

FROM THE *Pot*

21

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 21.00 Lamb 21.00 Chicken 21.00

RICE

Basmati Rice 2.50 Coconut Rice 4.50 Saffron 4.50

FROM THE *Tandoor*

5

NAAN BREADS

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

ON THE *Side*

Crispy Pappadums 3.50	Raita 4.00	Mint & Coriander
Mixed Pickle 3.00	- yoghurt &	Chutney 3.00
Mango Chutney 3.00	cucumber dip	Indian Desi Salad 9.00

FOR THE *Family*

VALUE PACK 50.00

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

FAMILY PACK 70.00

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

🔥 MEDIUM SPICE 🌿 DAIRY FREE 🌾 GLUTEN FREE 🌱 VEGAN

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

ROSHNI



LUNCH *Menu*

14

CURRY & RICE

Served with half curry & half rice

Choose from one of the following curries:

- Mix Vegetable
- Daal Tadka
- Beef & Potato Madras
- Beef Vindaloo
- Butter Chicken
- Mango Chicken
- Lamb Rogan Josh
- Lamb Korma

OPENING HOURS

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



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ROSHNI
INDIAN
by Raj

TAKE AWAY & DELIVERY *Menu*

PHONE: 4998 5050

164 VICTORIA ST, MACKAY

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FROM THE *Streets*

SAMOSA - The King of street food!! (2pcs) Pastry pocket filled with potato, peas, onion & herbs	8.00
ONION & SPINACH BHAJI (4pcs) 🌱🌱🌱 Crunchy onion & spinach fritters coated in chickpea batter & fried	8.00
COLONEL TSO'S CAULIFLOWER (6pcs) 🌱🌱🌱🌱 Indo-chinese style cauliflower, a must try for first timers	12.00
TANDOORI TIKKA (6pcs) 🌱 Bite size pieces of chicken cooked in lemon, yoghurt, tandoori spices & roasted in the tandoor	15.00
UNAUTHENTIC INDIAN LAMB CUTLET (4pcs) 🌱 Lamb cutlets marinated in turmeric infused yoghurt & spices roasted in tandoor	22.00
TANDOORI PRAWN (8 pcs) 🌱 Tandoori smoked prawns skewered marinated in fresh garlic, ginger & Indian exotic spices	15.00
PRAWN JALPARI (8pcs) 🌱🌱 Prawns dipped in chickpea batter infused with exotic spices & fried	15.00

FROM THE CHEF *Drive*

25

SEAFOOD MOILEE 🌱🌱 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 MUGHLAI PRAWNS 🌱 Marinated in secret spices simmered to perfection & finished with sautéed garlic prawns

FROM THE *Field*

21

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
KARAH CHICKEN 🌱 Cooked with coriander seeds, tomato & capsicum
CHICKEN MADRAS 🌱 Cooked with mustard seeds, curry leaves & coconut flavours
BEEF & POTATO MADRAS 🌱 Cooked with mustard seeds, curry leaves & coconut flavours
METHI MALAI BEEF 🌱 Cooked with fenugreek in a fresh creamy gravy
BEEF VINDALOO 🌱🌱🌱🌱 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 🌱🌱🌱🌱 Cooked in a hot spicy sour sauce
LAMB MADRAS 🌱 Cooked in tangy coconut milk with fresh curry leaves

🌱 MEDIUM SPICE 🌱 DAIRY FREE 🌱 GLUTEN FREE 🌱 VEGAN

FROM THE *Indian Ocean*

21.50

GOAN FISH 🌱 Spanish Mackerel cooked in tangy coconut flavours with fresh curry leaves
FISH MASALA 🌱 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 MASALA 🌱 Pan tossed prawns with coriander seeds, cherry tomatoes & fresh ginger

FROM THE *Garden*

20

BHINDI MASALA - THE QUEEN (DRY CURRY) 🌱🌱🌱 Fried okra slow 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
KARAH 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