

VICTORIA TERMINUS

INDIAN STREET FOOD

Colonial Bombay's iconic V.T.Station finds home at Auckland's cosmopolitan Newmarket.

This railway station themed Indian eatery takes you on an authentic journey across India. From small dishes, Tandoor grills to scrumptious curries V.T.Station represents different regions of the colourful country on a kiwi plate.

Get onboard this flavourful journey.

SNACKS

Whet your appetite - Savoury surprises to begin your journey to a memorable meal.

CHANDNI CHOWK KI CHAAT

From the by-lanes of the Indian capital, a sweet, sour and spicy snack. Fig chunks hidden under a crispy wafer topped with yogurt, tamarind and mint chutneys. 10.0

MEDU WADA

South Indian doughnut fritters served with tangy daal (sambar) and coconut chutney 13.0 (gf)

LAMB SAMOSA

An all-time favourite, twist on a classic samosa, lamb mince & potatoes filled in crisp pastry (n) 14.0

STUFFED PEPPERS

From the cooler North, halved peppers stuffed with kumara and paneer mash, complemented with green coconut chutney 14.0

KOLIWADA PRAWNS

This originates from the fishing village known as 'Koliwada' in Bombay. Spice battered prawns served with pickled onions and green coconut chutney 15.0

BHARWAN MUSHROOM

Button mushrooms filled with sweet sour stuffing and grilled till juicy (gf) 16.0

SMALL DISHES

CHILLI CHICKEN

Indian's Chinese connection; famously known as Indo-Chinese cuisine. Spiced tender chicken bites, tossed in dark spicy sauce 18.0

MADRAS EXPRESS

Traditional pepper prawns on a rice & lentil pan cake (Utthapam), served with sambar and coconut chutney (gf) 20.0

BOMBAY ALOO

Pan fried potatoes, with cumin, mustard, curry leaves, tossed in a pan (gf) 12.0

NUTRI KHEEMA WITH KULCHA

Punjab's popular street food. Minced soya protein with small pieces of in-house made soft paneer served with potato stuffed Punjabi bread (Kulcha) 16.0

VEGETABLE GALOTI KABAB

A royal treat, seriously soft patties served with Beetroot Chutney (gf) 18.0

CHARCOAL GRILL

The lost comfort of those elusive rays on a winter morning at the station, compensated by the aroma of charcoal smoked meat from the kitchens.

TANDOORI CHICKEN

Charcoal grilled tender chicken thigh served with tandoori veges and mint chutney (gf) 26.0

CHICKEN MALAI KEBAB

Marinated in garlic, ginger, coriander and cream. Slightly pink when fully cooked 27.0 (n) (gf)

PARATHA KABAB

Known throughout India as Boti Kebab. Tender lamb pieces served with Warqi Paratha 28.0

RAILWAY KABABS

Traditional lamb mince Sheekh Kababs served on a bed of Kashmiri Gushtaba sauce (gf) 25.0

TAWA FISH

Grilled market fish, served on rich meen mouli sauce (gf) 24.0

THE BISHOP'S TIKKA

Paneer and vegetables skewers marinated with carom seeds and hung curd served with creamy yogurt dip 22.0 (n)

CURRIES

BUTTER CHICKEN

A dish that symbolises Indian food for many. A fresh take on the infamous star of every Indian menu (n) (gf) 28.0

BHUNA CHICKEN

Road side dhaba dish cooked on a large griddle in thick sweet-spicy gravy (gf) 28.0

VT TIKKA MASALA

Rumour has it that a Bangladeshi chef in London created the first chicken tikka masala. Tender chicken pieces cooked in a tangy tomato based gravy with fresh spices (gf)(n) 28.0

GOAT FRY

Semi dry mix of aromatic spices and goat on the bone, creating a perfect blend for goat curry lovers. (gf)(n) 30.0

DAAL MAKHNI

Lentil simmered overnight for a dhaba style Punjabi dish (gf) 26.0

PANNER PASANDA

In house made cottage cheese immersed in rich tomatoes and cashew gravy (n) (gf) 28.0

BAINGAN BHARTA

Charcoal roasted eggplant mashed in a home-style cooked curry (gf) 28.0

BIRIYANI

Lamb pieces prepared in paya stock, yogurt and spices. Layered and cooked in dum style with saffron flavoured basmati rice (gf) 28.0

CHEF SPECIAL

SIKANDARI SHANK

Dating back to 300BC this alexandrian raan was the crown of all royal buffets. Lamb shanks are marinated overnight in light spices, finished in a subtle stock gravy to complement. Served with Kashmiri Bread (gf) 34.0

BABY BREADS

At VT station, we are dedicated to bringing you an authentic street experience. Spoil yourself with a choice of our traditionally made naan breads. Simple and small, representing the small streetside tandoors, yet a perfect complement to any meal!!

Plain/Butter Naan 3.0
Garlic Naan 3.0
Cheese and Garlic Naan 4.0
Peshawari naan 4.0
Tandoori Roti 3.0
Warqi Paratha 4.0
Kashmiri Bread 4.0

SIDES

Onion salad 4.0
Green Salad 5.0
Poppadum 4.0
Raita 4.0
Mint onion, Coconut
Chutney, Mango chutney 3.0
Pickle 3.0
Zeera Rice 5.0
Basmati Rice 4.0

GIN & TEA 18.0

REHABILITATE

Restore to health or normal life

10-day aged Bombay Sapphire gin infused with hibiscus and rosehip tea. Served with fever tree aromatic tonic

RELIEF

From anxiety or distress

10-day aged Scapegrace gin infused with butterfly pea tea. Served with east imperial grapefruit tonic

REPOSE

A state of rest, sleep, or tranquillity

10-day aged The Botanist gin infused with chamomile tea. Served with fever tree elder-flower tonic

REVIVE

Regain life, consciousness, or strength

10-day aged Elephant navy strength gin infused with lemon sorbet flavoured green tea. Served with fever tree Mediterranean tonic

We kindly request one bill per table.
We ensure extra care is taken to accommodate allergies as humanly possible.
However we cannot guarantee that we can trace all elements.
(n) Contains nuts (gf) Gluten Free