

Breads

Plain Naan	\$4.00
Tandoori Roti	\$4.00
Wholemeal bread	
Butter Naan	\$5.00
Peshwari Naan	\$5.00
Stuffed with nuts & dried fruit	
Garlic Naan	\$5.00
Garlic & Cheese Naan	\$5.00
Spinach & Cheese Naan	\$5.00
Chilli & Cheese Naan	\$5.00
Keema Naan	\$5.00
Stuffed with spiced lamb mince	
Masala Kulcha	\$5.00
Stuffed with onions, potatoes & cheese	

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	\$17
Chicken	\$18
Lamb	\$19
Goats	\$20

Share Meals

Value Pack \$40

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

Family Pack \$60

Samosa
Butter Chicken
Lamb Korma
Goan Fish Curry
3 Rice
2 Garlic & Cheese Naan
Pappadums

Rice (500ml)

Steamed	\$2
Coconut Rice	\$4
Saffron Rice	\$4
Cumin & Peas	\$4

Sides

Crispy Papadums	\$3
Mixed Pickle	\$3
Refreshing Raita	\$3
Indian Salad	\$6

If you have any food allergies advise staff prior to ordering.
All curries are GF unless otherwise specified. Ensure all takeaway meals are served when hot.
(Prices are subject to change without notice)

All curries served with complimentary rice - curries served mild, medium or hot!



Turn your camera on and let your camera scan the code

Download our app

from the App Store or Google Play

Lunch Special

Available between 11.30-2pm only

Half Curry and Half Rice

Daal Tadka or Mix Vegetable \$9.50

Beef & Potato or Beef Vindaloo \$9.50

Butter Chicken or Chettinad \$9.50

Lamb Rogan Josh or Madras \$10.50

Goan Fish or Prawn Malabar \$11.50

OPENING HOURS

Lunch: MON - FRI 11.30 - 2PM

Dinner: MON - SUN 5.00 - Late



Roshni Indian Restaurant
Fine Indian Cuisine

www.roshni.com.au



Take Away & Delivery Menu

WINNER
2017
IABC

INDIA AUSTRALIA BUSINESS & COMMUNITY AWARDS



INDIAN RESTAURANT
OF THE YEAR



Roshni Indian Restaurant
Fine Indian Cuisine

Phone: 4998 5050

164 Victoria St, Mackay

Entree

Samosa (2pcs) \$6.50

Pastry pocket filled with potato, peas, onion & herbs

Onion and Spinach Bhaji's (4pcs) (DF) (GF) \$6.50

Crunchy onion & spinach fritters coated in chickpea batter and fried

Tandoori Tikka (6pcs) (GF) \$13.50

Bite size pieces of chicken cooked in lemon, yoghurt, tandoori spices and roasted in the tandoor

Lamb Cutlets

(4pcs) (GF) \$17.50

Lamb cutlets marinated in turmeric infused yoghurt and spices roasted in tandoor

Reshami Kebab (6pcs) (GF) \$13.50

Bite size pieces of chicken cooked in a creamy marinade with yoghurt, cheese, ginger, garlic and nutmeg

Prawn Jalpari (8pcs) (DF) \$14.50

Prawns dipped in chickpea batter with infused exotic spices and fried

Seekh Kebab (4pcs) (GF) \$9.50

Chicken mince mixed with paneer drenched in fresh herbs and mild Indian spices cooked in tandoor

Mixed Platter \$10.50

Samosa, onion bhaji, seekh kebab & tandoori tikka

Tandoori Prawns (8pcs) \$18.00

Tandoori smoked prawns skewered marinated in fresh garlic, ginger and Indian exotic spices

Fish Tikka (8pcs) (GF) \$18.00

Tandoori baked barramundi fillets cubed and marinated with chilli, ginger, garlic lemon and exotic Indian spices

Chicken \$18.00 (GF)

Butter Chicken - The King!!

Tandoori chicken cooked in rich sauce of tomatoes, cream & butter

Chicken Saagwala

A marriage of tender chicken fillets, spinach, fenugreek & garam masala

Mango Chicken

Chicken roasted & cooked in an Indian exotic mango sauce

Chicken Vindaloo - Mr. Hot (DF)

Chicken cooked in a hot and sour sauce with hot chillies

Chicken Tikka Masala

Chicken cooked with capsicum, onion, tomatoes and fresh herbs

Chicken Korma

Roasted chicken cooked in white cashew nut gravy

Karahi Chicken

Chicken curry cooked with coriander seeds, tomato and capsicum

Chicken Madras

Chicken dish cooked with mustard seeds & fresh curry leaves

Seafood (GF)

Goan Fish \$19.50

Fish curry cooked in coconut tangy flavours with fresh curry leaves

Prawn Malabar \$23.50

Prawns cooked in coconut sauce with mustard seeds & curry leaves

Fish Masaledar \$19.50

Pan tossed fish fillets with coriander seeds, mild dry red chilli, cherry tomatoes, fresh ginger cooked in onion and tomato gravy

Prawn Garlic Masaledar \$23.50

Pan tossed prawns in fresh blazing garlic, shallots, red onions and capsicum to create a sweet and sour classic

Methi Malai Prawn \$23.50

Wok tossed prawns cooked in fresh cream and fenugreek delicacy

Chef Specials \$24.00

The Goat Curry (GF)

Goat marinated for 24hrs and slow cooked in North Indian street spices

The Chicken Curry- Dadi Ma's (Grandma) Chicken (GF)

Dadima's (grandma's) chicken curry

Chilli Chicken (DF)

Cooked with capsicum, onion and Indian Chinese fusion spices

Lamb Garlic Potatoes (GF) (DF)

Lamb marinated overnight in secret exotic spices, simmered to perfection, finished with sautéed garlic potatoes

Beef Mughlai Prawns (GF)

Beef marinated overnight in secret spices simmered to perfection in onion tomato gravy, finished with sautéed garlic prawns

Balti Pepper Lamb (GF) (DF)

Lamb marinated with secret spices cooked in red wine, pepper & garlic

Chilli Paneer

Homemade cheese cooked with fresh capsicum, onion and Indo Chinese fusion spices

Garlic Chilli Prawns (DF)

Pan fried prawns cooked in soy sauce, garlic, sweet chilli and tangy spices

Lamb \$19.00 (GF)

Rogan Josh (DF)

Lamb cooked in a rich onion and tomato gravy - a traditional Indian delicacy

Korma

Lamb cooked in cashew nut gravy with fresh cream

Saagwala

Lamb cooked with fresh spinach and whole exotic spices

Vindaloo - Mrs Hot (DF)

Lamb cooked with hot chilli and hot & sour spices

Madras

Lamb curry cooked in tangy coconut flavour with fresh curry leaves

Nawabi

Lamb cooked in coconut cream, mustard seeds & curry leaves

Beef \$18.00 (GF)

Beef and Potatoes (DF)

Beef cooked with sautéed garlic potatoes, in a rich tomato and onion gravy finished with exotic chef spices

Methi Malai Beef

Beef cooked in a white fresh cream gravy - a fenugreek delicacy!

Beef Vindaloo - Miss Hot (DF)

Beef cooked with hot chilli and hot & sour spices

Vegetarian \$18.00

Bhindi Masala

- The Queen (Dry Curry) (GF) (DF)

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

Shahi Baingan

(Eggplant Curry) (GF)

Diced eggplant cooked in creamy cashew nut gravy

Gobi Manchurian (DF)

Sweet and tangy cauliflower dish cooked with soya and chilli sauce

Aloo Gobi (GF) (DF)

Potatoes and cauliflower with onion, tomato and dry spices

Mixed Vegetable Korma (GF)

Fresh vegetables cooked in cashew nut gravy

Paneer Tikka Masala (GF)

Homemade paneer cooked in gentle & mild creamy tomato sauce

Palak Paneer (GF)

Spinach delicacy blended with fresh chop ginger and garlic masala

Kadai Paneer (GF)

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

Daal Tadka (GF) (DF)

Yellow lentils cooked with garlic, onion, tomato & herbs

Daal Makhani (GF)

Black lentils, red kidney beans cooked with a tomato sauce

Daal Palak (GF) (DF)

Yellow lentils cooked with fresh garlic in fine spinach delicacy

Malai Kofta

Deep fried paneer, potatoes, dry fruits and flour dumplings tossed in cashew nut gravy