

SALADS

KACHUMBER SALAD	\$6.50
INDIAN SALAD	\$5.50

RICE

PLAIN RICE	\$4.50
SAFRON RICE	\$5.50
JEERA RICE	\$6.50
PEAS AND CHEESE RICE	\$6.50
LEMON AND COCONUT RICE	\$6.50
KASHMIRI PULAO (SWEET)	\$9.50
VEGETABLE PULAO	\$9.50
BRIYANI	\$16.95

Chicken/Lamb/Beef/Vegetable

BREADS

ROTI	\$3.50
PLAIN NAAN	\$3.50
CHEESE NAAN	\$4.50
NAAN – GARLIC OR BUTTER	\$4.50
NAAN – BUTTER, GARLIC, CHEESE (MIXED)	\$5.50
ALOO PARATHA	\$5.50
KASHMIRI NAAN (SWEET)	\$5.50

EXTRAS

PAPADAMS (3)	\$2.50
RAITA	\$3.50
PICKLES	\$2.50
MANGO CHUTNEY	\$2.50

DESSERT

GULAB JAMUN	\$6.00
ICE CREAM – ASSORTED	\$5.50
Chocolate, vanilla, strawberry	
KULFI (Indian style ice cream)	\$6.50
MANGO KULFI per slice	\$6.50
PISTACHIO KULFI per slice	\$6.50

HOT BEVERAGES

LATTE / CAPPUCCINO	\$4.95
HOT CHOCOLATE	\$4.95
SPECIAL INDIAN MASALA	
TEA/COFFEE	\$4.95

COLD BEVERAGES

MILKSHAKES	\$5.95
Caramel/Vanilla/Chocolate/Strawberry/Banana/Mango	
LASSI	\$5.95
Mango / Rose / Plain / Sweet / Salted	
CAN OF SOFT DRINK	\$2.50
1.25L BOTTLE OF SOFT DRINK	\$4.00

PACK 1

\$30.00

- 1 PIECE SAMOSA
- 1 SERVE BUTTER CHICKEN
- 1 SERVE PLAIN RICE
- 1 PLAIN NAAN
- 2 PAPADUMS
- 1 PIECE GULAB JAMUN
- CHUTNEY
- 1 RAITA



PACK 2

\$60.00

- 2 PIECES SAMOSA
- 2 PIECES SEEKH KABAB
- 1 SERVE BUTTER CHICKEN
- 1 SERVE ROGAN JOSH
- 2 SERVES PLAIN RICE
- 2 PLAIN NAAN
- 4 PAPADUMS
- 2 PIECES GULAB JAMUN
- CHUTNEY
- 1 RAITA



PACK 3

\$85.00

- 3 PIECES SAMOSA
- 3 PIECES SEEKH KABAB
- 3 PIECES CHICKEN TIKKA
- 1 SERVE BUTTER CHICKEN
- 1 SERVE ALOO MUTTER PANEER
- 1 SERVE ROGAN JOSH
- 2 SERVES PLAIN RICE
- 2 PLAIN NAAN
- 4 PAPADUMS
- 3 PIECES GULAB JAMUN
- CHUTNEY
- 1 RAITA



All prices are GST included and subject to change without notice



FINE DINING & TAKE AWAY

North Indian Tandoori Cuisine and much more!

Fully Licensed BYO

LUNCH: MONDAY – SUNDAY 11.30am – 2.30pm

DINNER: MONDAY – SUNDAY 5.00pm – 9.30pm

5460 5554 | 0433 350 097
169 High Street Maryborough 3465

Eftpos facility

*Delivery available \$5 (minimum order \$35)

Any dish can be prepared milder upon your request
FOOD MAY CONTAIN NUT / VEGETABLE OIL USED IN FOOD PREPARATION
PLEASE ADVISE STAFF OF ANY FOOD ALLERGIES

CATERING

WE CATER FOR ALL OCCASIONS
CONTACT OUR FRIENDLY STAFF TO DISCUSS YOUR NEEDS

*conditions apply

VEGETARIAN ENTREE

1. GOBHI PAKORA: GF/DF \$9.50
Cauliflower dipped in chickpea batter, deep fried and served with green chutney and tamarind chutney
2. ONION BHAJI: GF/DF \$9.50
Onion rings dipped in chickpea batter, deep fried and served with green chutney and tamarind chutney
3. SPRING ROLL: DF \$9.50
Pastry filled with spices and vegetables
4. MIXED VEGETABLE PAKORA: \$9.50
Vegetables in chick pea batter, deep fried and served with green chutney and tamarind chutney
5. PANEER PAKORA: GF \$9.50
Cottage cheese dipped in chickpea batter, deep fried and served with green chutney and tamarind chutney
6. TANDOORI MUSHROOM: GF \$13.50
Mushroom marinated in yoghurt and spices cooked in tandoori oven
7. VEGETABLE SAMOSA: DF \$8.00
Fried triangular pastry filled with potatoes and spices served with green chutney and tamarind chutney
8. VEGETABLE PLATTER FOR FAMILY \$16.95
Consists of 2 of each of the following: Gobhi Pakora, Onion Bhaji, Spring Roll, Samosa, Paneer Pakora, Mixed Vegetable Pakora

NON VEGETARIAN ENTREE

9. MEAT SAMOSA: \$9.00
Fried triangular pastry filled with meat and spices, served with green chutney and tamarind chutney
10. CHICKEN TIKKA: GF \$14.00
Boneless chicken marinated with yogurt, exotic herbs and spices, cooked in tandoori oven
11. TANDOORI CHICKEN: GF Half: \$14.00 Full: \$25.00
Whole chicken marinated with fresh herbs, spices and yogurt and roasted in tandoori oven
12. SHEEK KEBAB: GF \$14.00
Lamb mince spiced with herbs and cooked in tandoori oven
13. TANDOORI PLATTER: entrée for 2 GF \$30.00
Assorted tandoori entrée for two includes chicken, sheek kebab and barra kebab
14. BARRA KEBAB: GF \$20.50
Lamb cutlets marinated in exotic herbs and cooked in tandoori oven
15. FISH PAKORA: \$19.50
Fresh fish fillets, coated in chick pea flour, egg and deep fried, served with salad
16. CHICKEN PAKORA: \$14.95
Fresh chicken peices, coated in chick pea flour, egg and deep fried, served with salad
17. SEAFOOD BASKET: \$19.95

MAINS – available with:

CHICKEN – \$16.95 BEEF / LAMB – \$17.95

18. CURRY: GF
Cooked in onion and tomato gravy with spices
19. KORMA: GF
Cooked with cashews, nuts and creamy gravy
20. BHUNA MASALA: GF
Cooked in onion and tomato gravy with capsicums
21. BUTTER MASALA: GF
Cooked with onion, and tomato gravy, mushrooms, cauliflower, potato, coconut, curry leaves and mustard seeds
22. MADRAS: GF
Cooked with a combination of hot spices, mustard seeds, coconut, cream and yellow lentils
23. SAAGWALA: GF
Cooked with an abundance of spinach, tomatoes, garlic, spices and fresh cream
24. VINDALOO: GF (HOT / MEDIUM)
Cooked in a hot sauce with vinegar, spices and potatoes
25. ROGAN JOSH: GF
Cooked with tomatoes and onions

MAINS – SEA FOOD

26. BOMBAY FISH MASALA: GF \$18.95
Fish cooked with onion, tomato, capsicum and spices
27. FISH KERALA CURRY: GF \$18.95
Fish pieces simmered in coconut, spices and gravy
28. FISH KORMA: GF \$18.95
Cooked with nuts in a mild creamy sauce
29. PRAWN COCHIN CURRY: GF \$19.95
Pieces of prawn cooked in coconut milk and curry leaves
30. PRAWN GINGER CHILLI MASALA: GF \$19.95
A thrilling prawn dish cooked in a thick sauce with ginger, onions, tomato and capsicum
31. PRAWN CURRY: GF \$19.95
Cooked with onions, curry leaves, tomato and gravy

MAINS – VEGETARIAN

32. DAL MAKHNI: GF \$15.95
Black Dal cooked with onion, tomato and fresh cream OR butter
33. DAL MASALA: GF/DF \$15.95
Yellow lentils cooked with onion, tomato, mustard seeds and curry leaves
34. ALOO GOBHI: GF/DF \$15.95
Cauliflower and potato cooked with onion and gravy in dry masala
35. MIXED VEGETABLES: GF/DF \$15.95
All vegetables, cooked with onion and tomato
36. ALOO MUTTER PANEER: GF \$15.95
Potato, peas, cottage cheese, cooked with onion and tomato gravy
37. ALOO BENGAN: GF/DF \$15.95
Potato cooked with eggplant, onion and tomato
38. PANEER MASALA: GF \$15.95
Diced cottage cheese cooked with onions, tomatoes and capsicum with fresh mild spices
39. VEGETABLE VINDALOO: GF/DF (MEDIUM / HOT) \$15.95
Cooked in a hot sauce with vinegar and spices
40. MUTTAR MUSHROOM: GF/DF \$15.95
Mushrooms and green peas with tomatoes, fresh herbs and spices
41. PANEER MAKHAN WALA: GF \$15.95
Cottage cheese cooked with butter
42. SAAG PANEER/ALOO: GF \$15.95
Cottage cheese cooked with an abundance of spinach, tomatoes, potatoes, garlic, spices and fresh cream
43. MALAI KOFTA: \$15.95
Potato cheese ball fried and cooked in creamy sauce
44. CHANNA MASALA: GF/DF \$15.95
Chickpeas cooked with gravy and spices, cumin, mustard seeds and curry leaves
45. VEGETABLE KORMA: GF \$15.95
Seasonal vegetables sauteed with home ground spices and finished with cashew nut sauce
46. SHAHI PANEER: GF \$15.95
Homemade cheese cooked with fresh tomatoes, cream and butter sauce

RAMMY CHEF'S SPECIALS & ALL TIME FAVOURITES

CHICKEN

47. BUTTER CHICKEN: GF (MILD) \$16.95
Boneless chicken pieces cooked until tender in Tandoor, then simmered in a rich tomato base sauce, finished with butter and cream
48. MANGO CHICKEN: GF (MILD) \$16.95
Cooked with mango puree, spices and cream
49. GARLIC CHICKEN TIKKA MASALA: GF \$16.95
Cooked in rich gravy with onion, capsicum, tomatoes, garlic and spices
50. CHICKEN DO PIAAZA: GF \$16.95
Cooked with three types of onion

SEA FOOD

51. PRAWN LABABDAR: GF (MILD) \$19.95
52. GARLIC PRAWNS: \$19.95
- GOAT
53. GOAT ON BONE: \$22.95
Chef's Special
- BEEF
54. BEEF KASHMIRI: \$17.95
Cooked with dry nuts and cream

EVERYDAY LUNCH SPECIAL - EAT IN \$12.95 - VEGETABLE / CHICKEN / BEEF OR LAMB - CURRY + RICE + PAPADAM + CAN OF DRINK