



हिन्दी सिनेमा

# BOLLYWOOD

AUTHENTIC INDIAN









# BANQUET MENU

All banquet are served with a selection of rice, naans, assorted sides and condiments.  
Includes all your mains, rice, naans, pappadums and sides are unlimited (entrée Limited only)

Minimum 4 adults

## Vegetarian Banquet

**\$40.00**

### Entree:

Samosa, Paneer sandwich tikka,  
Hara bhara kebab

### Mains:

Dal tadka, Palak paneer, Veg jalfrezi,  
Baigan ka salan

## Non-Vegetarian Banquet

**\$48.00**

### Entree:

Chicken tikka, Pudina lamb ki seekh and  
Fish amritsari

### Mains:

Butter chicken, Southern lamb curry,  
Kadai panner, Dal tadka

## Bollywood Banquet

**\$55.00**

### Entree:

Samosa, Chicken tikka, Pudina lamb ki seekh and  
Fish amritsari

### Mains:

Butter chicken, Lamb saagwala, Prawn jalfrezi,  
Kadai panner, Dal makhni

A surcharge of 10% applies on public holidays & no take aways







## SOUP MENU

### Paustik Tomato Shorba

\$8.90

A healthy tomato and vegetable soup garnished with croutons

### Veg Manchow Soup

\$8.90

Indo chinese soup with lots of vegetable garnished with fried noodles

## ENTREE PLATTERS



### Vegetarian Platter

\$28.00

Samosa, Paneer tikka, Hara bhara kebab and Onion bhaji

### Bollywood Platter


\$32.00

Samosa, Pudina lamb ki seekh, Fish amritsari, Chicken tikka

### Non -Vegetarian Platter

\$38.00

Chicken tikka, Pudina lamb ki seekh, Fish amritsari and Tandoori achari king prawns











## VEGETARIAN STARTER



### **Samosa**

**\$4.90 each**

A pastry filled with chef's special spiced potato and peas

### **Onion Bhaji**

**\$14.50**

Sliced spiced onion marinated in authentic masala with chickpea batter & deep fried

### **Paneer Tikka**

**\$18.95**

Chunks of cheese coated & capsicum with yogurt and spices stuffed with chutneys and cooked in tandoor

### **Hara Bhara Kebab**

**\$17.90**

Fried patties of minced vegetables, cottage cheese & spices

### **Bharwaan Gucchi**

**\$19.90**

White button mushroom filled with cheese and spices cooked in the tandoor

### **Paneer Chilli Milli**

**\$19.90**

Crispy fried cottage cheese tossed with Chilli, onions, capsicum and Indian spices

## CHAAT BHANDAR



### **Chips**

**\$7.90**

Deep-Fried Potato chips served with tomato sauce

### **Pani Puri**

**\$13.90**

Small crispy puffed bread stuffed with boiled potato and served with tangy tamarind chutney & spicy mint water.









### **Aloo Tikki Chaat**

**\$14.90**

Indian canapes with aloo Tikki and topped with sweet and tangy chutneys

### **Paneer Ke Gappe**

**\$15.90**

Crispy puffed puri stuffed with paneer and spices topped with sweet yogurt and chutneys

### **Aloo Papdi Chaat**

**\$14.90**

Flat crispy canape topped with potatoes, Onion, Tomato, Yogurt Chutneys and Sev



## **INDO CHINESE**

### **Veg Hakka Noodles**

**\$19.90**

Indo – Chinese noodles stir-fried in soya sauce with seasonal vegetables

### **Veg Manchurian (Dry or Gravy)**

**\$19.90**

Golden deep-fried vegetable balls served with Indo-Chinese gravy



### **Veg Golmaal**

**\$18.90**

A mix of vegetable dumplings deep fried and tossed with chef's special indo Chinese sauce

### **Indo-Chinese Vegetarian Fried Rice**

**\$17.90**

Steam rice tossed with chopped vegetables soya sauce and chilli











## CHICKEN STARTER



### **Murgh Malai Tikka**

**\$18.95**

Boneless chicken smothered in a wet rub of cream with warm spices & fresh herbs grilled over charcoal

### **Chicken Lolly Pop (5 Pcs.)**

**\$19.95**

Bite-size chicken pieces marinated and fried with chef's special mix spices

### **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 Tikka**

**\$19.95**

Boneless leg of chicken marinated with yoghurt and Indian spices cooked in the tandoor

## LAMB STARTER



### **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 STARTER



### **Fish Amritsari**

**\$19.90**

Boneless fish coated in our chef's special batter & fried served with mint sauce



### **Tandoori Achari King Prawns**


**\$23.90**

King prawns marinated with pickling spiced & yogurt cooked in clay oven

### **Prawn Koliwada**

**\$22.50**

Mumbai styled crispy fried prawns , sprinkled with chat masala & served with green chutney/ schezwan dip



### **Tandoori Creamy Fish Tikka**


**\$22.90**

Local fresh fish marinated with yoghurt and Indian spices cooked in clay oven

### **Calamari Chilli Milli**

**\$19.90**


Crispy fried calamari tossed with onions, capsicum and Indian spices



### **Salt and Pepper Calamari**

**\$17.90**

Crispy fried salt and pepper calamari served with chef's special sauce











## GOAT MAINS

### Nihari Goat Curry

\$26.95

Goat cooked with yogurt and Nihari masala

### Tawa Goat Curry

\$29.50

Semi dry preparation of Baby Goat, tossed with onion & capsicum



## SEAFOOD MAINS

### Goan Fish Curry

\$27.95

A goan style fish curry cooked in a coconut-based gravy

### Bengali Fish Masala

\$27.95

Fish cooked with tamarind and bengali masala

### Prawn Curry

\$28.95

Prawn cooked with masala and coconut sauce

### Prawn Jalfrezi

\$29.95

King prawns cooked on a griddle with tangy lemon masala



## SIZZLING CURRIES

### Tawa Paneer Hara Masala

\$27.95

Asemi dry preparation of cottage cheese with Indian herbs & spices served on a griddle

### Paneer-e-Sholay

\$27.95

A combination of cottage cheese, capsicum, onion and tomatoes cooked in exotic kadai masala gravy









## VEGETARIAN 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











## VEGETARIAN MAINS



### 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

### Baingan 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 Vindaloo**

**\$24.95**

Hot and spicy chicken flavored with vinegar and spices

### **Chicken Korma**

**\$24.95**

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

### **Chicken Tikka Masala**

**\$24.95**

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

### **Dum Ka Chicken**

**\$26.95**

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











## LAMB MAINS



### Tawa Murgh Hara Masala

**\$26.95**

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

### Murgh Mirchi Ka Salan

**\$26.95**

A tasty chicken preparation cooked with paprika , onion & tomato

### Murgh Maharani


**\$26.95**

Chicken cooked with smooth onion & tomato gravy & chef special Spices

### Bollywood Khaas (on bone)

**\$26.95**

Chicken on the bone cooked with tomato, onion and home style spices.



### Lamb Rogan Josh

**\$26.95**

Lamb pieces cooked in an onion and tomato gravy flavoured with cinnamon

### Lamb Korma

**\$25.95**

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

### Lamb Vindaloo

**\$25.95**

Lamb flavoured with vinegar and hot spices

### Lamb Saagwala

**\$25.95**

Baby Lamb meat cooked with spinach and Indian herbs

### Pudina Lamb Hara Masala

**\$25.95**

Lamb cooked with green herb, spices & mint











## BREADS



### Plain Naan

\$4.90



### Butter Naan

\$4.99

### Garlic Naan


\$5.99

Naan sprinkled with garlic flakes

### Herb Garlic Naan

\$5.99

Naan sprinkled with herbs and garlic



### Tandoori Roti

\$4.50

Wheat flour bread with butter

### Chilli Naan

\$6.50

Naan sprinkled with green chillies

### Chilli Garlic Naan

\$6.50

Naan sprinkled with green chillies and garlic

### Kashmiri Naan

\$7.00

Naan stuffed with banana, cashew nuts and dry fruits

### Kheema Naan



\$7.00

Naan stuffed with minced lamb

### Aloo Paratha

\$6.00

Paratha stuffed with a uniform potato filling









## SIDES

### Stuffed Kulcha

\$6.50

Choose your stuffing from onion / cauliflower /  
cottage cheese / chilli / cream cheese

### Paratha

\$5.50

Choose from plain / ajwain (carrom seeds) /  
fenugreek / chilli / mint

### Pappadams Basket

\$4.99

Light & crispy pappadams served with mint  
or tamarind chutney dips

### Masala Papad (2 pcs.)

\$7.99

Light & crispy pappadams topped fresh  
diced onion, tomatoes and Indian spices

### Vegetarian Raita

\$5.99

Yoghurt salad topped with cucumber and  
diced tomato

### Pineapple Raita

\$6.99

Pineapple raita yoghurt mix topped with  
pineapple cubes

### Green Salad

\$8.90

A salad combination of sliced onion, tomato,  
cucumber, carrot and green chilies

### Onion Salad

\$4.90

Sliced onions topped with lemon juice chili drizzle

### Mint/ Mango/Tamrind Chutney

\$2.49









## RICE

### Steamed Basmati Rice

\$4.99

Whole grain basmati rice

### Saffron Rice

\$5.50

Rice cooked with saffron, ghee and whole spices

### Jeera rice

\$5.90

Rice sauteed with cumin seeds, lemon and coriander

### Green Chilli Rice

\$5.99

Steam rice tossed with green Chilli



## BIRYANI

### Vegetarian

\$19.50

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

### Chicken or Lamb

\$22.95

A basmati rice preparation cooked with spices and your choice of chicken or lamb served with raita

### Goat or Prawn

\$23.49

A basmati rice preparation cooked with spices and your choice of goat or prawns served with raita



## KIDS MENU

### Popeye

\$15.90

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

### Mowgli

\$15.90

Butter chicken with potato chips, steam rice, baby naan

### Fish & Chips

\$9.90

### Nuggets & Chips

\$8.99