.50

Squid rings marinated in a simple salt & pepper batter and deep fried until crispy.

MASALA PAPADS (2pcs).....\$7.00

Crunchy pappadums served with chopped tomato, onion and a special masala seasoning.

PAPPADUM BASKET (6pcs).....\$5.50

MAIN COURSES

VEGETARIAN DISHES

DHAL	\$13.50
Yellow Lentils cooked in a gravy with onion, tomato and a touch of mild spices.	
DHAL MAKHANI	\$16.50
Whole Black Lentils and red kidney beans cooked in gravy with mild spices and a hint of cream.	
CHICKPEA MASALA	\$16.50
Chickpeas cooked with tomato and onion in a medium hot spicy gravy.	
FIRE & SPICE POTATO CURRY	\$14.50
Potatoes cooked in a thick sauce with spices.	
MUTTER POTATO	\$16.50
Green peas and potatoes cooked with masala spices.	
MALAI KOFTA	\$18.50
Cottage cheese and potato fried dumplings cooked in a creamy cashew nut gravy with mild spices.	
FIRE & SPICE EGGPLANT CURRY	\$16.50
Eggplant and potatoes cooked with onion in a thick tomato based gravy.	
PANEER KORMA	\$18.50
Cottage cheese cooked in a creamy cashew nut gravy with mild spices.	
FIRE & SPICE MIX VEG CURRY	\$16.50
Mix seasonal vegetables cooked in a tomato and onion gravy.	
MIX VEG KORMA	\$16.50
Mix seasonal vegetables cooked in a creamy cashew nut gravy with mild spices.	
PANEER VINDALOO	\$18.50
Cottage cheese cooked in a very hot spicy gravy with onion and chilli.	
PANEER TIKKA MASALA	\$18.50
Cottage cheese cooked in a buttery tomato and cashew nut gravy with mixed peppers and onions.	
FIRE & SPICE PANEER ROYAL CURRY	\$18.50
Cottage cheese cooked in a rich creamy tomato gravy with mild spices.	
CUMIN POTATO FRY	\$16.50
Potatoes sauteed with cumin seeds and onions.	
FIRE & SPICE SPINACH POTATO CURRY	\$16.50
Spinach and potatoes cooked with onion in a thick creamy gravy with mild spices.	
KADAI PANEER	\$18.50
Sliced onion and mixed peppers sauteed together with cottage cheese.	
FIRE & SPICE MUTTER PANEER CURRY	\$18.50
Green peas and fried cottage cheese cooked together in a tomato gravy.	
SPINACH PANEER	\$18.50
Spinach and cottage cheese cooked together with onion in a thick creamy gravy and mild spices.	

MAIN COURSES

CHICKEN DISHES

BUTTER CHICKEN	\$23.50
Boneless grilled chicken cooked in a rich creamy tomato gravy.	
CHICKEN KORMA	\$23.50
Boneless chicken cooked in a creamy cashew nut gravy with mild spices.	
CHICKEN TIKKA MASALA	\$23.50
Boneless chicken cooked in a buttery tomato and cashew nut gravy with mixed peppers and onions.	
CHICKEN KADAI	\$23.50
Sliced onion and mixed peppers sauteed together with boneless chicken.	
CHICKEN VINDALOO	\$23.50
Boneless chicken cooked in a very hot spicy gravy with onion and chilli.	
CHICKEN MADRAS	\$23.50
Boneless chicken cooked with coconut cream and mild spices in an onion and tomato gravy.	
CHICKEN SAAG	\$23.50
Spinach and Boneless chicken cooked with onion in a thick creamy gravy and mild spices.	
CHICKEN & MANGO CURRY	\$23.50
Boneless chicken cooked in a thick creamy mango gravy with mild spices.	
CHICKEN TANDOORI MASALA	\$23.50
Chicken on the bone marinated with mixed spices and cooked with onion, tomatoes and mixed peppers in a thick gravy.	
FIRE & SPICE CHICKEN CURRY	\$23.50
Boneless chicken cooked in a tomato and onion based gravy.	
CHICKEN CHILLI MASALA	\$23.50
Crispy fried chicken pieces cooked with onion and mixed peppers in a sweet chilli sauce.	

MAIN COURSES

SEAFOOD DISHES

FIRE & SPICE FISH CURRY	\$23.50
Fish fillets cooked in a tomato and onion based gravy.	
FISH KORMA	\$23.50
Fish fillets cooked in a creamy cashew nut gravy with mild spices.	
GOAN FISH CURRY	\$23.50
A delicacy of Goa - fish fillets cooked with coconut cream and mix blended spices in a tomato and onion based gravy.	
FISH VINDALOO	\$23.50
Fish fillets cooked in a very hot spicy gravy with onion and chilli.	
FISH MASALA CURRY	\$23.50
Fish fillets marinated with mixed spices and cooked with onion, tomatoes and mixed peppers in a thick gravy.	
FISH SAAG	\$23.50
Spinach and fish fillets cooked with onion in a thick creamy gravy and mild spices.	
FIRE & SPICE PRAWN CURRY	\$26.50
King prawns cooked in a tomato and onion based gravy.	
PRAWN KORMA	\$26.50
King prawns cooked in a creamy cashew nut gravy with mild spices.	
PRAWN MADRAS	\$26.50
Fish fillets cooked with coconut cream and mild spices in an onion and tomato based gravy.	
PRAWN VINDALOO	\$26.50
King prawns cooked in a very hot spicy gravy with onion and chilli.	
PRAWN MASALA CURRY	\$26.50
King prawns marinated with mixed spices and cooked with onion, tomatoes and mixed peppers in a thick gravy.	
PRAWN SAAG	\$26.50
Spinach and king prawns cooked with onion in a thick creamy gravy and mild spices.	
SQUID MASALA CURRY	\$26.50
Crispy squid rings marinated with mixed spices and cooked with onion, tomatoes and mixed peppers in a thick gravy.	
SQUID KADAI	\$26.50
Sliced onion and mixed peppers sauteed together with crispy squid rings.	

MAIN COURSES

BEEF DISHES

FIRE & SPICE BEEF CURRY	\$22.50
Tender diced beef cooked in a tomato and onion based gravy.	
BEEF KORMA	\$22.50
Tender diced beef cooked in a creamy cashew nut gravy with mild spices.	
BEEF VINDALOO	\$22.50
Tender diced beef cooked in a very hot spicy gravy with onion and chilli.	
BEEF MADRAS	\$22.50
Tender diced beef cooked with coconut cream and mild spices in an onion and tomato gravy.	
BEEF MASALA	\$22.50
Tender diced beef marinated with mixed spices and cooked with onion, tomatoes and mixed peppers in a thick gravy.	
BEEF KADAI	\$22.50
Sliced onion and mixed peppers sauteed together with tender diced beef.	
BEEF SAAG	\$22.50
Spinach and tender diced beef cooked with onion in a thick creamy gravy and mild spices.	

LAMB DISHES

FIRE & SPICE LAMB ROGAN JOSH	\$23.50
Tender diced Lamb cooked with mixed blended spices in a tomato and onion gravy.	
LAMB KORMA	\$23.50
Tender diced Lamb cooked in a creamy cashew nut gravy with mild spices.	
LAMB KADAI	\$23.50
Sliced onion and mixed peppers sauteed together with tender diced lamb.	
LAMB VINDALOO	\$23.50
Tender diced Lamb cooked in a very hot spicy gravy with onion and chilli.	
LAMB MADRAS	\$23.50
Tender diced lamb cooked with coconut cream and mild spices in an onion and tomato gravy.	
LAMB MASALA	\$23.50
Tender diced lamb marinated with mixed spices and cooked with onion, tomato and mixed peppers in a thick gravy.	
LAMB SAAG	\$23.50
Spinach and tender diced lamb cooked with onion in a thick creamy gravy and mild spices.	

MAIN COURSES

GOAT DISHES

- FIRE & SPICE GOAT CURRY**.....\$24.50
Slowly cooked tender diced goat cooked on OR off the bone in a tomato and onion based gravy.
- GOAT KORMA**.....\$24.50
Tender diced goat cooked on OR off the bone in a creamy cashew nut gravy with mild spices.
- GOAT VINDALOO**.....\$24.50
Tender diced goat cooked on OR off the bone in a very hot spicy gravy with onion and chilli.
- GOAT SAAG**.....\$24.50
Spinach and diced goat cooked on OR off the bone with onion in a thick creamy gravy and mild spices.
- GOAT COCONUT CURRY**.....\$24.50
Diced goat cooked on OR off the bone with coconut cream and mild spices in an onion and tomato gravy.

PORK DISHES

- FIRE & SPICE PORK CURRY**.....\$23.50
Diced pork cooked in a tomato and onion based curry.
- PORK MASALA**.....\$23.50
Diced pork marinated with mixed spices and cooked with onion, tomatoes and mixed peppers in a thick gravy.
- PORK VINDALOO**.....\$23.50
A delicacy of Goa - diced pork cooked in very hot spicy gravy with onion and chilli.
- PORK KADAI**.....\$23.50
Sliced onion and mixed peppers sauteed together with diced pork.
- COCONUT PORK**.....\$23.50
Diced pork cooked with coconut cream and mild spices in an onion and tomato gravy.

MAIN COURSES

BIRIYANI DISHES

A delicious aromatic combination of Basmati Rice, blended spices and flavours of the selected meat or vegetables.
Served with a Plain Raita.

MIX VEG BIRIYANI.....	\$16.50
CHICKEN BIRIYANI.....	\$20.50
BEEF BIRIYANI.....	\$20.50
LAMB BIRIYANI.....	\$20.50
GOAT BIRIYANI.....	\$23.50
PRAWN BIRIYANI.....	\$23.50

RICE DISHES

PLAIN BASMATI RICE.....	\$4.00
Aromatic steamed plain Basmati Rice.	
SAFFRON RICE.....	\$5.00
Aromatic steamed rice with Saffron flavour.	
CUMIN RICE.....	\$5.00
Aromatic steamed rice with Cumin seeds.	
GREEN PEAS PULAO RICE.....	\$6.00
Aromatic steamed rice fried with Green peas.	
KASHMIRI PULAO RICE.....	\$6.00
Aromatic steamed rice fried with Dry Fruit and Nuts.	
COCONUT RICE.....	\$6.00
Aromatic steamed rice fried with coconut flakes.	
MIX VEG PULAO RICE.....	\$10.50
Aromatic steamed rice fried with mixed seasonal vegetables.	

SIDE SALADS

MIXED GARDEN SALAD.....	\$8.50
Green leafy mix with carrot, cucumber, tomato and onion. Served with a Balsamic dressing.	
TOMATO & ONION SALAD.....	\$4.50
Tomato and onion slices served with lemon wedges.	
CUCUMBER SALAD.....	\$4.50
Cucumber slices served with lemon wedges.	

BREADS

PLAIN NAAN	\$4.00
Plain flour flatbread cooked in the Tandoor Oven.	
BUTTER NAAN	\$5.00
Naan bread cooked in the Tandoor Oven, glazed with butter.	
GARLIC NAAN	\$5.00
Naan bread cooked in the Tandoor Oven, glazed with garlic & butter.	
CUMIN NAAN	\$5.00
Naan bread cooked in the Tandoor Oven, flavoured with cumin seeds & butter.	
CHEESE NAAN	\$6.00
Naan bread cooked in the Tandoor Oven, stuffed with cheese.	
CHEESE & ONION NAAN	\$6.00
Naan bread cooked in the Tandoor Oven, stuffed with cheese and fried onion.	
KEEMA NAAN	\$6.00
Naan bread cooked in the Tandoor Oven, stuffed with lamb mince and mixed spices.	
ALOO NAAN	\$6.00
Naan bread cooked in the Tandoor Oven, stuffed with smashed potatoes and mixed spices.	
PANEER NAAN	\$6.00
Naan bread cooked in the Tandoor Oven, stuffed with cottage cheese and mixed spices.	
CHILLI NAAN	\$5.00
Naan bread cooked in the Tandoor Oven, stuffed with freshly cut chillies.	
CHILLI & OLIVE NAAN	\$6.00
Naan bread cooked in the Tandoor Oven, stuffed with freshly cut chillies and black olives.	
GARLIC & OLIVE NAAN	\$6.00
Naan bread cooked in the Tandoor Oven, stuffed with black olives and garlic.	
OLIVE NAAN	\$6.00
Naan bread cooked in the Tandoor Oven, stuffed with black olives.	
MIX VEG NAAN	\$7.00
Naan bread cooked in the Tandoor Oven, stuffed with mixed vegetables and spices.	
KASMIRI NAAN	\$6.00
Naan bread cooked in the Tandoor Oven, stuffed with dry coconut, red cherries & cashew nuts.	
PLAIN ROTI	\$4.00
Wholemeal wheat flatbread cooked in the Tandoor Oven.	

CONDIMENTS

FIRE & SPICE MIXED RAITA	\$5.50	MIXED PICKLE	\$3.50
TOMATO & ONION RAITA	\$5.50	LIME PICKLE	\$3.50
PLAIN RAITA	\$4.50	MANGO PICKLE	\$3.50
CUCUMBER RAITA	\$5.50	TOMATO & SESAME CHUTNEY	\$3.50
MINT CHUTNEY	\$3.50	TAMARIND CHUTNEY	\$3.50
FRESHLY CUT CHILLI	\$3.50	SWEET MANGO CHUTNEY	\$3.50

KIDS MENU

All Main Items on the kids menu comes with a choice of x1 drink and x1 dessert.

MAIN ITEMS:

BUTTER CHICKEN & PLAIN/BUTTER NAAN OR RICE.....	\$12.50
CHICKEN NUGGETS & CHIPS.....	\$12.50
FISH FINGERS & CHIPS.....	\$12.50
MIXED VEG FRIED RICE.....	\$15.50
CHICKEN FRIED RICE.....	\$15.50

DRINKS:

APPLE JUICE

ORANGE JUICE

PINEAPPLE JUICE

MILKSHAKE ~ choice of Vanilla, Chocolate, Strawberry, Banana or Caramel.

DESSERTS:

ICE CREAM ~ 1 Scoop of Vanilla Ice Cream

with topping ~ choice of Chocolate, Caramel or Strawberry sauce.

DESSERTS

GULAB JAMUN (2pcs)	\$5.50
A popular Indian specialty. Reduced milk dumplings fried and soaked in sugar syrup - served warm.	
MANGO KULFI	\$8.00
A Homemade Mango flavoured rich ice cream.	
PISTACHIO KULFI	\$8.00
A Homemade Pistachio flavoured rich ice cream.	
ICE CREAM	\$6.00
2 scoops served with choice of toppings.	

COLD DRINKS

MANGO LASSI	\$6.00
SWEET LASSI	\$6.00
SALTED LASSI	\$6.00
BANANA LASSI	\$6.00
APPLE JUICE	\$3.50
ORANGE JUICE	\$3.50
PINEAPPLE JUICE	\$3.50
COKE / COKE ZERO	\$3.50
FANTA/SUNKIST	\$3.50
SOLO	\$3.50
LEMONADE	\$3.50
LEMON & LIME	\$3.50
LEMON, LIME & BITTERS	\$5.50
SPARKLING WATER	\$4.50
MINERAL WATER	\$3.00
MILKSHAKES ~ choice of Vanilla, Chocolate, Strawberry, Banana, Caramel or Coffee.....	\$6.00
JUGS OF SOFT DRINK	\$10.00
JUG OF LEMON, LIME & BITTERS	\$12.00