



# Indian Kitchen

AND BAR

## Delicious Food Menu

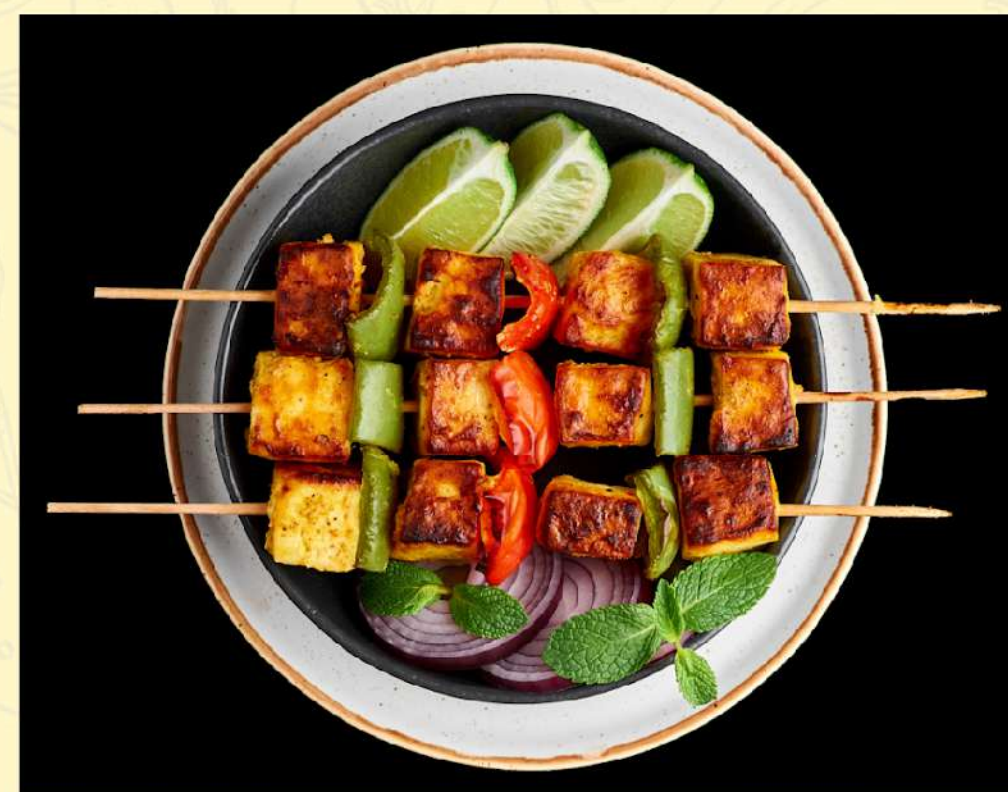


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### TANDOORI

<b>Paneer Tikka (4pcs) (Gluten Free)</b>			\$15.50
Cottage cheese cubes marinated in spices and yougurt, cooked with capsicum and onion in clay oven			
<b>Tandoori Chap</b>			\$15.50
Soya Chap marinated with garlic, ginger, Cardamom cream and special spices cooked in tandoor			
<b>Chicken Tikka (4pcs) (Gluten Free)</b>			\$15.50
Lean pieces of chicken thigh fillets marinated in yoghurt, spices and tandoori masala and cooked in tandoor			
<b>Tandoori Chicken (Gluten Free)</b>	Half	Full	
Chicken Marinated with yoghurt and spices cooked in tandoor	\$18.50	\$27.50	
<b>Non-Veg mix Platter (6pcs)</b>			\$19.50
2 Fish Pakora, 2 Prawn Pakora and 2 Chicken tikka			
<b>Veg mix Platter</b>			\$17.50
A mix of 1 Samosa, 2 Spinach Pakora, 2 Onion Bhaji and 2 spring roll			





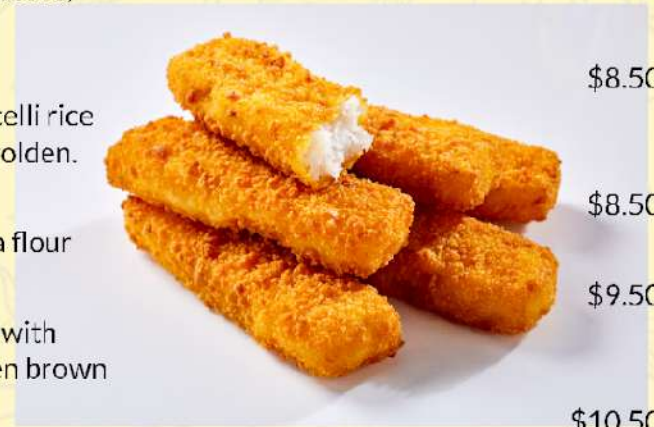
## MAIN VEGETARIANS

<b>Dal Makhani (G.F)</b> Black lentil slow cooked in a creamy sauce with butter and spices and finished fresh coriander and cream	\$18.50 with
<b>Dal Tadka (G.F) (V)</b> Yellow lentil cooked with onion, garlic curry leaves and tomato garnished with coriander, ginger	\$16.50 fresh
<b>Veg Jalfregi (G.F) (N.F)</b> Mixed veg sauted with fresh strips of onion and capsicum and cooked in a thick and ginger based masala	\$17.50 tomato
<b>Veg Korma (G.F)</b> Specially prepared vegetables in a creamy grand almond and tomato sause, flavoured with spices and finished with a dash of cream	\$17.50
<b>Saag (G.F)</b> Saag is a popular vegetarian dish in the Panjab Religion of India and Pakistan made fresh mustard leaves, spinach pure and spices	\$18.50 with
<b>Palak Paneer (G.F)</b> Cottage cheese cooked in a spinach gravy and garnished with julienne ginger	\$19.50
<b>Aloo Palak</b> Pured spinach cooked in a rich tomato and onion gravy, browned garlic and mixed cubes of patato	\$18.50 with
<b>Malai Kofta</b> Home made patato and cottage cheese dumplings cooked in a thick onion, tomato cream based sauce	\$19.50 and
<b>Channa Masala (G.F) (V)</b> White Chick peas slow cooked with onion, garlic and tomato based sauce and spices	\$17.50
<b>Kadahi Paneere (G.F)</b> A tasty thick masala gravy cooked with fresh onion, capsicums, garlic, ginger fenugreek cariander	\$19.50 and
<b>Matter Paneer (G.F)</b> Cubes of cottage cheese and green peas cooked in a thick onion and tomato sause with dried fenugreek leaves and garam masala	\$18.50
<b>Shahi Paneer (G.F)</b> Cottage cheese cooked in cashew and onion gravy with spices	\$19.50
<b>Paneer Butter Masala (G.F)</b> Cubes of cottage cheese cooked in a rich tomato and grovnd almond sauce, flavour with dried fenugreek and a dish of cream	\$19.50 spices
<b>Kaju Butter Masala (G.F)</b> Cashew cooked in a rich tomato and grovnd almond sauce, flowoured with spices dried fenugreek and a dash of cream.	\$20.50



## STARTERS

<b>Pappadum (4pcs)</b> Crispy made of rice and lentil	\$2.50
<b>Samosa (2pcs)</b> Fried Pastries Savoury filling, such as spiced potatoes, onion, peas and masalas	\$8.50
<b>Spring Roll (4pcs) (D.F)</b> Thing sliced cabbage, carrat and strips of vermicelli rice noodle wrapped in a crispy pastry and fried till golden.	\$8.50
<b>Onion Bhaji (5pcs) (D.F) (N.F)</b> Spicy onion fritter made with corn and chick pea flour	\$8.50
<b>Spinach Pakoras (5pcs) (G.F) (N.F)</b> Potatoes, Onion and fresh spinach mixed, made with a masala and chick pea batter and fried till golden brown	\$9.50
<b>Paneer Pakora (5pcs) (G.F)</b> Cottage Cheese coated in chickpeas batter and fried till golden brown	\$10.50
<b>Fish Pakora (5pcs)</b> Fresh water fillet marinated in a lightly spiced tandoori batter and fried till crisp	\$13.50
<b>Prawn Pakora (5pcs)</b> Prawns tossed in a spiced masala, coated with a gram flour batter and dip fried	\$14.50



## CHAAT

<b>Samosa Chaat</b> Samosa served with onion, tomato assorted chaat sauce with creamy yoghurt garnished with coriander	\$11.50
<b>Papdi Chaat</b> Deep-fried pastry, patato served cold with chefs special spices yoghurt with red onion and carionder	\$13.50
<b>Aloo Tikki Chaat</b> Potato based patties topped with onion, tomatos, assorted chaat sauce with creamy yoghurt garnished with coriander and sev.	\$14.50
<b>Pani Puri (Gol Gappa)</b> Hollow balls of wheat semolina filled with potatoes, onion and chickpreas served with flowred water	\$11.50
<b>Dahi Puri</b> Hollow balls of Wheat semolina filled with potatoes, onion. Chickpeas, sweet yoghurt, Spices & Sev	\$12.50
<b>Dahi Bhalla</b> Soft Fried balls of lentil batter, dipped in cool & sweet yoghurt with tamarind sauce, garnished with mix spice & coriender	\$13.50
<b>Veg Manchurian</b> Golden deep fried veg balls, served with manchurian sauce	\$17.50





## CHICKEN CURRIES

<b>Butter Chicken (G.F)</b> Tender pieces of Chicken Cooked in clay oven and simmered in a silky tomato based gravy	\$19.50
<b>Mango Chicken (G.F)</b> Chicken Cooked in special rich mango creamy sauces	\$19.50
<b>Chicken Tikka Masala (G.F)</b> Chicken tikka pieces Simmered in a base of vibrant spices and a thick onion and tomato gravy finished with a dash of cream	\$19.90
<b>Chicken Jalfrazie (G.F) (M.F)</b> Chicken pieces sautéed with fresh strips of onions and capsicum and cooked in a thick tomato and ginger based masala	\$20.50
<b>Chicken Saag (G.F)</b> Chicken simmered in spinach and garnished with julienned ginger	\$20.50
<b>Chicken Rogan Josh (G.F)</b> Chicken pieces served in a onion tomato based gravy, infused with our signature spices	\$20.50
<b>Chicken Vindaloo (G.F) (Hot)</b> A traditional dish from the state of Goa with guaranteed to heat up any plate (can't be mild)	\$20.50
<b>Chicken Korma (G.F)</b> All time favorite for those that love cashew, served in a slowly cooked delicious cream-based sauce	\$20.90
<b>Chicken Madras (G.F)</b> All time classic, prepared with a combination of ginger, garlic, onion, tomatoes and coconut with our house blend of special spices.	\$20.50



## SEAFOOD

<b>Fish Curry (G.F) (N.F)</b> In special blend of authentic spices with fresh curry leaves, mustard seeds and a hint of coconut	\$21.90
<b>Prawn Curry (G.F) (N.F)</b> In special blend of authentic spices with fresh curry leaves, mustard seeds and a hint of coconut	\$23.50
<b>Fish Masala (G.F) (N.F)</b> Fish cooked in a authentic gravy with dried fenugreek, fresh coriander, ginger, garlic and a blend of dry roasted spices.	\$22.50
<b>Prawn Masala (G.F) (N.F)</b> Prawn cooked in a authentic gravy with dried fenugreek, fresh coriander, ginger, garlic and a blend of dry roasted spices	\$23.90
<b>Pepper Fish (G.F) (N.F)</b> Fish Cooked in a thick onion and tomato gravy and roasted spices with pepper masala	\$22.90
<b>Pepper Prawn (G.F) (N.F)</b> Prawn Cooked in a thick onion and tomato gravy and roasted spices with pepper masala	\$23.90

## NAAN BREADS

<b>Naan</b> Plain naan bread with butter	\$3.50
<b>Butter Naan</b> Crispy, fluffy, layered with butter	\$4.00
<b>Garlic Naan</b> Plain naan bread with roasted garlic	\$4.00
<b>Cheese Naan</b> Filled with mozzarella Cheese	\$4.90
<b>Cheese Garlic</b> Filled with mozzarella cheese with roasted garlic	\$5.00
<b>Chilli Cheese Naan</b> Filled with fresh green chillies, chilli powder and cheese	\$5.00
<b>Masala Kulcha</b> Filled with a mix of cheese, onion and potato and spices	\$5.90
<b>Onion Kulcha</b> Filled with onions, coriander, ginger and spices hint of cheese	\$5.50
<b>Chicken Cheese Naan</b> Filled with minced chicken tikka and cheese	\$6.00
<b>Kashmiri Naan</b> Filled with a mixture of dry fruits and nuts	\$6.00





## WHOLEMEAL BREADS

<b>Tandoori Roti</b> Whole meal bread cooked in the tandoori oven	\$3.50
<b>Lacha Prantha</b> Layered with butter and cooked thin and crispy in the tandoori oven	\$4.50
<b>Mint Parantha</b> Layered with butter and finished with fresh mind and butter	\$5.50

## RICE

<b>Steamed Rice</b> Spiced Basmati Rice	\$3.50
<b>Jeera Rice</b> Infused with roasted cumin	\$5.50
<b>Peas Pulaw Rice</b> Cooked with onion and tomato masala with green peas	\$6.50
<b>Coconut Rice</b> Cooked with curry leaves, mustard seeds and coconut	\$6.50

## BIRYANI

<b>Veg Birayni (G.F)</b> A combination of fresh mint, vegetables and specious spices cooked with hint of clarified butter	\$18.50
<b>Chicken Biryani (G.F)</b> Tender cuts of chicken and special spices, fresh mint, coriander cooked with hint of clarified batter	\$19.50
<b>Lamb Biryani (G.F)</b> Tender pieces of meat and speical spices, fresh mint, coriander cooked with hint of clarified batter	\$20.50

## MEAT CURRIES

<b>Lamb Masala (G.F)</b> Lean cubes of tender lamb cooked in a thick onion and tomato gravy and a mix of delicious spices	\$21.50
<b>Lamb Rogan Josh (G.F)</b> Lean cubes of tender lamb cooked in a delicious mix of onion, tomatoes, lemon, yoghurt, fragrant dry roasted spices and kashkiri herbs	\$21.50
<b>Lamb Vindaloo (G.F) (Hot)</b> A traditional dish from the state of Goa with guaranteed to heat up any plate (can't be mild)	\$21.50
<b>Lamb Korma (G.F)</b> All time favourite for those that love cashew served in a slowly cooked delicious cream based sauce	\$21.90
<b>Lamb Madras (G.F)</b> All time classic, prepared with a combination of ginger, garlic, onion, tomatoes and coconut with our house blend of special spices	\$21.90
<b>Lamb Saag (G.F)</b> Lamb simmered in spinach and garnished with	\$21.90
<b>Goat Curry (G.F.) (NF)</b> Goat leg cooked on the bone in amix of onion tomatoes, ginger, garlic and fragrant dry roasted spices	\$22.50
<b>Goat Saag (G.F)</b> Goat Simmerld in spinach and garnished with julienne ginger	\$22.90





ACCOMPANIMENTS

Sliced Onion	\$5.50
Mixed Salad	\$7.50
Channa Chaat Salad	\$8.90
Raita	\$5.50
Plain Yoghurt	\$4.50
Mint Sauce	\$3.50
Tomato Sauce	\$2.00
Tamarind Sauce	\$2.00
Sweet Chilli Sauce	\$2.00
Mixed Pickle	\$2.90
Sweet Mango Chutney	\$2.90

DRINKS

Salt Lassi	Glass \$5.50	Jug \$15.50
Sweet Lassi	Glass \$5.90	Jug \$16.90
Mango Lassi	Glass \$6.50	Jug \$17.50
Rose Lassi	Glass \$6.50	Jug \$17.50

Lassi is a popular traditional yoghurt based drink from the Indian sub-continental. Lassi is a blend of yoghurt, water, spices & some time fruits.

Kids Poptop	\$4.00
Lemonlime Bitter	\$7.00
Bundaburg Ginger Beer	\$7.00
Soft Drinks (Cans)	\$4.00
Sparkling Water	\$5.50
Spring Water	\$4.00

MOCKTAILS

Lemon Mint Mojito	\$9.99
Water Melon Mint	\$9.99
Pine Apple Mint Mo	\$9.99



RED WINE

Pierre D' Armour Pinot Noir (NSW)	G \$9	B \$39
Ryder Clare Valley Cabernet Sauvignon (SA)	\$8	\$35
Overexposed Shiraz (VIC)	\$9	\$39

SPARKLING WINE

Piccolo 200ml		\$11
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ROSE WINE

TWO TRUTHS ROSE	G \$8	B \$35
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WHITE WINE

Taylors Estate Pinot Noir (SA)	G \$9	B \$39
3 Tales Sauvignon Blanc (New Zealand)	\$9	\$40
Vidal Sauvignon Blanc (New Zealand)	\$9	\$40

INDIAN BEERS

Kingfisher (500ml) 8%		\$15
Bira		\$12.50
Bad Monkey (500ml) 8%		\$15
Godfather (500ml)		\$15

BEERS

Heineken 0.0%		\$8
Heineken Lager		\$8
xxxx Gold		\$8
Hahn Premium Light		\$8
Peroni Nastro Azzurro		\$9
Great Northern Lager		\$9
Corona		\$9.50

Vodka Cruiser

Zesty lemon		\$10.50
Pineapple		





