

Surety for Purity



PUNJABI PALACE



Authentic Indian Restaurant



SAT SHRI AKAAL

# Welcome



Punjabi Palace would like to welcome you. We hope you enjoy our authentic Indian food and relax in the friendly environment we have created for your dining pleasure.

We offer a comprehensive array of dishes from all over India for you to enjoy.

We suggest you sample a combination of meals off our vast menu to truly appreciate the unique flavours offered with each dish. We guarantee the meals for quality & quantity.

Every dish is individually prepared to suit your taste of mild, medium, hot or very hot.

Punjabi Palace is run by a traditional Punjabi family and is an independently operated business. We are the one & only Punjabi Palace & do not have any other branches.

The owner & main chef, Baljit Singh, looks forward to enticing you with his creations. The combinations of spices and quality ingredients used in all of our dishes will ensure your experience here with us is truly unique and enjoyable.

- We are open 7 days a week from 5pm till late including public holidays
- We are fully licensed
- We can also host your private functions upstairs in our restaurant. Our function room can hold up to 100 people & can be booked for any event of your choice. We have a plasma screen and full sound system to ensure your entertainment pleasure.
- Catering for external functions is a service we also offer, please enquire at the counter.

*All meals are prepared mild, medium or hot*

*May contain traces of meat, gluten & dairy*

*All prices include GST & subject to change without notice*

*Ask our friendly staff about the dairy free and gluten free meals*

*For any suggestions or feedback*

PLEASE CALL 0412241654 OR E-MAIL : PUNJABIPALACE@YAHOO.COM

*We hope you enjoy your dining experience  
with us here at Punjabi Palace today.*



**FIND US ON FACEBOOK**



**FIND US ON INSTAGRAM**

## \* STARTERS \*

<b>ONION BHAJI PAKORA</b> (4 per serve) (DF) (GF) .....	<b>\$9.95</b>
<i>Sliced onion fritter dipped in chickpea batter with spices &amp; gently fried</i>	
<b>PANEER PAKORA</b> (4 per serve) (GF) .....	<b>\$11.95</b>
<i>Homemade cheese coated in chickpea batter &amp; fried with spices</i>	
<b>ALU BONDA</b> (3 per serve) .....	<b>\$10.95</b>
<i>Mashed potatoes, homemade cheese, fresh coriander coated in bread crumbs, lightly spiced &amp; fried</i>	
<b>VEGETABLE SAMOSA</b> (3 per serve) (DF) .....	<b>\$9.95</b>
<i>Spiced potatoes with peas, onion &amp; fresh coriander stuffed into our homemade pastry &amp; fried</i>	
<b>KEEMA SAMOSA</b> (3 per serve) (DF) .....	<b>\$10.95</b>
<i>Spiced mince meat seasoned with fresh herbs &amp; spices stuffed into our homemade pastry &amp; fried</i>	
<b>MACHI PAKORA</b> (6 per serve) (DF) .....	<b>\$12.95</b>
<i>Pieces of fish coated in chickpea batter flavoured with mint, lemon, lightly spiced &amp; fried</i>	
<b>CHICKEN PAKORA</b> (6 per serve) (GF) (DF) .....	<b>\$12.95</b>
<i>Boneless chicken pieces marinated in chick pea batter, spices &amp; herbs and fried till they are crispy</i>	
<b>CHILLI GARLIC PRAWNS</b> (8 per serve) (GF) ....	<b>\$19.95</b>
<i>Prawns cooked with capsicum, onion, ginger, garlic &amp; spices in a sweet and sour sauce</i>	
<b>CHILLI CHICKEN</b> .....	<b>\$17.95</b>
<i>Lightly battered bite size chicken, deep fried and then sautéed with onions &amp; capsicum in a sweet chilli sauce.</i>	
<b>CHILLI PANEER</b> .....	<b>\$17.95</b>
<i>Lightly battered pieces of paneer, deep fried and then sautéed with onions &amp; capsicum in a sweet chilli sauce.</i>	
<b>LAMB CUTLETS</b> (4 per serve) (DF) (GF) .....	<b>\$19.95</b>
<i>Tender lamb cutlets marinated in basic spices &amp; served with mint sauce</i>	
<b>PRAWN PAKORA</b> (6 per serve) .....	<b>\$14.95</b>
<i>Prawn coated in chickpea batter flavoured with spices, crumbed and fried</i>	
<b>LAMB SEEKH KEBAB</b> (4 per serve) (GF) .....	<b>\$15.95</b>
<i>Skewers of lamb mince cooked in traditional aromatic spices.</i>	
<b>PAPADUM PLATTER</b> .....	<b>\$12.95</b>
<i>6 papadums served with 3 dips of choice (mint sauce, sweet chutney, raita, hot mix pickle or lime pickle)</i>	
<b>PAPADUMS</b> (4 per serve) (DF) (GF) .....	<b>\$2.95</b>



## \* TANDOORI STARTERS \*

<b>PANEER TIKKA</b> (6 per serve) (GF) .....	<b>\$16.95</b>
<i>Home made cheese cubes, capsicum and onion marinated in tandoori spices, skewered &amp; grilled</i>	
<b>TANDOORI DRUMSTICKS</b> (2 per serve) (GF) .....	<b>\$9.95</b>
<i>Chicken drumsticks marinated in yoghurt, fresh herbs &amp; spices &amp; grilled</i>	
<b>TANDOORI CHICKEN WINGS</b> (6 per serve) (GF) .....	<b>\$9.95</b>
<i>Chicken wings marinated in yoghurt, fresh herbs, spices and grilled</i>	
<b>CHICKEN TIKKA</b> (4 per serve) (GF).....	<b>\$13.95</b>
<i>Boneless chicken pieces marinated with yoghurt, fresh herbs &amp; spices, skewered &amp; grilled</i>	
<b>MIXED ENTREE (for two)</b>	
<b>Non-Vegetarian</b> .....	<b>\$20.95</b>
<i>Onion Bhaji Pakora, Samosa, Machi Pakora, Drumsticks</i>	
<b>Vegetarian</b> .....	<b>\$18.95</b>
<i>Onion Bhaji Pakora, Samosa, Paneer Pakora, Alu Bonda</i>	

Greek, Roman and Arab traders have contributed a lot to the first foreign flavours in Indian cuisine. Who did you think brought the amazing saffron to India?



## \* BANQUET \*

MINIMUM 2 PERSON

<b>BANQUET</b> .....	<b>\$38.95 per person</b>
<b>ENTREE:</b>	
<i>Onion Bhaji Pakora, Samosa and Chicken Tikka</i>	
<b>MAINS:</b>	
<i>Your choice of one main meal per person and your choice of naan</i>	
<b>ACCOMPANIMENTS:</b>	
<i>Rice, Raita and Salad</i>	

## \* PUNJABI PALACE SPECIALS \*

**BUTTER CHICKEN (GF) .....** \$24.95

*Boneless curried chicken pieces cooked in tomato, ground cashew nuts & spices in a thick smooth gravy*

**CHICKEN TIKKA MASALA (GF) .....** \$24.95

*Boneless chicken pieces baked in the oven then blended in a sweet & gentle creamy tomato sauce with ground cashew nuts*

**KADAHI CHICKEN (GF) .....** \$24.95

*Chicken pieces with pan fried fresh ginger, garlic, tomato, onion and capsicum. Finished with hot spices in a creamy tomato based sauce.*

**CHICKEN OR LAMB PALAK (GF) .....** \$24.95

*Tender & flavoursome Punjabi curry with spinach & herbs*

**CHICKEN MAKHINI (GF) .....** \$24.95

*Tandoori baked chicken cooked in ground cashews and spices with hints of onion and capsicum.*

**MANGO CHICKEN (GF) .....** \$24.95

*Chicken pieces blended in a smooth thick mango gravy*

**CHICKEN TIKKA BIRYANI .....** \$24.95

*Tandoori chicken tikka pieces cooked in basic spices & flavoured rice served with yogurt*

**CHICKEN TIKKA JALFREZI (GF) .....** \$24.95

*This is a wonderfully aromatic dish cooked in royal spices with onions, tomato & capsicum*



**GOAT CURRY (GF) 🌶 .....** \$24.95

*Goat curry made in the traditional way – slow cooked goat on-the-bone, full of flavour and perfectly tender and juicy*

**MUTTON KEEMA CURRY .....** \$24.95

*Traditional slow cooked dish with mince and your choice of meat (available with lamb, goat or beef)*

## \* CHICKEN, BEEF, LAMB OR VEGETABLE \*

**BIRYANI (GF) .....** \$23.95

*Your choice of meat cooked in basic spices & flavoured rice served with yoghurt*

**ROGAN JOSH (GF) .....** \$23.95

*Traditional style curry cooked with a north Indian spice blend in our signature rogan josh sauce.*

**DHANSAK (GF) .....** \$23.95

*Chef's special creation simmered with lentils and flavoured with fresh lemon juice and garlic.*

**KORMA (GF) .....** \$23.95

*The Korma was created for the Moghul emperors. Yoghurt & selected spices are used to create this rich & exotic curry*

**MADRAS (GF) (DF) .....** \$23.95

*A delicious curry from the south of India prepared with tomatoes onions & fresh herbs & spices*

**VINDALOO (GF) (DF) 🌶 .....** \$23.95

*This is a seasoned curry lovers dream - uniquely blended spices make it tangy & HOT*

**PUNJABI DELIGHT (GF) .....** \$23.95

*Meat cooked in basic spices, cashews & sultanas. A curry which is commonly used in the every day life of Indian Families*

**CEYLON (GF) (DF) .....** \$23.95

*Goan style curry, prepared with coconut & traditional Ceylonese spices creating a unique flavour*

**MASALA (GF) (DF) .....** \$23.95

*Your choice of meat cooked with basic spices, herbs & flavoured with fresh coriander*

**BHUNA (GF) (DF) .....** \$23.95

*An English favourite curry cooked with fresh garlic, capsicum, onion, tomato & fresh herbs & spices*

## \* TANDOORI MAIN DISHES \*

**FULL TANDOORI CHICKEN (GF) .....** \$23.95

**HALF TANDOORI CHICKEN (GF) .....** \$14.95

**TANDOORI PLATTER FOR 2 .....** \$24.95

*Consists of 6 pieces of tandoori prawns and 2 pieces each of chicken tikka, lamb cutlets and lamb sheekh kebabs*

**SAFFRON RICE .....** \$3.00 per plate

**JEERA RICE .....** \$6.00 per plate

**COCONUT RICE .....** \$6.00 per plate

**PULAO RICE .....** \$6.00 per plate



1 PLATE OF RICE = 2 SERVES

## \* PRAWNS OR FISH \*

<b>MALAI (GF)</b>	\$24.95	<b>PRAWN BIRYANI (GF)</b>	\$24.95
<i>Prawns/Fish cooked in a rich sauce with coconut milk &amp; spices</i>			
<b>VINDALOO (GF) (DF)</b>	\$24.95		
<i>A seafood curry prepared with a wide array of spices, garlic &amp; ginger simmered in a special onion sauce.</i>			
<b>MASALA (GF)(DF)</b>	\$24.95		
<i>Prawns/Fish marinated with ginger &amp; garlic then pan fried with spices, fresh tomatoes &amp; coriander</i>			
<b>PALAK (GF)</b>	\$24.95		
<i>Cooked with spinach &amp; traditional spices</i>			
<b>TIKKA MASALA (GF)</b>	\$24.95		
<i>Prawns/Fish cooked in a sweet tomato creamy sauce &amp; spices</i>			



## \* VEGETARIAN \*

<b>CHANNA MASALA (GF) (DF)</b>	\$22.95	<b>BUTTER MATAR PANEER (GF)</b>	\$22.95
<i>A chickpea curry cooked with basic spices &amp; herbs</i>			
<b>MALAI KOFTA</b>	\$22.95	<b>VEGETABLE PANEER TIKKA MASALA (GF)</b>	\$22.95
<i>Mashed potato &amp; homemade cheese donut deep fried and served with a creamy sauce</i>			
<b>ALU MATAR (GF)</b>	\$22.95	<b>ALU MATAR MADRAS (GF) (DF)</b>	\$22.95
<i>A popular dish from Kashmir, cubed potatoes cooked with peas &amp; roasted spices</i>			
<b>ALU or PANEER PALAK (GF)</b>	\$22.95	<b>BUTTER PANEER (GF)</b>	\$22.95
<i>A spinach delicacy blended with fresh masala &amp; served with cubes of potatoes or homemade cheese</i>			
<b>DHAL MAKHINI (GF)</b>	\$22.95	<b>SHAIH PANEER (GF)</b>	\$22.95
<i>Lentil curry mixed in a variety of spices &amp; simmered</i>			
<b>DHAL PALAK (GF)</b>	\$22.95	<b>PANEER TIKKA MASALA (GF)</b>	\$22.95
<i>Spinach curry with lentils &amp; traditional spices &amp; herbs</i>			
<b>VEG DHAL (GF) (DF)</b>	\$22.95	<b>MUSHROOM MALAI (GF)</b>	\$22.95
<i>Lentil curry cooked with vegetables &amp; fresh coriander</i>			
<b>DHAL MASALA (GF) (DF)</b>	\$22.95		
<i>Lentil curry mixed in a variety of spices &amp; simmered</i>			
<b>KADAHİ PANEER (GF)</b>	\$22.95		
<i>Cubes of homemade cheese with pan fried fresh ginger, garlic, tomato, onion and capsicum. Finished with hot spices in a creamy tomato based sauce.</i>			

## \* DRY VEGETABLES \*

<b>MIXED VEGETABLE CURRY (GF)</b>	\$21.95	<b>BOMBAY POTATOES (DF) (GF)</b>	\$21.95
<i>An assortment of fresh vegetables blended with fresh coriander &amp; various spices</i>			
<b>ALU GOBI (DF) (GF)</b>	\$21.95	<i>Pan fried with garlic &amp; onion &amp; lightly spiced with fresh coriander</i>	

<b>SAFFRON RICE</b>	\$3.00 per plate
<b>JEERA RICE</b>	\$6.00 per plate
<b>COCONUT RICE</b>	\$6.00 per plate
<b>PULAO RICE</b>	\$6.00 per plate

1 PLATE OF RICE = 2 SERVES



## \* BREAD \*

<b>NAAN</b>	\$4.95
<i>A traditional Indian bread made with plain flour</i>	
<b>GARLIC NAAN</b>	\$5.50
<b>GARLIC &amp; CHEESE NAAN</b>	\$6.95
<b>ONION &amp; CHEESE NAAN</b>	\$6.95
<b>PUNJABI NAAN</b>	\$6.95
<i>Chef's special Naan bread stuffed with cheese, spinach &amp; herbs</i>	
<b>ONION KULCHA</b>	\$5.95
<i>Naan bread filled with chopped onion</i>	
<b>PESHWARI NAAN</b>	\$6.95
<i>Sweet Naan bread stuffed with nuts &amp; dried fruit</i>	
<b>KEEMA NAAN</b>	\$6.95
<i>Naan bread stuffed with lightly spiced mince</i>	
<b>CHICKEN PANEER NAAN</b>	\$7.50
<i>Naan bread stuffed with chicken, cheese, onion &amp; herbs</i>	
<b>CHEESE NAAN</b>	\$5.95
<i>Naan bread filled with cheese</i>	
<b>Paneer Kulcha</b>	\$6.95
<i>Naan bread stuffed with cottage cheese</i>	
<b>AMRITSARI KULCHA</b>	\$6.95
<i>A fiery bread flavoured with herbs &amp; a potato filling seasoned with ground spices.</i>	
<b>MASALA KULCHA</b>	\$5.95
<i>Naan bread filled with lightly spiced potatoes</i>	
<b>ROTI</b>	\$4.95
<i>Round Indian bread simply made with wholemeal flour</i>	
<b>CHILLI NAAN</b>	\$5.95
<b>CHILLI &amp; CHEESE NAAN</b>	\$6.95



Very little is known about the food and eating habits of the earliest Indian civilisation, Indus Valley civilisation, because the ancient language has not been deciphered yet.



Not only this, the Portuguese also introduced us to refined sugar. Before that? Fruits and honey were used as sweeteners in Indian food.

## \* KIDS MEALS \*

<b>CHIPS</b>	\$9.95
<b>CHICKEN NUGGETS (5 pieces) &amp; CHIPS</b>	\$12.95
<b>FISH FINGERS (4 pieces) &amp; CHIPS</b>	\$12.95

## \* ACCOMPANIMENTS \*

<b>YOGHURT &amp; CUCUMBER RAITA</b>	\$3.95
<b>YOGHURT &amp; MINT SAUCE</b>	\$3.95
<b>HOT MIX PICKLE</b>	\$3.95
<b>CHILLI PICKLE</b>	\$3.95
<b>LIME PICKLE</b>	\$3.95
<b>SWEET CHUTNEY</b>	\$3.95
<b>SLICED ONIONS</b>	\$3.95
<b>INDIAN SALAD</b>	\$5.20

## \* DESSERTS \*

<b>GULAB JAMUN (2 per serve)</b>	<b>\$5.95</b>
<i>Deep fried donut balls dipped in rose flavoured syrup</i>	
<b>WITH ICE CREAM</b>	<b>\$6.95</b>
<b>RAS MALAI</b>	<b>\$7.95</b>
<i>An Indian sweet dish consisting of small, flat cakes of paneer (curd cheese) in sweetened, thickened milk.</i>	
<b>MANGO KULFI</b>	<b>\$7.95</b>
<b>ICE CREAM</b>	<b>\$3.00</b>
<i>Vanilla or chocolate</i>	



## \* DRINKS \*

<b>SWEET LASSI</b>	<b>\$6.95</b>
<b>SALTY LASSI</b>	<b>\$6.95</b>
<b>ROSE LASSI</b>	<b>\$6.95</b>
<b>MANGO LASSI</b>	<b>\$6.95</b>
<i>A yoghurt based traditional Indian drink</i>	
<b>COCA COLA (REGULAR, NO SUGAR, DIET)</b>	
<b>JUG</b>	<b>\$9.95</b>
<b>GLASS</b>	<b>\$4.50</b>
<b>LEMONADE</b>	
<b>JUG</b>	<b>\$9.95</b>
<b>GLASS</b>	<b>\$4.50</b>
<b>LEMON LIME &amp; BITTERS</b>	
<b>JUG</b>	<b>\$9.95</b>
<b>GLASS</b>	<b>\$4.50</b>
<b>GINGER BEER (NON-ALCOHOLIC)</b>	<b>\$4.25</b>
<b>MINERAL WATER (STILL, SPARKLING)</b>	<b>\$4.20</b>
<b>ORANGE JUICE</b>	<b>\$4.20</b>
<b>APPLE JUICE</b>	<b>\$4.20</b>
<b>SODA WATER 300ML BOTTLE</b>	<b>\$4.20</b>

*An Indian meal is never complete without a sweet dish or dessert. It is an Ayurvedic tradition to serve sweets at the beginning of every meal to aid in digestion. Meals are also ended with desserts to signify auspicious moments in your life.*

## \* HOT DRINKS \*

<b>COFFEE</b>	<b>\$4.50</b>
<i>White or black</i>	
<b>INDIAN TEA</b>	<b>\$4.50</b>



*According to Indian Food Theory, our food has six different flavours: sweet, sour, salty, bitter, astringent and spicy.*

## \* SPARKLING WINES \*

### JARRETT SPARKLING (ORANGE, NSW)

Dry but not too dry, with tasty peach & lemon fruit alongside notes of apple and orange blossom. Fresh and tasty.

150ML GLASS .....	\$6.50
BOTTLE .....	\$25.00

### KOONARA 'FLOWERS FOR LUCY' MOSCATO (LOW ALCOHOL) (SA)

Delicate rose & elderflower on the nose, with a light fizz highlighting Turkish delight, musk and cumquat flower notes. Great balance of sweetness & refreshing lime and floral notes. Finishes with a nice lingering cherry blossom honey on the palate.

150ML GLASS .....	\$7.50
BOTTLE .....	\$30.00

## \* RED AND ROSE WINES \*

### JOURNEY'S END THREE BROTHER SHIRAZ (MCLAREN VALE, SA)

Flavours of ripe blackberries, liquorice and dark plums the palate has excellent weight, depth & plump mid palate richness.

150ML GLASS .....	\$6.00
BOTTLE .....	\$25.00

### GEDDES 'SELDOM INN' SHIRAZ (MCLAREN VALE, SA)

The flavours are red berries, plums, spice and pepper that is supported by sweet savoury American French oak.

150ML GLASS .....	\$8.50
BOTTLE .....	\$36.00

### TERTINI CABERNET SAUVIGNON (HILLTOPS, NSW)

Medium bodied palate, starts with red berries and then is complimented with blackberries and spice.

150ML GLASS .....	\$7.50
BOTTLE .....	\$30.00

### 22 DEGREE HALO ROSE (RIVERLAND, SA)

Zippy, zingy, juicy and bloody good fun. Drenched with blackberry and red fruit, a twist of Campri herbs, guzzling Rose with complexity and personality plus.

150ML GLASS .....	\$8.50
BOTTLE .....	\$36.00

### RICCA TERRA CABERNET MERLOT (RIVERLAND, SA)

Blackberries, canned plums, tilled black earth meaty and some char, there's a dusting of fine pepper and five spice for good measure.

150ML GLASS .....	\$8.50
BOTTLE .....	\$36.00



## \* WHITE WINES \*

### KOONARA 'LUCY & ALICE' PINOT GRIS (MT GAMBIER, SA)

*Hints of guava notes stemming from the time on skins and partial barrel ferment. As it warms in the glass, hints of honey and strawberry flesh shine through.*

150ML GLASS .....	\$7.50
BOTTLE .....	\$30.00

### JOURNEY'S END NATURIST CHARDONNAY (ADELAIDE HILLS, SA)

*Full bodied palate has rich generous flavours which include peach, honeycomb, cashew and butterscotch.*

150ML GLASS .....	\$8.50
BOTTLE .....	\$36.00

### BERAND ESTATE VERDELHO (HUNTER VALLEY, NSW)

*Tropical aroma of passionfruit and pineapple with a fresh, vibrant, crisp finish.*

150ML GLASS .....	\$6.50
BOTTLE .....	\$25.00

### SULA RIESLING (NASHIK, INDIA)

*Aromas of green apples and grapefruit with notes of peach, honey and spice, and a lovely long dry finish.*

150ML GLASS .....	\$9.00
BOTTLE .....	\$40.00

### SULA SAUVIGNON BLANC (NASHIK, INDIA)

*Herbaceous and vegetal with notes of capsicum, gooseberry, stone fruit and cut grass on the nose.*

150ML GLASS .....	\$9.00
BOTTLE .....	\$40.00



## BEER SELECTION

### \* IMPORTED BEER \*

**KINGFISHER LAGER .....** \$9.00

*Light gold in colour with a clean and hoppy aroma, this Indian Lager is clean & refreshing.*

**CORONA .....** \$9.00

*Corona is famous around the world for its smooth, refreshing taste. It displays a well-rounded character with pleasant malt and hop aromas.*

### \* LOCAL BEER \*

**CASCADE LIGHT .....** \$8.00

*A perfect balance of master brewing skills, the finest malt, hops and premium yeast culture. Sparkling bright amber with a spicy hop aroma and tightly packed head.*

**TOOHEYS EXTRA DRY .....** \$8.00

*Renowned for a clean & refreshing taste and a crisp, dry finish. Wonderful fruity, malty notes accompany a mellow middle palate, leaving a clean aftertaste.*

**150 LASHES PALE ALE .....** \$9.00

*A clean-finishing, Australian-style cloudy pale ale for cracking refreshment. Malted wheat adds to its refreshing character and a concoction of hops creates fruity aromas with hints of passionfruit, grapefruit & citrus.*

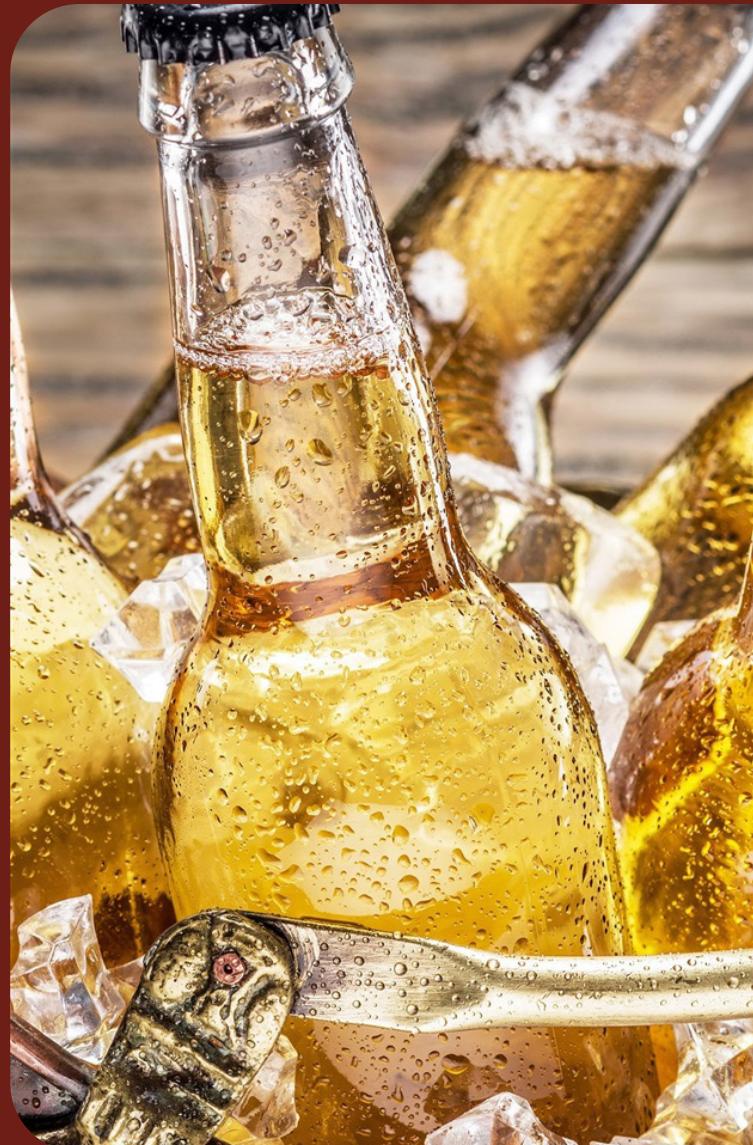
### \* CIDER \*

**APPLE CIDER .....** \$8.00

*Wonderfully refreshing Cider with flavoursome apple characteristics coming through in both the aroma and flavour.*

**ALCOHOLIC GINGER BEER .....** \$9.95

*With a hit of ginger flavour and a touch of sweetness, there's nothing quite so refreshing on a hot summer's day.*



### \* SPIRITS \*

**SMIRNOFF VODKA (30ML) .....** \$8.00

**BLACK LABEL (30ML) .....** \$8.00

**BUNDABERG RUM (30ML) .....** \$8.00

**GLENFIDDICH (30ML) .....** \$10.00



**We value & appreciate your feedback!**

**Please take the time to review us on  
Google by scanning the following QR  
code:**



**Punjabi Palace**

Authentic Indian Restaurant