



> Menu That Tastes Like Home Again! <



Where Hunger Meets Nostalgia!

Flavours of Home:

Authentic Indian Delights For

◆ ◆ ◆ ◆ Every Occasion ◆ ◆ ◆ ◆



Our Flavourful Identity

Every dish we serve tells a story—a story of dedication, passion, and the relentless pursuit of flavour. Our journey began with a simple yet profound desire: to bring the authentic taste of India to the vibrant tables of Australia. It's not just about food; it's about the memories, the nostalgia, and the essence of home that we strive to recreate in every bite.

Our team, fuelled by love for Indian cuisine and a commitment to excellence, pours heart and soul into every recipe. We understand the longing for familiar flavours, the craving for that perfect blend of spices that transport you back to cherished moments. It's a challenge we embrace wholeheartedly, knowing that each dish is a bridge between continents, a connection between cultures.

We are more than just a catering service; we are storytellers of taste, weaving narratives of tradition and innovation onto every plate. Our dedication is not just in the ingredients we use but in the passion we infuse into every cooking process. From the sizzle of spices to the delicate balance of flavours, each dish is a testament to our journey, our mission, and our unwavering commitment to delivering an unparalleled culinary experience.

Join us in this gastronomic adventure, where every bite is a celebration of heritage!

Let's Jump Into Yum! 😊



Explore Our Offerings...

- ♦ Rustic Punjabi Pleasers  (Page 4 & 7)
- ♦ Homestyle Gujarati Feast  (Page 5 & 7)
- ♦ Meat Lover's Delicacies  (Page 6)
- ♦ Desi Street Food Treats   (Page 8 to 11)
- ♦ Indo-Chinese Twist  (Page 12)
- ♦ Homely Sweet Temptations  (Page 13)

Thali Platter Parade

Gujarati Thali (\$28pp) • Punjabi Thali (\$30pp) • Non-Veg Thali (\$32pp) ♦ ♦

- | | | |
|---------------------|--------------|--------------|
| ♦ Starter (2x) | ♦ Curry (2x) | ♦ Dal (1x) |
| ♦ Roti/Paratha (2x) | ♦ Rice | ♦ Sweet (1x) |
| ♦ Salad | ♦ Papad | |

 *Tap away to your taste destination.

Punjab's Finest Curries

Thali > Pick your ideal curry duo from pages 4 to 6. ♦ ♦

- ♦ **Kadhai Paneer** (\$32/kg)
Spicy cottage cheese cooked with bell peppers and aromatic spices, sizzling with bold flavours.
- ♦ **Paneer Butter Masala** (\$32/kg)
Creamy and rich cottage cheese cooked in a flavourful buttery tomato gravy.
- ♦ **Saag Paneer** (\$32/kg)
Fresh spinach cooked with cottage cheese and Indian spices for a nutritious dish.
- ♦ **Shahi Paneer** (\$32/kg)
Creamy cottage cheese in a rich, royal cashew-based gravy, perfect for indulging in regal flavours.
- ♦ **Malai Kofta** (\$32/kg)
Soft cottage cheese and vegetable dumplings in a creamy cashew gravy.
- ♦ **Paneer Kali Mirch** (\$32/kg)
Cottage cheese cubes cooked in a peppery and creamy black pepper sauce.
- ♦ **Paneer Lababdar** (\$32/kg)
Aromatic and rich cottage cheese delicacy cooked in a flavourful tomato-based gravy with a hint of sweetness.
- ♦ **Hydrabadi Paneer** (\$32/kg)
Savour paneer in a rich, spicy gravy with aromatic spices and herbs, embodying the vibrant flavours of Hyderabadi cuisine.
- ♦ **Methi Matar Malai** (\$32/kg)
Creamy and aromatic fenugreek-infused gravy with peas and cream.
- ♦ **Veg Diwani Handi** (\$32/kg)
A luxurious assortment of vibrant vegetables, gently cooked in a fragrant and flavourful curry, a vegetarian delight fit for royalty.
- ♦ **Kaju Paneer Masala** (\$32/kg)
Creamy and rich paneer dish with cashew nuts in a flavourful gravy.



Gujarat's Finest Curries

Thali > Pick your ideal curry duo from pages 4 to 6. ♦ ♦

- ♦ **Ringan Bharta** (Baingan Bharta) (\$30/kg)
Stuffed eggplant with a rich blend of spices and herbs, creating a delightful dish.
 - ♦ **Bharela Ringan** (Bharwa Baingan) (\$30/kg)
Tender eggplants filled with a spiced, flavourful mixture, capturing the essence of traditional Indian home cooking.
 - ♦ **Ringan Batata** (Baingan Aloo) (\$28/kg)
A delightful blend of eggplants and potatoes cooked in aromatic spices, bringing a burst of flavour and a touch of home to your table.
 - ♦ **Rassa Vala Batata** (Aloo Rasedar) (\$28/kg)
Aromatic and mildly spiced potato curry, a staple in Indian cuisine.
 - ♦ **Jeera Aloo** (\$28/kg)
Potatoes cooked with cumin seeds and aromatic spices, offering a simple yet flavourful dish.
 - ♦ **Sukhi Bhaji** (\$28/kg)
A zesty potato stir-fry bursting with spicy, tangy, and subtly sweet flavours.
 - ♦ **Sev Tamatar** (\$28/kg)
Tangy tomato curry garnished with crispy & spicy sev, adding a delightful spice, sweetness and crunch all flavours into one dish.
 - ♦ **Desi Kala Chana Masala** (\$28/kg)
Hearty spiced black chickpeas in a flavourful gravy, a comforting classic.
 - ♦ **Surti Undhiyu** [\$34/kg, min.order 2kg]
A traditional Gujarati mixed vegetable curry, bursting with fresh flavours and aromatic spices.
 - ♦ **Kaju Lasan Sabji** (\$30/kg)
Creamy and aromatic curry with cashews and garlic, offering a delightful fusion of flavours.
 - ♦ **Kaju Ganthiya Sabji** (\$30/kg)
A flavourful curry featuring cashews and crispy fried ganthiya, a unique and delicious combination.
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Meaty Curry Kalakari

Pick your ideal curry duo from pages 4 to 6. ♦ ♦

- ♦ **Butter Chicken** (With/Without Bone) ▲ (\$38/kg)
Soft chicken pieces bathed in a creamy, buttery tomato curry sauce that's mildly spiced and totally yummy.
 - ♦ **Desi Butter Chicken** (Spicy) (With/Without Bone) ▲ (\$38/kg)
Chicken cooked in a fiery, tangy tomato gravy full of strong spicy flavours that give it a real desi (authentic) kick.
 - ♦ **Kadhai Masala** (Chicken/Lamb) ▲ (\$38/kg)
Chicken or lamb seared in an iron kadhai with a spicy, flavourful masala gravy that's simply scrumptious.
 - ♦ **Bhuna Masala** (Chicken/Lamb/Prawns) ▲ (\$40/kg)
A thick, extra tasty curry where the spices are really well-cooked into the chicken, lamb or prawns.
 - ♦ **Madras Curry** (Chicken/Lamb/Prawns) ▲ (\$40/kg)
A coconut-based curry from South India with a lovely spicy-tangy taste that's totally lip-smacking good.
 - ♦ **Korma** (Chicken/Lamb) ▲ (\$40/kg)
A rich, creamy curry with yoghurt, nuts and spices making a velvety smooth gravy for tender chicken or lamb.
 - ♦ **Rogan Josh** (Chicken/Lamb/Prawns) ▲ (\$40/kg)
From Kashmir, this curry has proteins cooked in a nicely spiced, bright red gravy that's supremely tasty.
 - ♦ **Saagwala** (Chicken/Lamb/Prawns) ▲ (\$40/kg)
A yummy, slightly sweet curry with lots of fresh spinach greens and your choice of chicken, lamb or prawns.
 - ♦ **Vindaloo** (Chicken/Lamb/Prawns) ▲ (\$40/kg)
An extra hot and spicy curry from Goa with a delicious, tangy-sweet kick that'll leave you craving more.
 - ♦ **Malabar Curry** (Chicken/Lamb/Prawns) ▲ (\$40/kg)
Fragrant coconut curry from Kerala's scenic coasts, tender chicken, lamb or prawns immersed in aromatic spiced gravy delight.
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*Specify preferred meat/seafood per curry.



Flavoursome Harmony

Thali > Create your own Dal-Rice symphony! ♦ ♦

♦ **Plain Rice** (\$18/kg)

Delicate Basmati grains cooked to perfection, offering simplicity in every bite.

♦ **Jeera Rice** (\$24/kg)

Fragrant Basmati rice adorned with cumin seeds, adding a touch of aromatic sophistication.

♦ **Pulav Rice** (\$30/kg)

Basmati rice transformed into a flavourful medley with vibrant spices, creating a harmonious culinary experience.

♦ **Dal Makhani** (\$30/kg)

Creamy black lentils slow-cooked with spices and finished with a touch of cream, creating a rich and indulgent Punjabi delicacy.

♦ **Dal Tadka** (\$30/kg)

Yellow lentils tempered with aromatic spices like cumin, mustard seeds, and garlic, offering a comforting and flavourful North Indian staple.

♦ **Gujarati Dal** (\$26/kg)

Sweet and tangy lentil curry flavoured with jaggery, tamarind, and a blend of Gujarati spices, a delightful dish from the western Indian state.

♦ **Mixed Dal** (\$30/kg)

A medley of lentils cooked together with a mix of spices, offering a wholesome and nutritious dish with a variety of flavours and textures.

♦ **Punjabi Kadhi** (\$28/kg)

A tangy yoghurt-based curry with besan (gram flour) dumplings, flavoured with fenugreek seeds, mustard seeds and other spices.

♦ **Gujarati Kadhi** (\$28/kg)

A sweet and sour yoghurt-based curry tempered with mustard seeds, curry leaves, and dried red chilies - A classic Gujarati favourite.



Spice Street Starters

Thali > Pick any 2 tongue-tingling appetisers from pages 8 to 11. ♦ ♦

♦ **Samosa Chaat** (\$35 for 12pcs)

Crispy samosas topped with tangy chutneys, yoghurt, and spices, creating a flavourful explosion in every bite.

♦ **Aloo Tikki Chaat** (\$35 for 12pcs)

Golden potato patties topped with savoury chutneys, yoghurt, and crunchy sev, a classic street food delight.

♦ **Papdi Chaat** (\$32/kg)

Crisp papdis layered with chickpeas, potatoes, yoghurt, and a medley of chutneys, offering a perfect balance of flavours and textures.

♦ **Hara-Bhara Kabab** (\$32 for 15pcs)

Aromatic and flavourful kababs made from spinach, potatoes, and spices, offering a vegetarian delight with a burst of green goodness.

♦ **Mix Pakora** (\$32/kg)

Assorted fritters made from a blend of vegetables and spices, crispy on the outside and soft on the inside.

♦ **Spring Roll** (\$32 for 24pcs)

Crispy rolls filled with a savoury mix of vegetables, served with a tangy dipping sauce for a delightful snack.

♦ **Veg Momos** (\$32 for 12pcs)

Steamed dumplings filled with a delicious mix of vegetables, served with a spicy dipping sauce, a popular Tibetan snack.

♦ **Dosa Waffle** (\$32 for 12pcs)

A fusion of South Indian dosa and crispy waffles, served with a variety of flavourful chutneys and sauces for a unique taste experience.





Crunch & Munch

Thali > Pick any 2 tongue-tingling appetisers from pages 8 to 11. ♦ ♦

- ♦ **Dal Vada** (\$30/kg)
Crispy lentil fritters seasoned with spices, perfect for a crunchy snack.
 - ♦ **Veg Cutlet** (\$30 for 15pcs)
Flavourful vegetable patties coated in breadcrumbs, fried to golden perfection.
 - ♦ **Corn Pakora** (\$30/kg)
Crunchy fritters made with sweet corn kernels.
 - ♦ **Batata Puri** (\$28/kg)
Crisp puris topped with spicy potato mixture, chutneys, and garnishes, a popular street food dish.
 - ♦ **Batata Vada** (\$30 for 12pcs)
Crispy gram flour-coated potato balls, infused with aromatic spices and fried to golden perfection, a beloved Indian street snack.
 - ♦ **Sandwich Dhokla** (\$30/kg)
Layers of savoury dhokla sandwiched with chutney and filling, a unique twist on a traditional snack.
 - ♦ **Khandvi** (\$30/kg)
Thin rolls made from gram flour, delicately seasoned & garnished with mustard seeds & coconut, creating a light and flavourful Gujarati snack.
 - ♦ **Khaman** (\$30/kg)
Soft and spongy steamed cakes made from gram flour, tempered with mustard seeds and garnished with coriander.
 - ♦ **Vati Dal Na Khaman** (\$32/kg)
Soft steamed lentil cakes with a blend of spices, offering a wholesome and flavourful snack option.
 - ♦ **Chana Dal Vada** (\$30 for 12pcs)
Crispy fritters made from split chickpeas, seasoned with spices and herbs.
 - ♦ **Methi Gota** (\$30/kg)
Deep-fried fritters made with fenugreek leaves and gram flour, offering a unique and aromatic flavour.
 - ♦ **Bharwa Mirchi** (\$30 for 12pcs)
Spicy green chilies stuffed with a tangy and flavourful filling, a fiery yet delicious snack option.
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Sizzling Meat Starters

Thali > Pick any 2 tongue-tingling appetisers from pages 8 to 11. ♦ ♦

- ♦ **Chilli Chicken** ▲ (\$40/kg)
Bite-sized chicken pieces fried crisp and tossed in an incandescent chilli sauce that delightfully burns your tongue; an iconic Indian starter.
 - ♦ **Chicken 65** ▲ (\$40/kg)
From South India, tender chicken bites marinated in a flavourful mix of fiery spices and curry leaves, deep-fried to crispy perfection.
 - ♦ **Tawa Chicken** ▲ (\$40/kg)
Succulent chicken pieces sizzled on a tawa with aromatic spices creating a deliciously smoky flavour.
 - ♦ **Honey Chilli Chicken** ▲ (\$40/kg)
The sweet-spicy coalition of honey-glazed chicken chunks and tongue-searing chilli sauce becomes wholly addictive after one bite.
 - ♦ **Prawns Gulnaar (Pakora)** ▲ (\$42/kg)
Plump, juicy prawns enrobed in a crispy, turmeric-spiced chickpea batter; the quintessential Indian seafood starter.
 - ♦ **Amritsari Fish Pakora** ▲ (\$42/kg)
Delicate fish fillets marinated in punchy Punjabi spices, then fried in an iconic crunchy chickpea batter.
 - ♦ **Tawa Lamb** ▲ (\$40/kg)
Robustly spice-rubbed, juicy lamb pieces grilled to smoky perfection over a blazing hot tawa.
 - ♦ **Lahori Tikka Boti** ▲ (\$40/kg)
Melt-in-mouth grilled lamb cubes soaked in an intoxicating marinade of iconic Lahori spices and yoghurt.
 - ♦ **Chop Bhuna Masala** ▲ (\$42/kg)
Exquisitely tender lamb chops seared with a masterful blend of roasted and ground dry spices.
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Street Spice Sensations

Thali > Pick any 2 tongue-tingling appetisers from pages 8 to 11. ♦ ♦

- ♦ **Vada Pav** (\$6.99/pcs, min.order 10+)
Mumbai's iconic street food, featuring a spicy potato fritter sandwiched in a soft pav with zesty chutneys.
- ♦ **Dabeli** (\$6.99/pcs, min.order 10+)
A popular street food from Gujarat, Dabeli is a potato filling sandwiched between sweet and tangy tamarind chutney and a toasted bun.
- ♦ **Pani-Puri** (\$45/serve)
[Served with: 50 Puri + 650ml Masala (stuffing) + 1ltr Spicy (regular) water (add sweet water (500ml) for \$5)]
- ♦ **Pav Bhaji** (\$15.90/plate, min.order 10+)
[Served with: 2xPav + Salad + Papad (add \$2/pav)]
- ♦ **Sev Usal** (\$14.50/plate, min.order 10+)
[Served with: 650ml Usal + Sev + Salad + Tari + 2xPav (add \$2/pav)]
- ♦ **Ragda Petis** (\$14.90/plate, min.order 10+)
[Served with: 2xPatis + Ragda + all sorts of Chutneys]
- ♦ **Chhola Kulcha** (\$15.50/plate, min.order 10+)
[Served with: 650ml Chhola + 2x Kulcha + Onions + Pickle]
- ♦ **Nutri Kulcha** (\$15.50/plate, min.order 10+)
[Served with: 650ml Nutri + 2 Kulcha + Green Chutney + Onions]
- ♦ **Dal Baati** (\$16.90/plate, min.order 10+)
[Served with: 2xBati + 500ml Dal + Garlic Chutney + Papad + Salad + Chhas/Sweet Churma]
- ♦ **Thotha Bread** (\$15.90/plate, min.order 10+)
[Served with: 650ml Thotha + 3xBread + Gud + 375ml Chhas]
- ♦ **Aloo Paratha** (\$10.90/plate, min.order 5+)
[Served with: 2xAloo Parathas + Raita + Pickle]
- ♦ **Paneer Paratha** (\$12.90/plate, min.order 5+)
[Served with: 2xPaneer Parathas + Raita + Pickle]



Indo-Chinese Twist

Not included in the Thali package. Prices are listed separately! ♦ ♦

- ♦ **Manchurian (Dry/Gravy)** (\$32/kg)
Flavourful vegetable balls tossed in a tangy, spicy sauce. A Dry version for a crispy bite or a Gravy version for a rich, saucy delight.
- ♦ **Hokkien Noodles** (\$28/kg)
Stir-fried Hakka noodles with fresh vegetables, cooked in a savoury soy-based sauce, delivering a delightful balance of textures and flavours.
- ♦ **Manchurian Noodles** (\$30/kg)
Stir-fried Hakka noodles combined with spicy Manchurian vegetable balls, offering a delicious fusion of Indo-Chinese flavours in every bite.
- ♦ **Schezwan Noodles** (\$30/kg)
Fiery noodles stir-fried with fresh vegetables and a spicy Schezwan sauce, providing a bold and zesty kick to your palate.
- ♦ **Schezwan Manchurian Noodles** (\$30/kg)
A spicy combination of Schezwan noodles and crispy Manchurian balls, packed with vibrant flavours and a satisfying crunch.
- ♦ **Paneer Chilli** (\$32/kg)
Crispy paneer cubes stir-fried with bell peppers and onions in a spicy, tangy sauce, creating a perfect blend of heat and flavour.
- ♦ **Veg. Fried Rice** (\$28/kg)
Fragrant basmati rice stir-fried with a medley of fresh vegetables and savoury seasonings, offering a classic and comforting dish.
- ♦ **Schezwan Rice** (\$28/kg)
Spicy fried rice infused with Schezwan sauce, delivering a fiery and flavourful experience that will tantalise your taste buds.
- ♦ **Manchurian Rice** (\$30/kg)
Fried rice mixed with tangy and spicy Manchurian vegetable balls, creating a delightful and satisfying Indo-Chinese fusion dish.



Sweet Temptations

Thali > Pick any 1 irresistible sweet escape! ♦ ♦

♦ **Gulab Jamun** (\$30 for 12 pcs)

Soft and melt-in-your-mouth milk-solid balls soaked in fragrant syrup, offering a rich and flavourful experience.

♦ **Gajar Ka Halwa** (Carrot Halwa) (\$32/kg)

A sweet and aromatic Indian pudding made from grated carrots, infused with exotic spices, and garnished with nuts.

♦ **Dudhi Halwa** (Bottle-Gourd Halwa) (\$32/kg)

A delicious Indian dessert featuring tender bottle gourd cooked in a creamy mixture, flavoured with cardamom and nuts.

♦ **Kheer** (Sev/Rice) (\$34/kg)

A creamy and fragrant pudding, enriched with flavours of cardamom, saffron, and nuts for a delightful dessert experience. We offer 2 delightful variations - Sev (crunchy noodles) Kheer and traditional Rice Kheer.

♦ **Shrikhand** (\$30/kg)

A creamy and indulgent dessert made from thick yoghurt, sweetened and flavoured with saffron and cardamom for a delightful treat.

♦ **Kesar** (Saffron) **Seera** (\$30/kg)

A delicate semolina-based dessert infused with saffron and cooked in milk and ghee, offering a mildly sweet and aromatic treat.

♦ **Basundi** (\$34/kg)

A luscious and creamy Indian sweet prepared with whole milk, spices, and nuts, providing a rich and indulgent dessert option.

♦ **Fruit Salad** (\$34/kg)

A vibrant medley of fresh seasonal fruits paired with a creamy, vanilla-infused custard for a refreshing and delightful dessert experience.



Add-On Offerings

Expand your feast: supplementary order options available ♦ ♦

♦ **Extra Rice or Curry:** a minimum order of 1 kg is required.

♦ **Extra Roti/Paratha:** available at an additional \$2 per piece.

♦ **Order a minimum of 10 plates of Thali.** Watch your guests rave about the extra burst of flavours. Create a truly customised and mouthwatering catering experience!

♦ Kindly let us know of any **allergies** or **special requirements** when placing your order, and we'll happily customise your meal to perfection!

♦ **Got questions?** Don't hesitate to give us a ring! 📞 Our friendly team is always ready to help you craft the perfect catering experience. Let's chat and ensure your event is nothing short of spectacular!

Service Spotlight

Spice to your liking, Catering to your needs! ♦ ♦

♦ Indian cuisine is known for its vibrant spices. But we believe in catering to every palate. Just let us know your spice preference, and **we'll adjust the heat to your liking.**

♦ **Your Event, Your Choice: Pickup, Delivery & Delivery+Setup Options**

Pickup: No charge; just swing by and grab your feast.

Delivery: For a cool \$50 (within 20km), we'll bring the party to you.

Delivery+Setup: \$150 for the ultimate VIP catering experience.



Connect With Us

Your Event, Our Expertise! ♦ ♦

Step into a world of culinary excellence with WeDesi Corner! Having explored our menu and savoured the possibilities, it's time to elevate your event into an unforgettable experience. Our commitment to exceptional food and service ensures your experience with us goes beyond expectations. Find our contact details below and take the first step towards crafting a truly memorable event. Connect with us now and let the feast of flavours begin!

☎ **Phone/WhatsApp:** 0435772222

📍 **Address:** 14 Poynting st, Jordan Springs 2747

✉ **Email:** wedesi.social@gmail.com

📱 **Socials:** @wedesticorner

> Designed By <



Yash Chauhan



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Terms & Conditions

1. Booking and Payments:

To secure your catering order, kindly place your order at least 3 days in advance and provide a 20% deposit of the total price. The remaining balance must be settled prior to the event. We accept payments via bank transfer or cash.

2. Cancellation Policy:

We understand that plans can change. However, as we prepare all our food fresh based on the orders received, any cancellations made within 24 hours of the event will result in a forfeiture of the 20% deposit.

3. Food Preparation & Quality:

At WeDesi Corner, we take pride in serving the freshest and most authentic Indian cuisine. All our dishes are prepared from scratch using high-quality ingredients, ensuring that you receive the best flavours and experience. To maintain optimal taste and quality, we recommend consuming the food within 3-5 hours of delivery.

4. Service & Setup:

Our catering service includes delivery and setup of the food at your designated venue. However, please note that we do not provide plates, cutlery, or serving utensils. It is the client's responsibility to arrange for these items. We kindly request that the venue be ready and accessible at least 1 hour prior to the event start time to allow for proper setup.

5. Dietary Requirements & Allergies:

We strive to accommodate various dietary requirements and allergies. Please inform us of your specific needs when placing your order, and we'll do our best to tailor the menu accordingly. However, certain dishes may not be possible to prepare without specific ingredients, potentially impacting the authenticity and quality of the meal. To ensure the best experience, please contact us beforehand to discuss your requirements in detail, and we'll suggest suitable alternatives whenever possible.

6. Code of Conduct:

Our team works diligently to ensure your event is a success. We kindly request your cooperation and respect during the service. Any aggressive, disruptive, or inappropriate behaviour may result in immediate termination of the event. The catering service reserves the right to refuse service to any guest displaying unacceptable behaviour.

7. Liability & Damages:

WeDesi Corner shall not be held liable for any damages, injuries, or losses incurred during the catering event, unless directly caused by the negligence of our staff. The client assumes responsibility for any damages to the venue or equipment caused by their guests.

8. Health & Safety:

We adhere to strict health and safety regulations in our food preparation and handling processes. All our staff members are well-trained in food safety practices. In light of the current global situation, we have implemented additional measures to ensure the safety of our clients and staff, including regular sanitisation, the use of personal protective equipment, and contactless delivery options.