



# SWAGATAM

AUTHENTIC INDIAN RESTURANT

# LUNCH MENU

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

**\$14**

**CURRY,RICE,  
BUTTER NAAN**

**\$17**

**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

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## ENTREES

### **Vegetable Samosa (2 Piece)**

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

**\$6.00**

### **Onion Bhaji**

Sliced onion dipped in chickpeas flour batter and deep fried it

**\$6.00**

### **Mix Pakora (5 Pieces)**

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

**\$6.00**

### **Chilli Garlic Prawns Or Scallops**

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

**\$15.00**

### **Prawn Pakora**

Prawns cutlets dipped in chickpeas flour batter and deep fried it

**\$14.00**

### **Garlic Chicken Tikka Half**

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

**\$11.00**

### **Chicken Tikka Half**

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

**\$11.00**

### **Seekh Kebab Half**

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

**\$11.00**

### **Mixed Platter for Two**

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

**\$18.50**

### **Vegetarian Platter for Two**

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

**\$17.50**

## TANDOORI SIZZLING MAINS

### **Paneer Tikka**

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

**\$20.00**

### **Tandoori Chicken**

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

**\$22.00**

### **Chicken Tikka / Garlic Chicken Tikka**

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

**\$21.00**

### **Tandoori Prawns**

Finest Prawns marinated with tandoori masala and cooked in tandoori oven

**\$22.50**

### **Tandoori Platte For Two**

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

**\$25.00**

### **Fish Tikka**

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

**\$23.50**

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## CHICKEN (GF) \$20

### 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

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## CHICKEN (GF) \$20

### 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 fine 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 \$20

### Chicken Manchurian

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

### Vegetable Manchurian

Chopped mix veges deep fried balls cooked in Chinese flavour gravy and tossed with fine 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) \$21

## 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 fine 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

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## **Prawns/Scallops/Fish (GF) \$22**

### **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 Scallop s 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 \$10**

### **Chicken Nuggets and Chips**

### **Hot Dogs and Chips**

### **Kids Butter Chicken**

### **Kids Chicken Korma**

### **Kids Butter Panner**

### **Fries \$6**

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## **Vegetarian (GF) \$16.50**

### **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 Jalfrize (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)\***

Deep fried potatoes cooked with curry leaves and tomato gravy

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

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)\***

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\*\***

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## RICE DISHES

### Chicken Biryani

Rice cooked with chicken, herbs and spices.

\$20.00

### Lamb or Beef or Goat Biryani

Rice cooked with meat, herbs and spices

\$21.00

### Prawns Or Scallops Or Fish Biryani

Rice cooked with seafood, herbs and spices

\$22.00

### Vegetable Biryani

Rice cooked with vegetables in herbs and spices

\$16.00

### Pulav Rice

Basmati rice cooked in cashew nuts, sultans and herbs

\$8.00

### Zeera Rice

Rice cooked with cumin seeds

\$4.00

### Mushroom Mutter Pulav (DF,V)\*

Basmati rice cooked with green peas, mushroom and cumin seeds

\$8.00

## NAAN

### Butter Naan

Plain flour bread cooked in tandoori oven and topped with butter

\$3.50

### Roti

Hand rolled bread made from wholemeal flour

\$3.50

### Garlic Naan

Plain flour bread topped with garlic cooked in tandoori oven

\$4.00

### Cheese and Garlic Naan

Naan stuffed with cheese and topped with garlic

\$5.00

### Cheese and Chilli Naan

Naan stuffed with cheese and topped with green chillies

\$5.00

### Cheese Naan

Naan Stuffed with cheese

\$5.00

### Kashmiri Naan

Naan stuffed with dried fruits, coconut slices and cherries

\$5.00

### Vegetable Naan

Plain flour stuffed with fined chopped vegetables

\$5.00

### Keema Naan

Naan filled with minced lamb

\$5.00

### Chocolate Naan

Naan filled with chocolate chips

\$5.00

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## CONDIMENTS \$3.50 EACH

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

## SALAD

### Indian Salad

**\$8.00**

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

### Kachumber Salad

**\$8.00**

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

**\$10.00**

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

## DESSERTS

### Mango Kulfi

**\$6.00**

Indian style Mango flavor ice-cream

### Gulab Jamun (3 pieces)

**\$6.00**

Deep fried simul balls dipped in hot sugar syrup

### Vanilla / Chocolate Ice-cream

**\$6.00**

### Vanilla ice-cream with Gulab Jamun

**\$7.00**

## BANQUET- A ULTIMATE TREAT

(BANQUET MEALS ARE FOR DINE IN ONLY)

### VEGETARIAN BANQUET FOR TWO

**\$60**

**Entree:** Vegetarian Platter for 2

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

### NON-VEGETARIAN BANQUET FOR TWO

**\$65**

**Entree:** Mixed Platter for 2

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

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