

TO START

CASSAVA FRIES 13 (DF GF NF V)

Cassava | spices | special sauce

CHANNA CHAAT 15 (GF NF V)

Chickpea | kachumber | yoghurt | mint | tamarind chutney

CHILLI AUBERGINE (25 (DF GF NF V)

Aubergine | capsicum | onions | spring onion

CHILLI PANEER (25 (GF NF V)

Paneer | capsicum | onions | spring onion

ONION BHAJI 16 (DF GF NF V)

Onion | pea flour | herbs | spices

PANEER TIKKA 22 (GF NF V)

Paneer | herbs | spices | mint sauce

PUCHKA 15 (DF NF V)

Pani puri | chickpea | potato | mint

SPICED POTATO FRITTERS (15 (DF GF NF V)

Potato | pea flour | herbs | spices

CHICKEN CHASER (25 (DF GF NF)

Chicken tossed with 31 masala | herbs | spices

CHICKEN LOLLIPOP 19

Frenched chicken winglet | house schezwan sauce

CHICKEN TIKKA 25

Chicken | herbs | spices | mint sauce

CHILLI CHICKEN (25 (DF GF NF)

Chicken | capsicum | onions | spring onion

DUCK CHASER (35 (DF GF NF)

Muscovy duck on the bone | 31 Masala

GOAT CHASER (35 (DF GF NF)

Goat on the bone | 31 Masala

KSPICY CHICKEN (25 (DF GF NF)

Chicken nibbles | house Korean inspired spicy sauce

LAMB CHOPS (31 (GF NF)

Lamb Chops | herbs | spices

MIRCHI PRAWNS (22 (DF GF NF)

Prawns | chickpea flour | herbs | spices

MUSSEL MOILEE 24 (DF GF NF)

Mussel | coconut sauce | herbs | spices

NASHEELA JHENGA 27 (DF GF NF)

Grilled prawns | gin | potato | passionfruit | toasted sesame seeds

SPICY CHICKEN BITES (18 (DF GF NF)

Chicken | pea flour | herbs | spices | tamarind chutney

NI SA BULA
WELCOME

THIRTY ONE

TASTES OF ASIA PACIFIC

FIJI | INDIA | ASIAN FUSION

RESTAURANT | BAR

MUST TRY

Cassava fries | Chilli Aubergine
Chilli Chicken | Chicken Tikka
KSpicy Chicken | Lamb Chops
Mussel Moilee | Nasheela Jheenga

Aubergine | Heart of Palm
Kadai Paneer | Vegetable Moilee
31 Masala Chicken | Chicken Makhane
Lamb Rogan Josh | Prawn Saagwala

TO SHARE (MIN OF 3)

Dietary requirements? Talk to our team and we can try our best to accommodate your group. Everyone at table needs to participate

MY BANQUET \$45PP

Entree: Channa Chaat | Onion Bhaji
Tandoori Chicken Nibbles

Mains: Chicken Biryani
Chicken Tikka Masala
Kadai Paneer

Sides: Rice | Naan

FEED ME - \$59PP

Enjoy chefs choice of carefully selected 7 signature dishes to share with sides based around your groups dietary.

TASTING MENU \$69PP

TASTE OF ASIA PACIFIC

Chefs choice of carefully selected 8 signature dishes around Asia Pacific share with sides based around your groups dietary plus a dessert each

(med) (med-hot) (hot) (DF) dairy free (GF) gluten free (NF) nut free (V) Vegetarian

Please advise if you have limited time. Spend limits apply for group of 8+ guests. **Minimum charge one main meal per person.**
The management reserve the right to refuse admission. Groups of over 6, recommend to select banquet or pre order.

We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.

FINISH

AUBERGINE (BAIGAN) 29

Aubergine | 31 Masala | garlic | herbs

DHAL MAKHANE 27

Black Lentils | red kidney bean | spices | cream

HEART OF PALM (SEKHO) 29

Fiji heart of palm | 31 masala | herbs | spices

JACKFRUIT 29

Fiji Jackfruit | 31 masala | herbs | spices

KADAI PANEER 27

Kadai sauce | onion | capsicum

PAPAYA CURRY 28

Fiji Papaya | Coconut cream | spices

PANEER SAAGWALA 27

Paneer | Fresh spinach puree | herbs | spices

VEGETABLE HAKA NOODLES 30

Vegetables | soft noodles | herbs

VEGETABLE MOILEE 27

Vegetables | coconut sauce | turmeric | herbs

31 MASALA CHICKEN 29

Chicken | 31 masala | herbs | spices

BRAISED LAMB SHANK 35

(Slow cooked for 8 hours)

Lamb shank | coconut broth | hint of 31 masala

CHICKEN BIRYANI 29

Chicken | biryani rice | spices | herbs | raita

CHICKEN CHOPSUEY 29

Chicken | Bok choy | carrot | celery | capsicum

CHICKEN CHOWMEIN 29

Chicken | Soft noodles | bok choy | carrot | celery

CHICKEN MAKHANE 29

Chicken | House-made tangy butter sauce

DUCK CURRY 39

Muscovy duck on the bone | 31 Masala

DUCK MASALA 35

Duck Leg (slow cooked 5hrs) | 31 masala

FISH MOILEE 31

Fish | coconut sauce | turmeric | herbs

GOAT CURRY 39

Boneless Goat (slow cooked 4hrs) | 31 Masala

GOAT CURRY(on the bone) 35

Goat on the bone (slow cooked 4hrs) | 31 Masala

JHEENGA MASALA 32

Prawns | tomato | herbs | spices

LAMB ROGAN JOSH 33

Lamb | spiced tomato curry sauce | herbs

MASALEDAAR LAMB 33

Boneless Lamb | herbs | spices (Slow cooked 4hrs)

PRAWN SAAGWALA 32

Prawn | Fresh spinach puree | herbs | spices

SCHEZWAN PRAWN FRIED RICE 32

Prawns | Scheszwan sauce | rice | vegetables

BREADS

Butter Naan 5

Chilli Naan 6

Cheese Naan 7

Cheesy Garlic Naan 8

Cheesy Chilli Garlic Naan 9

Garlic Naan 5

Plain Naan 5

Tandoori Roti 5

RICE

Basmati Rice 4

Jeera Rice 5

SIDES

Apple pickle 7

Dhal Tadka 17

Kachumbar 9

Picked red Onion 7

Plain Yoghurt 5

Raita 7

DESSERT

GULAB JAMUN 12

Deep-fried dumplings

GULAB JAMUN WITH RABRI 19

Deep-fried dumplings | Rabri

KULFI 12

House made traditional Indian ice-cream

RABRI 14

Milk | Condensed milk | spices

VAKALOLO 16

Fijian coconut and cassava sticky cake/pudding steamed in banana leaf

VAKALOLO WITH ICE CREAM 25

Fijian coconut and cassava sticky cake/pudding steamed in banana leaf and served with ice cream