

GOAT™ stands out in the in the South Asian culinary scene, expertly blending Indian, Bangladeshi, and Pakistani flavours. As a true reflection of menus on offer in the industry, our execution sets us apart, delivering an unmatched culinary journey. Join us to indulge in the true essence of South Asian cuisine, where tradition meets innovation with unparalleled success.

◆----- APPETISERS AND STREET FOOD -----◆

STICKY CHICKEN WINGS

Spicy wings in a sticky BBQ and tamarind chilli sauce with sesame seeds. (5) 11

MOMOS (V)

A rising street food favourite, with Nepalese origins, dumplings with a vegetable filling in our homemade chilli jam. 8

CHILLI SQUID (S)

Lightly spiced squid in panko crumbs served with our homemade tamarind treacle, honey and sweet chilli sauce. (6) 10

CHAAT ON PURI

A savoury dish served by street vendors in South Asian countries, topped on a puri (flatbread).

CHICKEN (PULLED) 10

KING PRAWNS (S) (3) 14

LAMB 13

ALOO AND BEETROOT (V) 10

FAR-FAR (V)

Made with tapioca and rice flour, sprinkled with sweet and tangy chaat masala which makes a fun, delicious starter or simply great with any meal. 4

MANGO PANEER TIKKA (V)

Paneer cooked in the clay oven with roasted onions, peppers, tomatoes and tossed in a rich tangy mango sauce. Served with salad. (5) 10

PAKORAS (V)

Probably the most famous South Asian street food of all time, pakoras are crispy bite sized onion fritters seasoned with aromatic spices in a chickpea batter served with mint sauce and green chutney. (5) 6

SAMOSA (V)

A little pocket of fried dough filled with spiced potato and peas, served with salad, coriander and mint chutney and beetroot dip. (4) 6

BUTTER CHICKEN KATSU ORBS (N)

Minced chicken coated in panko crumbs served with a gingery butter sauce that packs a flavourful punch. 14

DAL, BUTTER AND TURMERIC SOUP (V)

Sour and spicy three lentil soup with chickpeas, turmeric and ghee with a splash of coconut milk, served with naan. 8

SMASHMOSA (V)

Famously known as "Samosa Chaat", smashed samosa topped with yoghurt, chaat masala, tamarind and pomegranate with a drizzle of coriander and mint chutney. 7

LEMON, CORIANDER AND CHILLI SCALLOPS (S)

Pan seared scallops in a ghee sauce served on a bed of saag bhaji and sun-dried tomatoes. (5) 14

PAANI PURI (V)

A very popular South Asian street food made with crispy hollow doughballs, lightly spiced chickpeas, potato and yoghurt served with spiced tamarind water. (6) 6

INCREDIBLE SOUP (V)

Coriander and lemon soup cooked with vegetable momos served with naan. 14

PATIKI (V)

Our version of the "Aloo Tiki", pan fried stuffed potato patties served in a coriander and mint chutney, tamarind, yoghurt, garnished with onion and sev (crispy noodles). 8

CLAY OVEN AND GRILL

Cooked in the clay oven and finished on the grill, served with salad and mint sauce.

CHICKEN TIKKA (5) 8

TANDOORI CHICKEN (1) 10

LAMB TIKKA (5) 10

LAMB KEBAB (1) 10

CHICKEN KEBAB (1) 10

LAMB CHOPS* (4) 12

MALAI CHICKEN TIKKA (N) (5)

Cashew nut-based marination, made with ginger, cream cheese, coriander, mint and green chilli. 14

KING PRAWNS (S) (4) 13

POPPADOMS (V)

POPPADOM 1

CHUTNEY PLATE

(Onion Relish, Mango Chutney and Beetroot Dip). 3

GOAT™ HOUSE PLATTERS

Can't decide? To satisfy those cravings, why not enjoy a selection of our dishes made for those with big appetites or great for sharing. Served with our House Rice, Roasted Bombay Potatoes, and Curry Sauce.

CLAY OVEN AND GRILL PLATTER

Chicken Tikka, Lamb Tikka, Lamb Kebab, Chicken Kebab, Lamb Chops, Tandoori Chicken and Chicken Chaat with Puri.

FOR TWO 55

FOR FOUR 90

VEGETARIAN PLATTER (V)

Momos, Mango Paneer Tikka, Aloo and Beetroot Chaat with Puri, Samosas, Pakoras and Far-Far.

FOR TWO 30

FOR FOUR 55

SEAFOOD PLATTER (S)

Sea Bass Tikka, Salmon Tikka, Tandoori King Prawns, Chilli Squid and Lemon, Coriander and Chilli Scallops. Served with a garlic herb sauce.

FOR TWO 55

FOR FOUR 95

◆----- SIGNATURE COLLECTION -----◆

Our Country Style range of dishes are made with carefully selected spices, producing a rich and extraordinary flavour, cooked slightly longer than usual to release a unique taste. All Country Style dishes are served with our GOAT™ House Rice.

GOAT

GOAT CURRY Country Style

South Asian style curry with tender pieces of goat cooked with spicy potatoes, yoghurt, and aromatic spices. 21

GOAT TAMARIND AND CHANA

Slow cooked goat with chickpeas in a rich sweet and spicy date and tamarind sauce served with puri (flatbread). 20

NAGA PICKLED GOAT Country Style

Using pickled naga peppers, this is a fiery dish spiked with heavy spices in a hot and tangy sauce. 22

LAMB

DARK BHUNA Country Style

Slow cooked tender pieces of lamb in a rich bhuna sauce made from deep fried onions, mustard oil and black pepper. 20

STICKY CHILLI AND CORIANDER CHOPS*

Tender lamb chops cooked in the clay oven and finished on the grill topped with our chilli and coriander sauce. (6) 21

GREEN MASALA

Cooked with green chillis, lots of coriander and spinach in a rich spicy and aromatic sauce. 18

CHICKEN

ORANGE CURRY Country Style

Cooked in a spicy sauce using spinach, balanced with sweet undertones of citrus. 21

PATAKA CHICKEN Country Style

A fiery dish using green chillis, peppers and onions creating an explosion of flavours for those who like it extra spicy. 20

MANGO CHICKEN

Tender cuts of chicken in a rich mango sauce cooked with coconut milk. 20

GREEN MASALA

Cooked with green chillis, lots of coriander and spinach in a rich spicy and aromatic sauce. 16

SHAHI BUTTER CHICKEN

One of the world's most popular Indian curry, we add the name "Shahi" (meaning Royal) as we use saffron (world's most expensive spice) making the dish fit for Royalty. 16

SEAFOOD

CORIANDER FISH Country Style (S)

Made with a fillet of Tilapia, briskly fried with onions, tomatoes, capsicum fused with a lemon and coriander sauce. 20

PATAKA KING PRAWN Country Style (S)

A fiery dish using green chillis, peppers and onions creating an explosion of flavours for those who like it extra spicy. 25

SEAFOOD CURRY Country Style (S)

A medley of seafood including squid, sea bass, king prawns and scallops to fulfill the seafood lover with an explosion of flavours in a rich coconut sauce. 28

SALMON OR SEA BASS TIKKA (S)

Wild Salmon or Sea Bass pan fried to perfection, served on a bed of Bombay Potatoes, with asparagus and tender stem broccoli. 23

KERALAN SCALLOP CURRY (S)

Pan seared scallops in a medium spicy sauce, sun-dried tomatoes, curry leaves, a squeeze of lemon juice and served with coconut rice. 25

VEGETARIAN SPECIALITIES

ALOO SAAG PANEER (V)

Cooked with paneer, spicy potatoes and spinach in a medium sauce. Served with puri and coconut rice. 20

SABZI KOFTA MALAI Country Style (V)

Vegetable koftas made with a medley of mashed vegetables, mushrooms, lightly spiced in a medium sauce. 20

◆----- SOUTH ASIAN SPECIALITIES -----◆

CLAY OVEN AND GRILL

All served with naan, pilau rice and curry sauce.

CHICKEN TIKKA (7) 17

LAMB TIKKA (7) 18

LAMB KEBAB (2) 18

CHICKEN KEBAB (2) 18

TANDOORI CHICKEN (2) 18

MALAI CHICKEN TIKKA (N) (7)

Cashew nut-based marination with ginger, cream cheese, coriander, mint and green chilli. 19

KING PRAWNS (S) (6) 24

LAMB CHOPS* (6) 24

GOAT™ HOUSE GRILL (S)

A succulent selection of Chicken and Lamb Tikka, Tandoori Chicken, Lamb Chop, King Prawn, Lamb Kebab and Chicken Kebab. 30

GOAT™ HOUSE TARKA DAL (V)

Slow cooked three lentils, rich in texture, creamy and finished with a tempering made of ghee, fried onions and spices, releasing a distinct taste unlike any dals you have tried before. 9

CURRIES

BHUNA

Medium spiced dish slow cooked using extra onions.

KURMA

A mild dish cooked with coconut and garam masala.

MASALA (N)

Made with cashews in a rich medium spicy marination.

SAAGWALA

A spinach-based dish cooked in a rich medium sauce.

JALFREZI

Made with onions, tomatoes and green chillis.

KORAI

Specially crafted medium curry with capsicum and tomatoes.

CHICKEN / CHICKEN TIKKA 13 / 14

LAMB / LAMB TIKKA 14 / 15

KING PRAWNS (S) 16

VEGETABLE 12

PANEER 12

BIRYANI

A world renowned SouthAsian rice dish flavoured with fragrant spices, served with cucumber raitha, curry sauce and salad.

CHICKEN / CHICKEN TIKKA 13

LAMB / LAMB TIKKA 14

KING PRAWNS (S) 16

VEGETABLE 12

PANEER 12

NAAN

All Naans are freshly made in the Clay Oven

BEETROOT AND GARLIC NAAN

Naan with a vibrant beetroot purée twist. 7

GREEN TEA AND VANILLA NAAN

Infused with Green Tea to give a unique, aromatic and earthy flavour with sweetness of vanilla. 7

PLAIN NAAN 4

GARLIC NAAN 5

GARLIC AND CORIANDER NAAN 5

PESHWARI NAAN (N) 5

CHEESE NAAN 5

TANDOORI ROTI 3

PURI 3

RICE

GOAT™ HOUSE RICE (V)

Lightly spiced basmati rice with a hint of paprika, garlic and dusted with chilli flakes and black pepper. 6

STEAMED RICE 4

PILAU RICE 4

COCONUT RICE 5

VEGETABLE RICE 5

GARLIC RICE 5

MUSHROOM RICE 5

EGG RICE 5

SIDES

TAMARIND MASALA FRIES (V)

Fries coated with a tangy tamarind recipe garnished with paneer. 7

HOUSE FRIES 4

ROASTED BOMBAY POTATOES (V) 6

SAAG PANEER (V) 8

SAAG ALOO (V) 6

MUSHROOM PEPPER FRY (V)

Made with capsicum, black pepper, mustard oil and curry leaves. 6

CURRY SAUCE 4

(S) SEAFOOD (V) VEGETARIAN (N) NUTS *cuts of meat may vary