



हिन्दी सिनेमा

BOLLYWOOD

BOLLYWOODRESTAURANT.COM.AU

FOOD MENU

STARTERS

MAIN COURSE >

Soup

Paustik Tomato Shorba \$8.90
A healthy tomato and vegetable soup garnished with croutons

Manchow Soup \$8.90
Indo Chinese soup with lots of Vegetable garnished with fried noodles

Vegetarian Starters & Chaat Bhandar

Samosa \$4.90 each
A pastry filled with chef's special spiced potato and peas

Aloo Papdi Chaat \$14.90
Flat crispy canape topped with potatoes, Onion, tomato, yogurt, chutneys and sev

Chips \$ 7.90
Deep-Fried Potato chips served with tomato sauce

Onion Bhaji \$14.50
Sliced spiced onion marinated in authentic masala with Chickpea batter & deep fried

Hara Bhara Kebab \$17.90
Fried patties of minced vegetables & Spices

Paneer Tikka \$18.95
Chunks of cheese coated & Capsicum with yogurt and spices stuffed with chutneys and cooked in tandoor

Bharwaan Gucchi \$19.90
White button mushroom filled with cheese and spices cooked in the tandoor

Veg Golmaal \$17.95
A mix of vegetable dumplings deep fried and tossed with chef's special indo Chinese sauce

Veg Hakka Noodles \$19.90
Indo – Chinese noodles stir-fried in soya sauce with seasonal vegetables

Aloo Tikki Chaat \$14.90
Indian canapes topped with aloo Tikki and topped with chutneys

Manchurian Dry or Gravy \$19.90
Manchurian -Golden deep-fried vegetable balls served with Indo-Chinese gravy.

Pani Puri 10 pcs \$13.90
Small crispy puffed bread stuffed with boiled potato and served with tangy tamarind chutney & spicy mint water.

Paneer Chilli Milli \$19.90
Crispy fried cottage cheese topped with onions, capsicum and Indian spices

Paneer Ke Gappe \$15.90
Crispy puffed puri stuffed with paneer and spices topped with sweet yogurt and chutneys

Chicken Starters

Murgh Malai Tikka \$18.95
Boneless Chicken smothered in a wet rub of cream with warm spices & fresh herbs grilled over charcoal

Tandoori Chicken \$19.95
Succulent chicken on the bone marinated in ginger, garlic, yoghurt, lemon juice and a range of ground spices and garam masala and cooked in the tandoor

Chicken Lolly Pop 5pcs \$19.95
Bite-size chicken pieces marinated and fried with chef's special mix Spices

Chicken Tikka \$19.95
Boneless leg of chicken marinated with yoghurt and Indian spices cooked in the tandoor

Lamb Starters

Pudina Lamb Ki Seekh \$19.90
Lamb mince marinated with spices and fresh mint leaves, cooked in tandoor

Tandoori Lamb Chops \$27.90
Oven-roasted lamb cutlets marinated with yogurt and tandoori spice masala

Seafood Starters

Fish Amritsari \$19.95
Boneless fish coated in our chef's special batter & fried served with mint sauce

Prawn Koliwada \$22.50
Mumbai styled crispy fried prawns, sprinkled with chat masala & served with green chutney/schezwan dip

Tandoori Achari King Prawns \$23.90
King prawns marinated with pickling spiced & yogurt cooked in clay oven

Creamy Fish Tikka \$22.90
Local fresh fish marinated with yoghurt and Indian spices cooked in clay oven

Platters

Bollywood Platter \$32.00
Samosa, Pudina Lamb Ki Seekh, Fish Amritsari and Chicken Tikka

Vegetarian Platter \$28.00
Samosa, Paneer Tikka, Hara Bhara Kebab and Onion Bhaji

Non –Vegetarian Platter \$38.00
Chicken Tikka, Pudina Lamb Ki Seekh, Fish Amritsari and Tandoori achari King Prawns



BANQUET MENUS

Vegetarian Banquet

\$35.00

ENTREE: Samosa, Paneer Sandwich Tikka and Hara Bhara Kebab

MAINS: Dal Tadka, Palak Paneer, Veg Jalfrezi and Baigan ka Salan

Non-Vegetarian Banquet

\$42.00

ENTREE: Chicken Tikka, Pudina Lamb Ki Seekh and Fish Amritsari

MAINS: Butter Chicken, Southern Lamb Curry, Kadai Paneer and Dal Tadka

Bollywood Banquet

\$42.00

ENTREE: Samocheese, Chicken Tikka, Pudina Lamb Ki Seekh Kebab and Fish Amritsari

MAINS: Butter Chicken, Lamb Saagwala, Prawn Jalfrezi, Kadai Paneer and Dal Makhni

Kids Menu

Popeye \$15.90

Yellow dal with mild palak paneer, steam rice,
baby Naan

Fish & Chips \$9.90

Nuggets & Chips \$8.99

Mowgali \$15.90

Butter Chicken with potato chips, steam rice,
baby Naan

< STARTERS

VEGETARIAN MAINS

MEAT MAINS >

Kadai Paneer \$21.90
Cottage cheese with ground spices, sliced capsicum in a thick tomato and onion-based sauce

Paneer Makhani \$21.90
Cottage Cheese cooked in a creamy tomato gravy

Palak Paneer \$21.95
Spinach curry with cottage cheese and spices

Mutter Paneer \$21.95
Cottage cheese and green peas cooked in an onion and tomato gravy tempered with royal cumin

Paneer Tikka Masala \$21.95
Cottage cheese cooked with capsicum and sliced onion in a tomato-based gravy

Paneer Butter Masala \$21.95
Cottage Cheese Cooked in a thick and creamy tangy gravy

Shahi Paneer \$21.95
A Royal dish of cottage cheese cooked in a rich cashew nut gravy

Achari Paneer \$21.95
Cottage cheese cooked with masala sauce and pickling spice

Paneer Bhurji \$ 23.90
A scrambled mix of cottage cheese , cooked with Capsicum & Onion in masala sauce

Kunbh Kaju Sandli \$22.95
Cashew nuts & Button mushroom cooked in masala-based sauce finished with hint of cream

Kaju Curry Masala \$22.95
Cashew nuts cooked in masala based sauce finished with hint of cream

Malai Kofta \$21.95
Fried cottage cheese dumplings cooked in a creamy cashew-nut gravy

Chana Masala \$21.95
Chick peas soaked overnight and cooked with kadai masala

Methi Mutter Malai \$19.50
A medley of mutter cooked with fenugreek in a tomato masala gravy finished with hint of cream

Veg jalfrezi \$21.95
Combination of mix vegetables cooked with sliced capsicum & onion in tomato masala sauce

Baigan Ka Salan \$21.95
Eggplant cooked in an onion, tomato, and five-spice sauce

Achari Bhindi \$21.95
Okra cooked with masala sauce and pickling spice

Dal Makhni \$18.95
Whole black lentils soaked overnight, finished in a tomato based gravy with cream and spices

Dal Tadka \$17.95
Yellow lentils cooked with Indian masala

Chicken Mains

Butter Chicken \$24.95

Shredded boneless chicken cooked in rich tomato gravy, flavored with fenugreek

Chicken Korma \$24.95

A mild and creamy cashew nut gravy cooked with chicken and a subtle combination of spices

Chicken Vindaloo \$24.95

Hot and spicy chicken flavored with vinegar and spices

Chicken Tikka Masala \$24.95

Tender pieces of chicken cooked with capsicum and sliced onion, in a tomato based gravy

Goat Mains

Nihari Goat Curry \$26.95

Goat cooked with yogurt and Nihari masala

Seafood Mains

Goan Fish Curry \$27.95

Goan style fish curry cooked in a coconut-based gravy

Bengali Fish Masala \$27.95

Fish cooked with tamarind and Bengali masala

Dum Ka Chicken \$26.00

Chicken chops cooked with yogurt, onion, tomato and garam masala

Tawa Murgh Hara Masala \$26.96

A semi dry preparation of chicken and Indian herbs served on a griddle

Murgh Mirchi Ka Salan \$26.00

Tender pieces of chicken cooked with capsicum and sliced onion, in a tomato based gravy

Tawa Goat Curry \$29.50

Semi dry preparation of Baby Goat, tossed with Onion & Capsicum

Prawn Curry \$28.50

Prawn cooked with masala and coconut sauce

Prawn Jalfrezi \$28.50

King prawns cooked on a griddle with tangy lemon masala

Sizzlers

Tawa Paneer Hara Masala \$27.95

Tandoori Murg Sholay \$34.95

Chicken tossed in chef's special tangy sauce served on a sizzling platter with a side of hot chips

Seafood Mains

Goan Fish Curry \$27.95

Goan style fish curry cooked in a coconut-based gravy

Bengali Fish Masala \$27.95

Fish cooked with tamarind and Bengali masala

Prawn Curry \$28.50

Prawn cooked with masala and coconut sauce

Prawn Jalfrezi \$28.50

King prawns cooked on a griddle with tangy lemon masala

Biryani

Vegetarian \$19.50

A basmati rice preparation cooked with spices and mix vegetables. Served with raita

Chicken or Lamb \$21.95

A basmati rice preparation cooked with spices and your choice of Chicken or Lamb Served with raita

Goat or Prawn \$22.49

A basmati rice preparation cooked with spices and your choice of Goat or Prawns Served with raita



< MAINS

~~~~~

## Raita

Strawberry Raita \$7.99  
Yogurt mix with masala and chopped mint

Vegetarian Raita \$4.99  
Yoghurt salad topped with cucumber and diced tomato

## Breads

Plain Naan \$4.90

Kheema Naan \$7.00  
Naan stuffed with minced lamb

Butter Naan \$4.99

Garlic Naan \$5.99  
Naan Sprinkled with garlic flakes

Tandoori Roti \$4.50  
Wheat flour bread

Herb Garlic Naan \$5.99  
Naan sprinkled with herbs and garlic

Aloo Paratha \$6.00  
Paratha stuffed with a uniform potato filling

Chilli Naan \$6.50  
Naan sprinkled with green chillies

Stuffed Kulcha \$6.50  
Choose your stuffing from onion/ cauliflower/ cottage cheese/ chilli

Chilli Garlic Naan \$6.50  
Naan sprinkled with green chillies and garlic

Paratha \$5.50  
Choose from plain/ajwain (carrom seeds) / fenugreek/ chilli/ mint

Kashmiri Naan \$7.00  
Naan stuffed with banana, cashew nuts and dry fruits

## Rice

Steamed Basmati Rice \$4.99  
Whole grain basmati rice

Jeera rice \$5.90  
Rice sauteed with cumin seeds, lemon & coriander

Saffron Rice \$5.50  
Rice cooked with saffron, ghee and whole spices

Green Chilli Rice \$5.99  
Steam rice tossed with Green Chilli