



Cocktails

CLARIFIED MANGO LASSI • \$20

gin, mango liqueur, house cardamon and saffron liqueur, citrus, clarified with full cream milk

COCONUT MARGARITA • \$20

coconut tequila, fresh pineapple, fresh lime, jaggery

NEEMBU MOJITO • \$20

rum, mint, fresh lime, spiced rhubarb, salted lemonade

CHAI OLD FASHIONED • \$20

bourbon, chai spices, aromatic bitters



ONE QUEEN

 (03) 9958 9100

 1 Queen St, Melbourne, Vic 3000



Food Menu

At One Queen, Executive Chef Ajosh Abraham Thomas and team present a menu where Indian spices meet local Australian ingredients, creating vibrant seasonal dishes that blend tradition, creativity, and heartfelt storytelling in every bite.

ONE QUEEN

Tiffin Box

"Tiffin" originated in 18th-century India as a light meal and now refers to a packed lunch. Our tiffin comes in four tiers, offering a complete experience of snacks, and mains in one beautifully stacked set.

LUNCH • \$29 | DINNER • \$49

- Lunch comes with a Tiffin box only
- Dinner comes with a Tiffin box, Chef's Choice of a Small Plate and a Sweet

Tier 1

CAULIFLOWER MANCHURIAN

fried cauliflower florets, soy ginger glaze and fresh coriander | DF, V

Tier 2

CHICKPEA MASALA

slow-cooked black chickpeas in tomato, caramelised onion curry and mustard oil | DF, GF, V

Tier 3

BUTTER CHICKEN

tandoori spiced chicken thigh in creamy tomato butter sauce | GF, N

OR

LAMB ROGAN JOSH

slow braised lamb shoulder with kashmiri chili and tomato | GF, DF

OR

BUTTER PANEER MASALA

soft panner in creamy tomato sauce | GF, DF

Tier 4

SAFFRON RICE

fragrant saffron infused basmati rice | GF, DF, V



Small Plates

LAMB KOFTA MILK ROLL • \$23

mint chutney and pickles

KERALA FRIED CHICKEN • \$19

curry leaf mayo and pickled red onion | GF

SPINACH AND CHICKPEA FRITTERS • \$18

date and tamarind reduction | GF, DF, V

SPICED CRISPY SQUID • \$22

raw mango and papaya salad | DF

Large Plates

ROASTED CHICKEN SUPREME • \$34

butter chicken sauce and pickled red cabbage | GF, N

FIRE ROASTED CAULIFLOWER • \$28

whipped cashews nut, shallots and smoked almonds | GF, DF, V, N

LAMB RUMP • \$42

rogan josh masala, peas, and saffron yoghurt | GF

GOAN STYLE SEMOLINA CRUSTED BARRAMUNDI • \$38

cumin toasted baby potatoes, spiced coconut sauce | GF, DF

CHARRED O'CONNOR SCOTCH FILLET • \$49

herb butter, roasted asparagus and black pepper sauce | GF

GF - gluten free ; DF - dairy free ; V - vegetarian ; N - contains nut

Please inform us of any dietary requirements, food allergies, or intolerances. While we take care in food preparation, accidental cross-contamination may still occur.

Sides

DEEP FRIED CORN RIBS • \$12

gun powder and curry leaf | GF, DF, V

SHOESTRING FRIES • \$12

curry leaf mayo | GF, DF, V

PEAR, FETA, ROCKET AND WALNUT SALAD • \$14

rosemary dressing | GF, N, V

SAFFRON RICE • \$6

caramelised onion | GF, DF, V

Sweets

MANGO AND PASSIONFRUIT

SEMI FREDDO • \$16

caramelised white chocolate crumb and summer berries | GF, V

WALNUT AND CARROT CAKE • \$16

cinnamon cream and vanilla bean ice cream | DF, V, N

