



CURRY PATTA

DINE IN - BYO

Indian Restaurant

(07) 3801 5280

VEGETARIAN MAINS (Mild / Med / Hot)

- Kadhai Vegetable** \$ 17.90
Colourful vegetables cooked with onion, ginger, tomato, garlic, capsicum, spices and garnished with coriander leaves.
- Malai Kofta** \$ 17.90
Tasty creamy curry with dumplings of potato, cottage cheese, almonds and raisins.
- Paneer Tikka Masala** \$ 17.90
Cottage cheese cooked in rich gravy of tomatoes, capsicum, onion, butter, cream and spices.
- Palak Paneer** \$ 17.90
Spinach prepared in onion tomato gravy with cottage cheese garnished with fresh cream.
- Dal Makhani** \$ 17.90
Black lentils and kidney beans slow cooked with traditional herbs garnished with cream.
- Dal Tadka** \$ 17.90
Combination of cooked lentils with onions, tomatoes, garlic, ginger and spices garnished with fresh coriander
- Aloo Channa Masala** \$ 17.90
Chickpeas and potatoes in a tomato and Garlic Masala

CHICKEN MAINS (Mild / Med / Hot)

- Butter Chicken** \$ 18.90
Chicken simmered in smooth ginger, tomato and cream sauce
- Mango Chicken** \$ 18.90
Chicken pieces cooked in a delicious creamy lightly spiced mango sauce.
- Chicken Tikka Masala** \$ 18.90
Chicken cooked in tomato gravy with the rich flavour of garlic, ginger, fried onion and garnished with fresh coriander.
- Chicken Saag Wala** \$ 18.90
Chicken cooked in a traditional Punjabi style spinach sauce, spices & garnished with fresh cream.
- Chicken Vindaloo** \$ 18.90
Chicken cooked in a traditional very hot vindaloo sauce then garnished with coriander.
- Chicken Madras** \$ 18.90
A delicious curry from South-India prepared with coconut cream.
- Chicken Roganjosh** \$ 18.90
Chicken cooked in special herbs, spices, garlic, ginger and curry paste.
- Chicken Korma** \$ 18.90
This curry was created for the Mughal Emperors. A delicious creamy almond sauce with selected spices & finish with nuts

SEAFOOD MAINS (Mild / Med / Hot)

- Fish Goan** \$ 19.90
Fish cooked with sliced onions, fresh spices, coconut milk and finished with fresh coriander
- Prawn Madras** \$ 19.90
A delicious curry from South-India prepared with coconut cream.

LAMB MAINS (Mild / Med / Hot)

- Lamb Korma** \$ 19.90
This curry was created for the Mughal Emperors. A delicious creamy almond sauce with selected spices & finish with nuts
- Lamb Saag Wala** \$ 19.90
Lamb cooked in a traditional Punjabi style spinach sauce, spices & garnished with fresh cream.
- Lamb Vindaloo** \$ 19.90
Lamb cooked in a traditional very hot vindaloo sauce then garnished with coriander.
- Lamb Rajasthani** \$ 19.90
A delicious curry from Rajasthan prepared with spices and Kashmiri chilli.
- Lamb Achari** \$ 19.90
The curry is famous in North-India and made with a spices mix and gives a tangy spice kick but not too hot.
- Lamb Madras** \$ 19.90
A delicious curry from South India, prepared with coconut cream.
- Lamb Roganjosh** \$ 19.90
Lamb cooked in special herbs, spices, garlic, ginger and curry paste.

BEEF MAINS (Mild / Med / Hot)

- Beef Madras** \$ 18.90
A delicious curry from South-India prepared with coconut cream.
- Beef Vindaloo** \$ 18.90
Beef cooked in a traditional very hot vindaloo sauce then garnished with coriander.
- Beef Korma** \$ 18.90
This curry was created for the Mughal Emperors. A delicious creamy almond sauce with selected spices & finish with nuts
- Beef Saag Wala** \$ 18.90
Beef cooked in a traditional Punjabi style spinach sauce, spices & garnished with fresh cream.
- Beef Roganjosh** \$ 18.90
Beef cooked in special herbs, spices, garlic,
- Beef Tikka Masala** \$ 18.90
Beef cooked in tomato gravy with the rich flavour of garlic, ginger, fried onion and garnished with fresh coriander.

DRINKS (375ml cans)

- Coke / Diet Coke / Lemonade / Fanta** \$ 3.00
- Rose Lassi / Mango Lassi** \$ 5.00

SALAD

- Green Salad** \$ 4.00
Lettuce, cucumber, tomato, onion touch with special masala and lemon juice

DESSERTS

- Gulab Jamun (2 pieces)** \$ 5.00
Dumplings of plain flour, milk powder, malted butter dipped in sweet cardamon & rose flavour sugar syrup.
- Mango Kulfi** \$ 4.00
Ice cream made with mango, cardamon and pistachio.

Please advice of any known allergies.
All care taken with separate preparation of vegetarian dishes.
All breads are freshly baked in tandoori oven.
Ask for **Mild** (no chilli, only spice)
Medium **Hot** **Very Hot** **Ultra Hot**



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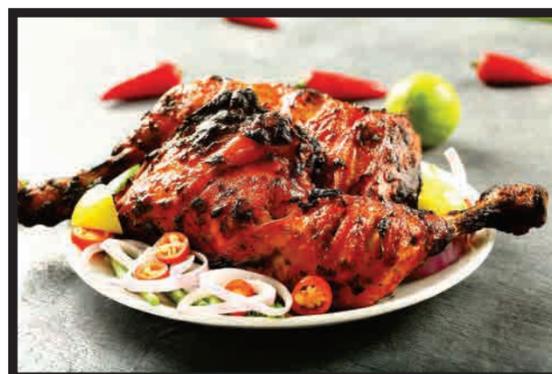
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NON-VEGETARIAN ENTREES

- Lamb Samosa (2 pieces)** \$ 7.90
Home made pastry pocket filled with Lamb, potatoes, peas, onion & fresh herbs deep fried to perfection
- Fish Pakora (4 pieces)** \$ 12.90
Pieces of fish coated in plain flour with mint and lemon lightly spiced and deep fried.
- Prawn Pakora (6 pieces)** \$ 12.90
Pieces of prawn coated in plain flour with mint and lemon lightly spiced and deep fried.
- Garlic Prawn (6 pieces)** \$ 12.90
King prawns cooked with fresh garlic, ginger, capsicum, onion lime juice and Indian spices garnish with coriander.
- Chicken Tikka (4 pieces)** \$ 11.90
Chicken marinated in yoghurt, garlic, ginger, spices, herbs and cooked in tandoor served with mint sauce.
- Tandoori Chicken (Half / Whole)** \$ 11.90 / \$ 19.90
Tender chicken marinated in yoghurt garlic and fresh herbs and spices cooked in tandoor.
- Lamb Cutlet (4 pieces)** \$ 17.90
Lamb cooked in tandoor with lemon, coriander & fresh spices



VEGETARIAN ENTREES

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

TANDOORI BREAD

- Butter Naan** \$ 4.00
- Garlic Naan** \$ 4.50
- Cheese & Garlic Naan** \$ 5.00
- Cheese Spinach Naan** \$ 5.00
- Peshwari Naan** \$ 4.50
- Roti** \$ 3.50

Corkage \$2/head

CHEF'S SPECIAL (Mild / Med / Hot)

- Handi Goat** \$ 19.90
Spiced goat curry cooked in the traditional North Indian style.
- Lamb Shank (2 pieces)** \$ 20.90
Lamb pieces cooked in our special herbs and spices. A very popular North-Indian dish.
- Eggplant Pasanda** \$ 18.90
Eggplant rolls stuffed with cottage and potato coated in an aromatic rose and cardamon sauce.



BIRYANI (Mild / Med / Hot)

- Vegetable Biryani** \$ 17.90
Colourful combination of garden fresh vegetables, Paneer, fried fruits & selected spices cooked with saffron basmati rice and served with Raita.
- Chicken / Beef / Lamb Biryani** \$ 19.90
Saffron flavoured basmati rice delicately cooked with your choice of meat in the traditional style with nuts and herbs.



KIDS SPECIAL \$ 12.90
Chips, Lamb Korma or Butter Chicken,
Small Naan, Rice & Drinks Can

ACCOMPANIMENTS / SIDES

- Plain Rice** \$ 3.00
- Saffron Rice** \$ 4.00
- Coconut Rice** \$ 4.00
- Peas Pulao** \$ 5.00
(Rice cooked with peas and cumin seeds)

SIDES

- Papadamus (4 pieces)** \$ 2.50
- Mango Chutney** \$ 2.00
- Lime Pickle** \$ 2.00
- Chilli Pickle** \$ 2.00
- Cucumber Raita** \$ 4.00

Corkage \$2/head

