

Welcome to Spice Village!

Spice Village is a family-owned restaurant founded in 2019 in Hanmer Springs. In 2023 Spice Village Rangiora opened its doors.

Owners Bhupinder and Britnay met back in 2010 and the couple had the vision to create a truly authentic Indian dining experience.

At Spice Village, the taste of India, also known as the 'Land of the Spices' is reflected in a variety of traditional dishes that are truly unique in taste, quality and freshness. Spice Village is not only known for delicious platters and entrees, but also for their dedicated Vegan and Keto menus, catering for specific diets and nutritional styles.

We invite you to enjoy an exceptional dining experience at our restaurant.

We ensure extra care is taken to accommodate allergies as humanly possible. However, we cannot guarantee we can trace all elements.

(G) Contains gluten

(VE) Vegan

(NF) Nut free

(DR) Dairy free on request

(DF) Dairy free

(VR) Vegan on request

ENTREES

Village's Premium Banquet

Ideal for groups, min 2 persons | 58 per person

Entrée (G)

2 Chicken Tikka, 2 Malai Chicken, 2 Samosa, Onion & Spinach Bhajji on sizzling platter (gluten free option available)

Main Course

Any one curry of your choice per person served with basmati rice and any tandoori bread

Dessert

Any one dessert of your choice

Shared Sizzling Platters

Good way to try multiple offerings

Village's Platter

35

2 Lamb Chops, 2 Deccan Prawn, 2 Malai Chicken, 2 Chicken Tikka

Premium Platter (G)

30

2 Chicken Tikka, 2 Malai Chicken, 2 Samosa, Onion & Spinach Bhajji

Vegetarian Platter (G)(NF)

25

2 Paneer Tikka, 2 Samosa, Onion & Spinach Bhajji

Entree's | Tandoor | Indo Chinese

Street Samosa Chaat (G)(NF)(VR)

14

2 samosas mashed topped with mint, tamarind chutney, yoghurt red onion and crunchy noodles

Onion & Spinach Bhajji (NF)(VE)

12

Baby Spinach, onions fried with chickpea flour, tamarind chutney

Curry Chips

14

Butter sauce, mozzarella, onion, coriander, tandoori mayo

Paneer Tikka (4 pcs) (NF)

20

Tandoor-grilled cottage cheese with spices, onion, green pepper

Deccan Prawns (8 pcs) (NF)

24

South Indian spiced prawns, charred in tandoor

Lamb Chops (4 pcs) (NF)

27

Tandoor-charred, marinated in lime, yogurt, dark spices

Malai Chicken (4 pcs)

20

Marinated in yogurt, cashew paste, cream cheese, cardamom

Tandoori Chicken (Half) (NF)

20

Marinated in yogurt and spices, charred in tandoor

Chicken Tikka (4 pcs) (NF)

20

Marinated chicken, tandoor-grilled, served with mint chutney

Chilli Chicken (G)(DF)(NF)

20

Fried chicken tossed with ginger, garlic, soy, capsicum, onion, soy

Cauliflower Manchurian (G)(VE)(NF)

20

Fried cauliflower tossed with ginger, garlic, onion, soy

MAINS & BREADS

Classics

All mains served with basmati rice. Choose mild, medium, hot, or Indian hot. Vegan curries made with tofu & vegetables.

Butter Chicken 26

Tender chicken in tomato, cream, butter, cashew sauce

Chicken Tikka Masala 26

Chicken tikka in rich butter and onion gravy

Mango Chicken 26

Chicken in creamy mango-flavored curry sauce



Zafrani Chicken Masala 29

Tandoori chicken on bone in saffron-cashew gravy

Lamb Bhuna Gosht (DR) 29

(Keto friendly)

Lamb with ginger, garlic, tomatoes, onions, 9 secret spice mix

Veg Classics

Butter Paneer 25

Paneer in tomato, cream, butter, cashew sauce

Malai Kofta (G) 25

Creamy cashew curry with soft cottage cheese balls

Dal Makhni (VR) 25

Creamy cashew curry with soft cottage cheese balls

Seafood

Bamboo Prawn (DR) 29

Curry infused with fresh curry leaves, mustard seeds and cumin

Fish Konkani (DR) 29

Curry leaves, coconut cream, tomato gravy

Chepalu Pulsu (DF) 29

Market fish in tamarind, onion, coriander gravy

Favourites

Chicken 26 | Lamb 28 | Veg or Paneer 25 | Vegan 25 | Add cauli rice \$6

Curries below can also be made Keto friendly on request.

Bamboo (DR) | Chicken | Lamb

Curry infused with fresh curry leaves, mustard seeds and cumin

Mughlai | Chicken | Lamb | Veg (VR)

Creamy cashew, saffron, almond curry

Saagwala (DR) | Chicken | Lamb +(\$1) | Paneer (VR)

Spinach gravy with crushed spices

Matka (DR) | Chicken | Lamb | Paneer (VR)

Onion, tomato, green pepper in thick masala sauce

Biryani (NF)(DR) | Chicken | Lamb | Veg (VR)

Aromatic Spiced Rice cooked with meat or Veges served with cumin raita

Fried Noodles (G)(DF)(NF) | Chicken | Vegetarian (VR)

Tossed with egg, chicken, cabbage, carrot, onion, capsicum soy

Tandoori Breads (G)

Freshly baked in our traditional clay tandoor. Soft, fluffy, and served hot – perfect for pairing with any curry

Plain or Butter Naan 5

Tandoori Roti (VR) 5

Garlic Naan 5.5

Cheese Naan 6.5

Garlic & Cheese Naan 7

Green Chilly Naan 6.5

Lachha Paratha 7

Kashmiri Naan 7

Nuts, raisins, NZ honey & butter

Chicken Tikka Naan 8

Chicken Tikka and Mazarella cheese

Gluten Free Missi Roti 7

Chickpea flour, may contain traces of gluten

KIDS MENU

SIDES

DESSERT

KIDS MENU

Served with basmati rice and mini butter naan, Mild flavors.

Butter Chicken or Paneer	22
Mango Chicken	22
Upgrades:	
Garlic Naan	+\$2
Cheese Naan	+\$2.5
Garlic & Cheese Naan	+\$3

SIDES

Dips (Each)	4
Raita Mint & Coriander Chutney Mango Chutney (VE)	
Mixed Pickle (VE) Tamarind Chutney (VE)	
Poppadoms (4 pcs) 2 Dips	8
Choose any 2 from above	
Poppadoms (6 pcs) (VE)	4
Kachumber Salad (DF)	6
Diced cucumber, tomato, carrot, onion, lemon juice	
Basmati Rice	4
Cauliflower or Broccoli Rice (DR)	6
(check availability)	

DESSERTS

Rainbow Ice Cream	8
Kid's all time favourite ice cream	
Chocolate Brownie Naan (G)	9
Naan filled with brownie and drizzled with Hershey's chocolate syrup	
Affogato	12
(Gluten free available)	
add Liqueur (Baileys/Kahlua) for + \$5	
Gulab Jamun (G)	12
Sweet dumplings made from milk soaked in sweet rose water and cardamom syrup, served warm with vanilla ice cream on top	
Chocolate Brownie (G)	15
Home-baked Belgian chocolate brownie served warm on a sizzling platter with pouring chocolate on top and vanilla ice cream	
Vegan or Keto friendly Ice Cream	12
Ask our waiter for the available flavours	