



CURRY PATTAs

Indian Restaurant

DINE IN - BYO

(07) 3801 5280

VEGETARIAN MAINS (Mild / Med / Hot)

- Vegetable Jalfrezi** \$ 16.90
Colourful vegetables cooked with onion, ginger, tomato, garlic, capsicum, spices and garnished with coriander leaves.
- Malai Kofta** \$ 16.90
Tasty creamy curry with dumplings of potato, cottage cheese, almonds and raisins.
- Paneer Tikka Masala** \$ 16.90
Cottage cheese cooked in rich gravy of tomatoes, capsicum, onion, butter, cream and spices.
- Palak Paneer** \$ 16.90
Spinach prepared in onion tomato gravy with cottage cheese garnished with fresh cream.
- Dal Makhani** \$ 16.90
Black lentils and kidney beans slow cooked with traditional herbs garnished with cream.
- Dal Tadka** \$ 16.90
Combination of cooked lentils with onions, tomatoes, garlic, ginger and spices garnished with fresh coriander
- Salan** \$ 16.90
Pumpkin, chickpea, and spinach cooked in tomato gravy with onion garlic and ginger.
- Aloo Channa Masala** \$ 16.90
Chickpeas and potatoes in a tomato and Garlic Masala
- Subzi Malai** \$ 16.90
A medley of vegetables cooked in a coconut and tomato sauce
- Jaipuri Kofta** \$ 16.90
This curry was created for the Mughal Emperors. A delicious creamy almond sauce with selected spices and dumplings of vegetables.

DRINKS (375ml cans)

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

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.

SALADS

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

MAINS (Mild / Med / Hot)

- Chicken, Lamb & Beef curries** \$ 18.90
Seafood (prawn/ fish) curries \$ 19.90

- Balti Masala**
Your choice of meat cooked with fresh vegetables & aromatic spices in traditional balti style
- Saag Wala**
Your choice of meat cooked in a traditional Punjabi style spinach sauce, spices & garnished with fresh cream.
- Makhani**
Choice of meat simmered in a smooth ginger, tomato & cream sauce
- Vindaloo**
Choice of meat cooked in a traditional very hot vindaloo sauce then garnished with coriander.
- Korma**
This curry was created for the Mughal Emperors. A delicious creamy almond sauce with selected spices & finish with nuts
- Madras**
A delicious curry from South-India prepared with coconut cream.
- Achari**
The curry is famous in North-India and made with a spices mix and gives a tangy spice kick but not too hot.
- Roganjosh**
Your choice of meat cooked in special herbs, spices, garlic, ginger and curry paste.
- Tikka Masala**
Choice of meat cooked in tomato gravy with the rich flavour of garlic, ginger, fried onion and garnished with fresh coriander.
- Rajasthani**
A delicious curry from Rajasthan prepared with spices and Kashmiri chilli.
- Goan**
Your choice of meat cooked with sliced onions, fresh spices, coconut milk and finished with fresh coriander.

Banquet A (per person) \$ 27.00

- Entrees
Onion Bhaji, Chicken Tikka, Corn Tikki Hariyali
Curry with rice
Naan with side dish & desserts

Banquet B (per person) \$ 30.00

- Entrees
Prawn Pakora, Chicken Tikka,
Onion Bhaji,
Curry with rice,
Naan with side dish & desserts

BANQUETTES

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**

Corkage \$2 /head

100%

HALAL



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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.
- Lamb Seekh Kabab (4 pieces)** \$ 10.90
Prime mince meat with fresh herbs, garlic, ginger and Indian spices skewered then grilled in tandoor.
- 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)** \$ 10.90/\$ 18.90
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
- Tandoori Platter (For Two)** \$ 17.90
Two pieces of Chicken Tikka, Lamb Seekh Kabab, Lamb Cutlet and Prawn Pakora each.

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 Kabab (4 pieces)** \$ 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.
- Aloo Vada (4 pieces)** \$ 5.90
Potato mash patty coated with chickpea flour and deep fried and served with chutney or sauce.
- Vegetarian Platter** 4 pcs \$ 8.00 / 8pcs \$ 15.00
Vegetable Samosa, Onion Bhaji, Aloo Vada 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
Cheese Chicken Naan \$ 5.50
Cheese Chilli Naan \$ 5.00
Kashmiri Naan \$ 4.50
Roti \$ 3.50

CHEF'S SPECIAL (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.
- Beef Hyderabad** \$ 18.90
A traditional dish cooked with fried onions, capsicum and potato in Hyderabad style.
- Handi Goat** \$ 19.90
Spiced goat curry cooked in the traditional North Indian style.
- Fish / Prawn Goan** \$ 19.90
Cooked with sliced onions, fresh spices, coconut milk and garnished with fresh coriander.
- Lamb Shank (2 pieces)** \$ 19.90
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.

KIDS SPECIAL \$ 12.90

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

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** \$ 18.90
Saffron flavoured basmati rice delicately cooked with your choice of meat in the traditional style with nuts and herbs.

ACCOMPANIMENTS / SIDES

- Plain Rice** \$ 3.00
Saffron Rice \$ 4.00
Coconut Rice \$ 4.00
Peas Pulao \$ 6.00
(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