





Namaste – Welcome to The Soul of Indian Cuisine

India's vast landscape embraces remarkable contrasts in geography, climate, and culture - each leaving its own mark on the nation's cuisine. From the snowy peaks of the north to the tropical coasts of the south, every region tells a delicious story through its flavors.

Centuries of history have shaped Indian cooking. The northern plains, once traversed by Central Asian invaders, absorbed their rich culinary traditions, blending them seamlessly with local ingredients and techniques.

In royal kitchens of old, chefs transformed humble ingredients into masterpieces of flavor and aroma. Game hunted along riverbanks was prepared with care, infused with fragrant spices, and presented with artistic precision fit for emperors.

Today, Indian cuisine continues this legacy — a celebration of diversity, tradition, and culinary artistry.

At Mint Leaf, we honor this heritage by crafting every dish with the same meticulous care and artistry.

BANQUET MENU

Choice of one Banquet Menu per table
Changes to Banquet Menu attract additional charges
MINIMUM TWO PEOPLE

Classic Delight \$30 PP

ALOO TIKKI

CHICKEN TIKKA

BUTTER CHICKEN

Boneless chicken pieces cooked until tender in tandoor, then simmered in rich tomato based sauce and finished with butter and cream

VEGETABLE KORMA

Fresh seasonal vegetables cooked in light cashew nut sauce with fresh fruit

DAAL MAKHANI

A combination of black lentils and kidney beans simmered overnight, seasoned with freshly ground spices and finished with cream and coriander

RICE

NAAN/ROTI

PAPAD/CHUTNEY

RAITA

VANILLA ICE CREAM with chocolate or strawberry topping

Vegetarian Delight \$35 PP

SAMOSA

PANEER TIKKA

PAKORA

SAAG PANEER

Golden fried homemade cottage cheese in a smooth saffron flavoured spinach puree, delicately finished with fresh herbs

MALAI KOFTA

Cheese and potato balls, mixed with dried fruits and nuts, simmered in a light almond flavoured sauce

DAAL MAKHANI

A combinition of black lentils and kidney beans simmered overnight, seasoned with freshly ground spices and finished with cream and coriander

RICE

NAAN/ROTI

PAPAD/CHUTNEY

RAITA

VANILLA ICE CREAM with chocolate or strawberry topping

BANQUET MENU

Choice of one Banquet Menu per table
Changes to Banquet Menu attract additional charges
MINIMUM TWO PEOPLE

Grand Delight \$35 PP

SAMOSA

CHICKEN TIKKA

SEEKH KEBAB

CHICKEN TIKKA MASALA

Succulent pieces of chicken, marinated in yoghurt and spices, cooked in tandoor, then tossed in a tomato-based sauce with capsicum and onion

COCONUT PRAWN CURRY

Prawns cooked in a mouth watering gravy of coconut cream, flavoured with saffron

ROGAN JOSH

A popular authentic lamb curry from the foothills of Kashmir

PEAS PULAO

Fresh green peas tossed in butter and cumin mixed with basmati rice

GARLIC NAAN/ROTI

PAPAD/CHUTNEY

RAITA

GULAB JAMUN

Royal Delight \$40 PP

TANDOORI MUSHROOM

BARRA KEBAB

MURGH MALAI TIKKA

BUTTER CHICKEN

Boneless chicken pieces, cooked until tender in the tandoor, simmered in a rich tomato base sauce, with butter and cream

PRAWN MASALA

Prawns cooked with freshly ground herbs and spices, accompanied by flavours of onions and capsicum

ROGAN JOSH

A popular authentic lamb curry from the foothills of Kashmir

MIXED VEGETABLES

Fresh mixed seasonal vegetables, tantalizingly seasoned with fresh herbs and spices

LEMON RICE

Basmati rice cooked with mustard seeds, curry leaves, coconut and lemon essence

GARLIC NAAN/ROTI

PAPAD/CHUTNEY

RAITA

GULAB JAMUN/KULFI

TANDOORI TREASURES IN HOUSE SPECIALITIES

\$ 15.99

\$ 12.99

ENTRÈE - VEGETARIAN

1. Samosa (2 pcs) Chef's homemade pastry filled with spiced potatoes, cashew and green	\$ 8.99
peas2. Pakora (4 pcs) Spinach dipped in chickpea batter & fried	\$ 7.99
3. Aloo Tikki (4 pcs) Golden-brown patties of mashed potatoes mixed with spices and peas	\$ 7.99

- **4. Tandoori Vegetable Platter** Cottage \$ **19.99** cheese, mushroom and mix of seasonal vegetables, marinated, and cooked in tandoor
- **5. Hara Bhara kebab** Made from a mix of spinach, green peas, and potatoes, seasoned with spices
- **6. Tandoori Paneer Tikka** Cottage \$ **16.99** cheese, green capsicum, tomato, onion marinated in yoghurt and spices, grilled in tandoor
- **7. Tandoori Mushrooms** Mushrooms \$ 13.99 marinated in ginger garlic yoghurt spices and grilled in tandoor
- 8. Vegetable Manchurian Cabbage, carrot, onion balls deep fried, tossed in tomato onion and cashew nut gravy with green herbs, soy and sweet chilli sauce, fresh green chilli, ginger and spring onion, coriander
- 9. Tandoori Soya Chaap Tender Soya \$ 16.99
 Chaap made from soybeans, marinated in spices, and grilled in a tandoor
- **10. Samosa Chaat** Crushed samosa topped \$ **13.99** with chickpeas, onions and drizzled with sweet yoghurt and various chutney
- **11. Pakora Chaat** Pakoras drizzled with onions, sweet yoghurt and various chutneys
- **12. Aloo Tikki Chaat** Aloo tikki, chickpeas and onions drizzled with sweet yoghurt and various chutneys

ENTRÈE - NON VEGETARIAN

perfection in the clay oven

13.	Chicken Tikka Morsels of boneless	\$ 16.99
	chicken, marinated in yoghurt and	
	exotic spices, cooked to perfection	
	in the tandoor	

14.	Tandoori Chicken Spring chicken		\$ 16.99
	marinated in yoghurt and selected	Full	\$ 25.99
	herbs and spices, cooked to		

15 .	Lamb Seekh Kebab Minced lamb	\$ 17.99
	with ginger, garlic, fresh coriander	
	and freshly ground spices, rolled	
	on a skewer and cooked in the tandoor	

16.	Barra Kebab (3 Pcs) Succulent lean	\$ 17.99
	lamb cutlets, marinated in	
	rum and selected herbs, cooked in	
	the tandoor	

17 .	Tandoori Platter A select	\$ 24.9
	assortment from our tandoor,	
	Chicken Tikka, Seekh Kebab,	
	Barra Kebab and Tandoori Chicken	

18.	Tandoori Fish Tikka Morsels of	\$ 19.99
	rockling fish, lightly seasoned	
	and marinated with chef's own	

recipe and cooked in tandoor

19.	Tandoori Prawns Marinated with	\$ 18.99
	garlic, ginger, fresh lemon and	
	cooked in the tandoor	

cooked in the talldoor	
20. Fried Coconut Prawns 6 tiger	\$ 19.99
prawns marinated in special	
spices battered chickpea flour	
and deep fried	

21.	Amritsari Fish Fresh fish fillets	\$ 19.99
	marinated with lemon and fresh	
	spices, coated in chickpea flour	
	and deep fried	



CHEF'S CURRY HOUSE MAIN COURSE - NON VEGETARIAN

	CHICKEN!		LAMB	
22.	Butter Chicken chicken pieces, cooked in the tandoor, simmered in a rich tomato base sauce, with butter	\$ 21.99	31. Lamb Rogan Josh (Lamb Curry) A popular authentic lamb curry from the foothills of Kashmir	\$ 22.99
23.	and cream Chicken Curry Chef's authentic Indian curry tender chicken fillet cook-	\$ 21.99	32. Lamb Spinach (Saag Gosht) Lean lamb dices with fresh spinach, herbs, spices, and fresh cream	\$ 22.99
	ed in onion and tomato gravy		33. Lamb Pasanda Lamb cooked in mild cashew nuts sauce	\$ 22.99
24.	Chicken Korma Tender chicken co- oked with creamy almond & cashew nut	\$ 21.99	→ 34. Lamb Kadai Chef's Speciality→ 35. Lamb Bhuna (Finished with Chefs	\$ 22.99 \$ 22.99
≠25.	Chicken Tikka Masala Succulent	\$ 21.99	Own Style) Diced lean lamb tossed with onion and capsicum	
	pieces of chicken, marinated in yoghurt, spices, tossed in a tomato-based sauce with capsicum and onion			\$ 22.99
 26.	Kadai Chicken Chef's Speciality	\$ 21.99	VIIICBUI	
27.	Mango Chicken Boneless chicken cooked with puree mango & a dash of	\$ 21.99	■ BEEF	
28.	Spinach Chicken Boneless chicken pieces cooked with spinach, herbs &	\$ 21.99	37. Beef Rogan Josh Diced marinat ed beef cooked with onion, garlic, tomato and yoghurt	\$ 22.99
∮ 29.	chicken Vindaloo A delicious Goan speciality seasoned with spices &	\$ 21.99	38. Beef Madras (An Exotic Taste Sensa-tion) Marinated beef cooked with hot spices, mustard seeds & coconut	\$ 22.99
 3 3 3	vinegar Chicken Jalfrezi Boneless chicken fillet cook with sliced onions and capsi-	\$ 21.99	39. Beef Korma Tender pieces of beef in coconut, cashew, tomato and garlic sauce	\$ 22.99
	cum in a rich gravy		40. Beef Spinach Lean beef dices with fresh spinach, herbs, spices, and fresh cream	\$ 22.99
				\$ 22.99



	GOAT		57.	Aloo Palak Potatoes cooked with spinach puree and garnished with	\$ 18.99
42.	Goat Curry A delicious Goan	\$ 22.99		tomatoes, onions and ginger	
	speciality seasoned with spices & vinegar		58.	Aloo Gobi Potatoes and cauliflower stir fried with spices and tomatoes	\$ 20.99
⊌ 43.	Goat Vindaloo A delicious Goan	\$ 22.99	59.	Matar Mushroom Mushrooms	\$ 20.99
	speciality seasoned with spices &			and peas speciality	
	Vinegar		60.	Pumpkin Masala Butternut	\$ 21.99
→ 44.	Goat Bhuna Diced goat with bone tossed with onion and capsicum	\$ 22.99		pumpkin cooked with onions, tomatoes, and vegetable gravy	
	tossed with officinatia capsicalli		61.	Aloo Baingan Eggplant, potatoes,	\$ 21.99
	SEA FOOD			and tomatoes in a ginger sauce with	
4.4E	Drawn Macalaki	\$ 24.99		coriander	
J 45.	Prawn Masala King prawns cook-	\$ 24.99	62.	Baingan Bharta Eggplant roasted	\$ 22.99
	ed with freshly ground herbs and spices, accompanied by flavours of onions and			in tandoor and cooked in traditional	1
	capsicum			Indian style	
46	Prawn Korma Prawn cooked with	\$ 25.99	63.	Malai Kofta Cheese and potato	\$ 21.99
40.	cashew nut and coconut sauce butter	7 23.33		balls, mixed with dried fruits and nuts,	
	and cream			simmered in a light almond flavoured	
47.	Prawn Makhani Prawn cooked	\$ 24.99		sauce	4 - 4
.,,	in authentic and favourite makhani	Ų = 1.05	 <i>▶</i> 64.	Chana Masala Chickpeas cooked	\$ 21.99
	sauce			with tomatoes, onions, ginger and gar-	
48.	Coconut Prawn Curry Fresh riv-	\$ 25.99		lic, finished with spices	4 04 00
	er prawns cooked in a mouth-watering	7	65.	Palak Paneer Golden fried home-	\$ 21.99
	gravy of coconut, poppy seeds, and			made cottage cheese in a smoother	
	cream, flavoured with saffron			saffron flavoured spinach puree, delicately finished with fresh herbs	
<i>→</i> 49.	Prawn Vindaloo A delicious Goan	\$ 25.99	66.	Matar Paneer Chef's homemade	\$ 21.99
	speciality seasoned with		00.	cottage cheese and green peas simme-	\$ 21.33
	spices & vinegar			red in saffron flavoured curry sauce,	
50.	Calcutta Fish Curry Boneless fish	\$ 24.99		finished with coriander	
	pieces with coconut cream, spices,		67.	Shahi Paneer Homemade cottage	\$ 22.99
	slowly cooked			cheese cubes simmered in makhani	
 <i>⁵</i> 51.	Fish Vindaloo A delicious Goan	\$ 25.99		sauce	
	speciality seasoned with spices &		68.	Paneer Bhurji Scrambled home-	\$ 22.99
	vinegar			made cottage cheese with onion, tom-	
М	AIN COURSE VEGETARIAN			atoes, and spices!	
1		774-2470	<i>▶</i> 69.	Kadai Paneer Homemade cottage	\$ 21.99
52.	Vegetable Korma Seasonal	\$ 19.99		cheese prepared in authentic Indian	
	vegetables cooked in light cashewnut	13		style	
	sauce and fresh fruit		70.	Dal Makhani Black lentils and	\$ 18.99
53.	Mix Vegetables Fresh mixed	\$ 18.99		kidney beans sim-mered slowly, seas-	
	seasonal vegetables, tantalizingly sea-			oned with freshly ground spices and finished with cream and coriander	
	soned with fresh herbs and spices		71.	Dal Fry Slowly cooked mixed lentils	\$ 19.99
54.	Vegetable Madras	\$ 19.99	/1.	with spices	Ş 19.99
	Seasonal vegetables cooked with mu-			with spices	
	stards, ginger and garlic - a spicy dish	4			
55.	Vegetable Makhani Seasonal	\$ 19.99			
1	vegetables cooked with everyone's				
1	favourite makhani sauce	ć 24 00			
956.	Vegetable Zalfrezi (House spe-	\$ 21.99			
	ciality) Fresh seasonal vegetables saut- eed on highfire with Indian spices		1		
WILL	eed on fightine with indian spices		4		

	T LEAF SPECIAL - VEGETARI Paneer Tawa Masala BBQ Indian cottage cheese, diced of onion, to-	\$ 23.99	▶80.▶81.	Tawa Chicken Masala Boneless chicken based on authentic North-Indian recipe Punjabi Chicken Chef's Speciality chicken	\$ 21.99 \$ 23.99			
	mato and capsicum simmered in onion tomato based gravy		∌ 82.	Goa Fish Masala Chef's Speciality	\$ 23.99			
∌ ∌73.	Chilli Paneer Chef's homemade co-	\$ 22.99						
	ttage cheese tossed in spicy Indian sauces and cooked in authentic Indian style		BREAD					
	with an oriental touch		83.	Roti Flat wholemeal bread baked in	\$ 3.99			
<i>→</i> 74.	Daal Tadka Mixed lentils slowly coo-	\$ 20.99	0.4	the Tandoor	ć 4 00			
	ked with extra flavourful tempering of spices fried in oil		84.	Garlic Roti Flat wholemeal bread baked in tandoor with garlic	\$ 4.99			
MIN	NT LEAF SPECIAL - NON VEGETARI	AN	85.	Butter Naan Plain flour bread from tandoor	\$ 4.99			
			86.	Garlic Naan Baked with garlic	\$ 5.99			
<i>⊸</i> 75.	Seekh kebab Masala Minced lamb kebab cooked in tandoor and tos-	\$ 23.99	87.	Laccha Paratha Flaky wholemeal bread from Tandoor	\$ 4.99			
	sed with onions, capsicums and rich gravy		88.	Chilli Naan Plain flour bread topped	\$ 6.99			
ૐ 76.	Chilli Beef Diced beef pan fried	\$ 22.99	00	with green chillies	¢ c 00			
	with onions, capsicum, tomato and chillies		89.	Cheese Naan Plain flour bread stuffed with homemade cottage cheese	\$ 6.99			
<i>₃</i> 77.	Tandoori Chicken Masala Chicken with bone marinated in yoghurt and spices, cooked in tandoor, tossed with capsicum and onions	\$ 23.99	90.	Masala Kulcha Plain flour bread filled with potatoes, onions, green peas, cheese and coriander, then baked in tandoor	\$ 6.99			
∌ √ 78.	Chilli Chicken (Indian Style) Boneless chicken cooked in authentic Indian	\$ 21.99	91.	Mint Paratha Wholemeal flakey mint bread	\$ 5.99			
	style with an oriental touch		92.	Aloo Paratha Wholemeal bread	\$ 6.99			
<i>▶</i> 79.	Barra Kebab Masala (House	\$ 24.99		stuffed with mildly spiced potatoes	4 = 00			
	Speciality) Lamb cutlets cooked in tand- oor and tossed with onions, capsicums		93.	Kashmiri Naan Plain flour bread filled with spiced dry fruits and nuts	\$ 7.99			
	in thick spicy sauce		94.	Keema Naan filled with spicy lamb mince, coriander, baked in Tandoor	\$ 7.99			



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RIC	SE			DESSERT
95.	Basmati Rice Basmati rice with cumin, spices and a dash of saffron	\$ 5.99	111.	Gulab Jamun [2 pieces] full cream \$ 6.99 milk dumplings, lightly fried and soaked
96.	Lemon Rice Basmati rice cooked with mustard seeds, curry leaves,	\$ 6.99	112.	in rose water sugar syrup, garnished with pistachio and coconut Pistachio Kulfi Indian ice cream, \$ 7.99
97.	coconut and lemon essence Kashmiri Pulao Basmati rice mixed with fresh fruits and nuts	\$ 8.99	112.	Pistachio Kulfi Indian ice cream, \$7.99 prepared with milk and nuts blended with cream, garnished
98.	Peas Pulao Fresh green peas tossed in butter with cumin and mixed with basmati rice	\$ 7.99	113.	with rose syrup & pistachio Mango Kulfi Mango Kulfi is an Indian version of ice cream, made with milk, milk solids, nuts, cardamom, and mango puree, and is a creamy, delicious
BII	RYANI			treat
99.	Veg Biryani Veg Biryani is a flavour- ful rice dish made with basmati rice, mixed vegetables, whole spices, freshly ginger, garlic, coriander and mint leaves	\$ 17.99		BEVERAGES
100.	Chicken Biryani Tender marinated chicken pieces cooked with basmati rice, nuts, and spices	\$ 19.99	114	Lassi Churned yoghurt drink Sweet \$ 4.99 Mango \$ 4.99 Salted \$ 3.99
101.	Lamb Biryani Tender pieces of lamb marinated overnight and cooked with rice mint, nuts and spices	\$ 21.99	115	. Any Can of Soft Drink \$ 3.99 Coke/Coke zero / Fanta / Sprite / Solo / Diet coke
102.	Goat Biryani Tender bone-in Goat with aromatic spice and cooked with basmati rice	\$ 22.99		(,) (, ,)
SII	DES			} } } 3 3 3
103.	Raita Churned homemade yoghurt with grated cucumber and garnished with ground cumin	\$ 5.99	П	Any dish can be made
104.	Achar chutney	\$ 1.99		milder or hotter upon request
105.	Papad Crisp thin rice crackers	\$ 2.99	·	
106.	Kachumber Indian salad with chopped cucumbers, onions and tomatoes with Indian spices	\$ 7.99		
107.	Onion Salad	\$ 3.99		
108.	Garden Salad Seasonal vegetables	\$ 9.99		
109.	Mint Chutney	\$ 2.99		The state of the s
110.	Tamarind-Date Chutney	\$ 3.99		4



84-86 Yarra Street, Heidelburg 3084 (Near Heidelburg Railway Station)

(03) 9458 1819

Gluten, MSG, Coconut, Cashew, Almond And Other may be Used In Food Preparation *Please Check With Staff

Minimum Charge
For single person \$25, per adult \$18 (weekends \$20),
Per child \$10 (weekends \$12) (4-9 years of age)
Surcharge applies for Public Holidays

Thank you for your patronage and hope to see you again soon!

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ALL PRICES ARE INCLUSIVE OF GST SUBJECT TO CHANGE WITHOUT NOTICE

MIN	T LEAF SPECIAL - VEGETARIAN (650 M	MI ONLY)
72.	Paneer Tawa Masala BBQ Indian cottage cheese, diced of onion, tomato and capsicum simmered in onion tomato based gravy	\$ 23.99
73.	Chilli Paneer Chef's homemade cottage cheese tossed in spicy Indian sauces and cooked in authentic Indian style with an oriental touch	\$ 22.99
₹ 74.	Daal Tadka Mixed lentils slowly cooked with extra flavourful tempering of spices fried in oil	\$ 20.99
MIN.	T LEAF SPECIAL - NON VEGETARIAN (650 N	di Only)
75.	Seekh kebab Masala Minced lamb kebab cooked in tandoor and tossed with onions, capsicums and rich gravy	\$ 23.99
76.	Chilli Beef Diced beef pan fried with onions, capsicum, tomato and chillies	\$ 22.99
∌77.	Tandoori Chicken Masala Chicken with bone marinated in yoghurt and spices, cooked in tandoor, tossed with capsicum and onions	\$ 23.99
خۇ 78.	Chilli Chicken (Indian Style) Boneless chicken cooked in authentic Indian style with an oriental touch	\$ 21.99
<i>₃</i> 79.		\$ 24.99
∮ 80.		\$ 21.99
∌81.	Punjabi Chicken Chef's Speciality chicken	\$ 23.99
⊌ 82.	Goa Fish Masala Chef's Speciality	\$ 23.99
BRE	AD	
83.	Roti Flat wholemeal bread baked in the Tandoor	\$ 3.99
84.	Garlic Roti Flat wholemeal bread baked in tandoor with garlic	\$ 4.99
85.	Butter Naan Plain flour bread from the Tandoor The perfect accompaniment to any curry	\$ 4.99
		Ų 4133
	Garlic Naan Baked with garlic	\$ 5.99
87.	Garlic Naan Baked with garlic Laccha Paratha Flaky wholemeal bread from Tandoor	
87.	Garlic Naan Baked with garlic	\$ 5.99
87. 88. 89.	Garlic Naan Baked with garlic Laccha Paratha Flaky wholemeal bread from Tandoor Chilli Naan Plain flour bread topped with green chillies Cheese Naan Plain flour bread stuffed with homemade cottage cheese	\$ 5.99 \$ 4.99 \$ 6.99 \$ 6.99
87. 88. 89. 90.	Garlic Naan Baked with garlic Laccha Paratha Flaky wholemeal bread from Tandoor Chilli Naan Plain flour bread topped with green chillies Cheese Naan Plain flour bread stuffed with homemade cottage cheese Masala Kulcha Plain flour bread filled with potatoes, onions, green peas, cheese and coriander, then baked in tandoor	\$ 5.99 \$ 4.99 \$ 6.99 \$ 6.99
87. 88. 89. 90.	Garlic Naan Baked with garlic Laccha Paratha Flaky wholemeal bread from Tandoor Chilli Naan Plain flour bread topped with green chillies Cheese Naan Plain flour bread stuffed with homemade cottage cheese Masala Kulcha Plain flour bread filled with potatoes, onions, green peas, cheese and coriander, then baked in tandoor Mint Paratha Wholemeal flakey mint bread	\$ 5.99 \$ 4.99 \$ 6.99 \$ 6.99 \$ 6.99
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87. 88. 89. 90. 91. 92. 93.	Garlic Naan Baked with garlic Laccha Paratha Flaky wholemeal bread from Tandoor Chilli Naan Plain flour bread topped with green chillies Cheese Naan Plain flour bread stuffed with homemade cottage cheese Masala Kulcha Plain flour bread filled with potatoes, onions, green peas, cheese and coriander, then baked in tandoor Mint Paratha Wholemeal flakey mint bread Aloo Paratha Wholemeal bread stuffed with mildly spiced potatoes Kashmiri Naan Plain flour bread filled with spiced dry fruits and nuts Keema Naan filled with spicy lamb mince, coriander, baked in Tandoor	\$ 5.99 \$ 4.99 \$ 6.99 \$ 6.99 \$ 6.99 \$ 5.99 \$ 6.99
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87. 88. 89. 90. 91. 92. 93. 94.	Garlic Naan Baked with garlic Laccha Paratha Flaky wholemeal bread from Tandoor Chilli Naan Plain flour bread topped with green chillies Cheese Naan Plain flour bread stuffed with homemade cottage cheese Masala Kulcha Plain flour bread filled with potatoes, onions, green peas, cheese and coriander, then baked in tandoor Mint Paratha Wholemeal flakey mint bread Aloo Paratha Wholemeal bread stuffed with mildly spiced potatoes Kashmiri Naan Plain flour bread filled with spiced dry fruits and nuts Keema Naan filled with spicy lamb mince, coriander, baked in Tandoor 500 ml Basmati Rice Basmati rice with cumin, spices \$ 4.99	\$ 5.99 \$ 4.99 \$ 6.99 \$ 6.99 \$ 6.99 \$ 5.99 \$ 7.99 \$ 7.99 \$ 7.99 \$ 5.99 \$ 6.99 \$ 6.99
87. 88. 89. 90. 91. 92. 93. 94.	Garlic Naan Baked with garlic Laccha Paratha Flaky wholemeal bread from Tandoor Chilli Naan Plain flour bread topped with green chillies Cheese Naan Plain flour bread stuffed with homemade cottage cheese Masala Kulcha Plain flour bread filled with potatoes, onions, green peas, cheese and coriander, then baked in tandoor Mint Paratha Wholemeal flakey mint bread Aloo Paratha Wholemeal bread stuffed with mildly spiced potatoes Kashmiri Naan Plain flour bread filled with spiced dry fruits and nuts Keema Naan filled with spicy lamb mince, coriander, baked in Tandoor 500 ml Basmati Rice Basmati rice with cumin, spices and a dash of saffron Lemon Rice Basmati rice cooked with mustard \$ 5.99	\$ 5.99 \$ 4.99 \$ 6.99 \$ 6.99 \$ 6.99 \$ 5.99 \$ 7.99 \$ 7.99

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BIR	YANI (750 ml)	1	1
99.	Veg Biryani Veg Biryani is a flavourful rice dish made with basmati rice, mixed vegetables, whole spices, freshly ginger, g coriander and mint leaves	arlic,	17.9
100.	Chicken Biryani Tender marinated chicken pieces cook with basmati rice, nuts, and spices	ed \$	19.99
101.	Lamb Biryani Tender pieces of lamb marinated overnight cooked with rice mint, nuts and spices		21.99
102.	Goat Biryani Tender bone-in Goat with aromatic spice at cooked with basmati rice	nd \$	22.99
SID	ES		\
103.	Raita [280 ml] Churned homemade yoghurt with grated cucumber and garnished with ground cumin	!	\$ 5.99
	Achar chutney		\$ 1.99
	Papad Crisp thin rice crackers		\$ 2.99
106.	Kachumber Indian salad with chopped cucumbers, onions and tomatoes with Indian spices		\$ 7.99
107.	- mon out au		\$ 3.99
	Garden Salad Seasonal vegetables		\$ 9.99
	Mint Chutney		\$ 2.99
110.	Tamarind-Date Chutney	:	\$ 3.99
DE	SSERT		
111.	Gulab Jamun [2 pieces] full cream milk dumplings, lightly fried and soaked in rose water sugar syrup, garnished with pistachio and coconut	:	\$ 6.99
112.	Pistachio Kulfi Indian ice cream, prepared with milk and nuts blended with cream, garnished with rose syrup & pistach	d io	\$ 7.99
113.	· · ·	n,	\$ 6.99
BE'	VERAGES		
	I	Mango Salted	\$ 4.99 \$ 4.99 \$ 3.99
115.	Any Can of Soft Drink Coke/Coke zero / Fanta / Sprite / Solo / Diet coke		\$ 3.99
MEDIU	M CURRY SPICY CURRY		
	FAMILY P.	ACK	



Beef Kashmiri, Daal Makhani

Mint & Tamarind Chutney, Raita, Pappadums, Gulab Jamun

MEDIUM

500ml

\$84.99

2 X Rice, 2 X Naan & Roti, Achar Chutney,

ACCOMPANIMENTS

LARGE

650ml

\$94.99



84-86 Yarra Street, Heidelburg 3084 (Near Heidelburg Railway Station)

(03) 9458 1819

Gluten, MSG, Coconut, Cashew, Almond And Other may be Used In Food Preparation *Please Check With Staff

> 7 Nights a WEEK - (5pm till late) **Takeaway & Home Delivery** \$5 HOME DELIVERY FEE

FULLY LICENSED

ALL CURRIES SERVED IN 500 ML / 650 ML **CONTAINER***

CATERING FOR PARTIES & **FUNCTIONS**

ALL PRICES ARE INCLUSIVE OF GST SUBJECT TO CHANGE WITHOUT NOTICE



									CEA FOOD	1	1	
	EN.	TRÈE - VEGETARIAN		MA	IN COURSE NON VEGETARIAN	A STATE OF THE STA			SEA FOOD	500 ml	650 ml	-
/	1.	Samosa (2 pcs) Chef's homemade pastry filled with spiced	\$ 8.99	V	CHICKEN	500 ml	650 ml	A AE	Prawn Masala King prawns cooked with			
		potatoes, cashew and green peas	7 0.00		Butter Chicken chicken pieces, cooked in the	\$ 20.99	\$ 21.99	45.	freshly ground herbs and spices, accompanied	\$ 23.99	\$ 24.99	
	2.	Pakora (4 pcs) Spinach dipped in chickpea batter & fried	\$ 7.99		tandoor, simmered in a rich tomato base sauce, with butter and cream			16	by flavours of onions and capsicum Prawn Korma Prawn cooked with cashew nut	ć 24 00	¢ 25 00	١
	3.	Aloo Tikki (4 pcs) Golden-brown patties of mashed potatoes	\$ 7.99		Chicken Curry Chef's authentic Indian curry	\$ 20.99	\$ 21.99	40.	and coconut sauce butter and cream	\$ 24.99	\$ 25.99	
		mixed with spices and peas.	ć 40 00	V	Tender chicken fillet cooked in onion and tomato gravy Chicken Korma Tender chicken cooked with	\$ 20.99	\$ 21.99	47.	Prawn Makhani Prawn cooked in authentic	\$ 23.99	\$ 24 <mark>.</mark> 99	
	4.	Tandoori Vegetable Platter Cottage cheese, mushroom and mix of seasonal vegetables, marinated, and cooked in tandoor	\$ 19.99		creamy almond & cashew nut sauce.	•		48.	and favourite makhani sauce Coconut Prawn Curry Fresh river prawns	\$ 24.99	\$ 25.99	
	5.	Hara Bhara kebab Made from a mix of spinach, green peas,	\$ 8.99		Chicken Tikka Masala Succulent pieces of chicken, marinated in yoghurt, spices, tossed in a	\$ 20.99	\$ 21.99		cooked in a mouth-watering gravy of coconut, poppy	Ψ = 1.00	¥ =5.55	
		and potatoes, seasoned with spices.			tomato-based sauce with capsicum, onion Kadai Chicken Chef's Speciality	\$ 20.99	\$ 21 00	<i>₃</i> 49.	seeds, and cream, flavoured with saffron Prawn Vindaloo A delicious Goan speciality	\$ 24.99	\$ 25.99	
1	6.	Tandoori Paneer Tikka Cottage cheese, green capsicum,	\$ 16.99		Mango Chicken Boneless chicken cooked with	\$ 20.99			seasoned with spices & vinegar	•		
/	7.	tomato, onion marinated in yoghurt and spices, grilled in tandoor Tandoori Mushrooms Mushrooms marinated in ginger	\$ 13.99	20	puree mango & a dash of cream Spinach Chicken (Delicious and mild) Boneless	ć 20.00	ć 24 00	50.	Calcutta Fish Curry Boneless fish pieces with coconut cream, spices, slowly cooked	\$ 23.99	\$ 24.99	
	, .	garlic yoghurt spices and grilled in tandoori Will Come.	J 13. 33		chicken pieces cooked with spinach, herbs & spices	\$ 20.99	\$ 21.99	∮ 51.	Fish Vindaloo A delicious Goan speciality	\$ 24.99	\$ 25.99	
	8.	Vegetable Manchurian Cabbage, carrot, onion balls deep	\$ 15.99		Chicken Vindaloo A delicious Goan speciality seasoned with spices & vinegar	\$ 20.99	\$ 21.99		seasoned with spices & vinegar			1
		fried, tossed in tomato - onion and cashew nut gravy with green		<i>⊌</i> 30.	Chicken Jalfrezi Boneless chicken fillet cook with	\$ 20.99	\$ 21.99		AIN COURSE VEGETARIAN			
		herbs, soy and sweet chilli sauce, fresh green chili, ginger and spring onion, coriander			sliced onions and capsicum in a rich gravy			52.	Vegetable Korma Seasonal vegetables cooked in light cashew nut sauce and fresh fruit	\$ 18.99	\$ 19.99	
	9.	Tandoori Soya Chaap Tender Soya Chaap made from	\$ 16.99		LAMB			53.	Mix Vegetables Fresh mixed seasonal vegetables,	\$ 17.99	\$ 18.99	
	10	soybeans, marinated in spices, and grilled in a tandoor.	ć 12 00	21	Lamb Rogan Josh (Lamb Curry) A popular authe-	¢ 21 00	¢ 22 00	54.	tantalizingly seasoned with fresh herbs and spices Vegetable Madras Seasonal vegetables	\$ 18.99	\$ 19.99	
		Samosa Chaat Crushed samosa topped with chickpeas, onions and drizzled with sweet yoghurt and various chutney.	\$ 13.99		ntic lamb curry from the foothills of Kashmir			55.	cooked with mustards, ginger and garlic-a spicy dish Vegetable Makhani Seasonal vegetables	\$ 18.99	\$ 19.99	
		Pakora Chaat Pakoras drizzled with onions, sweet yoghurt	\$ 12.99	32.	Lamb Spinach (Saag Gosht) Lean lamb dices with fresh spinach, herbs, spices, and fresh cream	\$ 21.99	\$ 22.99		cooked with everyone's favourite makhani sauce			
		and various chutneys.				\$ 21.99	\$ 22.99	∌ 56.	Vegetable Zalfrezi (House speciality) Fresh seasonal vegetables sauteed on high fire with Indian	\$ 20.99	\$ 21.99	
	12.	Aloo Tikki Chaat Aloo tikki, chickpeas and onions drizzled with sweet yoghurt and various chutneys.	\$ 12.99		Lamb Kadai Chef's Speciality	\$ 21.99	\$ 22.99	57.	spices Aloo Palak Potatoes cooked with spinach puree	\$ 17.99	\$ 18.99	
ı		with sweet yoghur and various thutheys.			Lamb Bhuna (Finished with Chefs Own Style)	\$ 21.99			and garnished with tomatoes, onions and ginger Aloo Gobi Potatoes and cauliflower stir fried	\$ 19.99	\$ 20.99	
	EN.	TRÈE - NON VEGETARIAN			Diced lean lamb tossed with onion and capsicum Lamb Vindaloo A delicious Goan speciality	\$ 21.99	\$ 22.99		with spices and tomatoes			
	12	Chicken Tikka Morsels of boneless chicken, marinated in	\$ 16.99		seasoned with spices & vinegar	•		59.	Matar Mashroom Mushrooms and peas speciality	\$ 19.99	\$ 20.99	
	13.	yoghurt and motic spices, cooked to perfection in the tandoor	\$ 10.99		BEEF			60.	Pumpkin Masala Butternut pumpkin cooked with onions, tomatoes, and vegetable gravy	\$ 20.99	\$ 21.99	
	14.	Tandoori Chicken Spring chicken marinated in Half	\$ 16.99		Beef Rogan Josh Diced marinated beef cooked	\$ 21.99	\$ 22.99	61.	Aloo Baingan Eggplant, potatoes, and tomatoes	\$ 20.99	\$ 21.99	
		yoghurt and selected herbs and spices, cooked to perfection $ \text{Full} \\ \text{in the clay oven}$	\$ 25.99		with onion, garlic, tomato and yoghurt Beef Madras (An Exotic Taste Sensation)	\$ 21.99	\$ 22.99	62.	in a ginger sauce with coriander Baingan Bharta Eggplant roasted in tandoor	\$ 20.99	\$ 22.99	
	15.	Lamb Seekh Kebab Minced lamb with ginger, garlic, fresh	\$ 17.99		Marinated beef cooked with hot spices, mustard seeds & coconut			63	and cooked in traditional Indian style Malai Kofta Cheese and potato balls, mixed	\$ 21.99	\$ 21.99	1
		coriander and freshly ground spices, rolled on a skewer and cooked	Ų 17.33	39.	Beef Korma Tender pieces of beef in coconut, cas-	\$ 21.99	\$ 22.99	00.	with dried fruits and nuts, simmered in a light almond flavoured sauce	Ų	V ==.55	1
1	16	in the tandoor	44=05		hew, tomato and garlic sauce Beef Spinach Lean lamb dices with fresh spinach,	\$ 21.99	\$ 22.99	 <i>⁴</i> 64.	Chana Masala Chickpeas cooked with tomatoes,	\$ 20.99	\$ 21.99	
\	16.	Barra Kebab (3 Pcs) Succulent lean lamb cutlets, marinated in rum and selected herbs, cooked in the tandoor.	\$ 17.99		herbs, spices, and fresh cream	\$ 21.99		65.	onions, ginger and garlic, finished with spices Palak Paneer (Vegetarians Delight) Golden fried	\$ 20.99	\$ 21.99	
	17.	Tandoori Platter A select assortment from our tandoor,	\$ 24.99	₩ 41.	Beef Vindaloo A delicious Goan speciality seasoned with spices & vinegar	7 Z1.33	7 44.33		homemade cottage cheese in a smoother saffron flavoured spinach puree, delicately finished with fresh			
	\	Chicken Tikka, Seekh Kebab, Barra Kebab and Tandoori Chicken	, =		GOAT			66	herbs Matar Paneer Chef's homemade cottage cheese	\$ 20 99	\$ 21.99	
	18.	$\textbf{Tandoori Fish Tikka} \ Morsels of rockling fish, lightly seasoned$	\$ 19.99	(GOAT			50.	and green peas simmered in saffron flavoured curry	7 20.55	Ÿ Z I . J J	
	10	and marinated with chef's own recipe and cooked in tandoor	ć 40.00		Goat Curry A delicious Goan speciality	\$ 21.99	\$ 22.99	67.		\$ 20.99	\$ 22 <mark>.</mark> 99	
	19.	Tandoori Prawns Marinated with garlic, ginger, fresh lemon and cooked in the tandoor	\$ 18.99		seasoned with spices & vinegar Goat Vindaloo A delicious Goan speciality	\$ 21.99	\$ 22.99	68.	simmered in makhani sauce Paneer Bhurji Scrambled homemade cottage	\$ 21.99	\$ 22.99	
	20.	Fried Coconut Prawns 6 Tigers prawns marinated in special	\$ 19.99		seasoned with spices & vinegar	•	THE ALL	1	cheese with onion, tomatoes, and spices!	\$ 20.99	\$ 21.99	/
1		spices battered chickpea flour and deep fried.			Goat Bhuna Diced goat with bone tossed with onion and capsicum.	\$ 21.99	\$ 22.99	Vil.	Kadai Paneer Homemade cottage cheese prepared in authentic Indian style	•		
1	21.	Amritsari Fish Fresh fish fillets marinated with lemon and fresh	\$ 19.99	MIL				70.	Dal Makhani Black lentils and kidney beans simmered slowly, seasoned with freshly ground spices	\$ 17.99	\$ 18.99	
-	1	spices, coated in chickpea flour and deep fried			any dish can be made milder or hotter	unon rea	uest	74	and finished with cream and coriander Dal Fry Slowly cooked mixed lentils with spices	\$ 19 00	\$ 10.00	
	1				iny districting the made militer of flotter	ароп ге ц	uest	1.	Dai i y Slowly cooked mixed lentils with spices	\$ 18.99	בביבו ל	