



KINGSWAY CURRY

INDIAN RESTAURANT

kingswaycurry.com.au

Takeaway • Home Delivery • Reservation

Open 6 days from 5pm to 9:30pm

Monday Closed

KINGSWAY CURRY

INDIAN RESTAURANT

10% off on all pick-up orders

Save on home delivery and takeaway orders when you order from our website compared to our ubereats, doordash and menulog stores.

Visit our website for exciting offers and discounts. Checkout allergen information, photos of the dishes and much more.

BANQUETS **Minimum 4 people**

KINGSWAY BANQUET

55 pp

- Starter - samosa, onion bhaji, garlic prawn and chicken tikka
- Mains - Choice of 3 curries (seafood excluded)
- Comes with rice, Naan, and side dish platter.

PREMIUM BANQUET

65 pp

- Starter - Gobi Manchurian, Samosa, Chicken tikka and lamb cutlets
- Mains - Choice of 3 curries
- Naan - choice of plain, garlic, cheese or garlic-cheese naan
- Comes with rice, and side dish platter and Gulab Jamun

STARTERS

Mixed platter for 2	34.90
Samosa, onion bhaji, chicken tikka and seekh kebab	
Tandoori Platter for 2	38.90
Lamb cutlets, Chicken tikka, garlic prawn and Seekh kebab	
Vegetarian Platter for 2	29.90
Gobi Manchurian, aloo tikki, onion bhaji and samosa	

Samosa	2pcs	12.90
Gobi Manchurian		13.90
Onion Bhaji	4pcs	12.90
Aloo Tikki	4pcs	13.90
Chicken Tikka	4pcs 18.90 6pcs	25.90
Lamb Cutlets	2pcs 18.90 4pcs	33.90
Lamb Seekh Kebab	4pcs	16.90
Garlic Prawns	5pcs 17.90 10pcs	29.90
Tandoori Fish	4pcs 9.90 6pcs	27.90
Tandoori Chicken with Bones	Half	17.90
	Full	27.90

VEGETERIAN

Mixed Vegetable	20.90
Tomato based & medium spicy.	
Vegetable Korma	20.90
A creamy and mild curry of mixed vegetables.	
Dal	20.90
Lentils cooked with aromatic spices and butter.	
Paneer Tikka Masala	22.90
Paneer (Indian cheese) served in a medium spicy and creamy gravy.	
Saag Paneer	22.90
Paneer cooked in a puree of spinach with whole spices.	
Malai Kofta	20.90
A delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with sweet onions and tomatoes	

Bombay Potato	20.90
Sauteed potato with various whole spices and dry chilli; a delicious dish for potato lovers.	
Aloo Gobi	20.90
Cauliflower and potatoes sauteed with onion, capsicum, ginger, garlic and chilli.	
Aloo Eggplant	20.90
Eggplant and potatoes sauteed with onion, ginger, garlic, chilli and panch phoron.	
Aloo Matar	20.90
A creamy curry of cubed potato and baby peas.	
Okra Dopiazza	20.90
Okra cooked with tomato, chilli and onion.	
Coconut Beans	20.90
Baby beans stir fried with desiccated coconut, red chilli, cumin and coconut cream.	



CHICKEN

23.90

Butter Chicken

This classic Indian dish is made by simmering marinated & grilled chicken, aromatic, buttery and creamy tomato gravy.

Chicken Tikka Masala

Marinated boneless chicken pieces cooked in a tandoor and then served in a medium spiced tomato-cream sauce.

Mango Chicken

Chicken cooked in a mango based sweet gravy.

Chicken Spinach

Chicken cooked in a puree of spinach.

Chicken Chettinad

Chicken marinated in curry powder, red chillies, coconut and a mixture of whole spices.

Chicken Dopiaza

Chicken curry in a rich thick sauce made from gently frying onions, ginger and garlic.

Chicken Jalfrezi

A tomato-based curry made with boneless chicken pieces, capsicum, onion and vegetables.



LAMB

26.90

Lamb Rogan Josh

Diced lamb in a red sauce flavoured with spices, ginger, garlic, and a range of aromatics.



Lamb Korma

A traditional Indian curry made with slow-cooked lamb in a creamy sauce and coconut milk, flavoured with spices.

Lamb Spinach

Kashmiri style lamb curry with spinach.

Lamb Dhansak

Curry made with lamb and lentils, spiced with ginger and cumin and garam masala.

Lamb Jalfrezi

Indian curry dish, with braised lamb, served with stir-fried vegetables in a medium spicy gravy.

Goat Curry

A traditional one pot Indian dish of goat chunks with bone simmered to perfection in an aromatic curry sauce.

BEEF

26.90

Beef Vindaloo

A fiery red curry made with tender beef, vinegar, and a blend of spices.

Beef Pistachio

Tender pieces of beef cooked with the rich and nutty flavour of pistachios.

Beef Madras

A rich, creamy and medium spicy curry made with tender beef, flavoured with a blend of tangy spices.

Beef Dhansak

Curry made with Beef and lentils, spiced with ginger and cumin and garam masala.

Beef Balti

Tender beef in a thick, glossy, and flavourful sauce.



SEAFOOD

27.90

Malabar Prawn

Tiger prawns cooked in a thick coconut and spice gravy.

Prawn Masala

Tomato based prawn curry cooked with curry powder, lemon grass and curry leaves.

Bengali Fish

Barramundi fish cooked with tomato, onion, green chilli and topped with coriander.

Kingsway Barramundi

Deep fried barramundi pieces with dry chillis, onion, capsicum and mustard seed.

Fish Madras

Madras style fish curry with coconut, and curry leaves

BIRIYANI

Lamb | Goat | Beef
Chicken

25.90
23.90

Vegetable
Prawn

21.90
26.90

RICE

Basmati Rice	4.00
Pilaf Rice	5.00
Peshwari Rice	5.00

NAAN



Plain Naan	4.00
Garlic Naan	4.50
Wholemeal	4.00
Butter Naan	4.50
Cheese Naan	5.00
Cheese & Garlic	5.50
Potato Kulcha	6.00
Chicken and Onion Kulcha	6.00
Peshwari Naan	6.00

CONDIMENTS

4.00

Papadum
Mint yoghurt
Cucumber Raita
Tomato & Onion
Mango Chutney
Mixed Pickle
Banana Coconut



