

Take-away Menu

INDIAN



DIAMOND RESTAURANT

**The Authentic Taste
of India**
**Take-away or Dine-in
Licensed**

Tel: 07 4121 5566

After Hours 0402 282 146

**Lunch: Monday - Saturday
11.00am - 3.00pm**

**Dinner: 7 Nights from
5.00pm**

**Delivery Service
Available for Lunch
Minimum Order \$30.00 + \$6.00
Delivery Charge
Maryborough Area**

**Shop 3/133 Lennox Street
Comet Place, Maryborough Qld 4650**

From the Sea

(Your choice of a large Curry \$22.90)

- 37 Panjim Fish Curry \$15.90**
Boneless pieces of fish simmered in spiced thickened cream.
- 38 Fish Masala \$15.90**
Special fish curry with a thick sauce made with special herbs.
- 39 Prawn Malabar \$15.90**
A popular dish cooked in coconut and thickened cream in onion gravy.
- 40 Prawn Vindaloo \$15.90**
Hot and spicy prawn curry.
- 41 Prawn Masala \$15.90**
Prawn curry with a thick sauce made with special herbs.
- 42 Garlic Prawn \$15.90**
Marinated king prawns cooked with onions, capsicum, garlic and fresh herbs in tomato gravy with a touch of cream.
- 43 Prawn Madras \$15.90**
Special prawn curry with coconut cream and tamarind water with a touch of vegetables and herbs.
- 44 Fish Amritsari \$15.90**
Cooked with coconut, cream sauce and Indian herbs.

From the Garden

(Your choice of a large Curry \$19.90)

- 45 Dhal Maharani \$13.90**
Selected lentils prepared in a delicate masala.
- 46 Mixed Vegetables \$13.90**
Bountiful assortment of fresh garden vegetables prepared in herbs, tomatoes and fresh cottage cheese.
- 47 Mutter Paneer \$13.90**
Green peas and home made cheese.
- 48 Malai Kofta \$13.90**
Vegetarian kofta balls prepared in a creamy sauce.
- 49 Potato and Pea Curry \$13.90**
Potato, green peas and tomato. One of the most popular dishes in Kashmir.
- 50 Palak Paneer \$13.90**
Sauteed in butter, fresh green leafy spinach blended with exotic Indian masala and home made cheese.
- 51 Chick Pea Curry \$13.90**
Chick pea, tomato and onion with mixed herbs.
- 52 Vegetable Korma \$13.90**
Seasonal vegetables cooked in a light, smooth and creamy sauce.
- 53 Paneer Makhani \$13.90**
Home made cheese cooked in creamy tomato sauce, herbs and fenugreek.
- 54 Punjabi Saag \$13.90**
Mustard leaves and spinach cooked in spicy herbs with a touch of ghee.
- 55 Paneer Butter Masala \$14.90 / \$20.90 Large**
Home made cottage cheese cooked with onions, capsicum, garlic and fresh herbs in tomato gravy with a touch of cream.

Entrees

- 1 Vegetable Samosa (2 pieces) \$6.90**
Piquant appetizer prepared with crusty dough and stuffed with peas, potatoes, mint, cumin seed then deep fried. Served with fresh mint sauce.
- 2 Kheema Samosa (2 pieces) \$7.50**
Piquant appetizer prepared with crusty dough and stuffed mince meat, peas, potatoes, Indian herbs then deep fried. Served with fresh mint sauce.
- 3 Onion Rings (11 pieces) \$7.90**
- 4 Chicken Pakora \$10.50**
Chopped chicken with onions, coriander, green chillies and spices then dipped in our special batter then deep fried. Served with fresh mint sauce.
- 5 Spare Ribs \$10.50**
Tender pork spare ribs marinated in spices, honey and sherry and cooked in an oven.
- 6 Seekh Kebab \$10.50**
Spiced mince lamb pressed on a skewer then smoke roasted in clay oven.
- 7 Chicken Tikka \$10.50**
Boneless spring chicken fillet marinated overnight then cooked in our Tandoor.
- 8 Veg Platter (for 2 people) \$14.90**
Combination of vegetable samosas, onion rings and spring rolls served with fresh mint sauce.
- 9 Platter of Entrees (for 2 people) \$17.90**
Combination of vegetable samosas, onion rings, chicken tikka and Seekh kebab served with fresh mint sauce.
- 10 Tandoori Platter (for 2 people) \$19.90**
Combination of our chicken, pork and Seekh kebab, speciality from our clay oven.

Main Courses

- Banquet for 2 people (2 curries) \$54.90**
Vegetable samosas, butter chicken (choice of chicken, lamb, beef or vegetable), nan or garlic nan, large rice, raita, mango chutney, pappadums and 1.25lt soft drink.
- Banquet for 4 people (4 curries) \$84.90**
Butter chicken, beef vindaloo and a choice of any 2 curries (chicken, lamb, beef or vegetable), one plain nan and one garlic nan, 2 large rice, raita, mango chutney, pappadums and 1.25lt soft drink.

Beef

(Your choice of a large Curry \$22.90)

- 11 Beef Korma \$15.90**
Cooked with creamy sauce and Indian herbs.
- 12 Beef Madras \$15.90**
Special beef curry with coconut cream and tamarind water and herbs.
- 13 Bombay Beef \$15.90**
Indian Diamond, a special curry touch.
- 14 Beef Vindaloo \$15.90**
Hot and spicy beef curry.
- 15 Pepper Beef \$15.90**
Beef curry cooked in onion gravy with crushed black pepper and a touch of coconut cream.
- 16 Beef Akbari \$15.90**
Special recipe of the Chef.

Basmati Rice

- 56 Biryani Hyderbadi \$15.90**
Basmati rice cooked with a choice of lamb, beef or chicken, onions, capsicum, sultanas and roasted spices.
- 57 Vegetable Biryani \$15.90**
Fresh garden vegetables tossed with basmati rice, onions, sultanas and home made cheese.
- 58 Prawn Biryani \$15.90**
Prawns cooked with special herbs and spices mixed in basmati rice.
- 59 Kashmiri Pulaw \$9.90**
Basmati rice cooked with green peas, onions apples and sultanas.
- 60 Basmati Rice Regular \$2.90**
- 61 Basmati Rice Large \$3.90**

Breads (Nazarna-e Tandoor)

- 62 Nan \$2.90**
Fine plain flour bread cooked in the Tandoor.
- 63 Nan Makhani \$2.90**
Bread stuffed with butter and slightly garnished.
- 64 Roti (Chapaati) \$2.90**
Plain flour bread cooked in the Tandoor.
- 65 Nan Garlic \$3.90**
- 66 Nan Vegetable \$4.90**
Stuffed with spiced vegetables.
- 67 Nan Keema \$4.90**
Stuffed spiced minces.
- 68 Kulcha Paneeda \$4.90**
Stuffed with cheese and spices.
- 69 Peshwari Nan (Sweet) \$4.90**
Stuffed with coconut, sultanas, cashews and herbs.
- 70 Cheese Nan \$4.90**
Bread from clay oven, stuffed with shredded cheese.
- 71 Cheese & Spinach Nan \$4.90**
Bread from clay oven, stuffed with shredded cheese and spinach.
- 72 Cheese & Onion Nan \$4.90**
Bread from clay oven, stuffed with shredded cheese and onion.
- 73 Cheese & Garlic Nan \$5.50**

Chicken

(Your choice of a large Curry \$22.90)

- 17 Butter Chicken \$15.90**
Chicken cooked in Tandoori oven and then prepared in orange creamy sauce.
- 18 Chicken Makhani \$15.90**
Cooked in fresh cream with the aroma of Indian spices.
- 19 Chicken Saagwala \$15.90**
Chicken cooked with leafy spinach and green spices from the hills of Kashmir.
- 20 Chicken Do Piazza \$15.90**
Medium or hot cubes of capsicum, onion and fresh herbs.
- 21 Chicken Madras \$15.90**
Special chicken curry with coconut cream and tamarind water and herbs.
- 22 Chicken Tikka Masala \$15.90**
Cooked with sauteed garlic in creamy sauce and herbs.
- 23 Chicken Masala \$15.90**
Our special chicken curry with a thick sauce made from special herbs.
- 24 Chicken Vindaloo \$15.90**
Hot chicken curry prepared in the village style.
- 25 Chicken Korma \$15.90**
Cooked in coconut cream sauce and herbs.
- 26 Chicken Karahi \$15.90**
Chicken pieces cooked in fresh crushed ginger, garlic and onion gravy.
- 27 Pepper Chicken \$15.90**
Chicken curry cooked in onion gravy with crushed black pepper and a touch of coconut cream.
- 28 Mango Chicken \$15.90**
Chicken cooked in onion gravy with a touch of mango pulp and cream.
- 29 Chicken Akbari \$15.90**
The Chef's special recipe.

Lamb

(Your choice of a large Curry \$22.90)

- 30 Lamb Korma \$15.90**
Cooked with creamy sauce and Indian herbs.
- 31 Lamb Madras \$15.90**
Special lamb curry with coconut cream and tamarind water and herbs.
- 32 Rogan Josh \$15.90**
Our special lamb curry with rare herbs made in a Provincial style.
- 33 Lamb Saagwala \$15.90**
Lamb cooked with spices and spinach.
- 34 Pepper Lamb \$15.90**
Lamb curry cooked in onion gravy with crushed black pepper and a touch of coconut cream.
- 35 Mutton Do Piazza \$15.90**
Spiced lamb meat cubes garnished in green capsicum and pickled onions. A traditional dish of North India.
- 36 Lamb Vindaloo \$15.90**
Hot and spicy lamb curry.

Your choice: Mild, Medium or Hot Curries

Side Dishes

- 74 Pappadam \$2.90**
Dried lentil wafer fried in oil (6 pieces).
- 75 Condiments \$2.90 each**
Cucumber yoghurt (raita), tomato-onion.
- 76 Chutneys and Pickles \$2.90 each**
Mango sweet chutney, lime pickle, mango pickle and chilli pickle.
- 77 Fresh Garden Salad** Regular \$3.90 Large \$4.90

Drinks

- 78 Mango Lassi \$3.90**
A cool refreshing drink made from yoghurt and mango pulp.
- 79 Plain Lassi \$3.90**
A cool refreshing drink made from yoghurt. It can be enjoyed sweetened.
- 80 Mango Shake \$4.90**

Desserts

- 81 Kulfi Mango \$4.50**
Indian ice cream made from sweetened concentrated milk, dry nuts and mango pulp.
- 82 Gulab Jaman \$4.50**
Cottage cheese and cornflour dumplings filled with nuts and saffron, fried and soaked in hot syrup.

Lunch Specials

- | | |
|--------------------------------|-------------------------------------|
| Butter Chicken \$11.90 | Beef Vindaloo \$11.90 |
| Chicken Makhani \$11.90 | Dhal \$11.90 |
| Lamb Korma \$11.90 | Mixed Vegetable \$11.90 |
| Rogan Josh \$11.90 | Potato and Pea Curry \$10.90 |
| Beef Korma \$11.90 | Chick Pea Curry \$8.90 |

(All Curries come with Rice)

11.00am - 3.00pm

**Your Choice of
Mild, Medium or Hot Curries**

If you require any special menu, please ask our Chef.

All prices on this menu include GST

**Dine in or Take-away
Tel: 07 4121 5566**

