



UTSAV

INDIAN RESTAURANT

LICENSED & B.Y.O. WINE ONLY

[All main course dishes are available mild, medium and hot]

Beef Dishes

Beef Curry	\$19.95
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Tender pieces of beef cooked in onion, tomato and aromatic spices, garnished with fresh coriander.

Beef Madras	\$18.95
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Medium hot beef curry cooked with mustard seeds, coconut milk and curry leaves.

Beef Korma	\$19.95
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Mild beef prepared with almond and cashew nut sauce.

Beef Mushroom	\$18.95
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Beef cooked with mushroom and fresh herbs.

Beef Do Piazza	\$19.95
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Beef cooked in curry sauce with an abundance of onion, finished with tomato and ginger.

Beef Potato	\$18.95
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Beef cooked with potatoes and fresh herbs.

Beef Vindaloo	\$18.95
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Tender pieces of beef cooked in a hot and tangy spicy sauce.

Beef Tawa	\$19.95
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Choice of lamb or beef cooked with julienne onion, tomato and capsicum finished with ginger coriander and served on a sizzler.

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.....Seafood.....

Fish Goan Curry **\$20.95**

Fillet of fish marinated in salt and lemon juice, cooked in mixed spices and curry leaves, finished with coconut cream.

Fish Masala **\$20.95**

Boneless fish fillet tampered with mustard seed and curry leaves, cooked in thick curry sauce with tomato, capsicum and onion.

Fish Vindaloo **\$20.95**

For hot taste buds, fish cooked with hot and tangy spicy sauce.

Prawn Curry **\$25.95**

Prawns cooked in medium spices, mustard seed, lemon juice and coconut cream.

Prawn Vindaloo **\$25.95**

For hot taste buds, prawns cooked with hot and tangy spicy sauce.

Prawn Masala **\$26.95**

Prawns cooked with fresh ground spices, onion, capsicum and herbs.

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.....Vegetarian Dishes.....

Aloo Gobi Msala **\$16.95**

Cauliflower and potatoes cooked with fresh coriander and cumin.

Aloo Matter **\$16.95**

Potatoes and green peas cooked in very smooth onions and tomato based gravy.

Mixed Vegetable Curry **\$16.95**

Seasonal vegetable cooked with medium spice sauce, garnished with coriander.

Vegetable Korma **\$16.95**

Mixed vegetable cooked with fruits and nuts in a creamy sauce.

Saag Paneer **\$17.95**

Homemade cottage cheese cooked with fresh spinach.

Matter Paneer **\$16.95**

Homemade cottage cheese, and green peas cooked in vegetable sauce, finished with fresh coriander.

Paneer Makhani **\$17.95**

Homemade cottage cheese cooked in makhani sauce.

Paneer Bhurji **\$17.95**

Paneer Bhurji is a delightful and spicy Paneer dish
Crumbled Paneer cooked with homemade masala,
chopped onion, ginger, turmeric, cumin, coriander and chilli.

Aloo Baingan **\$16.95**

Eggplant and potatoes cooked in light gravy, with tomato and herbs, finished with fresh coriander.

Malai Kofta **\$17.95**

Potato and cottage cheese balls mixed with dry fruits and cooked in almond sauce.



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Kadai Mushroom	\$16.95
<i>Mushroom cooked with capsicum, onion, tomato and homemade-pounded spices.</i>	
Daal Makani	\$16.95
<i>Combination of black lentils and kidney beans, simmered overnight and cooked with freshly ground spices and finished with cream and coriander.</i>	
Daal Tadka	\$16.95
<i>Yellow lentil tempered with garlic and cumin, finished with coriander.</i>	
Daal Palak	\$16.95
<i>Unique combination of yellow lentil and fresh spinach, cooked with chopped onion and tomatoes.</i>	
Pumpkin Masala	\$17.95
<i>Diced pumpkin pieces cooked with special spices.</i>	
Peas and Mushroom Curry	\$16.95
<i>Green peas and mushroom cooked with onion, tomato and yoghurt, finished with ginger and coriander.</i>	
Kadai Paneer	\$17.95
<i>Cottage cheese stir-fried with sliced onion, tomato and capsicum.</i>	
Vegetable Jalfrezi	\$16.95
<i>Fresh vegetable sautéed with ground spices and finished with chilli and vinegar.</i>	
Aloo Zeera	\$16.95
<i>Potatoes tempered with cumin seeds, ginger and lemon juice, finished with coriander.</i>	



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Basmati Rice

Pulao Rice	\$4.95
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Basmati rice cooked with cumin seeds and finished with saffron.

Kashmiri Pulao	\$7.95
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Rice cooked with mixed fruits and nuts.

Peas Pulao	\$7.95
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Rice cooked with green peas.

Vegetable Biryani	\$16.95
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Rice cooked with mixed vegetables.

Chicken Biryani	\$19.95
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Chicken cooked with basmati rice and flavoured with saffron.

Lamb Biryani	\$19.95
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Lamb cooked with basmati rice, flavoured with mint and cardamom.

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.....Breads From Tandoor.....

Naan **\$3.00**

Fine plain flour bread from tandoor.

Garlic Naan **\$3.50**

Fine plain flour bread finished with garlic.

Msala Kulcha **\$5.00**

Naan filled with spicy cottage cheese and potatoes.

Cheese Naan **\$5.00**

Plain flour bread stuffed with spicy cheese.

Garlic & Cheese Naan **\$5.50**

Plain flour bread stuffed with cheese and brushed with garlic.

Kashmiri Naan **\$5.00**

Naan stuffed with mixed dried fruits and nuts.

Keema Naan **\$5.00**

Naan filled with minced meat.

Roti **\$3.00**

Whole meal flour bread.

Stuffed Paratha **\$5.00**

Whole meal bread filled with potatoes, herbs and green peas.

Laccha Paratha **\$4.50**

Flaky bread made from plain flour.

Prataha **\$3.50**

Whole meal flour flaky bread.

.....*Accompaniments*.....

Green Salad **\$11.95**

Combination of fresh lettuce, tomato, onion, cucumber, carrots and lemon

Kachumber *Spicy tangy Indian salad* **\$10.95**

Raita **\$5.95**

Chopped cucumber, tomatoes and carrots in natural yoghurt, lightly spiced and garnished with roasted cumin seed

.....*Kids Meal*.....

Chip **\$7.95**

Chip & Nuggets **\$12.95**

Potato Wedges **\$9.95**

.....*Desserts*.....

Gulab Jamun **\$5.95**

Full cream milk dumplings lightly fried in clarified butter, soaked in sweet syrup.

Pista Kulfi **\$6.95**

Home made Indian ice cream made from condensed milk and pistachio, garnished with rose syrup and nuts

Rasmalai **\$8.95**

Cottage cheese dumpling cooked in saffron flavoured condensed milk garnished with pistachios (served cold)

Mango Delight **\$6.95**

Mango ice cream with whipped cream and topped with mango pulp

Cookies & Cream **\$7.95**

Cookies and Cream Ice Cream is wonderfully creamy rich and crunchy ice cream served with chocolate cookie

Assorted Ice Cream **\$7.95**

A scoop of chocolate ice-cream along with a scoop of vanilla ice-cream and a scoop of strawberry ice cream with chocolate topping

Marble Cheese Cake **\$7.95**

Baked cheesecake combined with a rich chocolate cheesecake topped with a white chocolate glaze, drizzled with milk chocolate glaze and a decorative Belgian chocolate

Banana Split **\$12.95**

A scoop of chocolate ice-cream along with a scoop of vanilla ice-cream and a scoop of strawberry ice cream a split banana, hot chocolate fudge and whipped cream, sprinkled with nuts and finished with a wafer



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BANQUET

\$40 per Person (minimum of 4)

ENTRÉE

VEGETABLE PAKORA

Cauliflower, potato and spinach deep-fried

CHICKEN TIKKA

Pieces of boneless chicken marinated in yoghurt and spices, cooked in clay oven

SEEKH KEBAB

Minced lamb mixed with fresh herbs and spices, cooked in tandoor

MAIN COURSE

BUTTER CHICKEN

Boneless chicken roasted in tandoor and cooked with fresh tomatoes and cream based gravy garnished with nuts

ROGAN JOSH

Authentic lamb curry from Kashmir, cooked in onion and tomato, finished with fennel

MIXED VEGETABLE CURRY

Seasonal vegetable cooked with medium spice sauce, garnished with coriander

FISH MASALA

Boneless fish fillet tempered with mustard seed and curry leaves, cooked in thick curry sauce with tomato, capsicum and onion

NAAN

Fine plain flour bread from tandoor

GARLIC NAAN

Fine plain flour bread finished with garlic

PULAO RICE

Basmati rice cooked with cumin seeds and finished with saffron

RAITA

Chopped cucumber, tomatoes and carrots in natural yoghurt, lightly spiced and garnished with roasted cumin seed

DESSERT

GULAB JAMUN/ICE CREAM

Soaked in sweet syrup and garnished with grated coconut

.....*Accompaniments*.....

Green Salad **\$11.95**

Combination of fresh lettuce, tomato, onion, cucumber, carrots and lemon

Kachumber *Spicy tangy Indian salad* **\$10.95**

Raita **\$5.95**

Chopped cucumber, tomatoes and carrots in natural yoghurt, lightly spiced and garnished with roasted cumin seed

.....*Kids Meal*.....

Chip **\$7.95**

Chip & Nuggets **\$12.95**

Potato Wedges **\$9.95**

.....*Desserts*.....

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Full cream milk dumplings lightly fried in clarified butter, soaked in sweet syrup and garnished with grated coconut

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Cookies and Cream Ice Cream is wonderfully creamy rich and crunchy ice cream served with chocolate cookie

Assorted Ice Cream **\$7.95**

A scoop of chocolate ice-cream along with a scoop of vanilla ice-cream and a scoop of strawberry ice cream with chocolate topping

Marble Cheese Cake **\$7.95**

Baked cheesecake combined with a rich chocolate cheesecake topped with a white chocolate glaze, drizzled with milk chocolate glaze and a decorative Belgian chocolate

Banana Split **\$12.95**

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BANQUET

\$40 per Person (minimum of 4)

ENTRÉE

VEGETABLE PAKORA

Homemade pastry filled with mildly spiced green peas and potatoes (deep-fried)

CHICKEN TIKKA

Pieces of boneless chicken marinated in yoghurt and spices, cooked in clay oven

SEEKH KEBAB

Minced lamb mixed with fresh herbs and spices, cooked in tandoor

MAIN COURSE

BUTTER CHICKEN

Boneless chicken roasted in tandoor and cooked with fresh tomatoes and cream based gravy garnished with nuts

ROGAN JOSH

Authentic lamb curry from Kashmir, cooked in onion and tomato, finished with fennel

MIXED VEGETABLE CURRY

Seasonal vegetable cooked with medium spice sauce, garnished with coriander

FISH MASALA

Boneless fish fillet tempered with mustard seed and curry leaves, cooked in thick curry sauce with tomato, capsicum and onion

NAAN

Fine plain flour bread from tandoor

GARLIC NAAN

Fine plain flour bread finished with garlic

PULAO RICE

Basmati rice cooked with cumin seeds and finished with saffron

RAITA

Chopped cucumber, tomatoes and carrots in natural yoghurt, lightly spiced and garnished with roasted cumin seed

DESSERT

GULAB JAMUN/ICE CREAM

Full cream milk dumplings lightly fried in clarified butter, soaked in sweet syrup



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Beginning

Samosa **\$8.50**

Homemade pastry filled with mildly spiced green peas and potatoes, deep-fried.

Vegetable Pakora **\$8.95**

Cauliflower, potato and spinach deep-fried.

Onion Bhaji **\$7.50**

Onion ringlets dipped in chickpeas batter and deep-fried.

Aloo Chat **\$11.95**

Tangy and spicy mix of potato cubes with chopped onion, tomato and green chilli seasoned with chaat masala.

Chicken Pakora **\$16.95**

Boneless chicken battered in chickpea flour and deep-fried.

Tandoori Mushroom **\$15.95**

Fresh mushroom marinated with spices and cooked in clay oven.

Paneer Tikka **\$16.95**

Paneer marinated in yoghurt and spices and grilled in tandoor

Chicken Tikka **\$18.95**

Pieces of boneless chicken marinated in yoghurt and spices, cooked in clay oven.

Malai Tikka **\$18.95**

Boneless chicken marinated in cream and yoghurt, roasted in tandoor.

Tandoori Chicken **Half \$16.95 Full \$22.50**

Whole chicken marinated with yoghurt and hand ground spices, cooked in tandoor.



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Chilli Beef

\$19.95

Stir fried beef cooked with julienne onion, tomato and capsicum finished with ginger and coriander.

Lamb Chops

\$19.95

Tender lamb chops marinated in spices and yoghurt, cooked in tandoor.

Seekh Kebab

\$14.95

Minced lamb mixed with fresh herbs and spices, cooked in tandoor.

Fish Tikka

\$17.95

Fish marinated with yoghurt and spiced in lemon juice and cooked in clay oven.

Jhinga Kebab

\$19.95

Prawns marinated in chef's special spices, cooked in tandoor.

Tandoori Sizzler

\$32.95

Mixed meat from tandoor served on a sizzler (combination of Tandoori Chicken, Chicken Tikka, Seekh Kebab and Lamb Chops).

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Chicken Dishes

Butter Chicken **\$19.95**

Boneless chicken roasted in tandoor and cooked with fresh tomatoes and cream based gravy garnished with nuts.

Kadai Chicken **\$18.95**

Stir-fried chicken cooked with fresh herbs, onion and tomatoes.

Chicken Potato **\$18.95**

Chicken cooked in smooth gravy, with potatoes and mustard seeds.

Chicken Korma **\$19.50**

Boneless chicken marinated and cooked in cashew sauce and finished with cream.

Chicken Curry **\$18.95**

Chicken cooked in a traditional Indian home-style sauce.

Chicken Saagwala **\$18.95**

Chicken cooked with fresh spinach.

Chicken Vindaloo **\$18.95**

A treat for chilli lover, chicken cooked with hot and spicy tangy sauce (specialty of goa).

Chicken Tikka Masala **\$20.95**

Chicken tikka cooked with deiced onion, capsicum and tomato in thick onion based gravy.

Chicken Mushroom **\$18.95**

Chicken and mushroom cooked with thick gravy and fresh herbs.

Chicken Jalfrazi **\$19.95**

Chicken cooked with julienne onion, capsicum and tomato finished with vinegar.

Mango Chicken **\$19.95**

Chicken cooked with mango puree and tempered with mustard seed, finished with fresh cream.



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Lamb Dishes

- | | |
|---|----------------|
| Rogan Josh
<i>Authentic lamb curry from Kashmir, cooked in onion and tomato, finished with fennel.</i> | \$19.95 |
| Lamb Korma
<i>Boneless morsels of lamb cooked in aromatic cashew nuts sauce and finished with cream.</i> | \$19.95 |
| Lamb Saagwala
<i>Lamb cooked with fresh spinach.</i> | \$19.95 |
| Lamb Bhuna
<i>Succulent diced lamb cooked in thick onion gravy and capsicum.</i> | \$19.95 |
| Lamb Sabzi
<i>Lamb cooked with seasonal vegetables.</i> | \$20.95 |
| Lamb Potato
<i>Lamb cooked in curry sauce with potato and spices.</i> | \$19.95 |
| Lamb Madras
<i>Lamb cooked with a combination of hot spices and coconut cream.</i> | \$19.95 |
| Lamb Vindaloo
<i>For hot taste buds, lamb cooked with hot and tangy spicy sauce.</i> | \$19.95 |
| Seekh Kebab Masala
<i>Seekh kebab from tandoor cut into small pieces, toasted with herbs, spices, capsicum and onion.</i> | \$19.95 |
| Daal Gosht
<i>Boneless lamb and yellow lentil's cooked together with oriental spices.</i> | \$19.95 |
| Lamb Chop Kashmiri
<i>Tender lamb chops marinated in spices, cooked in tomato sauce and finished with cream.</i> | \$23.95 |