



SPICE ON HIGH

AUTHENTIC INDIAN CUISINE



DINE IN MENU



WELCOME TO SPICE ON HIGH

Step into a world where tradition meets taste, where every dish tells a story, and where the timeless flavors of India are brought to life with passion and precision.

At Spice on High, we take pride in offering an authentic Indian dining experience that reflects the diversity and depth of India's culinary culture. Our menu is a celebration of the spices, aromas, and textures that define Indian cuisine – from the rich, creamy curries of the north to the fiery, coconut-infused delicacies of the south.

Each dish is prepared using age-old recipes, carefully balanced spices, and the freshest local ingredients to bring out the essence of true Indian cooking. Our chefs are deeply rooted in tradition, yet open to innovation – ensuring every plate that leaves our kitchen is both nostalgic and exciting.

Whether you're sharing a meal with family, exploring new tastes with friends, or simply indulging your love for Indian food, we invite you to sit back, savour each bite, and enjoy a culinary journey unlike any other.

Thank you for choosing Spice on High. We're honoured to serve you the flavours of India – right here in the heart of Kew.

ALLERGENS

All customers with food allergies, please be aware our food may contain Allergens.

Such as Dairy, Nuts, Wheat, and Fish. Feel free to talk to our staff about any allergies.

We may need to know about.

All Our Curries Are **Gluten Free**

SPICE SIGNATURE MENU 1



ENTRÉE

ONION BHAJIA
POTATO PAKORA
CHICKEN TIKKA
SEEKH KEBAB

MAINS

BUTTER CHICKEN
LAMB ROGAN JOSH
DAL TADKA
VEG VINDALOO
PANEER KADHAI

RICE
BREADS
RAITA
GULAB JAMUN

**CHOICE OF 2 CURRIES FOR MAIN
COURSE**

PRICE : \$48.00 P.P

SPICE SIGNATURE MENU 2



ENTRÉE

VEGETABLE SAMOSA
AMRITSARI FISH
LAMB CHOPS
CHICKEN MALAI TIKKA

MAINS

BUTTER CHICKEN
LAMB KORMA
DAL MAKHINI
VEGETABLE CURRY
SHAHI PANEER

RICE
BREADS
RAITA
MIX KULFI

**CHOICE OF 3 CURRIES FOR MAIN
COURSE**

PRICE : \$68.00 P.P

VEGETARIAN ENTRÉE

Vegetable Samosa (V)🌱	\$8.00
(Homemade pastry filled with potatoes & spices deep fried.)	
Onion Bhajji (V)🌱	\$12.00
(Onions, coriander, green chilli, mixed with chickpeas flour.)	
Veg Pakora (V)🌱	\$12.00
(Combination of potato, cauliflower, eggplant, cottage cheese deep fried with chickpea flour.)	
Papri Chat	\$12.00
(Crispy papri (deep fried flour crackers) topped with potatoes, yoghurt & chutney.)	
Dahi Puri (6 Pieces)	\$12.00
(Hallow puffed balls filled with cool and sweet yoghurt with tamarind sauce.)	
Pani Puri (6 Pieces)	\$12.00
(Hallow puffed balls filled with spices, potatoes, and flavoured water.)	
Samosa Chat	\$14.00
(Samosa topped with yogurt, sweet & tangy chutney, flavourful toppings.)	
Bhalla Papri Chat	\$14.00
(Lentil dumplings are paired with papri topped with potatoes, yogurt & chutney.)	
Aloo Tikki Chat	\$18.00
(Golden Fried potato patties topped with yoghurt, spices, and a variety of chutneys.)	
Malai Chaap	\$18.00
(Marinated Soya Chaap is cooked into creamy and mildly spiced sauce)	
Honey Chilli Potato (V)🌱	\$18.00
(Crispy potato wedges tossed with honey & chilli.)	
Paneer Tikka (4 Pieces)	\$20.00
(Indian cottage cheese marinated in a blend of spices, cooked to perfection in a Tandoor.)	
Tandoori Mushroom (6 Pieces)	\$20.00
(Mushrooms marinated in yoghurt & Indian spices cooked .)	

Veg Manchurian

(Chopped fresh garden vegetable balls tossed with Manchurian sauce)

\$20.00

Chilli Paneer

(Crispy pieces of cottage cheese tossed in a sweet & spicy sauce.)

\$20.00

Chilli Mushroom

(Golden Fried mushrooms tossed in a sauce consisting of fresh aromatics & chilli paste.)

\$20.00

Veg Noodles

\$18.00

NON-VEGETARIAN ENTRÉE

Chicken 65

(Speciality from Southern India, chicken seasoned with flavourful spices & deep fried.)

\$20.00

Chicken Tikka

(Juicy chicken marinated with spices cooked in a Tandoor.)

\$22.00

Cheese Malai Tikka

(Tender chicken coated with a cream & tossed in a cheesy sauce cooked in a Tandoor.)

\$22.00

Malai Tikka

(Tender chicken marinated overnight in a creamy blend marinated cooked in a Tandoor.)

\$22.00

Chicken Seekh Kebab

(Chicken mince marinated with aromatics, authentic spices, cooked to perfection in a Tandoor.)

\$22.00

Chilli Chicken

(Crispy pieces of chicken tossed in a sweet & spicy sauce.)

\$22.00

Chicken Malai Seekh

(Sliced chicken seekh cooked in malai sauce.)

\$22.00

Garlic Chilli Chicken

(Crispy pieces of chicken tossed with aromatics, spices, finished in a spicy sauce.)

\$24.00

Lamb Seekh kebab

\$24.00

(Minced lamb tenderloin blended with spices, onions, ginger & garlic cooked in a Tandoor.)

Lamb Chops (4 Pieces)

\$28.00

(Succulent Lamb chops marinated with yoghurt, robust spices, ginger & garlic cooked in a Tandoor.)

Tandoori Chicken

Half - \$16.00 Full - \$28.00

(Chicken marinated in yoghurt, ethnic spices cooked in a Tandoor.)

Tandoori Fish

\$26.00

(Rockling fillets marinated in a yogurt & spice mix, then expertly grilled in the Tandoor.)

Tandoori Prawns

\$26.00

(King prawns marinated with mild spices and garlic, cooked in slow fire Tandoor.)

Amritsari Fish (6 Pieces)

\$22.00

(A north Indian delicacy, Rockling fillets coated with mixed flour & secret spices, crisply fried.)

Garlic Chilli Fish (6 Pieces)

\$24.00

Chicken Noodles

\$20.00

Prawn Noodles

\$24.00

Spice on high Special Non-Veg Platter

\$40.00

(2 Pieces of Chicken Tikka, Malai Tikka, Lamb Seekh Kebab, Lamb Chops, Amritsari Fish)

MAIN COURSES

VEG MAIN

Dal Tadka (V) 🌱 **\$20.00**

(Split yellow lentil slowly cooked amongst aromatics, tempered with mustard seeds & curry leaves.)

Dal Makhani **\$20.00**

(Whole black lentils & red kidney beans slowly cooked amongst robust spices, butter, cream.)

Dal Palak (V) 🌱 **\$20.00**

(Yellow lentil cooked with spinach puree.)

Mix Veg (V) 🌱 **\$20.00**

(Fresh vegetables delicately cooked with aromatic blend of spices.)

Kadhai Veg **\$20.00**

(Vegetables cooked with aromatics, tomatoes, capsicum & special kadhai masala.)

Veg Vindaloo (V) 🌱 **\$20.00**

(Vegetables cooked in a spiced gravy with vinegar & chillies.)

Veg Korma **\$20.00**

(Vegetables cooked in a spiced gravy with vinegar & chillies.)

Veg Makhani **\$20.00**

(Fresh vegetables cooked in creamy butter sauce.)

Eggplant Masala (V) 🌱 **\$20.00**

(Eggplant cooked to perfection with spices, tomatoes & onions.)

Aloo Baingan (V) 🌱 **\$20.00**

(Potatoes & Eggplant simmered together with aromatic spices.)

Aloo Gobi (V) 🌱 **\$20.00**

(Potatoes & Cauliflower cooked with a fragrant blend of spices.)

Aloo Matar (V) 🌱 **\$20.00**

(Potatoes & Peas simmered together in a masala gravy.)

Aloo Palak

\$20.00

(Potatoes cooked in puree of spinach & aromatic spices.)

Malai Kofta

\$22.00

(Cottage cheese dumplings simmered in a nutty & creamy gravy.)

Palak Kofta

\$22.00

(Cottage cheese dumplings simmered in a rich & creamy spinach puree.)

Mushroom Matar Masala (V)🌱

\$22.00

(Mushroom & Peas cooked in fragrant tomato gravy.)

Mushroom Harra Pyaaz (V)🌱

\$22.00

(Fresh button mushroom tossed with spring onion cooked in masala sauce.)

Paneer Makhani

\$24.00

(Cottage cheese cooked in a silky & smooth gravy with tomato, cream, and cashews.)

Paneer Butter Masala

\$24.00

(Cottage cheese cooked in a velvety butter & masala gravy.)

Paneer Kadhahi

\$24.00

(Cottage cheese sauteed with capsicum, onion, tomatoes in spiced gravy.)

Palak Paneer

\$24.00

(Cottage cheese cooked in a rich spinach puree.)

Paneer Tikka Masala

\$24.00

(Grilled Paneer from the Tandoor, sauteed with onions, capsicum, in a spiced gravy.)

Shahi Paneer

\$24.00

(Cottage cheese cooked in a creamy tomato gravy with ground nuts.)

Mattar Panner

\$24.00

(Cottage cheese with Peas cooked in a spicy tomato based gravy.)

Paneer Methi Malai

\$24.00

(Cottage cheese cooked in a creamy gravy with a touch of fenugreek.)

Paneer Jalfrezi

\$24.00

(Cottage cheese cooked with onion, capsicum with a hint of spices.)

Paneer Lababdar

\$24.00

(Cottage cheese cooked in a rich nutty tomato gravy.)

Paneer Kali Mirch

\$24.00

(Cottage cheese tossed with black pepper, and cooked in a white sauce.)

CHICKEN

Butter Chicken \$26.00

(Chicken cooked in a Tandoor, finished in a creamy tomato & cashew gravy.)

Delhi Chicken Curry \$26.00

(Traditional North Indian chicken, cooked with spices to perfection.)

Chicken Tikka Masala \$26.00

(Chicken cooked in a spiced masala gravy with onions & capsicum.)

Palak Chicken \$26.00

(Tender pieces of chicken cooked in a rich spinach puree.)

Chicken Malabari \$26.00

(Chicken cooked with coconut, curry leaves & mustard seeds.)

Chicken Madras \$26.00

(Chicken cooked with coconut cream & spices.)

Chicken Lababdar \$26.00

(Boneless chicken cooked in a rich nutty tomato gravy.)

Chicken Kali Mirch \$26.00

(Boneless chicken tossed with black pepper, and cooked in a white sauce.)

Kadhai Chicken \$26.00

(Chicken cooked with capsicum, onions, tomatoes in spiced gravy.)

Chicken Korma \$26.00

(Chicken cooked in a cashew cream gravy.)

Chicken Vindaloo \$26.00

(Chicken cooked in a spiced gravy with vinegar & chillies.)

Chicken Seekh Masala \$26.00

(Minced chicken roasted in tandoor, cooked with chef's special masala gravy.)

Chef Special Patiala Chicken \$26.00

(Chefs secret recipe combination of chicken and seekh kebab in a rich sauce.)

Tandoori Chicken Masala \$28.00

(Tandoori chicken cooked in rich masala gravy with spices.)

L A M B

Lamb Rogan josh	\$28.00
(Tender lamb pieces simmered in a rich, authentic curry sauce.)	
Lamb Korma	\$28.00
(Lamb cooked in a cashew cream gravy.)	
Palak Lamb	\$28.00
(Lamb pieces cooked in a spinach puree and tempered aromatically.)	
Lamb Masala	\$28.00
(Dry preparation of lamb cooked with spices.)	
Lamb Madras	\$28.00
(Lamb cooked with coconut cream & spices.)	
Lamb Malabari	\$28.00
(Lamb cooked with coconut, curry leaves & mustard seeds.)	
Lamb Vindaloo	\$28.00
(A Goan delicacy, lamb cooked with aromatic spices in a spicy gravy.)	
Bhuna Lamb	\$28.00
(Diced Lean lamb tossed with, fresh onion & capsicum in a masala sauce.)	
Desi Lamb Curry	\$28.00
(Traditional North Indian lamb, cooked with spices to perfection.)	
Seekh Kebab Masala	\$28.00
(Minced lamb roasted in tandoor and cooked with chef's special masala gravy.)	
Keema Baingan	\$28.00
(Mince Lamb and eggplant cooked slowly to perfection. Flavoured with ginger and coriander.)	
Dal Gosht	\$28.00
(Black lentil cooked with diced lamb with a hint of ginger & coriander)	
Keema Mattar	\$28.00
(Lamb mince cooked with peas with a hint of ginger & masala gravy.)	
Lamb Rahra	\$28.00
(Diced lamb and mince cooked together till perfection.)	

Lamb Pepper Fry

(Diced Lamb tossed with black pepper, ginger, coriander & masala gravy.)

\$28.00

Goat Curry

(A traditional home style Indian goat curry)

\$28.00

Goat Rogan josh

(Goat pieces on the bone simmered in a rich, authentic curry sauce.)

\$28.00

Goat Masala

(Dry preparation of lamb cooked with spices.)

\$28.00

Goat Vindaloo

(Goat pieces on the bone cooked with aromatic spices in a spicy gravy.)

\$28.00

Goat Korma

(Goat pieces on the bone cooked in a cashew cream gravy.)

\$28.00

Palak Goat

(Goat pieces on the bone cooked in a rich spinach puree.)

\$28.00

Goat Rahra

(Diced goat and mince cooked together till perfection.)

\$28.00

SEAFOOD

Fish Curry (A traditional home style Indian fish curry.)	\$28.00
Fish Madras (Fish cooked with coconut cream & spices.)	\$28.00
Fish Malabari (Fished cooked with coconut, curry leaves & mustard seeds.)	\$28.00
Fish Vindaloo (Fish cooked in thick onions & vinegar gravy.)	\$28.00
Fish Korma (Fish cooked in a cashew cream gravy.)	\$28.00
Prawn Curry (A traditional home style Indian prawn curry.)	\$28.00
Prawn Makhani (Prawns cooked in a silky & smooth gravy with tomato, cream, and cashews.)	\$28.00
Prawn Malabari (Prawns cooked with mustard , coconut, curry leaves.)	\$28.00
Prawn Madras (Prawns cooked with coconut cream & spices.)	\$28.00
Prawn Vindaloo (Prawns cooked in thick onions & vinegar gravy.)	\$28.00
Prawn Malai (Cooked in mild sauce and finished with coconut milk.)	\$28.00
Prawn Korma (Fish cooked in a cashew cream gravy.)	\$28.00

RICE

Plain Rice (Basmati Rice.)	\$6.00
Saffron Rice (Saffron flavoured basmati rice cooked with cardamom, cloves, cinnamon and bay leaves.)	\$8.00
Peas Rice (Basmati Rice cooked with green peas)	\$8.00
Jeera Rice (Basmati rice tempered with cumin seeds.)	\$8.00
Coconut Rice (Basmati rice cooked with mustard seeds, curry leaf & coconut.)	\$10.00
Kashmiri Rice (Basmati rice infused with nuts.)	\$12.00
Veg Fried Rice	\$16.00
Veg Biryani (Basmati rice infused with mixed vegetables.)	\$22.00
Chicken Biryani (Basmati rice infused with tender & flavourful chicken.)	\$24.00
Lamb Biryani (Basmati rice layered with tender lamb meat.)	\$26.00
Goat Biryani (Basmati rice infused with tender goat meat on the bone.)	\$26.00
Tandoori Chicken Fried Rice ★ Kid's Favourite	\$22.00
Chicken Fried Rice	\$22.00
Prawn Fried Rice	\$24.00
Prawn Biryani (Basmati rice flavoured with prawns.)	\$28.00

ALL BIRYANI'S ARE SERVED WITH RAITA & PICKLE

BREADS

Tandoori Roti (Whole meal bread)	\$4.00
Lacha Parantha (Layered whole wheat flour bread, crispy golden brown baked with butter.)	\$6.50
Pudina Parantha (Wholemeal layered bread with mint & herbs.)	\$6.50
Mirchi Parantha (Wholemeal layered bread with chilli.)	\$6.50
Aloo Parantha (Whole meal bread stuffed with potatoes.)	\$6.50
Plain Naan (Plain flour bread.)	\$4.50
Garlic Naan	\$5.50
Paneer Naan (Plain flour bread stuffed with Indian cottage cheese & spices.)	\$8.00
Cheese Naan	\$8.00
Garlic Cheese Naan	\$8.50
Chili Cheese Garlic Naan	\$8.50
Keema Naan (Layered naan filled with mince lamb, onion & green chilli.)	\$8.00
Kashmiri Naan (Naan stuffed with almonds, sultanas and coconut cooked in clay oven)	\$10.00

SIDES

Papadum Basket	\$14.00
(Served with Papadum, mix pickle, mint chutney, and mango chutney.)	
Green Salad	\$12.00
(Fresh garden vegetables served on a bed of lettuce with lemon and green chilli.)	
Onion Salad	\$8.00
(Served with green chillies and lemon juice.)	
Kachumber Salad	\$8.00
(Tangy Indian salad ,Onions, tomato & diced cucumber.)	
Pappadum (6 Pieces)	\$6.00
Mix Pickle	\$4.00
Mango Chutney	\$5.00
Tamarind Sauce	\$3.00
Mint Sauce	\$3.00
Raita	\$6.00
(Yoghurt with chopped cucumber & roasted cumin.)	
Boondi Raita	\$6.00
(Yoghurt with fried chickpea flour pearls, flavoured with roasted cumin.)	

KIDS MENU

Fries	\$5.00
Veg Spring Roles (6 Pieces)	\$6.50
Chicken Nuggets (6 Pieces)	\$8.50

DESSERTS

Gulab Jamun (2 Pieces) (Milk Dumplings served warm in sweet syrup.)	\$8.00
Pistachio Kulfi (Homemade pistachio ice cream.)	\$8.50
Mango Kulfi (Homemade mango ice cream.)	\$8.50
Saffron Kulfi (Homemade ice cream with a touch of saffron.)	\$8.50
Mix n Match (Homemade pistachio ice cream.)	\$9.00
Gajar Halwa (Homemade Carrot Pudding served warm.)	\$9.50
Ice Cream (2 Scoops) (Vanilla, Strawberry, Chocolate, Pistachio, Mango)	\$10.50

HOT DRINKS

Masala Chai (Indian milk tea made with aromatic ginger & cardamon.)	\$5.00
Tea (English breakfast, Earl Grey, Dilmah)	\$5.00
Coffee (Cappuccino, Latte, Long black, Espresso)	\$5.00

COLD DRINKS

Cans of Soft Drink	\$3.50
(Coke, Coke Zero, Fanta, Lemonade, Sprite)	
Sweet Lassi	\$5.00
Salted Lassi	\$5.50
Mango Lassi	\$6.00
Juice	\$6.00
(Apple, Orange, Mango, Pineapple)	
Lemon Lime Bitters	\$6.50
Masala Lemonade	\$6.50
Aam Panna	\$6.50
San Pellegrino Sparkling Water (750 ML)	\$12.00
Jug of Soft Drink	\$14.00
Jug of Lemon Lime Bitter / Aam Panna / Masala Lemonade	\$16.00