

Seafood Curries - \$25.50

Butter Prawns (Mild, Med, Hot)

Prawns cooked with ground almonds, garlic and spinach in creamy tomato sauce.

Prawn Masala (Mild, Med, Hot) DF

Prawns pan fried with tomatoes, capsicum and onions, simmered in a creamy almond sauce.

Fish Molee (Mild, Med, Hot) DF

Fish in coconut sauce, with coriander, tomatoes & onions.

Prawn Curry (Mild, Med, Hot) DF

A traditional South Indian curry flavoured with tomatoes, onions, curry leaves and coconut cream.

Prawn Saag (Mild, Med, Hot) DF

Prawns with tomatoes, onions, spinach, coriander and coconut cream.

Kerala Fish Curry (Mild, Med, Hot) DF

Cubes of fish simmered in a tomato & tamarind curry.

Goat Curries - \$23.00

Goat Khorma (Mild, Med, Hot)

Succulent pieces of goat gently simmered in a creamy almond & cashew nut sauce.

Goat Pasanda (Mild, Med, Hot)

A tasty tomato based curry flavoured with almonds and kashmiri spices.

Goat Madras (Mild, Med, Hot) DF

Tender pieces of goat marinated in aromatic spices then finished with coconut cream.

Goat Jal Frezi (Mild, Med, Hot) DF

Tender pieces of goat pan fried with tomatoes, cumin seeds & capsicum then combined with onion masala to make a tangy gravy.

Goat Vindaloo (Available **HOT** only!) DF

Specialty dish, prepared with deliciously hot spices, chilli, ginger, garlic and vinegar.

Goat Rogan Josh (Mild, Med, Hot) DFO

Succulent pieces of goat, fried ground onions, fresh coriander and cashew nuts.

Goat Masala (Mild, Med, Hot) DFO

Juicy pieces of goat with potato & capsicum simmered in a creamy herb & onion gravy.

Goat Saagwala (Mild, Med, Hot) DFO

Tender pieces of goat cooked in a creamy spinach flavoured sauce with exotic spices.

Vegetarian Curries - \$17.00

Vegetable Khorma (Mild, Med, Hot)

Seasonal vegetables gently simmered in a creamy almond & cashew nut sauce.

Palak Paneer (Mild, Med, Hot)

Cottage cheese cooked with spinach, spices, onion and capsicum.

Paneer Mater Masala (Mild, Med, Hot)

Curry of cheese, tomato, onion, capsicum, potato and peas in a creamy onion sauce.

Vegetable Kofta (Mild, Med, Hot)

Spicy balls of vegetables & cottage cheese cooked in a curry of tomatoes, spices, ground almonds & dried fruit.

Pumpkin & Eggplant Curry (Mild, Med, Hot) DFO

Pumpkin cooked with eggplant, coriander and fried onions.

Pumpkin & Dhal Curry (Mild, Med, Hot) DFO

Pumpkin cooked with lentils, coriander & fried onions.

Dhal Tamata (Mild, Med, Hot) DFO

Curry of lentils, cumin seed, tomato, onions, ginger, garlic and fresh coriander.

Saag Aloo (Mild, Med, Hot) DFO

A classic combination of potatoes and fresh spinach flavoured with cumin seeds, ginger & garlic.

Vegetable Saagwala (Mild, Med, Hot) DFO

Seasonal vegetables cooked in a creamy spinach flavoured sauce with exotic spices.

Mushroom Mater (Mild, Med, Hot) DFO

Mushrooms and peas simmered in a creamy gravy with ground cashew nuts.

Mushroom or Vegetable Jal Frezi

(Mild, Med, Hot) V

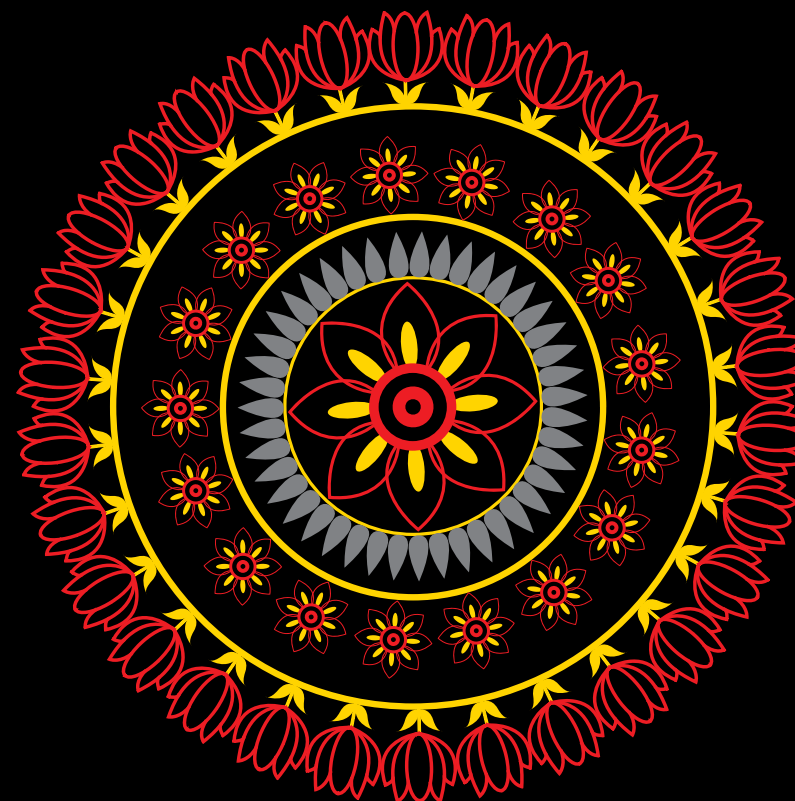
Mushrooms or seasonal vegetables pan fried with tomatoes, cumin seeds & capsicum then combined with onion masala to make a tangy gravy.

Rangoli

INDIAN RESTAURANT

Est. 2006

“Namaste”



MENU

DF DAIRY FREE

DFO DAIRY FREE OPTIONAL

V VEGAN



Fried & Tandoori Starters

Pakora

A popular snack made with a chickpea batter, fresh Indian spices and gently deep fried till golden brown. Served with tamarind chutney. Your choice of: -

- Eggplant, Onion, Cauliflower or Potato (Bhonda) V \$9.00
- Prawn..... \$13.50

Calamari Fritters DF \$12.00

Calamari seasoned with pepper, ginger and lemon juice then coated in rice flour batter and deep fried. Served with tamarind chutney.

Coconut Prawns DF \$13.50

Lightly spiced, fresh prawns deep fried in a coconut and chickpea batter. Served with tamarind chutney.

Samosa (2 pieces per serve) \$8.50

A savoury pastry cone filled with your choice of beef mince or Vegetable. Served with tamarind chutney.

Mixed Entree..... \$13.50

One piece each of eggplant, onion, potato, chicken, prawn and calamari. Served with tamarind chutney.

Tandoori Prawns..... \$13.50

Fresh prawns marinated in yoghurt & tandoori spices then grilled in the clay oven. Served with mint chutney.

Chicken Tikka \$12.00

Boneless pieces of chicken in a marinade of ginger, cumin and yoghurt, grilled in the clay oven. Served with mint chutney.

Paneer Kebab \$11.00

Cottage cheese marinated in Tandoori spices and oven roasted with capsicum, onions and mushrooms. Served with mint chutney.

Barra Kebab..... \$16.00

Succulent lamb cutlets marinated overnight in ginger and coriander and grilled in oven until tender. Served with mint chutney.

Kebab Platter \$15.00

One piece each of Barra, Tandoori Prawn, Paneer, Chicken Tikka and Tandoori Chicken. Served with mint chutney.

Tandoori Chicken (Half chicken per serve) \$13.50

Tender chicken spiced & marinated in Tandoori masala and grilled on skewers. Served with a lemon wedge & mint chutney.

Side Dishes

Pappadums (4 pieces per serve) V \$3.50

Yoghurt and Cucumber Raita \$3.50

Indian Salad (tomato, onion & cucumber) V \$3.50

Chilli Pickle, Eggplant Pickle or Mixed Pickle V ... \$3.50

Mango Chutney V \$3.50

Indian Breads

Naan..... \$4.50

A soft bread made of plain flour, cooked in the Tandoor.

Butter Naan..... \$4.50

Layered Naan bread.

Garlic Naan..... \$4.50

Naan bread topped with garlic.

Spicy Naan..... \$5.00

Naan topped with garlic, chilli and the Chef’s special blend of herbs & spices.

Potato Naan \$5.00

Naan stuffed with mildly spiced potato.

Cheese & Spinach Naan \$5.00

Naan stuffed with cottage cheese and spinach.

Cheese & Chilli Naan \$5.00

Naan stuffed with cheddar cheese & fresh chilli.

Kheema Naan \$5.00

Naan stuffed with mildly spiced beef mince.

Cheese Naan \$5.00

Naan stuffed with cheddar cheese.

Roti DFU \$4.50

A traditional Indian bread made of wholemeal flour.

Aloo Paratha DFU \$5.00

Paratha with a mildly spiced potato filling.

Kheema Paratha DFU \$5.00

Paratha with a filling of mildly spiced beef mince.

Beef Curries - \$22.50

Beef Khorma (Mild, Med, Hot)

Succulent pieces of beef gently simmered in a creamy almond & cashew nut sauce.

Beef Pasanda (Mild, Med, Hot)

A tasty tomato based curry flavoured with almonds and kashmiri spices.

Beef Madras (Mild, Med, Hot) DF

Tender pieces of beef marinated in aromatic spices then finished with coconut cream.

Beef Vindaloo (Available *HOT* only!) DF

Specialty dish, prepared with deliciously hot spices, chilli, ginger, garlic and vinegar.

Beef Jal Frezi (Mild, Med, Hot) DF

Tender pieces of beef pan fried with tomatoes, cumin seeds & capsicum then combined with onion masala to make a tangy gravy.

Beef Rogan Josh (Mild, Med, Hot) DFU

Succulent pieces of beef, fried ground onions, fresh coriander and cashew nuts.

Beef Masala (Mild, Med, Hot) DFU

Juicy pieces of beef with potato & capsicum simmered in a creamy herb & onion gravy.

Beef Saagwala (Mild, Med, Hot) DFU

Tender pieces of beef cooked in a creamy spinach flavoured sauce with exotic spices.

Chicken Curries - \$22.50

Chicken Khorma (Mild, Med, Hot)

Succulent pieces of chicken gently simmered in a creamy almond & cashew nut sauce.

Butter Chicken (Mild, Med, Hot)

Tender pieces of boneless chicken marinated in Tandoori spices then combined with tomatoes and ground almond to create a smooth delicious sauce.

Chicken Tikka Masala (Mild, Med, Hot)

A preparation of capsicum and onion in a tomato and almond sauce.

Chicken Pasanda (Mild, Med, Hot)

A tasty tomato based curry flavoured with almonds and kashmiri spices.

Chicken Lahori (Mild, Med, Hot)

Tender pieces of chicken tikka in a creamy tomato & almond curry with spinach.

Chicken Madras (Mild, Med, Hot) DF

Tender pieces of chicken marinated in aromatic spices then finished with coconut cream.

Chicken Vindaloo (Available *HOT* only!) DF

Specialty dish, prepared with deliciously hot spices, chilli, ginger, garlic and vinegar.

Chicken Jal Frezi (Mild, Med, Hot) DF

Tender pieces of chicken pan fried with tomatoes, cumin seeds & capsicum then combined with onion masala to make a tangy gravy.

Malabar Chicken (Mild, Med, Hot) DF

A fragrant curry made from roasted spices & coconut.

Chicken Masala (Mild, Med, Hot) DFU

Juicy pieces of chicken with potato & capsicum simmered in a creamy herb & onion gravy.

Chicken Saagwala (Mild, Med, Hot) DFU

Tender pieces of chicken cooked in a creamy spinach flavoured sauce with exotic spices.

Lamb Curries - \$22.50

Lamb Khorma (Mild, Med, Hot)

Succulent pieces of lamb gently simmered in a creamy almond & cashew nut sauce.

Lamb Pasanda (Mild, Med, Hot)

A tasty tomato based curry flavoured with almonds and kashmiri spices.

Lamb Madras (Mild, Med, Hot) DF

Tender pieces of lamb marinated in aromatic spices then finished with coconut cream.

Lamb Jal Frezi (Mild, Med, Hot) DF

Tender pieces of lamb pan fried with tomatoes, cumin seeds & capsicum then combined with onion masala to make a tangy gravy.

Lamb Vindaloo (Available *HOT* only!) DF

Specialty dish, prepared with deliciously hot spices, chilli, ginger, garlic and vinegar.

Lamb Rogan Josh (Mild, Med, Hot) DFU

Succulent pieces of lamb, fried ground onions, fresh coriander and cashew nuts.

Lamb Masala (Mild, Med, Hot) DFU

Juicy pieces of lamb with potato & capsicum simmered in a creamy herb & onion gravy.

Lamb Saagwala (Mild, Med, Hot) DFU

Tender pieces of lamb cooked in a creamy spinach flavoured sauce with exotic spices.



NOTE: All curries are gluten free.
Almonds and cashew nuts are used extensively in Indian cooking and traces may be found in all dishes on our menu.

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