

LUNCH Menu

THALI PLATTERS

15

Exotic platter served with small portions of curry, rice, naan, pappadum, samosa and mango chutney.

CHOOSE FROM ONE OF THE FOLLOWING CURRIES:

- Mix Veg Korma
- Beef & Potato
- Butter Chicken
- Lamb Rogan Josh
- Prawn Malabar

CURRY & RICE

12

Served with half curry and half rice and a pappadum.

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- Mix Veg Korma
- Beef & Potato
- Butter Chicken
- Lamb Rogan Josh
- Prawn Malabar

ROSHNI
INDIAN
by Raj

Menu



FROM THE *Streets*

- SAMOSA - The King of street food!! (2pcs)
Pastry pocket filled with potato, peas, onion & herbs

8.00
- ONION & SPINACH BHAJI (4pcs)  

Crunchy onion & spinach fritters coated in chickpea batter & fried

8.00
- COLONEL TSO'S CAULIFLOWER (6pcs)   

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

11.00
- TANDOORI TIKKA (6pcs) 

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

14.00
- UNAUTHENTIC INDIAN LAMB CUTLET (4pcs) 

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

20.00
- TANDOORI PRAWN (8 pcs) 

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

15.00
- PRAWN JALPARI (8pcs)  

Prawns dipped in chickpea batter infused with exotic spices & fried

15.00
- HOMEMADE CHUTNEY PLATTER

Chutney's served with crispy pappadums

10.00
- GRILLED TANDOORI PLATTER 

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

20.00
- 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*

- BUTTER CHICKEN 

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

8.00
- CHICKEN SAAGWALA 

A marriage of tender chicken fillets & spinach

8.00
- MANGO CHICKEN

Cooked in an Indian exotic mango sauce with coconut milk

11.00
- CHICKEN VINDALOO    

Cooked in a hot and sour sauce with hot chillies

14.00
- CHICKEN TIKKA MASALA 

Cooked with fresh capsicum, onion & tomatoes

20.00
- CHICKEN KORMA 

Creamy cashew nut delicacy

15.00
- KARAHI CHICKEN 

Cooked with coriander seeds, tomato & capsicum

15.00
- CHICKEN MADRAS 

Cooked with mustard seeds, curry leaves & coconut flavours

15.00
- BEEF & POTATOES  

Sautéed garlic potatoes, in a rich tomato & onion gravy finished with exotic chef spices

10.00
- METHI MALAI BEEF 

Cooked with fenugreek in a fresh creamy gravy

20.00
- BEEF VINDALOO - MISS HOT     

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 - MRS HOT     

Cooked in a hot spicy sour sauce
- LAMB MADRAS 

Cooked in tangy coconut milk with fresh curry leaves

  MEDIUM SPICE  DAIRY FREE  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)

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FROM THE *Indian Ocean*

- 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*

- 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
- 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

22

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 2.00 Coconut Rice 4.00 Saffron 4.00

FROM THE *Tandoor*

- NAAN BREADS

Plain Tandoori Roti Butter Peshwari - nuts & dried fruit

Garlic & Cheese Spinach & Cheese Chilli & Cheese

Masala Kulcha - Cheese w/spiced onions & potatoes

ON THE *Side*

- Crispy Pappadums 3.00

Mixed Pickle 3.00

Mango Chutney 3.00

Raita 3.00 - yoghurt & cucumber dip

Mint & Coriander Chutney 3.00

Indian Desi Salad 9.00

FOR THE *Little Ones*

- Fish & Chips

Butter Chicken w/rice

FOR THE *Sweet Lover*

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

FOR THE *Beast to Feast*

- 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

