

## Seafood Curries - \$29.50 GF

### Seafood Curry (Mild, Medium or Hot) GF

Prawns, fish, calamari, curry leaves, coconut cream.

### Fish Curry (Mild, Medium or Hot) GF

Cubed fish, tomatoes, onions, curry leaves, coconut cream

### Butter Prawns (Mild, Medium or Hot)

Almonds, tomato, spinach, cream.

### Prawn Masala (Mild, Medium or Hot)

Almonds, tomato, capsicum, onion, cream.

### Prawn Curry (Mild, Medium or Hot) GF

Tomato, Onion masala, curry leaves, coconut cream.

### Prawn Saag (Mild, Medium or Hot) GF

Spinach, ginger, curry leaves, cream.

## Vegetarian Curries - \$21.00 GF

### Vegetable Khorma (Mild, Medium or Hot)

Seasonal vegetables, ground cashew nuts & almonds, cream.

### Butter Paneer (Mild, Medium or Hot)

Onion Masala, almonds, tomato, cream.

### Palak Paneer (Mild, Medium or Hot)

Paneer cheese & spinach in a tomato & almond sauce with capsicum.

### Paneer Mater Masala (Mild, Medium or Hot)

Onion masala, tomato, capsicum, green peas, cream.

### Vegetable Kofta (Mild, Medium or Hot)

Almonds, tomato, dried fruit, cashew nuts, cream.

### Pumpkin & Eggplant Curry (Mild, Medium or Hot) GF

Curry leaves, fried onions, cream.

### Pumpkin & Dhal Curry (Mild, Medium or Hot) GF

Pumpkin, lentils, coriander, fried onions.

### Dhal Tamata (Mild, Medium or Hot) GF

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

### Saag Aloo (Mild, Medium or Hot) GF

Potatoes, spinach, cumin seeds, ginger, garlic.

### Vegetable Saagwala (Mild, Medium or Hot) GF

Seasonal vegetables, spinach, ginger, curry leaves, cream.



## Dessert

Gulab Jamun .....\$10.50

Mango Kulfi GF .....\$10.50



0426

# Rangoli

## INDIAN RESTAURANT

Est. 2006

## To Start

Pappadums & Dips (Chefs Selection) GF V .....\$7.50

## Entrees

Coconut Prawns (Deep Fried) GF .....\$15.50  
Marinated prawns, coconut batter. Tamarind chutney.

Chicken Tikka (Grilled) GF .....\$15.00  
Cubes of chicken, yoghurt, tandoori masala. Mint chutney.

Onion Pakora (Deep Fried) V .....\$11.00  
Sliced onion, chickpea batter. Tamarind chutney.

Barra Kebab (Grilled) GF .....\$19.50  
Lamb cutlets, tandoori masala. Mint chutney.

Samosa Vegetable (Deep Fried) V .....\$10.00  
Savoury vegetable curry puffs. Tamarind chutney.

Samosa Beef (Deep Fried) .....\$11.00  
Savoury beef mince curry puffs. Tamarind chutney.

Tandoori Chicken (Grilled) GF .....\$16.00  
Yoghurt, tandoori masala. Mint chutney.

Tandoori Prawns (Grilled) GF .....\$15.50  
Yoghurt, tandoori masala. Mint chutney.

Paneer Kebab (Grilled) GF .....\$13.50  
Marinated Paneer cheese, capsicum, onion, mushroom. Mint chutney.

A 15% Surcharge applies on Public Holidays.

## Indian Breads

Naan .....\$5.50  
Soft bread made with plain flour.

Garlic Naan .....\$5.50  
Naan bread topped with garlic.

Butter Naan .....\$6.00  
Layered Naan bread.

Spicy Naan .....\$6.00  
Garlic, chilli & the chef's special blend of herbs and spices.

Cheese Naan .....\$6.00  
Naan stuffed with cheddar cheese.

Cheese & Garlic Naan .....\$6.00  
Naan stuffed with cheddar cheese and topped with garlic.

Cheese & Spinach Naan .....\$6.00  
Naan stuffed with paneer cheese & spinach.

Spicy Cheese Naan .....\$6.00  
Cheddar cheese, spicy topping.

Peshwari Naan .....\$6.00  
Dried Fruit.

Kheema Naan .....\$6.00  
Naan stuffed with mildly spiced beef mince.

Roti GF .....\$5.50  
A traditional Indian bread made of wholemeal flour.

Aloo Paratha GF .....\$6.00  
Paratha with a mildly spiced potato filling.

## Side Dishes

Pappadums (4 pieces per serve) V .....\$5.00

Yoghurt and Cucumber Raita .....\$5.00

Indian Salad (tomato, onion & cucumber) V .....\$5.00

Chilli Pickle, Eggplant Pickle or Mixed Pickle V ...\$5.00

Mango Chutney V .....\$5.00



## Beef Curries - \$27.50 GF

**Beef Khorma** (Mild, Medium or Hot)  
Yoghurt, ground cashew nuts & almonds, cream.

**Beef Pasanda** (Mild, Medium or Hot)  
Tomato based curry, almonds, kashmiri spices.

**Beef Madras** (Mild, Medium or Hot) DF  
Coconut, curry leaves, tomato.

**Beef Vindaloo** (Available **HOT** only!) DF  
Tangy spicy masala, chilli, potato.

**Beef Jal Frezi** (Mild, Medium or Hot) DF  
Onion masala, cumin seed, tomato, capsicum.

**Beef Saagwala** (Mild, Medium or Hot) DFO  
Spinach, ginger, curry leaves, cream.



## Lamb Curries - \$28.50 GF

**Lamb Khorma** (Mild, Medium or Hot)  
Yoghurt, ground cashew nuts & almonds, cream.

**Lamb Pasanda** (Mild, Medium or Hot)  
Tomato based curry, almonds, kashmiri spices.

**Lamb Madras** (Mild, Medium or Hot) DF  
Coconut, curry leaves, tomato.

**Lamb Jal Frezi** (Mild, Medium or Hot) DF  
Onion masala, cumin seed, tomato, capsicum.

**Lamb Vindaloo** (Available **HOT** only!) DF  
Tangy spicy masala, chilli, potato.

**Lamb Rogan Josh** (Mild, Medium or Hot) DFO  
Fried onions, cashew nuts, cream.

**Lamb Saagwala** (Mild, Medium or Hot) DFO  
Spinach, ginger, curry leaves, cream.

## Goat Curries - \$29.50 GF

**Goat Khorma** (Mild, Medium or Hot)  
Yoghurt, ground cashew nuts & almonds, cream.

**Goat Pasanda** (Mild, Medium or Hot)  
Tomato based curry, almonds, kashmiri spices.

**Goat Madras** (Mild, Medium or Hot) DF  
Coconut, curry leaves, tomato.

**Goat Jal Frezi** (Mild, Medium or Hot) DF  
Onion masala, cumin seed, tomato, capsicum.

**Goat Vindaloo** (Available **HOT** only!) DF  
Tangy spicy masala, chilli, potato.

**Goat Rogan Josh** (Mild, Medium or Hot) DFO  
Fried onions, cashew nuts, cream.

**Goat Saagwala** (Mild, Medium or Hot) DFO  
Spinach, ginger, curry leaves, cream.

## Rice Dishes GF

**Basmati** ..... \$4.00

**Biriyani** (Mild, Medium or Hot)  
Savoury Basmati rice mixed with dried fruit, nuts & aromatic herbs & spices.

- **Rangoli Signature Chicken Biriyani** (Boneless) ..... \$27.50
- **Rangoli Signature Goat Biriyani** (Boneless) ..... \$29.50

### 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.

GF GLUTEN FREE

DF DAIRY FREE

DFO DAIRY FREE OPTIONAL

V VEGAN

## Chicken Curries - \$27.50 GF

**Mango Chicken** (Mild, Medium or Hot) DFO  
Mango puree, curry leaves, cream.

**Chicken Khorma** (Mild, Medium or Hot)  
Yoghurt, ground cashew nuts & almonds, cream.

**Butter Chicken** (Mild, Medium or Hot)  
Almonds, tomato, cream.

**Chicken Tikka Masala** (Mild, Medium or Hot)  
Almonds, tomato, capsicum, onion, cream.

**Chicken Pasanda** (Mild, Medium or Hot)  
Tomato based curry, almonds, kashmiri spices.

**Chicken Lahori** (Mild, Medium or Hot)  
Almonds, tomato, cream, spinach.

**Chicken Madras** (Mild, Medium or Hot) DF  
Coconut, curry leaves, tomato.

**Chicken Vindaloo** (Available **HOT** only!) DF  
Tangy spicy masala, chilli, potato.

**Chicken Jal Frezi** (Mild, Medium or Hot) DF  
Onion masala, cumin seed, tomato, capsicum.

**Chicken Saagwala** (Mild, Medium or Hot) DFO  
Spinach, ginger, curry leaves, cream.



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