

Indian Curry House



North Indian Cuisine

We provide an ultimate dining experience in Indian cuisine brought to you by Chefs from India demonstrating the rich culinary expertise.

Indulge in our casually prepared yet sophisticated Tandoor and Curry dishes. You will be sure to discover the sensational flavours of our seasonally changing menu.

Our passion is to serve highly flavoured meals that are better for you and focus on the best of each season. Be spoilt for choice with our adventurous international wine list of more than 20 outstanding wines.

Feel like you are at home with our warm and welcoming atmosphere.

Come enjoy the pleasure of outstanding food expertly prepared, great wines and the company of good friends.

Starter




APPETIZERS

Vegetable Samosa	\$ 6.00
Deep fried conical pastries stuffed with spiced mashed potatoes and nuts	
Vegetable Pakoras	\$ 7.00
Mixed vegetables coated with gram flour & deep fried	
Kathi Roll (Chicken)	\$ 13.00
Tandoori chicken, green chutney, and a mixed veggie salad wrapped in a whole wheat roti	
Kathi Roll(Paneer)	\$ 12.00
Paneer tikka, green chutney, and a mixed veggie salad wrapped in a whole wheat roti	
Amritsari Vegetable Pakora	\$ 7.00
Mixed vegetables coated with gram flour & deep fried Punjab style	
 Chicken 65	\$ 12.90
Boneless chicken cubes tempered with curry leaves and green chillies & sauted in hot red sauce	
 Fish Cake	\$ 12.90
Mashed chunks of fish, crumbled and deep fried, served with Chilli mayonnaise sauce	
 Chilli Honey Garlic Potatoes	\$ 8.00
Juliennes of potatoes, deep fried and tossed up with zesty sauce, Yummy!	
Gobi Manchurian	\$ 11.90
Florets of cauliflower, deep fried and tossed with house special sauce	
Onion Bhajiyas	\$ 7.00
Mashed chunks of fish, crumbled and deep fried, served with Chilli mayonnaise sauce	
Paneer Pakora	\$ 12.90
Cottage cheese coated with gram flour & deep fried	
 Kurkure Bhindi	\$ 8.00
Deep fried lady finger tossed up with spices	

SOUPS

Tamater Dhania Shorba	\$ 6.00
An earthy broth of ripe tomatoes with a hint of coriander	
Mulligtwanny Shorba (Veggy / Non-Veg.)	\$ 6.00 / \$ 7.00
A traditional lentils soup of south Indian. Delicately spiced	
Cream of Soup (Veggy / Non-Veg & Mushroom)	\$ 6.00 / \$ 7.00
Hot & Sour Veg / Non veg	\$ 6.00 / \$ 7.00
A pan asian soup of your choice	

SALAD & RAITHA

 Tandoori Murgh Salad	\$ 12.90
Boneless Tandoori Chicken on a bed of fresh lettuce tossed with house dressings	
Bagh-e-Bahar Salad	\$ 6.00
Fresh green salad sprinkled with chaat masala and fresh lime juice	
Mix Vegetable Raitha	\$ 6.00
Fresh yoghurt with chopped onion & cucumber	
Boondi Raitha	\$ 6.00
Tiny fried balls of gram flour batter soaked in yoghurt	
Cucumber Salad	\$ 6.00
Slices of fresh cucumber	
Plain Yoghurt	\$ 5.00

All prices are subject to 10% service charge  Mild Spicy  Spicy  Chef Recommendation

Tandoor



KEBABS FROM TANDOOR

- | | | |
|---|---|---------------------------------------|
| | Honey Mustard Paneer Tikka | \$ 15.90 |
| | Homemade paneer marinated in mustard and spices with a touch of honey, finished off in tandoor | |
| | Veg Sheekh Kebab | \$ 15.90 |
| | Minced mix vegetables tossed in Indian spices | |
| | Tandoori Gobi | \$ 15.90 |
| | Cauliflower Florets marinated with spices and carefully cooked in the tandoor | |
| | Bharwan Baingan Ke Kabab | \$ 15.90 |
| | Aubergine scooped & stuffed with paneer, potatoes & ground spices, cooked in tandoor. House Special | |
| | Tandoori Aloo | \$ 15.90 |
| | Potatoes stuffed with cottage cheese and nuts | |
| 👍 | Vegetable Kebab Platter | \$ 35.90 |
| | Platter of Mix veggy grill | |
| | Fish Tikka | \$ 20.90 |
| | Boneless chunk of fish marinated in yoghurt, cumin and garam masala, grilled in tandoor | |
| 👍 | Gulzaar Tandoori Prawns (5pcs) | \$ 22.90 |
| | Juicy tiger prawns in a creamy spicy marinade finished off in tandoor, perfectly matched with a fresh mint chutney | |
| 👍 | Tandoori Chicken (2pcs / 4pcs / 8pcs) | \$ 10.00 / \$ 18.00 / \$ 35.00 |
| | A classic of Indian cookery. Spring chicken marinated with freshly pounded masala and yoghurt | |
| 👍 | Zafrani Chicken Tikka | \$ 19.90 |
| | Boneless chicken infused with saffron and Indian spices grilled in tandoor | |
| | Murgh Chandi Kabab | \$ 19.90 |
| | Boneless tender chicken marinated with cheese, cashew paste and cardamom, grilled in tandoor. Served on a bed of spiced bell pepper | |
| | Murgh Malai Kebab | \$ 19.90 |
| | Creamy chicken kebab in a combination of cheese, fresh herbs and mild spices | |
| 👍 | Sheekh Kebab | \$ 20.90 |
| | Minced lamb subtly spiced, rolled on a skewer, then roasted | |
| 👍 | Tandoori Lamb Shank | \$ 26.90 |
| | Lamb Shank marinated overnight and perfectly baked in tandoor. Must Try !! | |
| 👍 | Lamb Chops | \$ 26.90 |
| | Marinated lamb chops broiled & served with homemade chutney | |
| 👍 | Non Veg Kebab Platter | \$ 52.90 |
| | Mix kebab platters of lamb, fish, chicken, prawns | |

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Mild Spicy



Spicy



Chef Recommendation

Main Course



CHICKEN







- | | |
|--|----------|
| Tangdi Kebab Masala 🍷 | \$ 20.90 |
| <i>Description</i> | |
| Andhra Chilli Chicken | \$ 19.90 |
| <i>Description</i> | |
| Egg Bhurji | \$ 13.90 |
| <i>Description</i> | |
| Masala Omlette | \$ 13.90 |
| <i>Description</i> | |
| Chicken Bartha | \$ 19.90 |
| <i>Description</i> | |
| 🍷 Chicken Tikka Masala | \$ 19.90 |
| Juicy chicken pieces grilled in tandoor then cooked with onion based gravy, perfect with hot naan | |
| 🍷 Butter Chicken | \$ 19.90 |
| Boneless tandoori chicken simmered in creamy tomato gravy. An all time favourite of Indian kitchen | |
| Chicken Masala | \$ 19.90 |
| Boneless chicken cooked in a mild spicy golden homemade sauce | |
| 🍷 Kadai Chicken | \$ 19.90 |
| Tender pieces of chicken with tomatoes & onions with special Indian sauce & stir fried in kadai | |
| Chicken Saag | \$ 19.90 |
| Chicken cooked with fresh spinach and cream | |
| Chicken Kashmiri | \$ 19.90 |
| Chicken simmered in rich cashew gravy with fruits & nuts | |
| 🍷 Kori Kundapuri | \$ 19.90 |
| Boneless chicken cooked with coconut, red chilli & fresh coriander leaves - A classic from south India | |
| Chicken Do Pyazza | \$ 19.90 |
| Pieces of chicken sauted in onion paste, carefully blended in spices & then garnished with seasoned onions | |
| Chicken Korma | \$ 18.90 |
| Chicken cubes slow cooked in a delicate almond curry | |
| 🍷 Chicken Vindaloo | \$ 18.90 |
| Very spicy chicken cooked with potatoes and vinegar | |
| 🍷 Egg Curry Masala | \$ 13.90 |
| Boiled fried eggs cooked with tomatoes, onions & herbs | |
| Chilli Chicken - Dry / Gravy | \$ 19.90 |
| Bite sized chunks of chicken, seasoned with spices and cooked in a chilli sauce | |

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Main Course



SEAFOOD

- | | |
|---|-----------------|
|  Prawn Vindaloo
Very spicy prawns cooked with potatoes and vinegar | \$ 19.90 |
|  Prawn Mirch Masala
Tiger prawns off the shell cooked with onion, tomatoes & red chilli flakes | \$ 19.90 |
| Kadai Prawn
Prawns with tomatoes & onions with special Indian sauce & stir fried in a kadai | \$ 19.90 |
| Prawn Korma
Prawns slow cooked in a delicate almond curry | \$ 19.90 |
| Goan Prawn Curry
Prawns slow cooked in a coconut milk and onions curry | \$ 19.90 |
| Chilli Garlic Prawns
Prawns in an Indo-Chinese fusion of spring onion, red chilli, garlic and chef special sauce | \$ 19.90 |
| Fish Curry
Boneless fish cooked in a mildly spiced golden homemade sauce | \$ 19.90 |
|  Fish Masala
Tender pieces of dory fish cooked, simmered in a mixture of garlic & tomato sauce | \$ 19.90 |
|  Fish Head Curry 
Fish head semi stewed in a thick curry with assorted vegetable | \$ 29.90 |
|  Dum Methi Machli
Boneless fish cooked in mild curry with fresh fenugreek and finished off with Dum | \$ 19.90 |
| Kadai Fish
Fish fillet with tomatoes & onions with special Indian sauce & stir fried in a kadai | \$ 19.90 |
| Machli Kashmiri
Fish fillets in a rich cashew gravy with dried fruits & nuts | \$ 19.90 |
| Chilli Garlic Fish
Fish in an Indo-Chinese fusion of spring onion, red chilli, garlic and chef special sauce | \$ 19.90 |

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Mild Spicy



Spicy










Chef Recommendation

Main Course



MUTTON

-  **Mama Mia Mutton**  \$ 21.90
Succulent pieces of lamb cooked with chopped onions and tomatoes, served on hot plates "Tawa"
-  **Kashmiri Rogan Josh** \$ 21.90
Tender pieces of lamb with fresh ground spices cooked in a rich stew of onions - A classic from Kashmir
-  **Mutton Vindaloo** \$ 21.90
Succulent Meat cooked with potatoes in a sharp tangy sauce.
- Saag Gosht** \$ 21.90
Boneless lamb cooked with fresh spinach puree and freshly pound spices
-  **Keema Mutter** \$ 21.90
Minced lamb cooked with onions, garlic, ginger, tomatoes, peas & spices, garnished with fresh coriander
-  **Mutton Jalfriezi** \$ 21.90
Tender Lamb pieces cooked with vegetables, ginger and garlic
- Lamb Korma** \$ 21.90
Lamb slow cooked in a delicate almond curry & creamy sauce
- Sukha Mutton** \$ 21.90
Succulent boneless pieces of lamb cooked with fresh tomatoes, onions, bell pepper, spices & coriander
-  **Lamb Chops Masala** \$ 26.90
Marinated lamb chops broiled & served with tomatoes, onions & herbs

Main Course



VEGETABLES

-  **Paneer Makhani** \$ 15.90
Homemade paneer cooked with thick creamy tomato sauce flavoured with fenugreek leaves
- Palak Paneer** \$ 14.90
Homemade cottage cheese cooked with fresh spinach and cream
- Mattar Paneer** \$ 14.90
Fresh cottage cheese cooked gently with garden fresh peas & blended
- Paneer Aloo Mutter** \$ 14.90
Fresh cottage cheese cooked gently with garden fresh peas, potatoes & blended
-  **Kadai Paneer** \$ 14.90
Home made cottage cheese with onion & capsicum in a special kadai gravy with spices
- Paneer Korma** \$ 14.90
Cottage cheese cooked in a mild cashew nut sauce & creamy sauce
- Chilli Paneer - Dry / Gravy** \$ 14.90
Indian cottage cheese stir fried with sliced onion, capsicum and green chillies
- Shahi Malai Kofta** \$ 14.90
Mixed vegetables and cottage cheese dumplings simmered in a creamy almond sauce
-  **Bombay Aloo Masala** \$ 14.90
Potato cubes deep fried then cooked with mild yet tangy gravy
- Jeera Aloo** \$ 13.90
Potato cubes tossed and cooked in jeera and fresh Indian spices
- Aloo Mutter** \$ 13.90
Fresh potatoes & fresh green peas cooked with onions, tomatoes & delicate spices in a mild sauce
- Sabzi Navrathan** \$ 13.90
A jewel coloured vegetables dish in saffron flavoured cream sauce
-  **Aloo Gobi** \$ 13.90
A duet of potatoes and cauliflower with many spices which makes it fragrant and mouth-watering!
- Baingan Bartha** \$ 13.90
Roasted brinjal cooked in garlic, tomatoes, onion & fresh green chilli
- Bhindi Do Pyaza** \$ 13.90
Okra with onion, tomatoes & freshly pound spices
- Baingan Patiyala** \$ 13.90
Cubes of aubergine, stir fried with spices and fresh coriander leaves
-  **Mili Juli Sabzi** \$ 13.90
Seasonal fresh vegetables tossed with freshly pound spices and tomatoes, onions and green chillies
- Mushroom Corn Bhaji** \$ 13.90
Corn and sliced button mushroom cooked with onion, tomatoes and pounded garam masala
- Punjabi Channa Masala** \$ 13.90
Garbanzo beans cooked in true Punjabi style
-  **Dal Makhani Khaas** \$ 15.90
Black lentils and beans cooked overnight on tandoor, tempered with house special masala
- Dal Tadka** \$ 13.90
Yellow lentils cooked till perfection, tempered with garlic and five spices

Main Course



INDIAN BREADS

Garlic Naan Hand made bread from white flour garnished with garlic and basil	\$ 4.50
Butter Naan Leavened hand made multi layers of white bread baked in clay oven	\$ 4.50
Plain Naan Plain hand made multi layered bread	\$ 3.90
Cheese Naan Hand made bread filled with cheese	\$ 6.50
Peshwari Naan The traditional bread from the kitchen of the maharajas	\$ 6.50
Keema Naan Hand made bread filled with minced lamb	\$ 8.00
Kulcha Unleavened bread stuffed with your choice - Aloo / Paneer / Onion / Masala	\$ 7.50
Tandoori Roti Whole wheat bread cooked in Tandoori	\$ 3.50
Pudina Parata Multi layer whole wheat bread filled with chopped mint and topped with hot ghee	\$ 4.50
Lacha Parata Multi layer whole wheat bread topped with hot ghee	\$ 4.50
Roomali Roti White bread made like handkerchief cooked over turned kadai	\$ 7.50
Naan Basket Assortment of mix Naans - Plain, Butter, Garlic & Peshawari	\$ 18.90
Roti Basket Assortment of rotis - Plain, Butter, Pudina & Lacha	\$ 15.00
Chapathi (2 pcs) Whole wheat bread cooked in Tawa	\$ 6.00

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Mild Spicy



Spicy



Chef Recommendation

Main Course



RICE

Plain Basmati Rice

Long grain basmati rice from the hills of India, parboiled

\$ 4.50

Pulao of Your Choice (Cumin / Peas / Saffron)

Long grain basmati rice with your choice of tossings

\$ 6.50

Kashmiri Pulao / Wild Mushroom / Veg Pulao

Biryani rice cooked with dry fruit

\$ 10.90

Prawn Briyani

Tiger prawns cooked with basmati rice & spiced up with Indian herbs

\$ 18.90

Lamb Dum Biryani

Tender meat layered with long grain basmati rice, cooked till perfection - A true Nawabi delight

\$ 18.90

Hyderbadi Chicken Biryani

Chunks of boneless chicken and rice simmered together in gravy made with almond, golden fried onion and fresh mint

\$ 16.90

Gulzar Vegetable Biryani

Long grain rice with assorted vegetables and flavored with saffron

\$ 13.90

Seafood Fried Rice

Rice tossed with your choice of seafood, spring onion, soya sauce and spices

\$ 17.90

Chicken Fried Rice

Rice tossed with your choice of chicken, spring onion, soya sauce and spices

\$ 16.90

Vegetables Fried Rice

Rice tossed with your choice of mix vegetables, spring onion, soya sauce and spices

\$ 13.90

DESSERTS

Kulfi

Milk condensed half and frosted like ice cream flavoured with Pistachio or Cardamoms

\$ 7.50

Gulab Jamun

Milk dumplings fried and simmered in sugar syrup

\$ 6.00

Fried Ice Cream

House special from chef, taste and do let us know

\$ 10.00

Ice Cream

Vanilla / Chocolate

\$ 5.00

Rasmalai

Made with Indian cottage cheese, soaked in rich saffron flavoured creamy milk

\$ 6.50

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Mild Spicy



Spicy



Chef Recommendation



BEVERAGES



**“I feel bad for people who don’t drink.
When they wake-up in the morning, that’s as
good as they are going to feel all day”**



WHITE WINES (House Pour)

	Glass		Bottle
W301 - Australian-Rocky Bay Sauvignon Blanc <i>Mineral palate, delicate passion fruit with hints of citrus and grassy finish.</i>	\$10		\$35
W302 - Australian-Harvey River Sauvignon Blanc Semillon <i>Dry striking crisp green apple acid. Fresh and lively palate with intensity of citrus with tropical fruits coming through on the finish.</i>			\$40
W303 - New Zealand-Marlborough Sauvignon Blanc <i>Pale straw in colour. Bouquet of fragrant aromatics, reminiscent of grape fruit and sweet passion fruit. On the palate a spectrum of flavours of ripe tropical fruit, soft texture, balanced acidity that promotes a long, stony mineral finish. Goes with white meats and seafood. Alcohol 12.5%</i>			\$45
W304 - France-Bordeaux CH- Mezin Bordeaux Blanc <i>A blend of Sauvignon blanc, Muscadelle and Semillon. Pale yellow in colour, on the nose it has persistent bouquet with orange zest and grape fruit aromas. Fresh and well-balanced wine with pear and lychee flavours.</i>			\$45
W305 - Australian-Black Label Sauvignon Blanc <i>The Sauvignon has some wonderful Yarra regional characteristics. Bright, fresh tropical and grassy fruit notes leap from glass. The palate exhibits lovely tropical and passion fruit flavours, completed by a crisp acid finish. Cuisine: Thai Sweet Chilli Prawns.</i>			\$50
Gold Medal: Australian Small Winemakers Show 2011			

WINES



W306 - New Zealand Marlborough

\$50

Riesling

German quality wine with special attributes made from fully ripe grapes. Premium quality grape with a distinctive pronounced bouquet and flavor, reminiscent of roses or marzipan. A rich and sweet wine.

W307 - Australian-Black Label

\$55

Chardonnay

The bouquet has peach and melon fruit complimented by subtle toasty oak. Lovely balanced palate of peach and citrus, subtly complex and refined, with a long fine finish. Classic Roast chicken with garlic.

Silver Medal-Royal Queensland Wine Show 2009

Silver Medal-Cowra Wine Show 2009

RED WINES (House Pour)

Glass | Bottle

R401 - Australian-Rocky Bay

\$10 | \$35

Cabernet Merlot

Mineral palate, delicate passion fruit with hints of citrus and a grassy finish. Ideal with barbecued red meats or chicken

R402 - Chile-Santa Alicia-Maipo Valley

\$40

Malbec

Intense colour with aroma of prunes and Cinnamon.

Well structured, rounded and complex tannins.

Ideal with barbecued red meats and cheese

Wine Cellar 88 points

R403 - France, Bordeaux-Maison Riviere

\$45

Chateau De Lavagnac

A blend of Merlot 70% Cabernet Sauvignon 20% and Cabernet Franc 10%

A lovely ruby colour with violet rim. Elegant nose, spicy and soft with good depth.

Elegant and well balanced. A wine with good structure and length

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R404 - South Africa-Stellenbosch

\$45

Cabernet Sauvignon

A perfectly balanced red wine with layered hints of blackcurrant, chocolate and spices that follow on the velvet textured palate. Goes well with lamb stews.

R405 - New Zealand-Marlborough

\$50

Pinot Noir

The Silver Fern Pinot Noir is supple and juicy with dark cherry notes, fresh acidity and a soft tannin finish. Enjoy on its own, or match with duck, lamb, venison and veal dishes

R406 - Australian-Black Label

\$55

Canernet Merlot

A fresh lively wine with dark plum, mulberry and cassis, combined with mocca oak scents. The palate is up front with complex deep red and black fruits and intergrated oak framed by a firm tannin finish. Goes well with Lamb.

**Silver 2008-London International Wine Show-Aust.
Wine Companion-94 Points**

R407 - Australian-Harvey River

\$55

Shiraz

Classic Shiraz that exhibits a complex aromas of blackberry and raspberry with a spicy black pepper on the palate.

**Qantas Wine Show 2011-Gold.
Royal Adelaide Wine show 2011-Silver Award**

ALCOHOLIC DRINKS



BEERS

Kingfisher	\$ 7.50
Tiger	\$ 6.50
Heineken	\$ 7.50
Corona	\$ 7.50

COCKTAILS

Balalika <i>Vodka and Cointreau with dash of lemon juice</i>	\$ 10.00
Mojito <i>An intoxicant drink, Bacardi flavoured, with mint</i>	\$ 10.00
Screw Driver <i>Vodka and orange juice</i>	\$ 10.00
Margarita <i>Tequila, triple sec and lime juice - absolutely refreshing</i>	\$ 10.00
Bloody Mary <i>Vodka, tomato juice, Tabasco & Worcestershire sauce served with lemon & salt</i>	\$ 10.00
Caipiroska <i>Lime cube and mint leaves with brown sugar crushed added ice vodka and sprite</i>	\$ 10.00
Singapore Sling <i>Gin with triple sec cherry brandy and mix of juices</i>	\$ 10.00

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PREMIUM SPIRITS



SCOTCH WHISKEY

Johnnie Walker Black Label

\$ 8.00

Chivas Regal

\$ 8.00

MC - Whiskey

\$ 6.00

BOURBON

Jack Daniel's

\$ 8.00

RUM

Bacardi

\$ 8.00

Old Monic Dark Rum

\$ 6.00

GIN

Bombay Sapphire

\$ 8.00

VODKA

Smirnoff

\$ 8.00

TEQUILA

Olmecca

\$ 8.00

COGNAC

Courvoisier (V.S)

\$ 8.00

LIQUEURS

Kahlua

\$ 8.00

Cointreau

\$ 8.00

Bailey's

\$ 8.00

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NON ALCOHOLIC DRINKS



SPECIAL INDIAN DRINKS

Jaljeera \$ 4.50

Refreshing drink made of mint and chief's special spice mix

Thandai \$ 4.50

An invigorating drink of milk and nuts served chilled

Masala Chass \$ 4.50

Cool and refreshing drink of skimmed yoghurt with Indian spices and fresh coriander leaves

HOT DRINKS

Coffee \$ 4.50

Masala Tea \$ 5.00

Indian Tea made with cinnamon, cloves, fennel, and cardamom

Green Tea \$ 4.50

SOFT DRINKS

Coke / Lite Coke / Sprite / Ice Lemon Tea / Pepsi \$ 3.00

Gingerale / Soda Water / Tonic Water \$ 3.00

MINERAL WATER

Polar \$ 2.00

Perrier (Sparking) \$ 5.00

JUICE

Mango \$ 5.00

Lime \$ 5.00

Orange \$ 5.00

Pineapple \$ 5.00

Fruit Punch \$ 5.00

Fresh Lime Soda / Water \$ 5.00

LASSI (Indian Yoghurt Shake)

Mango Lassi \$ 5.00

Sweet Lassi \$ 5.00

Salt Lassi \$ 5.00

Ginger Lassi \$ 5.00

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NON ALCOHOLIC DRINKS



MOCKTAILS

Virgin Mary

Tomato juice, Tabasco & Worcestershire sauce served with lemon & salt

\$ 7.00

Cinderella

Combination of orange juice, pineapple juice, grenadine and soda

\$ 7.00

Virgin Colada

Blend of pineapple juice, coconut cream and vanilla ice cream

\$ 7.00

Blue Hawaiian

Cool blend of blue curacao, pineapple juice, dash of lemon juice and sparkling water

\$ 7.00

Shirley Temple

Blend of lemonade, lime juice and grenadine syrup

\$ 7.00

MONDAY TO SUNDAYS | LUNCH 11.30 AM TO 2.30 PM | DINNER 5.30PM TO 10.30 PM

OUR BRANCHES:

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