

Lamb Curries - \$20.00

Lamb Khorma (Mild, Medium or Hot)

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

Lamb Pasanda (Mild, Medium or Hot)

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

Lamb Madras (Mild, Medium or Hot) DF

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

Lamb Jal Frezi (Mild, Medium or 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, Medium or Hot) DF

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

Lamb Masala (Mild, Medium or Hot) DF

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

Lamb Saagwala (Mild, Medium or Hot) DF

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

Seafood Curries - \$23.50

Butter Prawns (Mild, Medium or Hot)

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

Prawn Masala (Mild, Medium or Hot)

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

Fish Molee (Mild, Medium or Hot) DF

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

Prawn Curry (Mild, Medium or Hot) DF

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

Prawn Saag (Mild, Medium or Hot) DF

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

Kerala Fish Curry (Mild, Medium or Hot) DF

Cubes of fish simmered in a tomato & tamarind curry.

Goat Curries - \$21.00

Goat Khorma (Mild, Medium or Hot)

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

Goat Pasanda (Mild, Medium or Hot)

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

Goat Madras (Mild, Medium or Hot) DF

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

Goat Jal Frezi (Mild, Medium or 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, Medium or Hot) DF

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

Goat Masala (Mild, Medium or Hot) DF

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

Goat Saagwala (Mild, Medium or Hot) DF

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

Vegetarian Curries - \$16.00

Vegetable Khorma (Mild, Medium or Hot)

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

Palak Paneer (Mild, Medium or Hot)

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

Paneer Mater Masala (Mild, Medium or Hot)

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

Vegetable Kofta (Mild, Medium or Hot)

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

Pumpkin & Eggplant Curry (Mild, Medium or Hot) DF

Pumpkin cooked with eggplant, coriander and fried onions.

Pumpkin & Dhal Curry (Mild, Medium or Hot) DF

Pumpkin cooked with lentils, coriander & fried onions.

Dhal Tamata (Mild, Medium or Hot) DF

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

Saag Aloo (Mild, Medium or Hot) DF

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

Vegetable Saagwala (Mild, Medium or Hot) DF

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

Mushroom Mater (Mild, Medium or Hot) DF

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

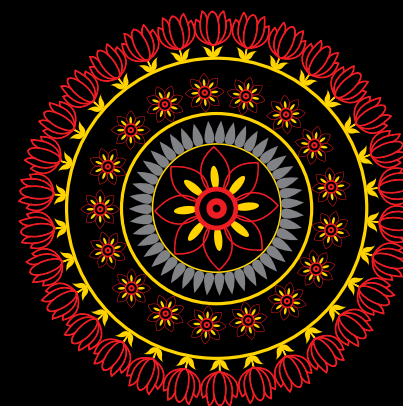
Mushroom or Vegetable Jal Frezi (Mild, Medium or Hot) V

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



TAKE-AWAY MENU

Shop 3 "Buderim Central"
7 Lindsay Road, Buderim
(near Post Office)

PH: 5445 4566

Open Tuesday to Sunday from 5.00pm
BYO

www.rangoli.net.au



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** \$8.00
- Prawn \$12.00

Calamari Fritters **DF** \$10.50

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

Coconut Prawns **DF** \$12.00

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

Samosa (2 pieces per serve) \$7.50

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

Mixed Entree \$13.00

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

Tandoori Prawns \$12.00

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

Chicken Tikka \$11.00

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

Paneer Kebab \$10.00

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

Barra Kebab \$15.00

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

Kebab Platter \$14.00

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

Tandoori Chicken (Half chicken per serve) \$12.00

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 **DF** \$4.50

A traditional Indian bread made of wholemeal flour.

Aloo Paratha **DF** \$5.00

Paratha with a mildly spiced potato filling.

Kheema Paratha **DF** \$5.00

Paratha with a filling of mildly spiced beef mince.

Beef Curries - \$20.00

Beef Khorma (Mild, Medium or Hot)

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

Beef Pasanda (Mild, Medium or Hot)

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

Beef Madras (Mild, Medium or 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, Medium or 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, Medium or Hot) **DF**

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

Beef Masala (Mild, Medium or Hot) **DF**

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

Beef Saagwala (Mild, Medium or Hot) **DF**

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

Chicken Curries - \$20.00

Chicken Khorma (Mild, Medium or Hot)

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

Butter Chicken (Mild, Medium or 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, Medium or Hot)

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

Chicken Pasanda (Mild, Medium or Hot)

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

Chicken Lahori (Mild, Medium or Hot)

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

Chicken Madras (Mild, Medium or 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, Medium or 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, Medium or Hot) **DF**

A fragrant curry made from roasted spices & coconut.

Chicken Masala (Mild, Medium or Hot) **DF**

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

Chicken Saagwala (Mild, Medium or Hot) **DF**

Tender pieces of chicken 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.
ALL PRICES ARE INCLUSIVE OF GST AND SUBJECT TO CHANGE WITHOUT NOTICE

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