

BABAJI'S
KERALA KITCHEN



South Indian Banquets

CATERING MENU

ENJOY A TRADITIONAL
SOUTH INDIAN BANQUET
SERVED FROM OUR TRADITIONAL
SOUTH INDIAN POTS.



South Indian Banquets

ALL BANQUETS ARE SERVED WITH STEAMED BASMATI RICE, RAITA, PICKLE & PAPPADAMS. WE'LL KEEP THE CURRIES FLOWING

PACKAGES (PRICES EX. GST)

VILLAGE BANQUET | \$30 P.P.

Your choice of 4 vegetarian curries with rice, pappadam, pickle & raita
(Add additional vegetarian curries \$5 p.p. | paneer \$6 p.p.)

KERALA FEAST | \$38 P.P.

Your choice of 3 vegetarian curries, 2 meat curries (beef or chicken) with rice, pappadam, pickle & raita
(Lamb / goat / fish dishes + \$2 p.p.)
(Add additional curries – Vegetarian \$5 p.p. | Chicken / Beef \$7 p.p. Lamb | Goat / Fish - \$8 p.p.)

MALABARI BANQUET | \$60 P.P.

Your choice of 3 canape starters from our street food canape menu, followed by a Kerala Feast (see above)
(Add additional curries as above)

DESSERTS | \$7 P.P.

Small batch traditional Indian kulfi

Choose from pistachio & cardamom, mango, raspberry & rose, crème caramel or strawberry pimmis

CHAI / COFFEE STATION | \$60 SET UP + \$4 P.P. (VEGAN + \$2 P.P.)

Freshly brewed chai or South Indian coffee



THE MOST AUTHENTIC SOUTH INDIAN FOOD WE'VE HAD IN VICTORIA. STAFF WERE LOVELY, THE WHOLE EXPERIENCE WAS HAPPY & BRIGHT

Footscray Food Blogger



VEGETARIAN DISHES

v = vegan, gf = gluten free

MALABAR POTATO & PEA

Creamy potato & pea curry with coconut, tomato, red onion, curry leaves & mustard seeds (v, gf)

KADALA

Chickpea daal, with coconut, tomato, red onion, coriander & cumin. (v, gf)

PARIPPU

Creamy green lentil daal with cashews (v, gf)

SAMBAR

Toor dahl with mixed Kerala vegetables including carrot, eggplant, wintermelon & snake beans (v, gf)

AVIAL

Mixed Kerala vegetables including taro, plantain, wintermelon, carrots & beans, in a coconut gravy. (v, gf)

MUTTAKOSE THENGA PAYARU

Cabbage, coconut & channa daal (v, gf)

MATHAN & THENGA SPINACH

Creamy pumpkin, coconut & spinach (v, gf)

ERESHERY

Bean & plantain with coconut, with coconut, green chilli, garlic & red onion (v, gf)

KORMA

Cauliflower, potato, carrot, green beans & peas in a mild cashew masala (v, gf)

BEETROOT PACHADI

Beetroot, mustard, curry leaves with yoghurt. (gf)

PALAK PANEER

Indian cottage cheese with spinach, tomato & onion gravy (gf)

MEAT DISHES

CHICKEN CHETTINAD

South Indian chicken curry cooked with coconut, curry leaves, mustard seeds & coconut. (gf)

CHICKEN MALABARI

Chicken thighs (on the bone) in a spicy turmeric, ginger, garlic, tomato, roasted coconut masala. (gf)

BUTTER CHICKEN

Mild chicken curry with tomato & cashew nut. (gf)

BEEF ULARTHIYATHU

Kerala 'dry' roast beef, cooked with ginger, onion, garlic & Kerala spices (gf)

GOAT THATTAKUDA

Tender goat on the bone, cooked slowly in a spicy ginger, garlic masala. (gf)

SOUTH INDIAN LAMB

Tender leg of lamb with a creamy cashew, ginger, garlic gravy (gf)

VILLAGE STYLE TAMARIND FISH

Fresh pomfret with tamarind, tomato, red onion, ginger & garlic masala. (Fish contains bones.) (gf)

SIDES

PAROTHA

Layered flaky Kerala style bread | + \$4.50 each

IDLI

Steamed rice cakes | + \$3 each

VADA

Savoury lentil doughnuts | +\$3 each

RASAM

Spicy tomato, onion, mustard seeds, chilli, tamarind & turmeric broth | + \$4 p.p.

CHAMMANTHI

Tamarind, ginger, red chilli & coconut chutney | + \$2 p.p.

ONION BHAJIS

served with mint raita | + \$3 each

PAAN ROLLS

South Indian spring rolls. Choose from vegetarian, beef & potato or chicken & mushroom | \$4 each

SAMOSA

Vegetarian samosa served with home-made date & tamarind chutney | \$4 each

BANANA LEAF PLATES | \$3 p.p.

SALADS

KERALA KACHUMBER

Crunchy fresh cucumber, tomato, carrot, red onion & coriander with cumin, mint & lemon. (v, gf)

SOUTH INDIAN COCONUT SLAW

Crunchy, tangy slaw with carrot, red cabbage, red onion, fresh coconut, yoghurt, lime & crunchy noodles (gf)

WATERMELON, CUCUMBER & STRAWBERRY

With scattered pistachios, mint & chilli (v, gf)

SOUTH INDIAN COUS COUS (UPMA)

With green beans, carrot, pineapple, cashews, mustard seeds, curry leaves, green chilli & lime (v, gf)

INDIAN SPINACH SALAD WITH LENTILS & CAULIFLOWER

With lentils, roast cauliflower, radish, shallots, tamarind, ginger & pistachios. (v, gf)

Salads | \$5 per serve

Minimum - 25 serves



THE AMAZING TEAM AT BABAJIS CATERED FOR OUR SMALL INDIAN WEDDING. THEY WERE SUPER ACCOMMODATING AND REALLY WENT THE EXTRA MILE. THE SET UP WAS BEAUTIFUL, FOOD FRESH & PACKED FULL OF FLAVOUR.

Rekha & Hagan, Wantirna





DESSERTS

SMALL BATCH

TRADITIONAL INDIAN KULFI

Choose from pistachio & cardamom, mango, raspberry & rose, crème caramel or strawberry pimps | \$7 p.p.

DRINKS

FRESH DRINKING COCONUTS

Freshly Opened | \$8 p.p.

LASSI

Mango, cardamom, Yarra Valley strawberry or salt | \$5 p.p. (vegan +\$2)

NIMBU PANI

Home-made lemonade, freshly squeezed limes, mint, spices & sugar | \$5 p.p.

INDIAN SOFT DRINKS

Thums up / Miranda / Limca | \$4

JUICES / STANDARD SOFT DRINKS AVAILABLE

BABAJISKITCHEN.COM.AU

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For inspiration see  [marrymebabaji](https://www.instagram.com/marrymebabaji) to create your perfect event

