



# SWAGATAM

AUTHENTIC INDIAN RESTURANT

# LUNCH MENU

(11.00am -2.00p.m , Per Person Deal)

**\$16**

**CURRY,RICE,  
BUTTER NAAN**

**\$20**

**CURRY,RICE,  
BUTTER NAAN,DRINK**

## Meat Options (GF)

- Butter Chicken/Lamb/Beef**
- Korma Chicken/Lamb/Beef**
- Saag Chicken/Lamb/Beef**
- Jalfrazi Chicken/Lamb/Beef (DF)\***
- Roganjosh Chicken/Lamb/Beef (DF)\***
- Karahi Chicken/Lamb/Beef (DF)\***
- Balti Chicken/Lamb/Beef (DF)\***
- Madras Chicken/Lamb/Beef (DF)\***
- Bhuna Chicken/Lamb/Beef (DF)\***
- Vindaloo Chicken/Lamb/Beef (DF)\***

## VEGETERIAN OPTIONS (GF)

- Butter Paneer/Veges**
- Karai Paneer/Veges**
- Vege Korma**
- Daal Makhni**

## VEGAN OPTION

- Tarka Daal**
- Vege Jalfrazi**
- Bombay Aloo**

Food prepared in our restaurant may contain the following ingredients: eggs, wheat, cashew,dairy and tree nuts.If you have a food allergy, please notify your server.Thank you.

# ENTREES

## Vegetable Samosa (2 Piece)

Flakey pastry filled with mashed potatoes, peas and cumin seeds then fried golden brown

\$8.00

## Onion Bhaji

Sliced onion dipped in chickpeas flour batter and deep fried it

\$8.00

## Mix Pakora (5 Pieces)

Selection of mixed vegetable dipped in special crunchy batter and deep fried it.

\$8.00

## Chilli Garlic Prawns Or Scallops

pan fried prawns or scallops cooked with chef's special sauce and bedded with fried mushroom.

\$16.00

## Prawn Pakora

Prawns cutlets dipped in chickpeas flour batter and deep fried it

\$15.00

## Garlic Chicken Tikka Half

Boneless chicken marinated with garlic, yoghurt and own spices and cooked in tandoori oven

\$15.00

## Chicken Tikka Half

Tandoori chicken marinated in special tandoori masala and cooked in tandoori oven.

\$15.00

## Seekh Kebab Half

Minced lamb flavoured with own spices pressed on a skewer, then cooked in the tandoori oven.

\$15.00

## Mixed Platter for Two

A combination of 2 vegetarian samosa, onion bhaji, chicken tikkas and seekh kebabs

\$22.00

## Vegetarian Platter for Two

A combination of 2 vegetarian samosa, onion bhaji, paneer pakoras and mixed pakora

\$20.00

# TANDOORI SIZZLING MAINS

## Paneer Tikka

Home made cottage cheese skewered with green capsicum, tomatoes, onions and then marinaed with own spices then cooken in tandoori oven

\$23.00

## Tandoori Chicken

Whole chicken with bone marinated in special tandoori masala and cooked in tandoori oven

Half \$15.00

\$25.00

## Chicken Tikka / Garlic Chicken Tikka

Boneless Chicken pieces marinated in special tandoori masala and cooked in tandoor

\$25.00

## Tandoori Prawns

Finest Prawns marinated with tandoori masala and cooked in tandoor

\$25.00

## Tandoori Platte For Two

It is a combination of tandoori chicken, Garlic chicken tikka, seekh kebab and tandoori prawns, roasted in tandoori oven.

\$30.00

## Fish Tikka

Fish fillets marinated in special tandoori masala and cooked in tandoori oven

\$25.00

# CHICKEN (GF) \$23

## Butter Chicken

Boneless chicken roasted in tandoori oven and finished in a chef's special tomato and creamy sauce..

## Chicken Korma

Chicken cooked with cashew, almond, and creamy gravy, garnished with sliced almond.

## Lemon Honey Chicken

Boiled chicken cooked in cashew nuts, onions gravy and creamy sauce, finishing with honey and grated lemon

## Karahi Chicken

Boneless Chicken tikka pieces cooked with ginger, garlic, onions, tomato, capsicum, fresh coriander with special spices

## Chicken Saag

Boneless Chicken tikka pieces cooked with smooth grinded spinach gravy

## Chicken Tikka Masala

Boneless Chicken tikka pieces cooked in onion, garlic and tomato-based gravy Added with diced onion and capsicum with some tongue tingling flavours

## Chicken Vindaloo

Boneless Chicken tikka pieces cooked with vindaloo sauce added with our own spices

## Mango Chicken

Boneless Chicken tikka pieces cooked in special exotic mango flavor sauce

## Chicken Achari

Boneless Chicken tikka pieces cooked with special pickles flavored sauce

## Chicken Jalfrazie

Boneless Chicken tikka pieces cooked in sweet and sour tomato ketchup sauce with diced capsicum

## Chicken Bhuna

Boneless Chicken tikka pieces cooked in tomato, onion, ginger and coriander-based Sauce and topped with caramelize onions

## Royal Chicken

Boneless Chicken tikka pieces cooked in cashew, onion, almond creamy sauce and added with some vegetables

## Tikka Swadi

Boneless Chicken tikka pieces cooked in special creamy cashew gravy with some special spices

## Chicken Mughlai

Boneless Chicken tikka pieces cooked with cashew and almond sauce added with egg and topped with some sultanas

## Cocktail Masala

Boneless Chicken tikka and lamb pieces cooked with tomato and onion based gravy with diced onions and capsicums

## Himalayan Cham Cham

Boiled chicken pieces cooked in tomato, onion, ginger and coriander based creamy Sauce and topped with caramelize onions

# CHICKEN (GF) \$23

## Chicken Balti (DF)\*

Boiled chicken pieces cooked with onion and garlic-based gravy with diced capsicum and added with chef's special spices

## Chicken Madras (DF)\*

Boiled chicken pieces cooked in coconut cream topped with special fried fined coconut crush.

## Chicken Curry (DF)\*

A traditional Indian chicken curry comes from grand ma's kitchen

## Chicken Mushroom Masala (DF)\*

Boiled chicken pieces and mushroom cooked in a special way in a thick sauce

## Chicken Nawabi (DF)\*

Boneless Chicken pieces cooked in Chef's special coconut cream sauce

# INDO CHINESE \$23

## Chicken Manchurian

Boneless chicken fried in chef's special Chinese batter and then cooked in chinese flavour gravy and tossed with fined chopped with onion, capsicum and spring onion

## Chilli Chicken

Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed with diced onion, capsicum and spring onion

## Honey Chilli Chicken

Boneless chicken fried in chef's special Chinese batter and then cooked in Chinese flavour gravy with honey and tossed with diced with onion, capsicum and spring onion.

## Vegetable Manchurian

Chopped mix veges deep fried balls cooked in Chinese flavour gravy and tossed with fined chopped onion, capsicum and spring onion.

## Chilli Panner

Cottage Cheese fried in chef's special Chinese batter and then cooked in Chinese flavour gravy and tossed with diced onion, capsicum and spring onion

# LAMB/BEEF/GOAT (GF) \$25

## Lamb or Goat or Beef Rogan Josh

Tendered diced meat cooked with brown gravy and finish with own spice

## Lamb or Goat or Beef Saag

Meat cooked with smooth grinded spinach gravy

## Lamb or Goat or Beef Korma

Meat cooked with cashew, almond and creamy gravy, garnished with sliced almond

## Lamb or Goat or Beef Do Piazza

Tendered diced meat pieces cooked with onion, capsicum and Indian herbs. Garnish with fresh coriander.

## Lamb or Goat or Beef Madras

Delicious tendered meat cooked in coconut cream topped with special fried fined coconut crush

## Lamb or Goat or Beef Pumpkin and Mushroom Curry

Diced meat cooked with pumpkin and mushroom chef's special gravy

## Lamb or Goat or Beef Bhuna

Tendered meat cooked in tomato, onion, ginger and coriander based Sauce and topped with caramelised onions

## Lamb or Goat or Beef Dhansak

Own Masala's special curry with tender diced meat cooked with fresh spinach and added with yellow lentils in thick onion gravy

## Lamb or Goat or Beef Curry

Tendered meat cooked with own spices with garlic, ginger, fried onion & tomato in a home style gravy

## Lamb or Goat or Beef Vindaloo

Tendered meat cooked with vindaloo sauce added with our own spices

## Lamb or Goat or Beef Jalfrazi

Meat pieces cooked in sweet and sour tomato ketchup sauce with diced capsicum

## Lamb or Goat or Beef Balti

Tendered meat cooked in tomato, onion, ginger and coriander based Sauce and topped with caramelised onions

## Lamb or Goat or Beef Lababdar

Meat cooked with cashew, almond, onion and creamy gravy with garnished with sliced almond and cashew

# **Prawns/Scallops/Fish (GF) \$26**

## **Butter Scallops**

Pan fried scallops cooked in Chef's special tomato and creamy sauce

## **Butter Prawns**

Pan fried prawns cooked in Chef's special tomato and creamy sauce

## **Prawns or Scallops or Fish Malabari**

Selected seafood cooked in special coconut cream and tomato gravy with special flavour added with sauteed capsicum

## **Prawns or Scallops or Fish Masala**

Selected seafood cooked in onion, garlic, ginger and tomato gravy

## **Prawn or Scallops or Fish Pasanda**

Selected seafood cooked with almond, cashew creamy gravy & finished with the butter on top

## **Prawn or Scallops or Fish Saag**

Selected Seafood cooked with smooth grinded spinach gravy

## **Prawns or Scallops or Fish Curry (DF)**

Selected seafood cooked in traditional way comes from Grand's ma kitchen.

## **Goan Prawns or Scallops or Fish Curry (DF)**

Selected seafood cooked in a fine thick tomato and coconut gravy

## **Prawn or Scallops or Fish Jalfrazi (DF)**

Selected Seafood cooked in sweet and sour tomato ketchup sauce with diced capsicum

# **KID'S MENU \$15**

## **Chicken Nuggets and Chips**

### **Hot Dogs and Chips**

### **Kids Butter Chicken**

### **Kids Chicken Korma**

### **Kids Butter Panner**

### **Fries \$6**

# Vegetarian (GF) \$20

## Navrattan Korma

Mix vegetables cooked with cashew, almond and creamy gravy

## Daal Makhani

Whole lentils cooked in exotic flavours with rich cream and butter

## Butter Panner

Homemade cottage cheese cooked with chef's special tomato and creamy sauce

## Panner Mutter

Cottage cheese and green peas cooked in chef's special gravy

## Methi Mutter Paneer

Cottage cheese and green peas cooked in fenugreek flavoured gravy laced with cream

## Kadai Panner

Homemade cottage cheese cooked with ginger, garlic, onions, tomato, capsicum, fresh coriander with special spices

## Palak Paneer

Homemade cottage cheese cooked with smooth grinded spinach gravy

## Malai Kofta

Mashed potatoes and cottage cheese deep fried bullets and cooked in special creamy sauce

## Vegetarian Jalfrazi (DF,V)\*

Mix vegetables cooked in sweet and sour tomato ketchup sauce with diced capsicum

## Aloo Gobi (DF,V)\*

Potatoes and cauliflower cooked together in dry way with indian flavour topped with fresh coriander

## Bombay Aloo (DF,V)\* 18

Deep fried potatoes cooked with curry leaves and tomato gravy

## Tarka Daal (DF,V)\* 18

Yellow lentils cooked with garlic, ginger, onion, tomato and own spices

## Saag Aloo (DF,V)\*

Deep fried potatoes cooked with smooth grinded spinach gravy

## Chana Masala (DF,V)\* 18

Chickpeas cooked with capsicum and own masala's special thick gravy.

## Vege Madras (DF,V)\*

Selection of veges cooked in coconut cream gravy and topped with butter

\*\*Vegan options can be made with coconut cream on customer's demand\*\*

## RICE DISHES

<b>Chicken Biryani</b>	\$23.00
Rice cooked with chicken, herbs and spices.	
<b>Lamb or Beef or Goat Biryani</b>	\$25.00
Rice cooked with meat, herbs and spices	
<b>Prawns Or Scallops Or Fish Biryani</b>	\$26.00
Rice cooked with seafood, herbs and spices	
<b>Vegetable Biryani</b>	\$21.00
Rice cooked with vegetables in herbs and spices	
<b>Pulav Rice</b>	\$8.00
Basmati rice cooked in cashew nuts, sultans and herbs	
<b>Zeera Rice</b>	\$6.00
Rice cooked with cumin seeds	
<b>Mushroom Mutter Pulav (DF,V)*</b>	\$8.00
Basmati rice cooked with green peas, mushroom and cumin seeds	

## NAAN

<b>Butter Naan</b>	\$4.00
Plain flour bread cooked in tandoori oven and topped with butter	
<b>Roti</b>	\$4.00
Hand rolled bread made from wholemeal flour	
<b>Garlic Naan</b>	\$4.50
Plain flour bread topped with garlic cooked in tandoori oven	
<b>Cheese and Garlic Naan</b>	\$6.00
Naan stuffed with cheese and topped with garlic	
<b>Cheese and Chilli Naan</b>	\$6.00
Naan stuffed with cheese and topped with green chillies	
<b>Cheese Naan</b>	\$6.00
Naan Stuffed with cheese	
<b>Kashmiri Naan</b>	\$6.00
Naan stuffed with dried fruits, coconut slices and cherries	
<b>Vegetable Naan</b>	\$6.00
Plain flour stuffed with fined chopped vegetables	
<b>Keema Naan</b>	\$6.00
Naan filled with minced lamb	
<b>Chocolate Naan</b>	\$6.00
Naan filled with chocolate chips	

## CONDIMENTS \$3.50 EACH

Papadum (5 pieces), Raita, Pickles, Sweet Mango Chutney, Mint Sauce, Tamarind Sauce

## SALAD

### Indian Salad

\$10.00

Sliced carrots, cucumber, tomatoes, red onions topped with lettuce and a piece of lemon and sprinkled with Indian chat masala.

### Kachumber Salad

\$10.00

A special salad in an Indian Cuisine of freshly chopped tomatoes, red onions, cucumbers, carrots, lettuce mixed with Indian chat masala and garish with special salad dressing

### Tandoori Salad

\$15.00

Shredded Chicken Tikka served with lettuce, cabbage, onions, tomatoes, carrot spice with pepper and special Indian spices and topped with yogurt

## DESSERTS

### Mango Kulfi

\$8.00

Indian style Mango flavor ice-cream

### Gulab Jamun (3 pieces)

\$8.00

Deep fried simbal balls dipped in hot sugar syrup

### Vanilla / Chocolate Ice-cream

\$6.00

### Vanilla ice-cream with Gulab Jamun

\$8.00

## BANQUET- A ULTIMATE TREAT

(BANQUET MEALS ARE FOR DINE IN ONLY)

### VEGETARIAN BANQUET FOR TWO

\$70

**Entree:** Vegetarian Platter for 2

**Mains:** Butter Paneer, Navrattan Korma, Dal Makhani, Vegetable Jalfrezi, Naan and Garlic naan, Rice

### NON-VEGETARIAN BANQUET FOR TWO

\$75

**Entree:** Mixed Platter for 2

**Mains:** Butter Chicken , Lamb Roganjosh, Beef Vindaloo, Vegetable Korma Naan and Garlic naan Rice

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