



MASALA MINGLE

CHAAT, CHAT & CHILL

Email: masalaminglebrisbane@gmail.com

Mo. +61 435 579 776 & +61 406 340 107

Our menu prices include basic food presentation décor, takeaway plates, cutlery, and serveware. Specialty presentation décor, such as paper pockets for chaat, is available upon request. Tables and carts are not included in the prices below. For customized setups or décor enhancements, please contact us.

CHEESE BOARD

BASIC

3 Fruits, 3 types of crackers & 3 types of cheese

CLASSIC *

3 Fruits, 2 snacks, 4 types of crackers, 3 types cheeses & chocolates

INDIAN TWIST *

Customised

CHAATS

DRY BHEL

Crispy puffed rice tossed with spices, sev & tangy chutneys.

PAPDI CHAAT BOARD

Crunchy wafers topped with yogurt, chutneys & spices.

SAMOSA CHAAT *

Crushed samosa with salad, yogurt & chutneys.

ALOO TIKKI CHAT *

Spiced potato patties layered with chutneys & sev.

MASALA CORN CHAAT

Sweet corn tossed with butter, lemon & spices.

STREET FOOD

ALOO PUFFS

Flaky pastry filled with spiced potatoes.

PANEER PUFFS *

Flaky puffs stuffed with seasoned paneer.

BREAD PAKODA

Fried bread pockets stuffed with potato masala.

SPRING ROLL

Crisp rolls packed with Indian-style veggies.

DABELI *

Spicy mashed potato topped with fried peanuts in soft buns with chutneys.

VADAPAV *

Mumbai's iconic spicy potato burger.



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SPICY GHOOGHRA *

Deep fried crunchy potato snack tossed with masala, served with 3 types of chutney.

SAMOSA

Golden pastry stuffed with potato & peas.

PANI-PURI

Crispy shells filled with spiced water & fillings. Live cart with 2 servers available, call now for enquiry.

PAV BHAJI *

Buttered bread with spiced mashed vegetables.

LOCHO *

Soft steamed gram flour snack from Surat.

CHOLE WITH MINI NAAN*

Spiced chickpeas served with fluffy puris.

DAHI BHALLA/ DAHI VADA

Soft lentil dumplings topped with yogurt, chutneys and spices.

AUTHENTIC SURATI KHAMAN *

Soft and fluffy steamed gram flour snack topped with mustard seeds and coriander.

CHEESE CHUTNEY SANDWICH

Soft bread layered with chutney and topped with shredded cheese.

DESSERT

GULAB JAMUN TRUFFLE *

Classic gulab jamun with a creamy twist.

MIX FRUIT CUSTARD

Fresh fruits in smooth, chilled custard.

JALEBI TRUFFLE *

Crispy jalebi meets creamy indulgence.

MINI FALOODA CUPS

Layered rose milk, basil seeds, vermicelli and sweet cream served in mini cups.

DRINKS

JALJIRA

Tangy cumin-spiced summer cooler.

MANGO LASSI *

Smooth yogurt drink with sweet mango.

Jain options are available for most of our food items.

Please note: Our food is prepared in kitchens that handle nuts, dairy, gluten, soy and sesame. While we take every care, we cannot guarantee an allergen-free environment.



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DRINKS

BADAM SHAKE *

Creamy almond-flavoured milkshake.

FRUIT PUNCH

Refreshing tropical fruit blend.

CLASSIC MOJITO

Mint, lime & soda for a zesty kick.

Packages for 20 people

Item with * is Premium Item

PACKAGE A STARTING FROM \$750

3 Standard + 2 Premium - Full table setup and decoration included

PACKAGE B STARTING FROM \$780

4 Standard + 1 Premium + Dessert - Full table setup and decoration included

PACKAGE C STARTING FROM \$950

2 Standard + 3 Premium + Live Panipuri- Full table setup and decoration included with 30-45 min of live panipuri serving and grazing table decoration setup

These options are ideal for grazing tables. Get in touch with us for catering details and pricing

LIVE PANI PURI SERVICE STARTING FROM \$110

Freshly assembled and served live for up to 30min to 45 min.

Includes potato stuffing, mitha pani, tikha pani, and spice level customisation.

Choose your flavour: Regular, Garlic, Jeera, Hing, or Hajma Hajam

Extra puris, additional pani flavours and extended serving time available upon request.

If these options don't quite fit what you're looking for, reach out to us. We're happy to customise the menu based on your taste and requirements.

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