



CURRY PATTA

Indian Restaurant

DINE IN - BYO

(07) 3801 5280



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NON-VEGETARIAN ENTREES

Lamb Samosa (2 pieces) Home made pastry pocket filled with Lamb, potatoes, peas, onion & fresh herbs deep fried to perfection	\$ 7.90
Fish Pakora (4 pieces) Pieces of fish coated in plain flour with mint and lemon lightly spiced and deep fried.	\$ 12.90
Prawn Pakora (6 pieces) Pieces of prawn coated in plain flour with mint and lemon lightly spiced and deep fried.	\$ 12.90
Garlic Prawn (6 pieces) King prawns cooked with fresh garlic, ginger, capsicum, onion lime juice and Indian spices garnish with coriander.	\$ 12.90
Chicken Tikka (4 pieces) Chicken marinated in yoghurt, garlic, ginger, spices, herbs and cooked in tandoor served with mint sauce.	\$ 11.90
Tandoori Chicken (Half / Whole) Tender chicken marinated in yoghurt garlic and fresh herbs and spices cooked in tandoor.	\$ 10.90 / \$ 18.90
Lamb Cutlet (4 pieces) Lamb cooked in tandoor with lemon, coriander & fresh spices	\$ 17.90

VEGETARIAN ENTREES

Vegetable Samosa (2 pieces) Home made pastry pocket filled with potatoes, peas, onions & fresh herbs deep fried to perfection.	\$ 5.90
Hara Bara Kabab (4 pieces) Deep fried Indian patties with potatoes spinach and green peas & served with mint sauce.	\$ 6.90
Onion Bhaji (4 pieces) Sliced onion mixed with chickpea batter and deep fried to perfection.	\$ 6.90
Vegetarian Platter Two pieces of Vegetable Samosa, Onion Bhaji and Hara Bara Kabab each.	8pcs \$ 15.00

Sides

Plain Rice	\$ 3.00
Saffron Rice	\$ 4.00
Coconut Rice	\$ 4.00
Peas Pulao	\$ 6.00
(Rice cooked with peas and cumin seeds)	
Papadamus (4 pieces)	\$ 2.50
Mango Chutney	\$ 2.00
Lime Pickle	\$ 2.00
Chilli Pickle	\$ 2.00
Cucumber Raita	\$ 4.00
Desserts	
Gulab Jamun (2)	\$ 5.00
Milk dumplings in sugar syrup	
Mango Kulfi	\$ 4.00
Homemade mango ice cream	

Naan Breads

Butter Naan.....	\$ 4.00
Garlic Naan.....	\$ 4.50
Cheese & Garlic Naan.....	\$ 5.00
Cheese Spinach Naan.....	\$ 5.00
Cheese Chicken Naan.....	\$ 5.50
Cheese Chilli Naan.....	\$ 5.00
Peshwari Naan.....	\$ 4.50
Roti.....	\$ 3.50

Corkage \$2/head

One bill per table

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SUPER TUESDAY DEAL

Buy a Designer Curry and receive any one from the following for free*
 Butter Chicken (Mild) Lamb Korma (Mild)
 Beef Vindaloo (Med) Tadka Dal (Med)

To understand how the Super Tuesday Deal works, kindly read the following examples

# People Dining	# Full Price Meals	# Super Tuesday Meal
2	1	1
3	2	1
4	2	2
5	3	2
6	3	3
7	4	3

***CONDITIONS**
 Only one curry per person
 Curry of lesser value will be given free
 Offer not valid in conjunction with any other offer
 Offer valid for dine in only not takeaway
 Accompanying kids have to order a meal / kids meal

Designer Curries

Experience the Curry Patta Designer Curry difference!
 Please allow minimum 20 minutes as all dishes are cooked fresh to order

Step 1:

Mixed Vegetables.....	\$ 17.50	Paneer	\$ 19.00
Chickpeas Potato.....	\$ 17.50	Beef.....	\$ 21.00
Dahl Makhani.....	\$ 17.50	Lamb.....	\$ 21.00
		Chicken (Breast).....	\$ 21.00
		Prawn / Fish.....	\$ 22.00

Step 2:

Rajasthani

Flavoured with fennel, thyme, black pepper and mustard.

Saagwala

Spinach, tomato, onion, garlic and fresh herbs.

Korma

Creamy yellow sweet and mild onion and almond sauce. Mild

Vindaloo

Hot and spicy sauce made with red chillies, cumin, vinegar and tomato

Achaari

Aromatic sauce made with pickling spices, tomato, onions, chillies and yoghurt.

Rogan Josh

Made with fried onions, ground spices, tomato and herb

Tikka Masala

Rich tomato and cream sauce with sliced capsicums, onions and herbs

Madras

A delicious curry from South India prepared with coconut cream

KIDS SPECIAL \$ 12.90

Chips, Lamb Korma or Butter Chicken,
 Small Naan, Rice & Drinks Can

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