



Open Daily: 9:00 AM – 8:00 PM

■ Dairy ■ Gluten ■ Nuts ■ Fish ■ Shellfish ■ Egg

★ PRE-ORDER AVAILABLE - Food for 30–40 people - One week advance notice required

Starters

Veg Samosa (2 pcs) **\$11.90**

Crispy pastry · Spiced potato & peas · Served with mint sauce

Crispy golden pastry filled with spiced potatoes, coriander, turmeric, green peas, mint

ALLERGENS: ■ Gluten

Veg Pakora (4 pcs) **\$11.90**

Gram flour batter · Onion, potato & spinach · With mint sauce

Deep-fried fritters made with spiced gram flour batter, onions, potatoes, spinach

ALLERGENS: ■ Dairy

Onion Pajji (4 pcs) **\$11.90**

Crispy fritter · Chickpea flour · Light & spiced

Besan (chickpea flour), onions, green chilli, coriander, turmeric, oil for frying

ALLERGENS: No major allergens

Seekh Kebab (4 pcs) **\$18**

Minced lamb · Grilled on skewer · Herbs & spices · Served with mint sauce

Minced lamb flavoured with onions, garlic, ginger, green chilli, herbs and special spices

ALLERGENS: ■ Egg

Chicken Tikka (4 pcs) **\$20**

Tandoor-cooked · Yoghurt marinade · Tandoori spices · Served with mint sauce

Chicken pieces coated in yoghurt marinade with special tandoori spices — cooked in tandoor

ALLERGENS: ■ Dairy

Fish Fry **\$18**

Gram flour battered · South Asian spices · Deep-fried crispy

Fish strips coated in gram flour batter with authentic South Asian spices, deep-fried until crunchy

ALLERGENS: ■ Fish

Garlic Prawns **\$25**

Creamy garlic sauce · Chilli flakes · Served on hotplate

Prawns cooked with creamy garlic sauce, lemon, parsley, chilli flakes, salt

ALLERGENS: ■ Shellfish · ■ Dairy

Chat Paapdi **\$15**

Crispy papdi · Chickpeas & potato · Tamarind & yogurt chutney

Crispy flour crackers (papdi), spiced potatoes, chickpeas, tangy tamarind chutney, cool yogurt, coriander, chaat masala

★ PRE-ORDER: 45 minutes preparation required

ALLERGENS: ■ Gluten · ■ Dairy

Amritsari Kulcha

Amritsari Kulcha with Chole **\$17.90**
Stuffed kulcha · Spiced chickpea curry · Classic Punjabi combo
Refined flour kulcha, spiced chickpeas (chole), butter, coriander, spices
ALLERGENS: ■ Dairy · ■ Gluten

Amritsari Kulcha Combo **\$23.90**
Kulcha + Chole + Salty Lassi · Complete meal deal
Amritsari kulcha served with spiced chole and salty lassi
ALLERGENS: ■ Dairy · ■ Gluten

Vegetarian Curries

Paneer Curry **\$19.90**
Indian cottage cheese · Tomato & onion gravy · Aromatic spices
Paneer, tomatoes, onions, garlic, ginger, coriander, garam masala, turmeric, chilli, cream, oil
ALLERGENS: ■ Dairy

Garlic Paneer **\$19.90**
Indian cottage cheese · Bold garlic gravy · Aromatic spices
Paneer, garlic, tomatoes, onions, ginger, coriander, garam masala, turmeric, chilli, cream, oil
ALLERGENS: ■ Dairy

Veg Korma **\$19.90**
Creamy gravy · Mild & fragrant · Rose water
Seasonal mixed vegetables, yoghurt, onions, garlic, ginger, rose water, oil
ALLERGENS: ■ Dairy

Dal Makhani **\$19.90**
Black lentils · Punjabi style · Rich buttery gravy
Black lentils, butter, kidney beans, tomatoes, cream, garlic, ginger, onions, garam masala, chilli
ALLERGENS: ■ Dairy

Mushroom Mutter **\$19.90**
Mushroom & green peas · Roasted spices · Tomato garlic gravy
Fresh mushrooms, green peas, roasted spices, tomato & garlic gravy, onions, ginger, coriander, turmeric, cream, oil
ALLERGENS: ■ Dairy

Eggplant Curry **\$19.90**
Brinjal · Mustard seeds · Bold spices
Eggplant (brinjal), tomatoes, onions, garlic, ginger, mustard seeds, coriander, turmeric, chilli, oil
ALLERGENS: No major allergens

Chickpeas Curry **\$19.90**
White chickpeas · Tangy amchur · Hearty & flavourful
White chickpeas, onion, tomatoes, garlic, ginger, coriander, amchur (mango powder), garam masala, spices and herbs, oil
ALLERGENS: No major allergens

Chicken Curries

Butter Chicken **\$23.90**
Tandoor-marinated · Creamy tomato purée · Mild & rich
Boneless chicken marinated overnight, cooked in tandoor, served in creamy tomato purée with butter, onions, garlic, ginger, kasuri methi, garam masala
ALLERGENS: ■ Dairy

Mango Chicken **\$23.90**
Mango purée gravy · Creamy · Sweet & spiced
Chicken pieces, mango purée gravy, cream, onions, garlic, ginger, turmeric, coriander, chilli, oil
ALLERGENS: ■ Dairy

Chicken Vindaloo **\$23.90**

Spicy & tangy · Vinegar-based gravy · Hot

Chicken pieces, vinegar, onions, garlic, ginger, dried chillies, mustard seeds, oil

ALLERGENS: No major allergens

Chicken Korma **\$23.90**

Mughlai style · Creamy gravy · Mild

Mughlai chicken in creamy gravy with yoghurt, onions, garlic, ginger, rose water

ALLERGENS: ■ Dairy

Chicken Tikka Masala **\$23.90**

Half-cooked in tandoor · Chef's special spiced gravy · Aromatic

Chicken fillets, tomato sauce, cream, onions, garlic, ginger, garam masala, coriander, capsicum

ALLERGENS: ■ Dairy

Charga Chicken **\$36.99**

Whole chicken · Special marinade · Slow-cooked · Served with mint sauce

Whole chicken marinated in special spices, slow-cooked to perfection

★ **PRE-ORDER: 45 minutes advance notice required · Suitable for 30–40 people**

ALLERGENS: ■ Dairy

Lamb Curries

Lamb Rogan Josh **\$25.90**

Kashmiri style · Aromatic gravy · Rich & deep

Lamb, tomato, onion, coriander, yoghurt, Kashmiri chilli, fennel, bay leaf, oil

ALLERGENS: ■ Dairy

Lamb Madras **\$25.90**

Spicy coconut gravy · Tamarind tang · South Indian style

Lamb, coconut, black pepper, curry leaves, tomatoes, onions, garlic, ginger, tamarind, mustard seeds, oil

ALLERGENS: No major allergens

Lamb Vindaloo **\$25.90**

Hot & tangy · Vinegar gravy · Bold flavour

Diced lamb, vinegar, onions, garlic, ginger, dried chillies, mustard seeds, oil

ALLERGENS: No major allergens

Lamb Korma **\$25.90**

Mughlai style · Creamy butter gravy · Mild

Lamb in butter with cream, yoghurt, onions, garlic, ginger, rose water, oil

ALLERGENS: ■ Dairy

Beef Curries

Beef Curry **\$24.90**

Classic style · Tomato & onion base · Warming spices

Beef pieces, tomatoes, onions, garlic, ginger, coriander, turmeric, garam masala, chilli, oil

ALLERGENS: No major allergens

Beef Madras **\$24.90**

Coconut & tamarind · Spicy · South Indian style

Beef, coconut, black pepper, curry leaves, tomatoes, onions, garlic, ginger, tamarind, oil

ALLERGENS: No major allergens

Beef Vindaloo **\$24.90**

Hot & fiery · Vinegar base · Bold

Beef, vinegar, onions, garlic, ginger, dried chillies, mustard seeds, oil

ALLERGENS: No major allergens

Beef Korma **\$24.90**
Creamy gravy · Mild & rich · Mughlai inspired
Beef, yoghurt, onions, garlic, ginger, rose water, oil
ALLERGENS: ■ Dairy

Beef Rogan Josh **\$24.90**
Kashmiri style · Yoghurt gravy · Aromatic
Beef, yoghurt, onions, garlic, ginger, Kashmiri chilli, fennel, bay leaf, oil
ALLERGENS: ■ Dairy

Biryani

Plain Rice **\$5**
Steamed basmati · Light & fragrant
Basmati rice, water, salt
ALLERGENS: No major allergens

Vegetable Biryani **\$20**
Fragrant basmati · Saffron & ghee · Served with mint sauce
Basmati rice, mixed seasonal vegetables, onions, tomatoes, yoghurt, ghee, saffron, whole spices (bay leaf), mint, coriander
ALLERGENS: ■ Dairy

Paneer Biryani **\$20**
Aromatic rice · Cottage cheese · Served with mint sauce
Basmati rice, paneer (Indian cottage cheese), onions, tomatoes, yoghurt, ghee, saffron, whole spices (bay leaf), mint, coriander
ALLERGENS: ■ Dairy

Chicken Biryani **\$23**
Aromatic basmati · Tender chicken · Served with mint sauce
Basmati rice, chicken, onions, tomatoes, yoghurt, ghee, saffron, whole spices (bay leaf), mint, coriander
ALLERGENS: ■ Dairy

Lamb Biryani **\$23**
Slow-layered · Tender lamb · Served with mint sauce
Basmati rice, lamb, onions, tomatoes, yoghurt, ghee, saffron, whole spices (bay leaf), mint, coriander
ALLERGENS: ■ Dairy

Beef Biryani **\$23**
Fragrant rice · Tender beef · Served with mint sauce
Basmati rice, beef, onions, tomatoes, yoghurt, ghee, saffron, whole spices (bay leaf), mint, coriander
ALLERGENS: ■ Dairy

Fish Biryani **\$25**
Delicate fish · Saffron rice · Served with mint sauce
Basmati rice, fish fillet, onions, tomatoes, yoghurt, ghee, saffron, whole spices (bay leaf), mint, coriander
ALLERGENS: ■ Dairy · ■ Fish

Prawn Biryani **\$25**
Juicy prawns · Aromatic rice · Served with mint sauce
Basmati rice, prawns, onions, tomatoes, yoghurt, ghee, saffron, whole spices (bay leaf), mint, coriander
ALLERGENS: ■ Dairy · ■ Shellfish

Breads

Plain Naan **\$4.50**
Soft & fluffy · Tandoor-baked
Refined flour, yoghurt, yeast, sugar, salt, oil, butter — baked in tandoor
ALLERGENS: ■ Dairy · ■ Gluten

Garlic Naan **\$5**

Garlic & coriander · Tandoor-baked

Refined flour, yoghurt, yeast, garlic, butter, coriander, salt, oil — baked in tandoor

ALLERGENS: ■ Dairy · ■ Gluten

Cheese Naan **\$6**

Mozzarella filled · Tandoor-baked

Refined flour, yoghurt, yeast, mozzarella cheese, butter, salt, oil — baked in tandoor

ALLERGENS: ■ Dairy · ■ Gluten

Cheese & Garlic Naan **\$7**

Cheese & garlic · Loaded · Tandoor-baked

Refined flour, yoghurt, yeast, mozzarella cheese, garlic, butter, coriander, salt, oil — baked in tandoor

ALLERGENS: ■ Dairy · ■ Gluten

Aloo Paratha **\$7**

Spiced potato filling · Whole wheat · Tawa-fried

Whole wheat flour, spiced potato filling, green chilli, coriander, butter, salt — shallow fried on tawa

ALLERGENS: ■ Dairy · ■ Gluten

Desserts

Gulab Jamun (2 pcs) **\$5.99**

Soft milk-solid dumplings · Soaked in rose-flavoured sugar syrup · Warm & sweet

Milk solids, flour, sugar syrup, rose water

ALLERGENS: ■ Dairy · ■ Gluten

Lassi

Mango Lassi **\$7**

Mango pulp · Chilled · Sweet

Yoghurt, mango pulp, sugar, milk

ALLERGENS: ■ Dairy

Sweet Lassi **\$6**

Classic sweet · Rose water

Yoghurt, sugar, milk, rose water

ALLERGENS: ■ Dairy

Rose Lassi **\$6**

Rose syrup · Sweet & fragrant

Yoghurt, rose syrup, milk, sugar

ALLERGENS: ■ Dairy

Salty Lassi **\$5**

Salted · Refreshing

Yoghurt, water, salt

ALLERGENS: ■ Dairy

Soft Drinks

Canned Soft Drinks **\$4.50**

Assorted varieties · Chilled & refreshing

Ask staff for available varieties

ALLERGENS: No major allergens

All prices inclusive of GST · The Curry in Town · Take Away
Please inform staff of any severe allergies before ordering.