

Breads

Plain Naan	\$4.00
Tandoori Roti	\$4.00
<i>Wholemeal bread</i>	
Latcha Prantha	\$5.00
<i>Wholemeal flaky bread flavoured with mint</i>	
Butter Naan	\$5.00
Peshwari Naan	\$5.00
<i>Stuffed with nuts & dried fruit</i>	
Garlic Naan	\$5.00
Garlic & Cheese Naan	\$5.00
Spinach & Cheese Naan	\$5.00
Chilli & Cheese Naan	\$5.00
Keema Naan	\$5.00
<i>Stuffed with spiced lamb mince</i>	
Masala Kulcha	\$5.00
<i>Stuffed with onions, potatoes & cheese</i>	

Sides - Condiments

Crispy Papadums (4pcs)	\$3.00
Mixed Pickle	\$3.00
Mango Chutney	\$3.00
Raita	\$3.00
<i>Refreshing yoghurt & cucumber dip</i>	
Mint & Coriander Chutney	\$3.00
Indian Desi Salad	\$9.00

Dessert

Dessert share platter served with Indian chai tea

- A MUST TRY! \$10.00

Gulab Jamuns (Indian version of donuts) accompanied with a side of homemade vanilla ice cream and jalebi (a hollow shaped pretzel) fried and immersed in sugar syrup



Roshni Indian Restaurant
Fine Indian Cuisine

www.roshni.com.au

banquet

Roshni's Share Meal

Minimum of 4 or more
\$35.00 pp

Entree's

Veg Platter
Seekh Kebab

Mains

Butter Chicken
Beef & Potatoes
Mix Veg Korma
Saffron Rice
2 Garlic Naan

Connoisseur's Share Meal

Minimum of 4 or more
\$45.00 pp

Entree's

Mix Platter
Connoisseur's Platter

Mains

Butter Chicken
Lamb Korma
Prawn Masaledar

Coconut Rice
3 Garlic Naan

Childrens Menu

Fish n Chips \$10.00
Butter Chicken n Rice \$10.00
Prawn Cutlets n Chips \$11.00

(DF) - Dairy Free (GF) - 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).

Menu



Roshni Indian Restaurant
Fine Indian Cuisine

Entree

Samosa - The King of street food!! (2pcs) \$7.00

Pastry pocket filled with potato, peas, onion & herbs

Onion and Spinach Bhaji's (4pcs) (DF) (GF) \$7.00

Crunchy onion & spinach fritters coated in chickpea batter and fried

Paneer Pakore (4pcs) (GF) \$10.00

Homemade cottage cheese marinated in Indian spices and coated in chickpea flour batter then fried

Tandoori Tikka (6pcs) (GF) \$14.00

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

Tandoori Cutlets (4pcs) (GF) \$18.00

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

Reshami Kebab (6pcs) (GF) \$14.00

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

Chef Specials \$24.00

The Goat Curry (GF)

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

The Chicken Curry (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

Garlic Chilli Prawns (GF) (DF)

Pan fried prawns cooked in soy sauce, garlic, honey & tangy spices

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 (GF)

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

Methi Mushrooms (GF)

Button mushrooms cooked in fresh fenugreek and yoghurt delicacy

Prawn Jalpari (8pcs) (DF) \$15.00

Prawns dipped in chickpea batter with infused exotic spices and fried

Seekh Kebab (4pcs) (DF) (GF) \$10.00

Chicken & beef mince skewered and drenched in fresh herbs and mild Indian spices cooked in tandoor

Mixed Dip Platter \$10.00

Crispy pappadums served with pickle mix, mango chutney, raita, mint and tamarind sauces

Mixed Platter \$11.00

Samosa, onion bhaji, seekh kebab & tandoori tikka

Vegetarian Platter \$11.00

Samosa, paneer pakora and onion bhaji

Connoisseur's Platter (GF) \$16.00

Tandoori lamb cutlet, prawn jalpari, seekh kebab and tandoori chicken tikka

Chicken \$20.00 (GF)

Butter Chicken - The King!!

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

Chicken Saagwala - Saag Kukad

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 - Dewane - E - Khaas

Roasted chicken cooked in white cashew nut gravy

Karahi Chicken

Chicken curry cooked with coriander seeds, tomato and capsicum

Chicken Chettinad

Chicken dish cooked with mustard seeds & fresh curry leaves

Beef \$20.00 (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

Lamb \$21.00 (GF)

Rogan Josh - Kashmiri Bazeere a Asam (DF)

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

Korma - Mutton Sufiana

Lamb cooked in cashew nut gravy with fresh cream

Saagwala - Dhabe Wala Saag Meat

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

Seafood (GF)

Goan Fish \$20.00

Fish curry cooked in coconut tangy flavours with fresh curry leaves

Prawn Malabar \$24.00

Prawns cooked in coconut sauce with mustard seeds & curry leaves

Fish Masaledar \$20.00

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

Prawn Masaledar \$24.00

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

Methi Malai Prawn \$24.00

Wok tossed prawns cooked in fresh cream and fenugreek delicacy

Vegetarian \$18.90

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

Fried okra slow 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 and flour dumplings tossed in a rich smooth cashew nut gravy.

Rice

Basmati Steamed Rice (S) \$2.00 - (L) \$4.00

Coconut Rice (S) \$4.00 - (L) \$6.00

Saffron Rice (S) \$4.00 - (L) \$6.00

Cumin & Peas Rice (S) \$4.00 - (L) \$6.00

Biryani (DF)

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 \$17.00

Chicken \$18.00

Lamb \$19.00

Goat \$20.00