

FROM THE Pot

BIRYANI

Highly seasoned rice dish served with either meat, vegetable or seafood.
Similar to fried rice. A very popular dish in southern part of India.

Vegetable 18.00 Lamb 19.00 Chicken 19.00

RICE

Basmati Rice 2.00 Coconut Rice 4.00 Saffron 4.00

FROM THE Tandoor

5

NAAN BREADS

Plain	Garlic	Masala Kulcha
Tandoori Roti	Garlic & Cheese	- Cheese w/spiced
Butter	Spinach & Cheese	onions & potatoes
Peshwari - nuts & dried fruit	Chilli & Cheese	

ON THE Side

Crispy Pappadums 3.00	Raita 3.00 - yoghurt & cucumber dip	Mint & Coriander Chutney 3.00
Mixed Pickle 3.00		Indian Desi Salad 9.00

FOR THE Family

VALUE PACK 4.00

- Onion Bhaji
- Butter Chicken
- Lamb Rogan Josh
- 2 Rice
- 2 Plain Naan
- Pappadums

FAMILY PACK 6.00

- Samosa
- Butter Chicken
- Lamb Korma
- Beef and Potato Curry
- 3 Rice
- 2 Garlic & Cheese Naan
- Pappadums

MEDIUM SPICE DAIRY FREE GLUTEN FREE

If you have any food allergies advise staff prior to ordering. All curries are GF unless otherwise specified. (Prices are subject to change without notice)

by Raj

INDIAN

N

S

H

I

N

D

A

Y

E

R



LUNCH Menu

12

CURRY & RICE

Served with half curry & half rice

Choose from one of the following curries:

- Mix Veg Korma
- Beef & Potato
- Butter Chicken
- Lamb Rogan Josh
- Prawn Malabar

OPENING HOURS

Lunch: TUE - FRI 11.30 - 1.30PM | Dinner: MON - SUN 5.00 - Late



DOWNLOAD OUR APP

from the App Store or Google Play



WWW.ROSHNI.COM.AU

ROSHNI
INDIAN
by Raj

TAKE AWAY & DELIVERY

Menu

PHONE: 4998 5050

164 VICTORIA ST, MACKAY

WWW.ROSHNI.COM.AU



FROM THE *Streets*

SAMOSA - The King of street food!! (2pcs)	7.00
Pastry pocket filled with potato, peas, onion & herbs	
ONION & SPINACH BHAJI (4pcs)  	7.00
Crunchy onion & spinach fritters coated in chickpea batter & fried	
COLONEL TSO'S CAULIFLOWER (6pcs)   	10.00
Indo-chinese style cauliflower, a must try for first timers	
TANDOORI TIKKA (6pcs) 	14.00
Bite size pieces of chicken cooked in lemon, yoghurt, tandoori spices & roasted in the tandoor	
UNAUTHENTIC INDIAN LAMB CUTLET (4pcs) 	19.00
Lamb cutlets marinated in turmeric infused yoghurt & spices roasted in tandoor	
TANDOORI PRAWN (8 pcs) 	14.00
Tandoori smoked prawns skewered marinated in fresh garlic, ginger & Indian exotic spices	
PRAWN JALPARI (8pcs)  	14.00
Prawns dipped in chickpea batter infused with exotic spices & fried	

FROM THE CHEF *Drive*

SEAFOOD MOILEE  	24
Light fragrant South Indian delicacy packed with juicy prawns & fish tempered with coconut milk	
GOAT CURRY  	
Goat marinated for 24hrs, slow cooked in North Indian street spices	
GRANDMA'S CHICKEN CURRY  	
Dadima's (grandma's) chicken curry	
CHILLI CHICKEN  	
Cooked with capsicum, onion & Indo Chinese fusion spices	
LAMB GARLIC POTATOES  	
Marinated in secret exotic spices, simmered to perfection & finished with sautéed garlic potatoes	
GARLIC CHILLI PRAWNS  	
Pan fried prawns cooked in hot & sweet chilli sauce w/ soy sauce, garlic & fresh shallots	
BEEF MUGHALI PRAWNS 	
Marinated in secret spices simmered to perfection & finished with sautéed garlic prawns	

FROM THE *Field*

19
BUTTER CHICKEN 
Tandoori chicken cooked in rich sauce of tomatoes, cream & butter
CHICKEN SAAGWALA 
A marriage of tender chicken fillets & spinach
MANGO CHICKEN 
Cooked in an Indian exotic mango sauce with coconut milk
CHICKEN VINDALOO  
Cooked in a hot spicy sour sauce
CHICKEN TIKKA MASALA 
Cooked with fresh capsicum, onion & tomatoes
CHICKEN KORMA 
Creamy cashew nut delicacy
KARahi CHICKEN 
Cooked with coriander seeds, tomato & capsicum
CHICKEN MADRAS 
Cooked with mustard seeds, curry leaves & coconut flavours
BEEF & POTATOES  
Sautéed garlic potatoes, in a rich tomato & onion gravy finished with exotic chef spices
METHI MALAI BEEF 
Cooked with fenugreek in a fresh creamy gravy
BEEF VINDALOO - MISS HOT    
Cooked in a hot spicy sour sauce
LAMB ROGAN JOSH  
Cooked in a rich onion & tomato gravy
LAMB KORMA 
Creamy cashew nut delicacy
LAMB SAAGWALA 
Cooked with fresh spinach & whole exotic spices
LAMB VINDALOO - MRS HOT    
Cooked in a hot spicy sour sauce
LAMB MADRAS 
Cooked in tangy coconut milk with fresh curry leaves
 MEDIUM SPICE  DAIRY FREE  GLUTEN FREE

FROM THE *Indian Ocean*

GOAN FISH 

Spanish Mackerel cooked in tangy coconut flavours with fresh curry leaves

FISH MASELADEAR 

Spanish Mackerel pan tossed fish fillets with coriander seeds, cherry tomatoes & fresh ginger

PRawn MALABAR 

Cooked in coconut sauce with mustard seeds & curry leaves

PRawn MASELADEAR 

Pan tossed prawns with coriander seeds, cherry tomatoes & fresh ginger

FROM THE *Garden*

18

BHINDI MASALA - THE QUEEN (DRY CURRY)  

Fried okra slowed cooked with fresh turmeric, garlic, diced onion & tomatoes

SHAHi BAINGAN (EGGPLANT CURRY) 

Diced eggplant cooked in creamy cashew nut gravy

ALOO BAINGAN  

Eggplant and potatoes pan fried with tomatoes, fresh ginger and exotic spices

GOBI MANCHURIAN 

Sweet & tangy cauliflower dish cooked with soya & chilli sauce

ALOO GOBI  

Potatoes & cauliflower cooked with onion, tomato & spices - dry curry

MIXED VEGETABLE KORMA 

Fresh vegetables cooked in creamy cashew nut delicacy

PANEER TIKKA MASALA 

Cook with fresh capsicums, onion, ginger & garlic

PALAK PANEER 

Spinach delicacy cooked in fresh blazing garlic

KARahi PANEER 

Paneer cooked with dried chilli, coriander seeds, onion & capsicum

DAAL TADKA  

Yellow lentils tempered w/ tomato, onion, garlic & spices

DAAL MAKHANI 

Black lentils, butter, ginger, garlic & cream

MALAI KOFTA

Deep fried paneer & flour dumplings tossed in a rich smooth cashew nut gravy