

# MENU

BREAKFAST | LUNCH | DINNER



**ANAYA**  
Perth

[WWW.ANAYAPERTH.COM.AU](http://WWW.ANAYAPERTH.COM.AU)

# Classic Breakfast

## Toast & Spreads

**\$8.50**

Seeded sourdough, white, multigrain Served with butter & preserves. \*GF option +1\$

\* Fruit Loaf +\$2

## Eggs Your Way

**\$18.50**

Two free range poached, fried or scrambled eggs with two seeded sourdough, white or multigrain, tomato relish.

\*GF option available +1\$

## Smashed Avocado

**\$23.50**

Two Poached eggs, feta, cherry tomatoes, dukkah, crunchy kale, lemon oil on multigrain. (N)

\*Add Salmon +\$6 Bacon+\$7 Mushroom +\$5

\*Vegan & GF option available +1\$

## Omelettes

**\$24.50**

### Classic

Eggs, bacon, cheese, capsicum, sourdough

### Vegetarian

Eggs, spinach, cheese, mushroom, capsicum, sourdough

### Masala

Indian spice mix, eggs, chilies, cheese, onion, roasted capsicum, tomato

\*GF option available +1\$ Add Chicken + \$5

## Stacks

**\$27.50**

### Hash Brown Stack

Bacon, halloumi, smashed avo, fried egg, tomato onion salsa, maple syrup

### BLT Stack

**\$27.50**

Bacon, lettuce, tomato, aioli stacked in a grilled turkish bread, served with fries.

## Breakfast Bruschetta

**\$26.50**

Two poached eggs, two toasts, avocado, tomato with basil pesto, topped with feta and balsamic glaze.

\*Add hollandaise +\$2

# Breakfast Favourites

## All Day Big Breakfast

**\$28.50**

Eggs your way, bacon, chorizo, grilled tomato, mushrooms, hashbrown, spinach, seeded sourdough toast. \* Vegetarian option available

\*GF options available +1\$

## Eggs Benedict

**\$22.50**

Poached eggs, spinach, cherry tomato compote, turkish bread, hollandaise.

\*Add Bacon +\$7 \*Add Salmon +\$6

\*Add Ham +4 \*Add mushrooms +5

\*GF option available +1\$

## Buttermilk Pancakes

**\$23.50**

Mixed berries, maple syrup, buttered almonds, vanilla ice cream & cream (contains nuts).

\*Add Bacon +\$7

## Brekky Burger

**\$26.50**

Double bacon, double egg, double cheese, hash brown, tomato relish, BBQ sauce, milk bun, served with fries.

## French Toast

**\$23.50**

Two Pan fried toasts, mix berries compote, cream, caramelised bananas, maple syrup & icing sugar.

\*Add Ice cream +\$2

## Chilli Scrambled Eggs

**\$23.50**

Free range eggs, seeded sourdough toast, fresh chilli, feta, sriracha.

\*Indian Bhurji with onion and capsicum +\$4

## Acai Bowl

**\$23.50**

Mix berries, granola, fresh seasonal fruits, coconut chips.

\*Add peanut butter +\$3

## Add sides to Meals

Side of Fries	\$6	Feta	\$4
Hash Browns (2)	\$6	Bacon (2)	\$7
Mushroom	\$5	Chorizo	\$6
Avocado	\$5	Toast Slice	\$4
Roasted Tomato	\$4	Egg	\$4

# To Start

**Spring rolls** 03 Pcs **\$12**

Crispy vegetable rolls with seasonal greens, Served with sweet chilli sauce.

**Samosa** 02 Pcs **\$8**

Flaky pastry filled with spiced potatoes and peas. Served with tamarind chutney.

**Calamari** **\$18.50**

Lightly fried calamari rings with lemon and aioli.

**Tempura Prawns** **\$18.50**

Crispy tempura prawns with spicy mayo.

**Chicken Wings** 04 Pcs **\$18.50**

Smoky spiced wings glazed with hot sauce, spring onion garnish.

**Satay Skewers** 03 Pcs **\$18.50**

Grilled chicken skewers with creamy peanut satay sauce.

**Arancini** 03 Pcs **\$15.50**

3 Mozzarella-filled risotto balls on napolli sauce with basil

**Vegetarian plate to share** **\$49.50**

Samosa (4), Spring rolls (4), Arancini (4), breads, dips, salad and fries.

**Seafood plate to share** **\$55.50**

Calamari, fish bites, tempura prawns, seafood arancini, garlic bread, dips, fries and mix salad.

**Basket of Fries**

**Wedges** **\$10**

**Sweet Potato Fries**

**Kids Meals**

**Bacon & Egg on toast** **\$14**

**Pancakes with ice cream** **\$14**

Add Berries +\$2

**Nuggets and Chips** **\$14**

**Mini Burger and Chips** **\$14**

**Fish & Chips** **\$14**

# Indian Desi Bites

**Amritsari Fish Fry** **\$19.50**

Lightly battered fish seasoned with ajwain, chilli, and gram flour, deep-fried until crisp. Served with mint chutney.

**Mushroom 65** **\$18.50**

Crispy fried mushrooms tossed with curry leaves,spices, and a tangy red masala.

**Chilli paneer** **\$19.50**

Crispy fried paneer tossed in onions, capsicum, garlic, soy sauce, and chilli paste. A classic Indo-Chinese favourite

**Lamb Seekh Kebab** 03 Pcs **\$22.50**

Minced lamb mixed with spices, coriander, ginger, and garlic, shaped onto skewers and grilled. Juicy, aromatic, and full of flavour.

**Beef Chapli Kebab** 04 Pcs **\$22.50**

Flat, crispy kebabs made with beef mince, herbs, tomatoes, and crushed coriander seeds. Famous Pakistani-style starter.

**Chicken 65** **\$19.50**

South Indian hot starter crispy fried chicken bites seasoned with curry leaves, green chillies, garlic, and a tangy red spice mix.

**Chicken Lollipop** 04 Pcs **\$19.50**

Indo-Chinese Style chicken wings marinated in chilli-garlic paste, deep fried, and served with hot Szhecuan sauce.

**Pani Puri** 06 Pcs **\$10.50**

Crispy puris filled with spicy tangy water, mashed potatoes and chickpea for a burst of flavour.

**Masala Peanuts** **\$12.50**

Crunchy masala coated peanuts mixed with Indian salsa.

**Spicy corn on cob** **\$16.50**

Crunchy corn coated in mild Indian spices.

**Fruit Chaat** **\$14.50**

Mix fruits with hint of chaat masala, an Indian favourite summer cooler.

# Main Course

## Beer Battered Fish \$ 28.50

Crispy golden fish fillets coated in a light beer batter, served with fries, fresh garden salad, and lemon on the side.

## Grilled Tasmanian Salmon \$ 32.50

Fresh salmon fillet with seasonal vegetables, medium cooked with sambal sauce.

\*Add rice +\$5. **GF**

## Steak Sandwich \$ 27.50

Juicy grilled beef steak layered in a toasted bun with caramelised onions, fresh lettuce, tomato, melted cheese, and a hint of aioli. served with fries.

## Chicken Parmigiana \$ 27.50

Crumbed chicken schnitzel topped with Napoli sauce and cheese. Served with fries and salad.

\* Add Ham \$2

## Garlic Prawns \$ 27.50

Pan seared prawns, fresh garlic, butter, aromatic spices, in a creamy sauce finish. Served with garlic bread.

## Fried Rice or Noodles \$ 24.50

Wok-tossed, egg with your choice of protein **Chicken / Seafood** ( prawns, squid, fish ) or Paneer ( ricotta ), fresh seasonal vegetables, soy-garlic sauce, and a hint of sesame for a flavourful finish.

## Side Salads

### Green Salad \$ 10

### Mix Salad \$ 10

### Onion Salad \$ 6

### Cucumber Salad \$ 8

### Garden Salad \$ 8

# Burgers

## Signature Chipotle Chicken \$23.50

Juicy grilled Chicken, tomato, caramelised onion, pickled slaw, chipotle aioli on a brioche. Served with fries.

\*Add GF Bun +\$1 \*Add Bacon +\$4

## Whiskey Glazed Angus \$23.50

Premium Angus beef, cheddar, tomato, pickles,, crisp lettuce,, tomato sauce on a brioche. Served with fries.

\*Add GF Bun +\$1 \*Add Bacon +\$4

## Paneer Noodle Burger \$23.50

Soft paneer slice with spicy noodles in a milk bun, giving a bold and tasty Punjabi-style fusion bite.

## Veggie Burger \$23.50

Flavourful veggie patty with avocado, lettuce, tomato & mayo. Served with fries.

# Salad Corner

## Caesar Salad \$ 19.50

Cos lettuce, bacon, parmesan, croutons, poached egg, Caesar dressing

\*Add Chicken +\$6

## Chickpea Mediterranean Salad \$ 19.50

Chickpeas with onion, parsley, zucchini, feta, capsicum and olive oil dressing.

## Quinoa & Veg. Salad \$ 19.50

Quinoa with chopped seasonal veggies, parsley, and lemon oil dressing.

## Grilled Chicken & Avocado Salad \$ 19.50

Lightly grilled chicken, avocado, cherry tomatoes, mixed greens, and lemon oil dressing.

# Bollywood *Magic*

## Paneer Tikka Masala **\$ 21.50**

Char-grilled panner cubes simmered in a rich and creamy spiced gravy with aromatic North Indian flavors.

## Mix Veg Curry **\$ 19.50**

A vibrant medley of seasonal vegetables simmered in a spiced tomato and rich onion gravy, finished with cream.

**GF . VEG**

## Daal Makhni **\$ 19.50**

Slow-Cooked Creamy Black Lentils and kidney beans in a rich, buttery, and creamy North Indian style-gravy.

**GF . VEG**

## Malai Kofta **\$ 22.50**

Soft vegetable balls simmered in a rich and creamy Mughlai-Style gravy.

## Beef Kofta Curry **\$ 24.50**

House-Made Beef Meatballs, Simmered in a rich tomato-onion gravy with garlic, ginger, spices, fresh herbs, and a touch of cream.

## Kerala Fish Curry **\$ 23.50**

South Indian popular Fish simmered in a fragrant coconut and spicy gravy.

## Chicken Chettinad

Bold south Indian curry with bone chicken, roasted spices, coconut, and curry leaves.

## Korma **\$ 24.50**

Creamy mild curry with cashew gravy, delicately spiced for comforting taste.

Choice of meat: Chicken, Beef and Lamb  
Goat +\$3

## Vindaloo **\$ 24.50**

Goan-style curry with vinegar, garlic, warming spices. Rich, tangy, and fiery.

Choice of meat: Chicken, Beef and Lamb  
Goat +\$3

# Chef's Specials

## Lamb Rogan Josh (GF) **\$ 24.50**

Tender lamb slow cooked in a fragrant yoghurt and spicy gravy, enriched with saffron and aromatic herbs.

## Butter Chicken (GF) **\$ 24.50**

Tender chicken in a rich, creamy, and mildly spiced tomato-butter sauce.

## Goat Curry (GF) **\$ 27.50**

Tender goat meat slow-cooked in a classic North Indian-Style spiced and yogurt-based gravy.

## Palak Paneer (GF) **\$ 24.50**

An iconic North Indian dish featuring soft cubes of Indian cottage cheese (paneer) simmered in a rich, vibrant spinach sauce and mild spices.

# Biryani

Aromatic basmati rice layered with tender meat or vegetables, slow-cooked with spices, a classic dish from the royal kitchens of India.

Chicken \$23.50 Lamb \$23.50

Vegetarian (paneer) \$23.50 Goat \$27.50

## Tawa Naan / Bread

Plain Naan **\$ 4**

Butter Naan **\$ 5**

Garlic Naan **\$ 5**

Chilly Garlic Naan **\$ 5**

Cheesy Naan **\$ 9**

## Rice

Basmati Rice **\$ 5** Pulao Rice **\$ 5**

## Add on

Plain Raita \$ 5 Cucumber Raita \$ 6

Onion Raita \$ 6

# Coffee

## Cup      Mug

Cappuccino	\$5	\$5.9
Latte	\$5	\$5.9
Flat White	\$5	\$5.9
Hot Chocolate	\$5.4	\$5.9
Chai Latte	\$5.4	\$5.9
Mocha	\$5.4	\$5.9
Matcha Latte	\$5.4	\$5.9
Long Macc	\$5.4	
Long Black	\$5.4	
Short Macc	\$5	
Espresso/ Double	\$5	

Almond, Oat, Lactose Free, Soy, Coconut milk +\$0.70  
Vanilla, caramel, hazelnut syrups +\$0.50

# Tea

English Breakfast	\$5
Earl Grey	\$5
Green	\$5
Peppermint	\$5
Chamomile	\$5
Indian Masala Chai	\$5

# Iced Drinks

\$5.90

Iced Latte	Iced Coffee
Iced Chocolate	Iced Mocha
Iced Chai	Iced Matcha
Strawberry Matcha	

Add Ice cream +\$1      Add cream +\$1

# Thanda

Plain Lassi	\$6
Salt Lassi	\$6
Masala Lassi	\$7
Mango Lassi	\$7
Lime Soda	\$7

# Milkshakes

\$7.50

Banana	Spearmint
Strawberry	Vanilla
Chocolate	

# Smoothies

## Strawberry Oats Breakfast      \$9

Strawberry, banana, chia seeds, oats, honey, almond milk.

Add Extra Whey Protein / Extra Oats / Banana +\$2

## Chocolate Peanut Butter      \$9 Protein

Cocoa, banana, peanut butter, oat milk, whey Protein.

Add Extra Whey Protein / Extra Oats / Banana +\$2

## Green Protein      \$9

Coconut milk, spinach, banana, mango, pineapple, chia seeds.

Add Extra Whey Protein / Extra Oats / Banana +\$2

## Summer Berries Smoothie      \$9

Mix berries, banana, yoghurt, honey, choice of milk.

Add Extra Whey Protein / Extra Oats / Banana +\$2

# Something else

\$12

Pink Lemonade      Virgin Mojito

Blue Hawaii Magic

# Beers

Corona	\$12
Great Northern	\$10
Asahi	\$12
Heineken	\$12
Lashes Pale Ale	\$12
Matso's Ginger Beer	\$13
Hahn 3.5	\$10

# Whiskeys

Glenmorangie	\$15
Jack Daniels	\$13
Jameson	\$12
Jim Beam	\$13
Wild Turkey	\$12
Johnnie Walker Red	\$12
Makers Mark	\$13
Canadian Club	\$12

# Gin

Hendricks	\$15
Bombay Sapphire	\$13
Gordon's London Dry	\$12
Gordon's Pink Gin	\$13

# Vodka

Grey Goose	\$15
Smirnoff	\$13
Vodka O	\$13

# Tequila

Espolon	\$15
El Jimador Blanco	\$13

# Rum

Bacardi	\$12
Bundaberg	\$12

# Liqueur/Appertif

Aperol	\$12
Midori	\$12
Bailey Irish Cream	\$13
Kahlua	\$12
Frangelico	\$12

# Sparkling Wine

Moet Chandon Brut	\$120
Imperial	
Grant Burge Prosecco	\$12
Jacob's Creek Chardonnay	\$12
Pinot Noir	\$55
Wolf Blass Eagle Hawk Cuvee	\$12
	\$55

# White Wines

821 South Sauv. Blanc	\$12	\$55
Squealing Pig Sauv. Blanc	\$12	\$55
Devil's Liar Chardonnay	\$13	\$60
Deep Woods Semillion	\$12	\$55
Madfish Moscato	\$12	\$55
T'Gallant Pinot Grigio	\$13	\$65

# Red Wines

Fifth Leg Shiraz	\$12	\$55
Vasse Felix 'Filius'	\$14	\$65
Cab. Sauv.		
Wolf Blass Cab Merlot	\$12	\$55