

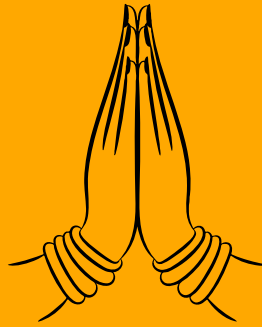


ZAK'S KITCHEN

Bringing Heritage to Your Table



OUR STORY



Welcome to Zak's Kitchen

Bringing heritage to your table, one dish at a time.

We are a family-owned restaurant built on a passion for flavour, tradition, and heartfelt hospitality. For us, food is more than just nourishment—it's connection, memory, and culture served on a plate.

Inspired by the vibrant kitchens of South Asia and the Middle East, our menu blends time-honoured recipes with bold spices and comforting classics. From sizzling grills and slow-cooked curries to street-style snacks and soul-warming biryanis and mandis, every dish is prepared with care, using fresh ingredients and authentic flavours that honour our roots.

Whether you're joining us for a quick bite or a special gathering, we invite you to sit back, share a meal, and experience the kind of warmth only a family-run kitchen can offer.

Welcome to our table. Welcome to Zak's Kitchen.



DISCLAIMER & TERMS AND CONDITIONS

We take great care in preparing our food and aim to accommodate a wide range of dietary needs. Please note that our kitchen handles common allergens including gluten, dairy, nuts, soy, sesame, and shellfish, and while we take precautions, we cannot guarantee any dish is completely allergen-free.

We respect all religious and cultural dietary beliefs and will do our best to accommodate them if notified in advance. If you have any allergies, dietary restrictions, or religious requirements, please inform our staff before placing your order.

All images used in menus and promotional materials are for illustration purposes only. Actual presentation may vary.

Prices are subject to change without prior notice. We reserve the right to update our menu offerings and pricing as needed.

Thank you for your understanding and support.



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CLASSIC ENTRÉES



Vegetable Samosa (2 pc)

\$7.9

A golden, flaky pastry filled with a spiced blend of potatoes, peas, and herbs. Crispy on the outside and soft within, this classic street-style snack is served with a refreshing mint yogurt dip and a sweet tamarind chutney —bringing a perfect balance of flavour to every bite.

Pappadums (4 pc)



\$4.9

Crispy lentil wafers, lightly seasoned and served with our house-made mango chutney—sweet, tangy, and the perfect pairing for a crunchy start to your meal.



Onion Pakoda

\$7.9

Crispy, golden fritters made with thinly sliced onions coated in a lightly spiced gram flour batter and deep-fried to perfection. Served with refreshing mint yogurt dip and sweet tamarind chutney for a flavourful, crunchy start to your meal.



Chicken "65"



\$19.9

A Zak's Kitchen house special—crispy fried chicken marinated in bold South Indian spices, then finished with a touch of garlic and a chilli glaze that adds just the right hit of spice and tang. Best enjoyed with our soft, buttery garlic naan for a flavour-packed start to your meal.



MYSTIC CURRIES



Dal Tadka



\$18.5

An Indian staple made with yellow lentils (toor and moong dal), slow-cooked until creamy and tempered with aromatic spices—cumin, garlic, and dry red chilies—sizzled in spicy oil for a rich, flavourful finish.

Dal Makhni



\$18.5

A rich and indulgent Punjabi classic made with whole black lentils (urad dal) and kidney beans, slow-cooked for hours with butter, cream, tomatoes, and aromatic spices for a velvety, deeply flavorful experience.



Eggplant Masala



\$19.5

A hearty vegetarian dish featuring tender eggplant and potatoes simmered in a spiced onion gravy, enriched with ginger, garlic, and traditional Indian spices for a comforting, homestyle flavor.

Paneer Butter Masala



\$21.5

A rich and creamy Indian curry made with soft paneer (Indian cottage cheese) simmered in a velvet rich buttery tomato-based sauce, delicately spiced with cinnamon, cardamom, and fenugreek. A comforting vegetarian classic, full of smooth, mildly spiced flavour.



MYSTIC CURRIES



Palak Paneer



\$21.5

Fresh spinach purée slow-cooked with hand-ground spices, folded together with soft cubes of paneer to create a creamy, iron-rich curry. Balanced in flavour and naturally vibrant, this wholesome dish brings together nutrition and comfort in every bite. Best enjoyed with garlic naan or steamed basmati rice.

Matar Paneer



\$21.5

A timeless vegetarian curry featuring tender cubes of paneer and sweet green peas gently simmered in a thick, spiced gravy made from tomatoes, onions, and aromatic whole spices. This dish is a staple across many Indian households — hearty, mildly spiced, and full of warmth. Best enjoyed with freshly baked naan or steamed basmati rice.



Aloo Matar



\$19.5

A comforting curry of green peas and potatoes simmered in a seasoned masala base enriched with warming spices and slow-cooked aromatics. Light yet hearty, it's a familiar favourite that delivers depth in every bite. Best served with butter naan or steamed basmati rice.

Aloo Gobi



\$19.5

A rustic dry-style curry made with tender potatoes and cauliflower, sautéed with onions, tomatoes, and a fragrant blend of spices. Gently cooked to preserve texture and absorb flavour, this dish is a staple of home-style cooking — simple, satisfying, and full of character. Best enjoyed with butter naan or steamed basmati rice.



MYSTIC CURRIES



Bhindi Masala



\$19.5

Fresh okra stir-fried with onions, tomatoes, and a blend of hand-ground spices, cooked over high heat to retain its natural texture and flavour. This dry-style sabzi is aromatic and full of traditional character. Pairs well with our soft buttery garlic naan.

Chana Masala



\$19.5

Slow-cooked chickpeas simmered in a robust blend of spices and aromatics, absorbing deep, earthy flavours with every bite. This protein-rich curry is hearty, nourishing, and a staple across many regional kitchens. Best enjoyed with butter naan or steamed basmati rice.



Zaikedaar Mixed Sabzi



\$21.5

An assorted medley of fresh vegetables gently cooked with aromatic spices, creating a well-balanced, dry-style preparation full of flavour and texture. A wholesome vegetarian dish that brings warmth and simplicity to the table. Best enjoyed with butter naan or steamed basmati rice.



Rajma



\$19.5

Red kidney beans slow-cooked in a thick, spiced masala base until tender and flavourful. This wholesome, hearty curry is comfort food at its best — full-bodied, satisfying, and deeply rooted in home-style cooking. Pairs beautifully with garlic naan or steamed basmati rice.



MYSTIC CURRIES



Butter Chicken



\$22.5

A signature Indian dish featuring tender pieces of chicken marinated in yogurt and spices, cooked in a rich, creamy tomato-based gravy. Finished with butter and a hint of fenugreek, this mild yet flavorful curry is a comforting favourite and a perfect introduction to Indian cuisine.

Chicken Tikka Masala



\$22.5

Tender pieces of marinated chicken, grilled to smoky perfection, then simmered in a rich and creamy tomato-based gravy. Flavoured with a blend of spices and finished with chunks of capsicum and onion, this dish brings together bold flavour and comforting warmth—an all-time favourite with a satisfying balance of creaminess and spice.



Lamb Khorma



\$23.5

Tender pieces of lamb slow-cooked in a rich, creamy sauce made with yogurt, ground nuts, and a gentle blend of spices. This mildly spiced dish offers a smooth, luxurious texture and a subtle depth of flavour.

Lamb Vindaloo (spicy)



\$23.5

A bold and fiery curry made with tender lamb simmered in a tangy, spiced vinegar-based sauce. Infused with garlic, chili, and warming spices, this dish delivers a deep, robust heat for those who enjoy a punch of flavour.



KARAHI SECRETS



Signature Chicken Karahi



Single : \$23.5

Full : \$40.5

Originating from the vibrant food streets of Lahore, this beloved dish features bone-in chicken cooked in a traditional iron wok with ripe tomatoes, garlic, and ginger. Flavoured with a blend of house spices and finished with green chilies and fresh coriander, Chicken Karahi delivers bold, homestyle flavour just as it's enjoyed across Pakistan.

Signature Lamb Karahi



Single : \$24.5

Full : \$42.5

Tender pieces of lamb slow-cooked in a traditional iron wok with ripe tomatoes, crushed garlic, and freshly ground spices. Finished with green chilies and ginger, this rustic karahi is rich in flavour and cooked to perfection over a high flame—just the way it's made in the heart of Pakistan.



Chicken White Karahi



Single : \$23.5

Full : \$40.5

A rich and creamy twist on the classic, Chicken White Karahi hails from the kitchens of Lahore, where simplicity meets indulgence. Made without tomatoes, this dish features tender bone-in chicken cooked with yogurt, cream, black pepper, and green chilies. The result is a velvety, mildly spiced gravy that lets the flavours of fresh garlic and ginger shine through—comforting, elegant, and full of soul.

Lamb White Karahi



Single : \$24.5

Full : \$42.5

Born from the rich culinary traditions of Lahore, Lamb White Karahi offers a luxurious take on a classic favourite. Succulent pieces of lamb are slow-cooked in a creamy blend of yogurt, cream, black pepper, and aromatic spices—without a single tomato in sight. Finished with green chilies, garlic, and ginger, this dish delivers deep, comforting flavour with every bite.



WHISPERS OF BASMATI

{HYDERABADI DUM BIRYANIS}



Lamb Dum Biryani



Single : \$22.5 | Full : \$42

Originating from the historic city of Hyderabad, known for its rich culinary heritage, this biryani is a true celebration of flavour and tradition. Tender lamb is marinated in spices and layered with fragrant basmati rice, caramelised onions, and fresh herbs. The dish is then sealed and steam-cooked using the traditional dum method, allowing the flavours to slowly infuse and develop in every grain. Served with cooling yogurt raita and fresh onions to complete the experience.

Goat Dum Biryani



Single : \$22.5 | Full : \$42

A flavourful and aromatic rice dish made with tender pieces of bone-in goat, marinated in spices and layered with fragrant basmati rice, caramelised onions, and herbs. Cooked slowly using the traditional dum method to seal in moisture and depth of flavour. Served with raita and fresh onions for a balanced and satisfying meal.



Chicken Dum Biryani



Single : \$21.5 | Full : \$40

A classic biryani made with marinated chicken layered between long-grain basmati rice, caramelised onions, fresh herbs, and aromatic spices. Steam-cooked in the traditional dum style to lock in rich flavour and tenderness. Served with raita and fresh onions for a complete and comforting dish.

Chicken "65" Biryani



Single : \$21.5 | Full : \$40

A vibrant fusion of two beloved dishes — crispy Chicken 65 and aromatic biryani. Chicken 65 is a spicy South Indian-style fried chicken, marinated in yogurt, red chili, curry leaves, and bold spices, then deep-fried to golden perfection. The crispy chicken is layered with fragrant basmati rice, herbs, and whole spices, then steam-cooked to infuse the flavours. Served with raita and fresh onions for a bold and satisfying experience.



WHISPERS OF BASMATI

{ARABIAN MANDIS}



Lamb Mandi (mild/spicy)



Single (1 shank) : \$27
Full (2 shanks) : \$50
Family (5 shanks) : \$100

A fragrant rice dish inspired by Arabian culinary tradition, featuring tender, slow-cooked lamb shank served over spiced basmati rice. Infused with whole spices and a hint of smokiness, then topped with fried onions, sultanas, and toasted almonds for added texture and richness. Served with spicy tomato sallata, creamy mayonnaise and crisp salad.

Chicken Mandi (mild/spicy)



Single (1/4 chicken) : \$25
Full (1/2 chicken) : \$45
Family (1 full chicken) : \$80

Aromatic basmati rice cooked with a delicate blend of spices, served with tender grilled chicken and finished with fried onions, sultanas, and toasted almonds. Inspired by Arabian flavours, this dish is rich, comforting, and full of texture. Served with spicy tomato sallata creamy mayo and fresh salad for a complete and satisfying meal.



Fish Mandi (mild/spicy)



Full (1 fish fillet) : \$32
Family (3 fish fillet) : \$80

Tender fillets of fish, marinated with warm spices and deep-fried until golden and crisp, served atop long-grain basmati rice slow-cooked with a fragrant blend of Arabic herbs and whole spices. Accompanied by a spicy tomato sallata and smooth, creamy mayo, this dish brings bold coastal flavours to a timeless mandi experience.



The Royal Feast (mild/spicy)



\$150

A majestic feast crafted for special moments — featuring a generous spread of 3 tender lamb shanks, ½ juicy grilled chicken, 2 pcs of our crumb fried fish, all layered over our aromatic basmati rice infused with delicate spices and topped with our signature chicken “65”. Finished with fried onions, sultanas, and toasted almonds. Served with spicy tomato sallata, creamy mayo, and fresh salad. A complete celebration of flavour, made to be shared.



MANDI EXTRAS

Lamb Shank

1 piece lamb shank, available mild or spicy \$18.9

Mandi Chicken

¼ Chicken \$9.9

½ Chicken \$16.9

1 full Chicken \$31.9

Fish Filet

1 piece of our crumb fried fish filet \$18.9

Mandi Rice

1 bowl of aromatic and spiced mandi rice (Approx 450g) \$9.9

Mandi Garnishing

Assortment of fried onions, roasted almonds and sweet sultanas \$4.9

Chicken "65"

*1 cup serving of our house-special Chicken 65—
crispy, spicy, and full of flavour. (Approx 250g)* \$9.9

BREADS AND MORE



Plain Naan

\$4

Soft and fluffy flatbread made with refined flour and baked in the tandoor until golden and lightly crisp on the edges. A classic accompaniment to curries and grills, perfect for scooping up rich sauces and bold flavours.

Butter Naan

Soft tandoor-baked flatbread brushed with melted butter for a rich, comforting finish.

\$4.5

Garlic Naan

Tandoor-baked flatbread topped with fresh garlic and herbs, finished with butter for an aromatic, savoury bite.

\$5



Garlic Cheese Naan

\$5.5

A soft, tandoor-baked flatbread topped with garlic and herbs, filled with melted cheese for a rich and indulgent twist.

Chilli Cheese Naan

\$5.5

Soft tandoor-baked flatbread filled with melted cheese and green chilli, offering a bold and spicy kick in every bite.

Steamed Basmati Rice

\$7.5

Long-grain basmati rice gently steamed to perfection, light and fluffy with a naturally fragrant aroma — the ideal base for curries, grills, and slow-cooked dishes.



THE FINISHING TOUCH



Onion Cucumber Raita

\$5

A cooling yogurt-based side made with finely chopped onions and cucumber, lightly seasoned with salt and roasted cumin — a refreshing complement to spicy dishes.

Green Salad

\$7.5

A fresh mix of tomato, cucumber, carrot, and onion on a bed of crisp mixed greens.

Mint Sauce

A creamy blend of fresh mint, yogurt, green chilies, and zesty lemon—cool, tangy, and perfect as a dip or drizzle.

\$3.5

Mango Chutney

A sweet and tangy preserve made from ripe mangoes, simmered with spices for a rich, fruity kick.

\$3.5



Tomato Sallata

\$3.5

A fresh and spicy tomato-based salad commonly served with mandi and rice dishes. Made with chopped tomatoes, onions, green chilli, and lemon juice, it adds a bright, tangy kick that balances rich and savoury flavours.

Creamy Mayonnaise

\$3.5

Creamy and smooth, served as a cooling side with mandi and spicy dishes.

Spicy Madfoon Sauce

\$5

A creamy green chilli and garlic sauce with a bold kick, served alongside mandi to enhance its rich, smoky flavour.



SWEET CRAVINGS



Gulab Jamun

\$7.5

Golden, melt-in-the-mouth dumplings made from milk solids, deep-fried to perfection and soaked in a lush, cardamom and rose-infused syrup. Served warm, each bite is rich, fragrant, and irresistibly sweet — a true classic that ends any meal on a luxurious note.

Gulab Jamun with Vanilla Ice Cream

\$9.9

Warm, syrup-soaked milk dumplings paired with a scoop of smooth vanilla ice cream — a delightful contrast of hot and cold, rich and creamy. A luxurious fusion of traditional sweetness and classic comfort.



Kheer (rice pudding)

\$9.9

A creamy rice pudding, gently simmered with milk, basmati rice, and cardamom until rich and velvety. Lightly sweet and delicately spiced, garnished with crushed nuts for a satisfying crunch. Served chilled, this comforting dessert is a perfect blend of tradition and indulgence—familiar in texture, yet beautifully exotic in flavour.

Ras Malai

\$9.9

A luxurious dessert of soft, spongy cheese dumplings soaked in sweet, saffron and cardamom-infused milk, topped with slivered pistachios and almonds. Chilled to perfection, this rich and creamy treat is a melt-in-the-mouth favourite — and an absolute must-try for anyone with a love for traditional sweets.



SIP STATION



Warm Sips

Elaichi Chai

Black tea simmered with milk and crushed cardamom pods—rich, creamy, and warmly aromatic.

Single:\$4.9 | Kettle: \$14.9

Indian Filter Coffee

Bold South Indian coffee brewed in a traditional steel filter, blended with hot milk for a rich, velvety finish.

Single:\$4.9 | Kettle: \$14.9

Sulaimani Tea

A light, spiced black tea infused with lemon, mint and aromatic herbs—refreshing, soothing, and caffeine-rich.

Single:\$2.9 | Kettle: \$9.9

****Complimentary with all food orders****

Fizzy Faves

Soft Drinks

\$5.5

Sparkling Water

\$5.5

Energy Drinks

\$6.5

Water Bottle

\$2.9



Sweet Lassi

Plain

A smooth and refreshing yogurt drink, lightly sweetened—simple, cool, and deeply comforting.

\$7.9

Mango

A creamy blend of sweet mango and chilled yogurt—rich, smooth, and perfectly refreshing.

\$9.9

House Special

A royal treat blending creamy lassi with a delicate hint of rose, topped with a scoop of vanilla ice cream and a finished with crushed nuts.

\$11.9



Freshly Squeezed Juices

Apple

\$9.9

Orange

\$9.9

Carrot

\$9.9

Watermelon

\$9.9

Lemonade(reg, strawberry, peach)

\$9.9

Fusion (combine 2 or more)

\$11.9



WITH GRATITUDE..

Thank You!

We're truly grateful for your visit to Zak's Kitchen. Whether you came for a quick bite or a special gathering, we hope our food brought you warmth, joy, and a taste of tradition.

As a family-owned restaurant, every dish we serve comes from the heart —rooted in heritage and made to be shared.

We'd Love to Hear From You!

Your feedback means the world to us. If you enjoyed your experience, let others know or tag us online. If there's something we can improve, we're always here to listen.

- ***Instagram: @zakskitchen_au***
- ***Web: www.zakskitchenau.com***
- ***Email: info@zakskitchenau.com***
- ***Contact: 041-102-0566***

See You Again Soon!

Ask us about our loyalty program, daily specials, or catering for your next event—there's always something fresh cooking at Zak's Kitchen.

***Good food. Good company. Made from the heart.
We can't wait to welcome you back.***