

dinner menu



CAFE ROYAL

Platter option for a couple, any 4 choices \$44
Additional choices from \$10

Available Friday-Saturday 12pm-2pm
Weekdays 5pm onwards

Full Portions:	Veg	Non-Veg	Fish	Prawns
	\$17.50	\$19.50	\$20.50	\$21.50

Non-Veg

Seekh Kebab

Lamb mince skewered and cooked in a charcoal oven

Spinach Tikka

Boneless chicken marinated in ground spinach then tandoor cooked

Kashmiri Tikka

Boneless chicken marinated in pounded chilli then tandoor cooked

Tandoori Chicken

Chicken on the bone, marinated with mughlai spices and cooked until tender

Malai Tikka

Boneless chicken pieces marinated with cream and tandoor cooked

Tandoori Wings

Marinated chicken wings skewered and charcoal cooked

Meat Samosas

Flaky Indian pastry with a filling of lamb mince and green peas

Lamb Crispy Stuffed Mushrooms

Button mushrooms stuffed with lamb mince and crispy fried

Chicken Pakoras

Chicken pieces deep fried with home ground spices

*Tandoori Lamb Cutlets

Skewered lamb cutlets marinated in tandoori spices, carom seeds and charcoal cooked

**additional charge of \$2.5 per portion*

Battered Wings

Chicken wings in mughlai spices fried crispy

Vegetarian

Vegetarian Crispy Stuffed Mushrooms

Button mushrooms stuffed with paneer cheese and crispy fried

Vegetarian Samosas

Flaky Indian pastry with a filling of potato, cashews, green peas, and spices

Onion Bhaji

Sliced onion coated in chickpea flour with carom seeds and flash fried

*Paneer Tikka

Cottage cheese cubes flavoured with carom seeds, skewered and tandoor cooked

**additional charge of \$1.5 per portion*

Potato Pakoras

Sliced potato pieces deep fried with home spices and batter

Battered Baby Corn

Baby corn fried and flavoured with home spice

Fried Cauliflower

Cauliflower with herbs and spices dipped in gram flour and deep fried

**additional charge of \$1 per portion*

Seafood

Tandoori Prawns

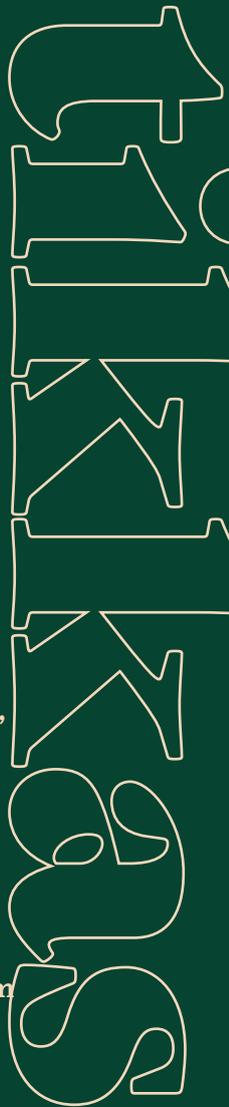
Prawns marinated in yoghurt and carom seeds skewered and tandoor cooked

Battered Prawns

Prawns flash fried with tandoor spices

Fish Amritsari

Boneless fish slices lightly deep fried with home ground spices



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Entrée / Starters

Non-Vegetarian

Chicken Pakora **\$19.5**

Batter fried pieces of boneless chicken

Tandoori Chicken GF **\$19.5**

On the bone chicken marinated with mughlai spices then cooked in a charcoal oven

Kashmiri Tikka GF **\$19.5**

Chicken marinated with home pounded Kashmiri chilli

Hariyali Tikka GF **\$19.5**

Boneless chicken marinated with fresh ground spinach and garam masala

Malai Tikka GF **\$19.5**

Boneless chicken pieces marinated with cream and tandoor cooked

Battered Wings **\$19.5**

Chicken wings in mughlai spices fried crispy

Tandoori Wings GF **\$19.5**

Marinated chicken wings, skewered and charcoal cooked

Tandoori Lamb Cutlets **\$24.5**

Skewered lamb cutlets marinated in tandoor spices, carom seeds and charcoal cooked

Lamb Crispy **\$20.5**

Stuffed Mushrooms

Button mushrooms stuffed with lamb mince and crispy fried

Meat Samosa GF **\$19.5**

Indian style flakey pastry with a filling of mince lamb and green peas

Seekh Kebab GF **\$19.5**

Flavoured lamb mince put onto skewer and cooked in a charcoal oven

Seafood

Tandoori Prawns GF **\$21.5**

Prawns marinated in yoghurt and carom seed then cooked in tandoor

Battered Prawns **\$21.5**

Whole prawns marinated in tandoori spices, coated in batter and flash fried

Fish Amritsari **\$20.5**

Boneless fish slices deep fried, flavoured with home pounded spice

Vegetarian

Paneer Tikka GF **\$21.5**

Cottage cheese cubes flavoured with carom seed cooked in charcoal tandoor

Onion Bhaji **\$17.5**

Slices of onion coated with chickpea flour flavoured with carom seed and deep fried

Vegetable Samosa **\$17.5**

Indian style flakey pastry with a filling of potato, cashews, peas and spices

Vegetable Pakoras **\$17.5**

Seasonal vegetables with herbs and spices dipped in gram flour and deep fried

Potato Pakoras **\$17.5**

Sliced potato pieces deep fried with home spices and batter

Battered Baby Corn **\$17.5**

Baby corn battered and fried and flavoured with home spices

Crispy Stuffed Mushroom **\$17.5**

Button mushrooms stuffed with cottage cheese then crispy fried

Fried Cauliflower **\$19.5**

Cauliflower with herbs and spices dipped in gram flour and deep fried

Please advise staff of any allergy or dietary requirements

V: Vegetarian DF: Dairy Free GF: Gluten Free

menu

Main Courses

Biryani

Vegetable Biryani	\$19.5
Chicken Biryani	\$23.5
Lamb Biryani	\$24.5
Prawn Biryani	\$24.5
Goat Biryani	\$26.5

Bread

Roti Tandoori Butter	\$5
Paratha Laccha Plain	\$5.5
Naan Garlic Butter Chilli Plain Cheese	\$5.5
Kheema Naan Stuffed with lamb mince	\$6.5
Stuffed Kulcha Potato Cottage Cheese	\$6.5
Peshawari / Kashmiri Naan Stuffed with cherries, coconut, and pistachio	\$6.5
Gluten Free Naan	\$6

Condiments

Raita Cucumber Plain	\$7
Salad Cucumber Onion Tomato Carrot	\$8
Mint Chutney GF	\$2
Sweet Mango Chutney	\$2
Lime Pickle Mixed Pickle	\$2
Pappadums (4) GF	\$2.5
Kachumber	\$10

Rice

Plain Steamed Rice	\$7
Saffron Rice	\$8
Veg Pulao Rice	\$12
Cumin Rice	\$8
Coriander Rice	\$8

Vegetarian

Malai Kofta	\$19.5
Paneer, potato and dried fruit dumplings cooked in a thick creamy sauce	
Navratan Korma	\$19.5
Mixed vegetables stewed in a curry with cashew nuts and cream	
Kadhai Subz	\$19.5
Assortment of seasonal vegetables tossed with kadhai spices	
Daal Makhani	\$19.5
Black lentils slow cooked overnight finished with fresh cream and butter	
Yellow Daal Tadka	\$19.5
Yellow lentils mixed with onion and tomato with a hint of asafoetida and fresh coriander	
Aloo Gobhi	\$19.5
Potato and cauliflower florets tossed together with Indian spices finished with fenu greek	
Chilli Mushroom	\$19.5
Mushrooms cooked with onion and secret spices sautéed in a soy sauce gravy	
Paneer Jal Frezi	\$21.5
Paneer pieces cooked with sliced capsicum, onions and tomato in a medium heat sauce	
Paneer Lababdar	\$21.5
Paneer cheese cubes cooked in a spicy tomato gravy	
Kadhai Paneer	\$21.5
Paneer pieces cooked with diced red and green capsicum cooked in a rich tomato sauce	
Paneer Makhni	\$21.5
Paneer pieces cooked in a creamy cashew and tomato sauce with honey	
Chilli Paneer	\$21.5
Paneer cooked with onion and secret spices sautéed in a soy sauce gravy	

All curries except Chicken 65, chilli mushroom, chilli paneer, chilli chicken are gluten free

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Main Courses

Beef

- Beef Vindaloo** \$23.5
Tender boneless beef cooked in a hot curry with a hint of malt vinegar
- Beef Badami** \$23.5
Boneless beef traditionally prepared in a mild spiced sauce
- Beef Masala** \$23.5
Boneless beef cooked in onion and tomato curry
- Beef Kadhai** \$23.5
Boneless beef cooked with diced onion, capsicum and tomato
- Beef Bhuna** \$23.5
Boneless beef pieces cooked in a chilli and garlic gravy
- Beef Jal Frazi** \$23.5
Boneless beef cooked with sliced capsicum, onions and tomatoes in medium hot sauce finished with fresh coriander
- Beef Malibu** \$26.5
Beef cooked in a coconut, pepper, curry leaf and mustard seeds with a dash of Malibu liqueur.

Lamb

- Afghani Raan** \$24.5
Boneless lamb leg marinated in malt vinegar overnight and finished in charcoal tandoor
- Lamb Chop Masala** \$26.5
Lamb cutlets cooked with fresh chilli and ginger in a tasty tomato gravy
- Lamb Korma** \$24.5
Boneless lamb slow cooked with cashew nuts and cardamon
- Lamb Roganjosh** \$24.5
Boneless lamb cooked in oil at intense heat, traditionally prepared in a medium-hot sauce
- Lamb Madras** \$24.5
Boneless lamb prepared in a hot curry with a hint of curry leaves and mustard seeds
- Saag Gosht** \$24.5
Spinach and lamb cooked together in onion and tomato masala

Chicken

- Butter Chicken** \$22.5
Tender chicken pieces in a creamy cashew and tomato sauce
- Chicken Tikka Masala** \$22.5
Boneless chicken served in an onion and tomato gravy
- Kadhai Chicken** \$22.5
Boneless chicken cooked with diced onion and capsicum in a coriander base
- Chicken Korma** \$22.5
Boneless pieces of chicken marinated and cooked in mild spices along with cashew
- Chicken Jal Frazi** \$22.5
Boneless chicken pieces cooked with sliced capsicum, onions and tomatoes in a medium sauce
- Chicken Chettinad** \$22.5
Boneless chicken pieces in a dried coconut gravy tossed with curry leaves
- Chicken 65** \$22.5
Boneless chicken pieces battered with southern Indian coastal spices served with gravy on the side
- Chicken Bhuna** \$22.5
Boneless chicken pieces cooked in a chilli and garlic gravy
- Chicken Saag** \$22.5
Chicken cooked in a spinach, onion and tomato gravy
- Chilli Chicken** \$22.5
Chicken cooked with onion and secret spices sautéed in a soy sauce gravy
- Chicken Malibu** \$24.5
Chicken cooked in a coconut, pepper, curry leaf and mustard seeds with a dash of Malibu liqueur

Goat

- Goat Curry** \$26.5
A baby goat preparation cooked in a traditional Indian curry

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Main Courses

Seafood

Fish Masala **\$23.5**

Boneless fish cooked together in an onion and tomato gravy

Goan Fish Curry **\$23.5**

Boneless fish cooked in a medium Goan curry with coconut

Prawn Malabari Curry **\$24.5**

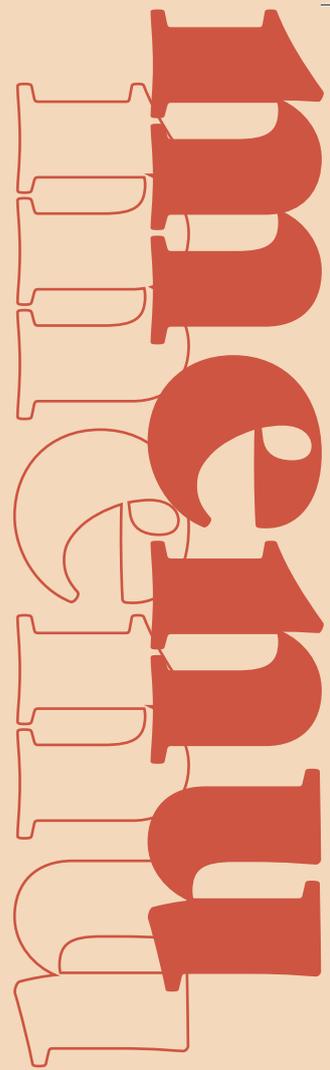
Indian coastal specialty flavoured with coconut milk

Prawn Korma **\$24.5**

Indian Coastal specialty flavoured cashew nuts and cardamom

Prawn Masala **\$24.5**

Cooked in a curry of onion and tomato flavoured with freshly ground spices and coriander



Dessert

Kulfi - **\$6** Kesar Pista | Mango

Frozen Indian dessert made of flavoured reduced milk

Ice Cream **\$6**

Vanilla | Chocolate | Strawberry

Gulab Jamun **\$6.5**

Indian version of warm donuts floating in warm sweet syrup infused with cardamom

Rasmalai **\$6.5**

Flattened balls of chhena soaked in malai (clotted cream) flavoured with cardamom

Paan Bahaar Kulfi **\$6.5**

Frozen Indian dessert made of flavoured reduced milk

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functions

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bar snacks

Bhel Puri **\$15**

A mixture of puffed rice, crispy chickpea noodles, onion and potato in savoury sauces

Chicken Kathi Roll & Chips **\$21**

Chicken skewer-roasted kebabs and veggies wrapped in paratha bread

Lamb Kathi Roll & Chips **\$21**

Lamb skewer-roasted kebabs and veggies wrapped in paratha bread

Dry Chilli Chicken **\$22.5**

Chicken cooked with onion and secret spices sautéed in a soy sauce, served with a mint chutney

Dry Chilli Paneer **\$21.5**

Paneer cooked with onion and secret spices sautéed in a soy sauce, served with a mint chutney

Dry Chilli Mushrooms **\$19.5**

Mushrooms cooked with onion and secret spices sautéed in a soy sauce, served with a mint chutney

**Wedges/Onion Rings/
Sweet Potato Chips** **\$8**

Hand Cut Chips **\$15.5**

Served with Aioli or a spicy mayo