

INDIAN  
by Raj

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## 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
- 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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Menu

## FROM THE *Streets*

- SAMOSA - The King of street food!! (2pcs) 8.00  
Pastry pocket filled with potato, peas, onion & herbs
- ONION & SPINACH BHAJI (4pcs) 8.00  
Crunchy onion & spinach fritters coated in chickpea batter & fried
- COLONEL TSO'S CAULIFLOWER (6pcs) 11.00  
Indo-chinese style cauliflower, a must try for first timers
- TANDOORI TIKKA (6pcs) 14.00  
Bite size pieces of chicken cooked in lemon, yoghurt, tandoori spices & roasted in the tandoor
- UNAUTHENTIC INDIAN LAMB CUTLET (4pcs) 20.00  
Lamb cutlets marinated in turmeric infused yoghurt & spices roasted in tandoor
- TANDOORI PRAWN (8 pcs) 15.00  
Tandoori smoked prawns skewered marinated in fresh garlic, ginger & Indian exotic spices
- PRAWN JALPARI (8pcs) 15.00  
Prawns dipped in chickpea batter infused with exotic spices & fried
- HOMEMADE CHUTNEY PLATTER 10.00  
Chutney's served with crispy pappadums
- GRILLED TANDOORI PLATTER 20.00  
Tandoori Lamb Cutlets (2pc), Tandoori Prawns (4pc), Tandoori Chicken Tikka (2pc)

## FROM THE CHEF *Drive*

- 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
- 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
- KARAHI 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 - 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)

21

## 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 slow 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                  | Garlic Garlic & Cheese Spinach & Cheese Chilli & Cheese | Masala Kulcha - Cheese w/spiced onions & potatoes |
| Butter Peshwari - nuts & dried fruit |   |   |

## ON THE *Side*

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

## 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  
Watermelon and mint granita & coconut ice cream

## 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

5

20

10

5

45pp