



The Sukra Experience

Engage your imagination and visualise an Asian-fusion cuisine experience so intensely vivid, it's a titivating spectacle for your senses. The Sukra experience uses ingredients from across culinary boundaries and leaves behind sights, tastes, textures and aromas that you will dream about long after. We invite you to indulge and enjoy the Sukra experience that follows:

Cuisine






Our curries can be made to your liking and served mild, medium or hot.

If you have any allergies or special meal requirements please ensure you discuss with the friendly staff when you order.

Sukra Breads






Plain Naan	\$7
traditional soft bread baked in our tandoor oven	
Garlic Naan	\$8
tandoor style, soft, flat unleavened bread with garlic & herbs	
Cheese & Garlic Naan	\$8
tandoor style, soft, flat unleavened bread with garlic, cheese & herbs	
Kashmiri Naan	\$8
naan bread stuffed with cashew, sultanas, desiccated coconut & saffron paste	
Duo of Dips	\$6
mint yoghurt & tamarind chutney	

Entrees

Chicken, Seafood or Vegetable Laksa 	\$14
authentic malaysian style dish with coconut cream broth, egg noodles & vegetables seafood laksa includes prawns, calamari, barramundi & mussels	
Beef Wonton	\$17
steamed korean style marinated beef wonton in soy & ginger, served with korean bbq sauce	
Tandoori Prawn Kebab 	\$23
prawns marinated with the chefs secret tandoori spice creation in a tandoor oven	
Sukra Oysters 	½ doz \$21 1doz \$32
oysters that have been steamed & served with a vietnamese dressing OR natural oysters served with chilli, lime leaves & lemongrass dressing OR oysters that are baked with curried spiced sauce, cilantro & garlic cheese	
Sabji Curry Samosa 	\$13
vegetable curry & cashews in crispy pastry & served with tamarind chutney	
Chilli Salt, Pepper Calamari & Soft Shell Crab 	\$19
with namjam & chilli sauce	
Tandoor Lamb Cutlet	\$21
lamb cutlets marinated in mint yoghurt, garam masala & baked in the tandoor oven	
Sukra Group Platter (serves up to 4)	\$41
tandoor cheese & garlic naan, sabji roll, korean bbq beef wonton, chicken tikka, prawn kebab & chilli salt & pepper calamari	



Main Dishes from India





- Tandoori Rack of Lamb**  \$33
succulent lamb marinated overnight in coriander, mint & tandoori spices served with jalferezi vegetables, red onion gravy & saffron rice
- Sukra Murgh Biryani**  \$27
layers of tandoori chicken with almond gravy, saffron basmati rice cooked in milk, rosewater & itar
- Lamb Rogan Josh**  \$29
two lamb shanks marinated overnight in kashmiri garam masala sauce & baked in a clay oven
- Butter Chicken**  \$25
sliced chicken breast fillets marinated with yoghurt, tandoori spice & simmered in rich tomato kastoori methi gravy in the tandoor oven
- Mattar Paneer**  \$24
a popular north indian vegetarian dish made with cottage cheese, peas, onion, potato & carrot cooked in ginger sauce
- Beef Vindaloo Curry** \$28
tender beef marinated in exotic goan spices, malt vinegar & chilli

Main Dishes from the Orient

- Duck with Sea Scallops** \$33
Chinese roast duck, sea scallops & asian vegetables served in a shanghai jus made with black bean, hoison & rice wine
- Lamb Manchurian** \$29
fillets of lamb wok tossed in spicy soy, ginger, chilli sauce with a hint of garam masala
- Soft Shell Crab with Singapore Chilli Sauce** \$31
Crispy soft shell crab cooked in a singapore chilli sauce and served on a bed of fried vegetable jasmine rice
- Chilli Chicken**  \$27
sliced chicken breast sautéed in a wok with honey, chilli, soy, bamboo shoots & bok choy
- Whole Baby Barramundi**  \$31
crispy whole baby barramundi oven baked in tamarind, lemongrass & chilli sauce served with cucumber pickle
- Honey Five Spice BBQ Pork Fillet** \$28
pork fillet marinated overnight in honey char siu with vegetables on a sizzling bbq plate
- Bool Gogi** \$29
premium wagyu beef marinated in soy hoison & sesame cooked with onions, mushrooms & served korean style on a sizzling bbq plate
- Singapore Fried Noodles** \$27
flat noodles fried in oyster chilli sauce with bbq pork, chicken & prawns & vegetables




Main Dishes from Thailand

- Green Vegetable Curry**  \$24
authentic green curry made with lemongrass, kaffir lime leaves, coconut milk, galangal & coriander seeds served with eggplant, capsicum, carrot, bamboo shoots, baby corn & snow peas
- Red King Prawns Curry**  \$31
king prawns cooked in a thai red curry paste, lemongrass & coconut cream with capsicum
- Green Chicken Curry**  \$27
sliced chicken breasts cooked in a traditional thai green chicken paste of lemongrass, kaffir lime leaves, coconut milk, galangal & coriander seeds
- Cashew Beef & Prawns**  \$28
tender beef, prawns & cashews stir fried in a soya bean chilli paste, basil, ginger & oyster sauce served with carrots, snow peas, capsicum, bamboo shoots, baby corn, bok choy & rice noodles

Side Dishes

- Saffron Rice** \$6
Basmati rice mildly spiced with saffron
- Stir Fried Vegetables** \$6
an assortment of seasonal asian vegetables including carrots, snow peas, capsicum bamboo shoots, baby corn, bok choy wok tossed in sesame oil & kikkoman soy sauce
- Masala Pappadum Basket** \$4
basket filled with masala sprinkled pappadums
- Kachumbar with Lime Dressing** \$4
condiment of carrot, cucumber & finely sliced onion drizzled with lime dressing
- Raita** \$4
yoghurt dish of cucumber infused with mint & char marsala

Desserts

- Mango Pista Kulfi**  \$12
sweet homemade mango, pistachio & saffron gelato
- Crème Brulee Black Rice Pudding** \$12
passionfruit crème brulee with black rice pudding & served with fresh fruit pommes
- Coconut Cream Pie** \$12
delicately flavoured coconut cream pie with passionfruit coulis & vanilla bean ice cream
- Sorbet & Gelato** \$10
trio of coconut, rosella & wild berry & tiramisu
- Cheese Platter** (serves 2) \$18
chefs selection of fine australian cheeses with an assortment of crackers
- Tasting Plate** (serves 2) \$23
brandy basket filled with mango pista kulfi, sorbet & gelato, coconut cream pie & passionfruit crème brulee with black rice pudding

 these dishes can be made to your liking either mild, medium or hot
 these dishes are gluten free  these dishes are vegetarian