

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 18.00 Lamb 19.00 Chicken 19.00

RICE

Basmati Rice 2.00 Coconut Rice 4.00 Saffron 4.00

FROM THE *Tandoor*

5

NAAN BREADS

Plain	Garlic	Masala Kulcha
Tandoori Roti	Garlic & Cheese	- Cheese w/spiced
Butter	Spinach & Cheese	onions & potatoes
Peshwari - nuts & dried fruit	Chilli & Cheese	

ON THE *Side*

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

FOR THE *Family*

VALUE PACK 40.00

- Onion Bhaji
- Butter Chicken
- Lamb Rogan Josh
- 2 Rice
- 2 Plain Naan
- Pappadums

FAMILY PACK 60.00

- Samosa
- Butter Chicken
- Lamb Korma
- Beef and Potato Curry
- 3 Rice
- 2 Garlic & Cheese Naan
- Pappadums

 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)

by Raj

INDIAN

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LUNCH *Menu*

12

CURRY & RICE

Served with half curry & half rice

Choose from one of the following curries:

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

OPENING HOURS

Lunch: TUE - FRI 11.30 - 1.30PM | Dinner: MON - SUN 5.00 - Late



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R O S H N I
INDIAN
by Raj

TAKE AWAY & DELIVERY *Menu*

PHONE: 4998 5050
164 VICTORIA ST, MACKAY

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FROM THE *Streets*

SAMOSA - The King of street food!! (2pcs) 7.00
Pastry pocket filled with potato, peas, onion & herbs

ONION & SPINACH BHAJI (4pcs) 7.00
Crunchy onion & spinach fritters coated in chickpea batter & fried

COLONEL TSO'S CAULIFLOWER (6pcs) 10.00
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) 19.00
Lamb cutlets marinated in turmeric infused yoghurt & spices roasted in tandoor

TANDOORI PRAWN (8 pcs) 14.00
Tandoori smoked prawns skewered marinated in fresh garlic, ginger & Indian exotic spices

PRAWN JALPARI (8pcs) 14.00
Prawns dipped in chickpea batter infused with exotic spices & fried

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

GRANDMA'S 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*

19

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 spicy sour sauce

CHICKEN TIKKA MASALA
Cooked with fresh capsicum, onion & tomatoes

CHICKEN KORMA
Creamy cashew nut delicacy

KARAH 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

FROM THE *Indian Ocean*

20

GOAN FISH
Spanish Mackerel cooked in tangy coconut flavours with fresh curry leaves

FISH MASALENDAR
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 MASALENDAR
Pan tossed prawns with coriander seeds, cherry tomatoes & fresh ginger

FROM THE *Garden*

18

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

KARAH 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