

by Raj

INDIAN

ROSHNI

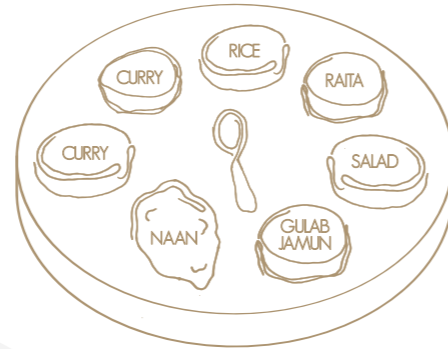
LUNCH Menu

THALI PLATTER

20

Choice of two Curries + Rice + Plain Naan + Raita + Crunchy Cabbage & Coconut Salad + Gulab Jamun.

- Mix Vegetable
- Daal Tadka
- Beef & Potato Madras
- Beef Vindaloo
- Butter Chicken
- Mango Chicken
- Lamb Rogan Josh
- Lamb Korma



CURRY & RICE

14

Choose from one of the following curries served with a pappadum:

- Mix Vegetable
- Daal Tadka
- Beef & Potato Madras
- Beef Vindaloo
- Butter Chicken
- Mango Chicken
- Lamb Rogan Josh
- Lamb Korma

ROSHNI INDIAN by Raj

Menu



FROM THE *Streets*

- SAMOSA - The King of street food!! (2pcs) 9.00
Pastry pocket filled with potato, peas, onion & herbs
- ONION & SPINACH BHAJI (4pcs) 9.00
Crunchy onion & spinach fritters coated in chickpea batter & fried
- COLONEL TSO'S CAULIFLOWER (6pcs) 13.00
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) 22.00
Lamb cutlets marinated in turmeric infused yoghurt & spices roasted in tandoor
- TANDOORI PRAWN (8 pcs) 16.00
Tandoori smoked prawns skewered marinated in fresh garlic, ginger & Indian exotic spices
- PRAWN JALPARI (8pcs) 16.00
Prawns dipped in chickpea batter infused with exotic spices & fried
- HOMEMADE CHUTNEY PLATTER 10.00
Chutney's served with crispy pappadums
- GRILLED TANDOORI PLATTER 24.00
Tandoori Lamb Cutlets (2pc), Tandoori Prawns (4pc), Tandoori Chicken Tikka (2pc)

FROM THE CHEF *Drive*

25

- SEAFOOD MOILEE 9.00
Light fragrant South Indian delicacy packed with juicy prawns & fish tempered with coconut milk
- GOAT CURRY 9.00
Goat marinated for 24hrs, slow cooked in North Indian street spices
- THE CHICKEN CURRY 9.00
Dadima's (grandma's) chicken curry
- CHILLI CHICKEN 9.00
Cooked with capsicum, onion & Indo Chinese fusion spices
- LAMB GARLIC POTATOES 9.00
Marinated in secret exotic spices, simmered to perfection & finished with sautéed garlic potatoes
- GARLIC CHILLI PRAWNS 9.00
Pan fried prawns cooked in hot & sweet chilli sauce w/ soy sauce, garlic & fresh shallots
- BEEF MUGHLAI PRAWNS 9.00
Marinated in secret spices simmered to perfection & finished with sautéed garlic prawns

FROM THE *Field*

22

- BUTTER CHICKEN 9.00
Tandoori chicken cooked in rich sauce of tomatoes, cream & butter
- CHICKEN SAAGWALA 9.00
A marriage of tender chicken fillets & spinach
- MANGO CHICKEN 13.00
Cooked in an Indian exotic mango sauce with coconut milk
- CHICKEN VINDALOO 15.00
Cooked in a hot and sour sauce with hot chillies
- CHICKEN TIKKA MASALA 15.00
Cooked with fresh capsicum, onion & tomatoes
- CHICKEN KORMA 16.00
Creamy cashew nut delicacy
- KARAHI CHICKEN 16.00
Cooked with coriander seeds, tomato & capsicum
- CHICKEN MADRAS 16.00
Cooked with mustard seeds, curry leaves & coconut flavours
- BEEF & POTATOES MADRAS 10.00
Cooked with mustard seeds, curry leaves & coconut flavours
- METHI MALAI BEEF 10.00
Cooked with fenugreek in a fresh creamy gravy
- BEEF VINDALOO 16.00
Cooked in a hot spicy sour sauce
- LAMB ROGAN JOSH 16.00
Cooked in a rich onion & tomato gravy
- LAMB KORMA 9.00
Creamy cashew nut delicacy
- LAMB SAAGWALA 9.00
Cooked with fresh spinach & whole exotic spices
- LAMB VINDALOO 9.00
Cooked in a hot spicy sour sauce
- LAMB MADRAS 9.00
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 9.00
Spanish Mackerel cooked in tangy coconut flavours with fresh curry leaves
- FISH MASALA 9.00
Spanish Mackerel pan tossed fish fillets with coriander seeds, cherry tomatoes & fresh ginger
- PRAWN MALABAR 9.00
Cooked in coconut sauce with mustard seeds & curry leaves
- PRAWN MASALA 9.00
Pan tossed prawns with coriander seeds, cherry tomatoes & fresh ginger

FROM THE *Garden*

21.50

- BHINDI MASALA - THE QUEEN (DRY CURRY) 9.00
Fried okra slow cooked with fresh turmeric, garlic, diced onion & tomatoes
- SHAHI BAINGAN (EGGPLANT CURRY) 9.00
Diced eggplant cooked in creamy cashew nut gravy
- ALOO BAINGAN 9.00
Eggplant and potatoes pan fried with tomatoes, fresh ginger and exotic spices
- GOBI MANCHURIAN 9.00
Sweet & tangy cauliflower dish cooked with soya & chilli sauce
- ALOO GOBI 9.00
Potatoes & cauliflower cooked with onion, tomato & spices - dry curry
- MIXED VEGETABLE KORMA 9.00
Fresh vegetables cooked in creamy cashew nut delicacy
- PANEER TIKKA MASALA 9.00
Cook with fresh capsicums, onion, ginger & garlic
- PALAK PANEER 9.00
Spinach delicacy cooked in fresh blazing garlic
- KARAHI PANEER 9.00
Paneer cooked with dried chilli, coriander seeds, onion & capsicum
- DAAL TADKA 9.00
Yellow lentils tempered w/ tomato, onion, garlic & spices
- DAAL MAKHANI 9.00
Black lentils, butter, ginger, garlic & cream
- MALAI KOFTA 9.00
Deep fried paneer & flour dumplings tossed in a rich smooth cashew nut gravy

FROM THE *Pot*

- BIRYANI 9.00
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 22.00 Lamb 22.00 Chicken 22.00
- RICE
Basmati Rice 2.50 Coconut Rice 4.50 Saffron 4.50

FROM THE *Tandoor*

5

- NAAN BREADS
- | | | |
|----------------------------------|---|---|
| Plain Tandoori Roti | Chilli & Cheese Butter - black & white sesame seeds | Masala Kulcha - Cheese w/spiced onions & potatoes |
| Garlic & Cheese Spinach & Cheese | Peshwari - nuts & dried fruit | |

ON THE *Side*

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

FOR THE *Little Ones*

- Crispy Chips 4.50 Fish & Chips 12 Butter Chicken w/rice 12

FOR THE *Sweet Lover*

5

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

FOR THE *Beast to Feast*

48pp

- Choice of any 2 entrees (excluding platters) | choice of 3 mains | a dessert | rice | plain naan & garlic naan | pappadum
MINIMUM OF 4 PEOPLE 48.00 P/PERSON