

RICE

Steamed Rice	3.00
Saffron Rice / Coconut Rice	6.00
Jeera Rice	7.00

TANDOORI BREADS

Plain Naan Leavened refined flour bread	4.00
Garlic Naan Garlic flavoured Naan	5.00
Cheese Naan Naan stuffed with cheese	6.00
Cheese & Garlic Naan Naan stuffed with cheese and smeared with garlic	6.00
Peshawari Naan Naan stuffed with nuts and dry fruits	7.00
Aloo Naan Naan stuffed with spiced mashed potatoes	6.00
Kheema Naan Naan stuffed with spiced lamb mince	6.00
Chilli Naan	5.00
Cheese & Chilli Naan / Cheese & Spinach Naan	7.00
Roti Wholemeal bread	4.00
Paratha Flaky wholemeal bread	7.00

BIRYANI

Vegetable	20.00
Chicken / Beef	24.00
Lamb / Prawn	25.00

SIDES

Papadams	3.00
Cucumber Raita	4.00
Sweet Mango Chutney	4.00
Mint Sauce	4.00
Mix Pickles	4.00
Onion Salad	5.00
Green Salad	8.00

DESSERT

Gulab Jamun 2 Pcs	7.00
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Royal Indian
Tandoori
CUISINE

BANQUET

ROYAL BANQUET

- **Mixed Platter for Two** (entrée)
- **Butter Chicken**
- **Lamb Rogan Josh**
- **Beef Korma / Vindaloo**
- **Plain Naan, Rice, Papadams, Raita**

MINIMUM 2 PERSONS - \$40 per person

All prices include GST. Prices are subject to change without notice.
Conferences and group bookings accepted.
Licenced and BYO Wine only. Corkage \$2 per person.

ENTREE

Vegetable Samosa Deep fried pastry stuffed with lightly spiced potatoes and green peas	8.00
Onion Bhaji Coriander flavoured onion fritters	8.00
Hara Bhara Kebab Shallow fried vegetable and spinach patties	15.00
Chicken Tikka Boneless marinated chicken grilled in tandoor	15.00
Seekh Kebab Spiced and skewered lamb mince cooked in tandoor	15.00
Mix Platter for 2 Fine selection of samosa, onion bhaji, chicken tikka and seekh kebab	30.00
Tandoori Chicken Half/Full	15.00 / 25.00

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CHICKEN

Butter Chicken (mild) Bone less chicken grilled in tandoor and finished with creamy tomato gravy	<p>MAINS</p> <p>ALL CURRIES GLUTEN FREE & HALAAL</p> <p>CHICKEN CURRY</p> <p>ALL \$22.00</p>
Chicken Tikka Masala (medium) Unique combination of spices cooked with onion, capsicum and tomato	
Chicken Balti (medium) Bone less chicken cooked in medium spiced sauce with onion, capsicum and tomato	
Chicken Korma (mild) Chicken cooked in creamy cashew nut gravy	
Kadai Chicken (medium) Chicken cooked in kadai gravy	
Mango Chicken (mild) Combination of mango pulp and creamy cashew nut gravy	
Saag Chicken (mild to med) Chicken cooked in mild spiced spinach sauce	
Chicken Madras (mild to med) Creamy coconut based delicacy cooked to perfection	
Chicken Vindaloo (HOT) Spicy curry prepared in goan style	
Sabji Chicken (medium) Fresh vegetable and chicken cooked in tomato and onion gravy	
Achari Chicken (medium) Chicken cooked in pickled spice	
Mysore Chicken (HOT) Chicken cooked with fresh chillies in coconut creamy sauce	



GOAT

- Goat Masala (medium)**
Goat cooked in spiced onion gravy
- Goat Madras (medium)**
Creamy coconut based delicacy cooked to perfection
- Spinach Goat (medium)**
Goat cooked in spinach sauce
- Goat Vindaloo (HOT)**
Spicy curry prepared in Goan style

LAMB

- Lamb Rogan Josh (medium)**
Lamb cooked in traditional north Indian style
- Lamb Korma (mild)**
Blend of creamy cashew nut gravy cooked with lamb
- Badami lamb (mild)**
Lamb cooked in creamy almond gravy
- Lamb Madras (medium)**
Creamy coconut based delicacy cooked to perfection
- Lamb Nawabi (mild)**
Lamb cooked in coconut gravy
- Saag Lamb (mild to med)**
Diced lamb cooked with spinach sauce
- Lamb Masala (medium)**
Lamb cooked in onion, tomato masala gravy
- Lamb Do Pyaza (medium)**
Diced lamb cooked with onion in masala gravy
- Lamb Vindaloo (HOT)**
Spicy lamb curry prepared in Goan style
- Sabji Lamb (medium)**
Fresh vegetable and lamb cooked together to perfection

BEEF

- Beef Rogan Josh (medium)**
Diced beef cooked in north Indian style
- Beef Masala (medium)**
Meat cooked with onion, tomato, capsicum in masala gravy
- Beef Korma (mild)**
Diced beef cooked in creamy cashew nut gravy
- Beef Madras (mild to med)**
Combination of creamy coconut sauce cooked to perfection
- Beef Vindaloo (HOT)**
Spicy Goan style curry cooked to perfection
- Beef Pepper Fry (HOT)**
Spicy beef curry cooked with black pepper

MAINS

GOAT CURRY

ALL \$26.00

MAINS

LAMB CURRY

ALL \$24.00

MAINS

BEEF CURRY

ALL \$23.00

SEAFOOD

- Prawn Malabari (mild)**
Prawn cooked with onion, capsicum in coconut gravy
- Prawn / Fish Masala (medium)**
Combination of spices cooked with onion, tomato and capsicum
- Prawn Vindaloo (HOT)**
Spicy curry cooked in Goan style
- Butter Prawn (mild)**
Blend of creamy tomato gravy with prawn
- Goan Fish Curry (mild)**
Fish cooked with creamy coconut gravy

VEGETARIAN

- Butter Paneer (mild)**
Indian cottage cheese cooked in creamy tomato gravy
- Paneer Tikka Masala (medium)**
Cottage cheese with onion, tomato, capsicum and spiced gravy
- Kadai Paneer (medium)**
Cottage cheese cooked in kadai Gravy
- Paneer Bhurji (medium)**
Grated cottage cheese cooked with onion, capsicum in tomato sauce
- Palak Paneer (mild to med)**
Cottage cheese cooked in mild spiced spinach sauce
- Achari paneer (medium)**
Cottage cheese cooked in pickled sauce
- Vegetable Korma (mild)**
Mix vegetable cooked in creamy cashew nut gravy
- Mix vegetable (medium)**
Fresh vegetable cooked in medium spiced gravy
- Khoya Kaju (mild)**
Cashew nuts cooked in creamy gravy
- Vegetable Jalfrezi (medium)**
Fresh vegetable cooked in tangy tomato gravy
- Chole Masala / Chole Palak (medium)**
Chickpeas cooked in onion tomato gravy or spinach sauce
- Malai Kofta (mild)**
Mashed potato, dry fruit and cottage cheese dumpling cooked in rich cashew nut gravy
- Aloo Gobi / Aloo Mutter (medium)**
Potatoes cooked with cauliflower or green peas in spiced sauce
- Saag Aloo (mild)**
Potatoes cooked in mild spiced spinach sauce
- Bombay Potatoes dry (mild)**
Potatoes tempered with cumin seed, curry leaves and coriander
- Dal Tadka (mild to med)**
Yellow split lentil tempered with garlic, tomato and onion
- Dal Makhani (medium)**
Black lentil & kidney beans cooked with tomato, cream and butter

MAINS

SEAFOOD

CURRY

ALL \$24.00

VEGETARIAN

CURRY

ALL \$20.00

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