

## 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 19.00 Lamb 20.00 Chicken 20.00

### RICE

Basmati Rice 2.50 Coconut Rice 4.50 Saffron 4.50

## FROM THE Tandoor

5

### NAAN BREADS

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

## ON THE Side

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

## FOR THE Family

### VALUE PACK

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

### FAMILY PACK

- 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

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LUNCH Menu

13

### CURRY & RICE

Served with half curry & half rice

Choose from one of the following curries:

- Daal Tadka
- Beef & Potato
- Butter Chicken
- Lamb Rogan Josh
- Prawn Malabar

### OPENING HOURS

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



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INDIAN  
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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)	8.00
Pastry pocket filled with potato, peas, onion & herbs	
ONION & SPINACH BHAJI (4pcs)	8.00
Crunchy onion & spinach fritters coated in chickpea batter & fried	
COLONEL TSO'S CAULIFLOWER (6pcs)	12.00
Indo-chinese style cauliflower, a must try for first timers	
TANDOORI TIKKA (6pcs)	15.00
Bite size pieces of chicken cooked in lemon, yoghurt, tandoori spices & roasted in the tandoor	
UNAUTHENTIC INDIAN LAMB CUTLET (4pcs)	20.00
Lamb cutlets marinated in turmeric infused yoghurt & spices roasted in tandoor	
JUMBO TANDOORI PRAWNS (4 pcs)	15.00
Tandoori smoked prawns skewered marinated in fresh garlic, ginger & Indian exotic spices	
PRAWN JALPARI (8pcs)	15.00
Prawns dipped in chickpea batter infused with exotic spices & fried	

## FROM THE CHEF Drive

SEAFOOD MOILEE	25
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

20<sup>50</sup>

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	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

### GOAN FISH

Spanish Mackerel cooked in tangy coconut flavours with fresh curry leaves

### FISH MASALEDAR

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 MASALEDAR

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

## FROM THE Garden

19

### BHINDI MASALA - THE QUEEN (DRY CURRY)

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

### SHAHIBAINGAN (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