

by Raj

INDIAN

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## LUNCH

Menu

### THALI PLATTERS

15

Exotic platter served with small portions of curry, rice, naan, onion bhaji, mint & coriander chutney and salad.

CHOOSE FROM ONE OF THE FOLLOWING CURRIES:

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

### CURRY & RICE

12

Served with half curry and half rice and a pappadum.

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FROM THE *Streets*

- SAMOSA - The King of street food!! (2pcs)

Pastry pocket filled with potato, peas, onion & herbs

9.00
- ONION & SPINACH BHAJI (4pcs)

Crunchy onion & spinach fritters coated in chickpea batter & fried

9.00
- COLONEL TSO'S CAULIFLOWER (6pcs)

Indo-chinese style cauliflower, a must try for first timers

13.00
- 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

21.00
- JUMBO TANDOORI PRAWN (4 pcs)

Tandoori smoked prawns skewed marinated in fresh garlic, ginger & Indian exotic spices

16.00
- PRAWN JALPARI (8pcs)

Prawns dipped in chickpea batter infused with exotic spices & fried

16.00
- HOMEMADE CHUTNEY PLATTER

Chutney's served with crispy pappadums

10.00
- GRILLED TANDOORI PLATTER

Tandoori Lamb Cutlets (2pc), Jumbo Tandoori Prawns (2pc), Tandoori Chicken Tikka (4pc)

22.00

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
- THE 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*

22

- 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 and sour sauce with hot chillies
- 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 & 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

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)

FROM THE *Indian Ocean*

23

- 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*

21

- 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
- 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

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 20.00 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 Butter Peshwari - nuts & dried fruit

Garlic Garlic & Cheese Spinach & Cheese Chilli & Cheese

Masala Kulcha - Cheese w/spiced onions & potatoes

ON THE *Side*

- Crispy Pappadums 3.50

Mint & Coriander Chutney 3.00

Mixed Pickle 3.00

Indian Desi Salad 9.00

Mango Chutney 3.00

Avocado Raita 5.00

Raita 4.00 - yoghurt & cucumber dip

FOR THE *Little Ones*

10

- Fish & Chips

Butter Chicken w/rice

FOR THE *Sweet Lover*

5

- Gulab Jamun - Deep fried dumplings soaked in rose water and cardamom served w/ homemade icecream

Watermelon and mint granita & coconut ice cream

FOR THE *Beast to Feast*

47pp

- Choice of any 2 entrees | choice of any three mains | a dessert | rice | plain naan & garlic naan | pappadum

MINIMUM OF 4 PEOPLE 45.00 P/PERSON