

BABAJI'S
KERALA KITCHEN



South Indian Banquets & Banana Leaf Sadya

CATERING MENU



South Indian Banquets & Banana Leaf Sadya

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

PACKAGES (PRICES EX. GST)

VILLAGE BANQUET | \$35 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 | \$50 P.P.

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

MALABARI BANQUET | \$65 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)

KERALA SADYA ON

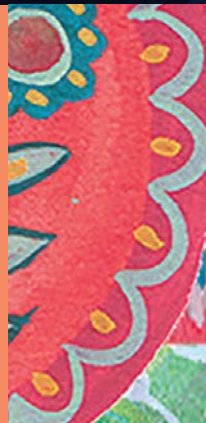
FRESH BANANA LEAF | Starting from \$50 P.P.

Served traditionally just as if you were at a special event in
Kerala. 12 vegetarian dishes served with Matta (Kerala red rice).
See * in menu for Sadya inclusions.

DESSERTS AVAILABLE

CHAI / COFFEE STATION | \$60 SET UP + \$5 P.P. (SOY / ALMOND + \$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



VEGETABLE DISHES

V = vegan GF = gluten free * = Sadya

MALABAR POTATO & PEA

Creamy potato & pea curry with coconut, tomato, red onion, curry leaves & mustard seeds. Medium. (V | GF)

CHANNA MASALA

Chickpea daal, with tomato, red onion, ginger, garlic, coriander & cumin. Medium. (V | GF)

PERIPPU DAAL *

Creamy green lentil daal with coconut & cashews. Mild. (V | GF)

SAMBAR DAAL *

Toor dahl with mixed Kerala vegetables including carrot, eggplant, wintermelon & snake beans. Medium. (V)

AVIAL *

Mixed traditional Kerala vegetables, taro, plantain, wintermelon, drumsticks, snake gourd, eggplant, carrots, potato & beans with garlic, cumin, curry leaves & coconut. Mild. (V | GF)

ERESHERY *

Creamy pumpkin, cow beans, shallots, garlic in a roasted coconut sauce. Mild. (V | GF)

KERALA VEGETABLE STEW

A favourite dish of Kerala Christians. A slow cooked, mild dish with potato, cauliflower, carrot, green peas, green beans in spice infused coconut milk. Mild. (V | GF)

PALAK PANEER

Indian cottage cheese with spinach, tomato, onion & cream. Mild. (GF)

PANEER BUTTER MASALA

Indian cottage cheese with tomato, onion, ginger, garlic, cashews & cream. Mild. (GF)

BEETROOT PACHADI*

(a great side dish that can be treated like a curry)

A sweet & sour dish with thinly sliced beetroot with ground coconut, mustard seeds, curry leaves & yoghurt. Mild. (GF)

DRY DISHES

Choose as one of your mains or add \$4 if selected as an additional side dish.

KOOTU *

Dry dish with plantain, pumpkin, black chickpeas, taro with roasted & ground coconut. Medium. (GF | V)

VEXHUKKA *

Stir fry with potato, okra, carrot & eggplant. Mild. (GF | V)

CABBAGE THORAN *

Cabbage stir fry with ground coconut, garlic, cumin, mustard seeds & curry leaves. Mild. (GF | V)

MEAT DISHES

CHICKEN CHETTINAD

South Indian chicken curry cooked with coconut, onion, ginger, garlic, curry leaves & black pepper. Medium / Hot. (GF)

CHICKEN MALABARI

Chicken thighs (on bone) with roasted coconut and a spicy tomato, turmeric, ginger, garlic masala. Hot. (GF)

BUTTER CHICKEN

Chicken curry with tomato, cashew nut & cream. Mild. (GF)

KERALA BEEF

Slow cooked with onion, tomato, ginger, garlic, curry leaves, cardamom, star anise, cloves & fennel. Medium / Hot (GF)

GOAT THATTAKUDA

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

MUTTON STEW

Goat (on the bone), slow cooked in a spice infused coconut milk, onion, tomato, potato, carrot & curry leaves & peppercorns. Mild. (GF)

SOUTH INDIAN LAMB

Tender leg of lamb with a creamy cashew, tomato, onion, ginger, garlic gravy. Mild / Medium. (GF)

VILLAGE STYLE TAMARIND FISH

Fresh pomfret with tamarind, tomato, red onion, ginger, garlic, mustard seeds & ground coconut. Hot.
(Fish contains bones)



SIDES

PULISHERY*

Buttermilk infused with coconut oil, mustard seeds, curry leaves, & garlic | \$5

MORI *

Buttermilk with crushed ginger, garlic, curry leaves & green chilli | \$4

INJI CURRY *

Grated ginger, cooked with jaggery & tamarind | \$3

RASAM*

Tamarind & tomato broth to pour on your rice | \$5

PAPPADAM*

Crispy wafers | \$3

SHAKARI UPERI*

served with mint raita | \$1

PICKLE*

Tangy mixed vegetable or lime pickle | \$2

MANGO CHUTNEY | \$3 Sweet

FRESH BANANA* | \$2

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 | \$10 p.p.

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

PAYASAM | \$ 9

Kerala style 'rice pudding' with vermicelli noodles, cashews, cardamom & raising.

CARROT HALWA | \$ 8

Slow cooked carrot pudding with cardamom, sultanas & milk
With vanilla ice cream (+\$4)

GULAB JAMEN | \$ 9 (2 piece)

Cardamom infused Indian doughnuts
With vanilla ice cream (+\$4)

DRINKS

FRESH DRINKING COCONUTS

Freshly Opened | \$9 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 / SOFT DRINKS AVAILABLE

Babajiskitchen.com.au

Yarra Valley • Dandenong Ranges • Wurundjeri Country.

info@babajiskitchen.com.au

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

