

## TANDOORI BREADS

<b>Plain Naan</b> White meal flour bread	<b>\$4.50</b>	<b>Keema Naan</b> Naan stuffed with spiced lamb mince	<b>\$6.50</b>
<b>Garlic Naan</b> Naan with touch of crushed garlic	<b>\$5.00</b>	<b>Cheese Naan</b> Naan Stuffed with cheddar cheese	<b>\$6.50</b>
<b>Butter Naan</b> White meal flour bread with butter	<b>\$5.00</b>	<b>Paneer Kulcha</b> Naan stuffed with cottage cheese	<b>\$6.50</b>
<b>Onion Kulcha</b> Naan stuffed with chopped onions & a touch of spices	<b>\$5.50</b>	<b>Garlic and Cheese Naan</b> naan stuffed with grated cheese & garlic	<b>\$7.00</b>
<b>Peshawari Naan</b> Naan stuffed with dry fruits & cherries	<b>\$6.00</b>	<b>Lachha Paratha</b> flakey whole-meal butter bread	<b>\$6.00</b>
<b>Aloo Paratha</b> Whole meal buttery bread stuffed with mashed potatoes	<b>\$6.00</b>	<b>Roti</b> Traditional Indian wheat flour flat bread	<b>\$4.50</b>
<b>Chicken &amp; Cheese Naan</b> Naan stuffed with chicken pieces & grated cheese	<b>\$6.50</b>	<b>Chicken Naan</b> Naan stuffed with chopped chicken pieces	<b>\$6.00</b>
<b>Cheese &amp; Spinach Naan</b> Naan stuffed with grated cheese & spinach	<b>\$6.50</b>	<b>Cheese Garlic &amp; Spinach Naan</b> Naan stuffed with grated cheese, garlic and spinach	<b>\$7.50</b>

## BIRYANI

<b>Vegetable Biryani</b> basmati rice cooked with fresh vegetables, spices, garnished with coriander & served with raita	<b>\$23.00</b>
<b>Chicken Biryani</b> basmati rice cooked with chicken, spices, garnished with coriander & served with raita	<b>\$24.50</b>
<b>Lamb Biryani</b> basmati rice cooked with lamb, spices, garnished with coriander & served with raita	<b>\$25.50</b>
<b>Prawn Biryani</b> basmati rice cooked with prawns, spices, garnished with coriander & served with raita	<b>\$28.50</b>

## SIDES

<b>Mix Raita</b>	<b>\$6.50</b>
<b>Mango Chutney</b>	<b>\$5.00</b>
<b>Green Salad</b>	<b>\$8.00</b>
<b>Mix Pickle</b>	<b>\$5.00</b>
<b>Papadoms(2 pieces)</b>	<b>\$1.50</b>

## FRIED RICE

<b>Vegetable Fried Rice</b>	<b>\$21.50</b>
<b>Chicken Fried Rice</b>	<b>\$23.50</b>
<b>Mixed Fried Rice</b>	<b>\$23.50</b>
<b>Basmati Rice</b>	<b>\$4.50</b>
<b>Zeera Rice</b>	<b>\$5.50</b>
<b>Vegetarian Pulao</b>	<b>\$15.00</b>
<b>Chicken Pulao</b>	<b>\$16.50</b>

## DESSERTS

<b>Gulab Jamun</b> milk dumpling fried in ghee until golden brown and then soaked in sugar syrup	<b>\$8.00</b>
<b>Mango Kulfi</b> reduced milk ice cream with mango and nuts	<b>\$8.00</b>
<b>Ice Cream</b> chocolate or vanilla	<b>\$6.50</b>

**Doggy Bag Incurred an Extra 50 Cents per Box**

# CURRY POT

South Indian Restaurant

## Dining Menu



## APPETISERS

<b>Fish Tikka</b> boneless fish marinated in mustard oil, yoghurt, spices & roasted in tandoor	<b>\$21.00</b>
<b>Paneer Aloo Kebab</b> patties made of potatoes, cottage cheese and mild Indian spices	<b>\$12.00</b>
<b>Chicken Tikka</b> chicken fillet marinated overnight with yoghurt, spices and roasted in tandoor	<b>\$19.00</b>
<b>Chicken Hariyali Tikka</b> chicken fillet marinated overnight with yoghurt, spinach, cheese and spices and roasted in tandoor	<b>\$19.00</b>
<b>Malai Tikka</b> chicken fillet marinated overnight with yoghurt, spices and tandoor, cheese, spices and roasted tandoor	<b>\$19.00</b>
<b>Achari Tikka</b> chicken fillet marinated overnight with yoghurt, pickles, mustard oil, fenugreek seeds, onion seeds & spices, cooked in tandoor	<b>\$19.00</b>
<b>Seekh Kebab</b> minced lamb flavoured with spices, skewered in tandoor	<b>\$16.50</b>
<b>Tandoori Platter for Two</b> sizzling platter of assorted tandoori entrees (chicken tikka, malai tikka, lamb seekh kebab, tandoori prawn )	<b>\$32.50</b>
<b>Mixed Platter for Two</b> platter of assorted entrees (samosa, veg pakora, onion bhaji, chicken tikka, lamb seekh kebab)	<b>\$24.50</b>
<b>Vegetarian Platter for Two</b> platter of assorted vegetarian entrees (samosa, veg pakora, onion bhaji, paneer aloo kebab)	<b>\$22.50</b>
<b>Vadai (2 Pieces)</b> South Indian savoury snack shaped like a doughnut, fried and served with coconut and onion chutney	<b>\$11.50</b>
<b>Sambar Vadai (2 Pieces)</b> crispy fried Indian savoury made of dhal, onions and chopped chillies, dipped in sambar	<b>\$14.00</b>
<b>Tandoori Chicken</b> whole chicken on the bone, marinated in yoghurt overnight with ginger and garlic paste skewered and roasted in tandoor	<b>Half \$17.00 / Full \$30.00</b>
<b>Vegetable Samosa</b> homemade pastry filled with potatoes, coriander and cumin seeds, peas & subtly flavoured with spices served with tamarind sauce	<b>\$9.00</b>
<b>Vegetable Pakora</b> spinach, onion and potatoes mildly spiced, dipped in chickpea batter and deep fried served with tamarind sauce	<b>\$9.00</b>
<b>Onion Bhaji</b> sliced onion dipped in chickpea batter and deep fried	<b>\$9.00</b>
<b>Tandoori Prawn</b> shelled prawns cooked in tandoor served with crisp green salad & mint sauce	<b>\$22.00</b>
<b>Paneer Tikka</b> Cottage cheese marinated in yoghurt and spices, skewered with capsicum and opinions and roasted in tandoor	<b>\$20.00</b>
<b>Paneer Pakoras</b> Cottage cheese layered with spinach, then dipped in a chick peas batter and fried in hot oil	<b>\$16.00</b>

## Curry Pot Non-Veg Banquet **\$45.00/per person**

(minimum two person or more)

**Starters:** Chicken Tikka, seekh kabab, samosa, onion bhaji

**Mains:** chicken tikka masala, lamb vindaloo, malai kofta served with basmati rice & two plain naan

## Curry Pot Veg Banquet **\$42.50/per person**

(minimum two person or more)

**Starters:** Onion bhaji, samosa, paneer aloo kebab, veg pakoras

**Mains:** shahi paneer, mixed vegetables, channa masala served with basmati rice & two plain naan

## KIDS MENU

<b>Spring Rolls</b>	<b>\$8.50</b>
<b>Butter Chicken</b>	<b>\$15.00</b>
<b>Mango Chicken</b>	<b>\$15.00</b>
<b>Chicken / Lamb Korma</b>	<b>\$15.00 / \$16.00</b>
<b>Lamb Rogan Josh</b>	<b>\$16.00</b>
<b>Chicken Nuggets &amp; Chips</b>	<b>\$11.00</b>
<b>Fish Nuggets &amp; Chips</b>	<b>\$11.50</b>
<b>French Fries</b>	<b>\$9.50</b>

## INDO CHINESE

<b>Vegetable Manchurian</b> deep fried Vegetable balls cooked with onions, tomatoes, ginger, garlic in soya and chilli sauce	<b>\$23.50</b>
<b>Chilli Paneer</b> cottage cheese cooked with onion, capsicum and green chillies in soya sauce	<b>\$24.00</b>
<b>Chilli Chicken</b> pieces of chicken cooked with onion, capsicum and green chillies in soya and chilli sauce	<b>\$23.50</b>
<b>Chicken Manchurian</b> deep fried chicken cubes cooked with onions, tomatoes, ginger, garlic in soya and chilli sauce.	<b>\$23.50</b>
<b>Garlic Chicken</b> boneless chicken cooked with cauliflower	<b>\$23.50</b>
<b>Chilli Prawns</b> whole prawns cooked with onion, capsicum and green chillies in soya sauce	<b>\$28.50</b>



<b>Achari Lamb</b> lamb cooked with secret recipe in "pickling style"	<b>\$25.50</b>
<b>Lamb Do Pyazza</b> boneless lamb pieces prepared traditionally in special spices and herbs and sautéed twice with sliced onion to create a unique flavour	<b>\$26.00</b>
<b>Lamb Nilgiri</b> marinated lamb, with coriander, spinach, curry leaves, coconut cream, & Indian spices	<b>\$25.50</b>
<b>Lamb Chettinad</b> lamb cooked according to traditional chettinad recipe with black pepper garlic, ginger, cinnamon and finished with coconut cream and herbs	<b>\$25.50</b>
<b>Lamb Jalfrezi</b> Lamb cooked in coconut cream, capsicum, tomatoes, spring onions and spices	<b>\$25.50</b>
<b>Butter Lamb</b> Lamb cooked in creamy tomato cashew gravy	<b>\$25.50</b>

## SEAFOOD

<b>Bengali Fish Curry</b> seasonal fish cooked with ginger, garlic, onion, tomatoes and spices	<b>\$27.50</b>
<b>Fish Malabari</b> seasonal fish cooked with coconut cream, coriander, tomatoes, cream and spices	<b>\$27.50</b>
<b>Goan Fish Curry</b> fresh fish cooked in tamarind, chilly and cumin	<b>\$27.50</b>
<b>Fish Tikka Masala</b> fish fillets cooked in a smooth nutty curry with base gravy of onion ginger & ripened tomatoes with spices	<b>\$27.50</b>
<b>Prawn Malabari</b> prawn cooked with coconut cream, coriander, tomatoes, cream and spices	<b>\$28.50</b>
<b>Kadai Prawn</b> prawn started with thick cut pieces of onion and capsicum cooked in onion gravy and spices	<b>\$28.50</b>
<b>Prawn Jalfrezi</b> prawns cooked in coconut cream, capsicum, tomatoes, spring onions and spices	<b>\$28.50</b>
<b>Prawn Vindaloo</b> prawn cooked with spices and brown onion gravy in a hot vindaloo sauce	<b>\$28.50</b>
<b>Prawn Masala</b> fresh prawn pieces cooked in thick onion sauce and ground spices finished with herbs	<b>\$28.50</b>
<b>Butter Prawn</b> Prawns cooked in creamy tomato cashew gravy	<b>\$28.50</b>
<b>Prawn Saagwala</b> Prawns cooked in subtly flavoured spinach, ginger, garlic & spices	<b>\$28.50</b>

<b>Tandoori Mushrooms</b> Mushrooms marinated in garlic and yoghurt with spices & roasted in tandoor	<b>\$17.50</b>
<b>Chilli Potato</b> Potato finger cooked in onion, capsicum, green chilli & soya sauce	<b>\$17.00</b>
<b>Papadoms Platter</b> Papadoms (6 pcs) serve with mango chutney, Raita	<b>\$13.00</b>

## SOUTH INDIAN

<b>Plain Dosa</b> crispy pancake made with fermented lentil and rice flour	<b>\$17.00</b>	<b>Mysore Masala Dosa</b> dosa stuffed with potatoes, coconut & Onion chutney	<b>\$22.00</b>
<b>Masala Dosa</b> dosa stuffed with potatoes masala	<b>\$21.00</b>	<b>Butter Roast</b> famous crispy, savoury pancakes made with butter	<b>\$17.50</b>
<b>Egg Dosa</b> dosa made with eggs	<b>\$22.50</b>	<b>Paper Roast</b> crispy savoury pancake as thin and crispy as paper	<b>\$17.50</b>
<b>Onion Dosa</b> dosa made with tawa fried onions	<b>\$20.50</b>	<b>Chicken Dosa</b> dosa stuffed with spicy shredded chicken masala	<b>\$22.50</b>
<b>Keema Dosa</b> dosa stuffed with spicy lamb mince masala	<b>\$23.50</b>		
<b>Paneer Dosa</b> dosa stuffed with cottage cheese	<b>\$22.50</b>		

## VEGETARIAN

<b>Rajma Raseela</b> Red kidney beans cooked with ginger, onion, garlic, spices & yoghurt	<b>\$23.00</b>
<b>Aloo Mutter</b> potatoes and peas cooked together in a subtly spiced vegetable gravy	<b>\$22.50</b>
<b>Dal Fry</b> yellow lentils cooked with cumin seeds, ginger, garlic, tomatoes and onion	<b>\$22.50</b>
<b>Aloo Gobhi</b> potatoes and cauliflower florets cooked together in a tomato and vegetable sauce	<b>\$23.50</b>
<b>Dal Makhani</b> lentils and kidney beans stewed on a slow fire overnight, cooked with ginger, garlic, tomatoes & onions	<b>\$23.50</b>
<b>Jeera Aloo</b> Diced dry potatoes cooked with cumin seeds and spices	<b>\$22.50</b>
<b>Chana Masala</b> chickpeas cooked with ginger, garlic, onions and tomatoes	<b>\$22.50</b>
<b>Bhindi Masala</b> okra cooked with Indian spices and masala	<b>\$23.50</b>
<b>Baingan Masala</b> eggplant slices cooked with Indian spices and masala	<b>\$24.00</b>
<b>Mattar Paneer</b> cottage cheese and peas cooked together in a subtly spiced vegetable gravy	<b>\$23.50</b>
<b>Palak Paneer</b> home-made cottage cheese cooked in fine mild puree of fresh spinach, herbs and spices	<b>\$24.00</b>

<b>Malai Kofta</b> mashed potatoes and cottage cheese balls deep fried and cooked in rich gravy	<b>\$23.50</b>
<b>Paneer Makhani</b> home-made cottage cheese cooked in creamy tomato flavoured sauce	<b>\$24.00</b>
<b>Shahi Paneer</b> home-made cottage cheese cooked in vegetable sauce, cream and spices	<b>\$24.00</b>
<b>Kadai Paneer</b> cottage cheese sautéed with capsicum cooked in onion gravy and spices	<b>\$24.00</b>
<b>Mattar Malai Mathi</b> green peas cooked in fine mild creamy cashew puree and dried fenugreek leaves	<b>\$23.50</b>
<b>Khumb Mattar</b> mushrooms and peas cooked together in subtly spiced tomato & vegetable sauce	<b>\$23.50</b>
<b>Vegetable Korma</b> assorted vegetables cooked in cashew nut gravy with a subtle fragrance of rose water	<b>\$23.50</b>
<b>Paneer Jalfrezi</b> cottage cheese cooked in coconut cream,capsicum,tomatoes, spring onions and spices	<b>\$24.00</b>
<b>Mushroom Do Pyaza</b> Mushrooms cooked with onion cubes,ginger and garlic in a vegetable sauce	<b>\$24.00</b>
<b>Paneer Tikka Masala</b> Cottage cheese cooked with onions,ginger,garlic,spices and finished with creamy sauce	<b>\$24.00</b>
<b>Aloo Palak</b> Potatoes Cooked in fresh spinach with a touch of herbs and spices	<b>\$22.50</b>
<b>Masala Paneer</b> Cottage cheese cooked with onion tomato & spices	<b>\$24.00</b>
<b>Paneer Do Pyazza</b> Cottage cheese cooked in onion cubes & ginger garlic in a vegetable sauce	<b>\$24.50</b>
<b>Paneer Lababdar</b> Cottage cheese cooked in tomato cashew gravy	<b>\$24.50</b>
<b>Subz Miloni</b> Green mix vegetables cooked with spinach, ginger garlic & spices	<b>\$23.00</b>
<b>Vegetable Jalfrezi</b> Mix vegetables cooked in coconut cream, capsicum, spring onions & spices	<b>\$23.50</b>
<b>Achari Paneer</b> Cottage cheese cooked with our secret recipe in “Pickling style”	<b>\$24.00</b>
<b>Aloo Baigan</b> Potatoes and eggplant slices cooked with Indian spices and masala	<b>\$23.50</b>
<b>Egg Curry</b> Boiled eggs cooked in onion, tomato, ginger garlic, Indian spices.	<b>\$22.50</b>
<b>Rara Chicken</b> boneless chicken cooked with ginger, garlic, fresh coriander, capsicum, onion and spices	<b>\$24.50</b>
<b>Chicken Tikka Masala</b> boneless chicken cooked with onion, tomato, herbs and spices	<b>\$24.00</b>
<b>Chicken Korma</b> boneless chicken cooked in onion and cashew nuts, gravy & cream	<b>\$24.00</b>
<b>Chicken Madras</b> boneless chicken curry, cooked in coconut gravy, curry leaves and cream	<b>\$24.00</b>

## CHICKEN

<b>Chicken Vindaloo</b> boneless chicken with spices and brown onion gravy in a hot vindaloo sauce	<b>\$24.00</b>
<b>Chicken Saag Wala</b> boneless chicken cooked in subtly flavoured spinach, ginger garlic, and spices	<b>\$24.00</b>
<b>Chicken Jalfrezi</b> chicken cooked in coconut cream, capsicum, tomatoes, spring onions and spices	<b>\$24.00</b>
<b>Kadai Chicken</b> chicken sautéed with capsicum cooked in onion gravy and spices	<b>\$24.00</b>
<b>Butter Chicken</b> chicken tikka cooked in creamy tomato gravy	<b>\$24.00</b>
<b>Mango Chicken</b> boneless chicken cooked with mango pulp with a touch of cashew gravy	<b>\$24.00</b>
<b>Chicken Chettinad</b> chicken cooked according to traditional chettinad recipe with black pepper garlic, ginger, cinnamon and finished with coconut cream and herbs	<b>\$24.00</b>
<b>Chicken Do Pyaza</b> boneless chicken pieces prepared traditionally in special spices and herbs and sautéed twice with sliced onion to create a unique flavour	<b>\$24.50</b>
<b>Chicken Nilgiri</b> marinated chicken with coriander, spinach, curry leaves, coconut cream, & Indian spices	<b>\$24.00</b>
<b>Masala Chicken</b> Boneless chicken cooked with onion tomato & spices.	<b>\$24.50</b>
<b>Chicken Tikka Lababdar</b> Tender chicken cubes cooked in tandoor & mix in tomato cashew gravy	<b>\$24.50</b>
<b>Methi Malai Chicken</b> Boneless chicken cooked in fine cashew gravy & dry fenugreek leaves	<b>\$24.50</b>
<b>Achari Chicken</b> Boneless chicken cooked with our secret recipe in “Pickling style”	<b>\$24.50</b>
<b>Lamb Korma</b> lamb cooked in onion and cashew nut gravy and cream	<b>\$25.50</b>
<b>Lamb Madras</b> delicious lamb curry, cooked in coconut gravy, mustard seeds, curry leaves & cream	<b>\$25.50</b>
<b>Lamb Vindaloo</b> diced lamb with spices and brown onion gravy in a hot vindaloo sauce	<b>\$25.50</b>
<b>Lamb Saag</b> diced lamb harmoniously cooked in fine mild puree of fresh spinach, herbs & spices	<b>\$25.50</b>
<b>Lamb Kadai</b> lamb cooked in vegetable sauce with tomatoes, green capsicum and onions	<b>\$25.50</b>
<b>Lamb Bhuna Gosht</b> lamb cooked with yoghurt, roasted spices, onion and herbs	<b>\$26.00</b>
<b>Lamb Rogan Josh</b> lamb cooked with yoghurt, roasted spices, onion and herbs	<b>\$25.50</b>
<b>Lamb Badam Pasanda</b> boneless pieces of lamb cooked in almond based sauce and cream	<b>\$25.50</b>

## LAMB