

Chef's Gourmet Curries

36. **LAMB SHANK** spiced lamb shank curry made with onion and tomato finished with dash of cream. \$26.90
37. **DUCK CURRY** Duck curry finished with cherry tomatoes, pineapple and lychees. \$25.90
38. **GOAT CURRY** Traditional goat curry slow cooked on the bone. \$25.90
39. **LAMB DHANSAK** Perfect blend of lamb with lentils and veggies. \$23.90
40. **SEAFOOD CURRY** Creamy coconut base curry peppered with tamarind, cumin and fenugreek. \$25.90

Tandoori Breads

In Indian cuisine gravies are consumed over rice with bread on side.

41. **PLAIN NAAN (V)** A multi-layered soft, white, flatbread. \$5.00
42. **BUTTER NAAN** A multi-layered soft, white, flatbread. \$5.50
43. **GARLIC NAAN** A multi-layered soft, white, flatbread with fresh minced garlic. \$6.00
44. **TASTY CHEESE NAAN** A multi-layered soft, white, flatbread with cheese. \$7.00
45. **CHEESE AND GARLIC NAAN** with cheese and garlic \$7.50
46. **CHEESE AND SPINACH NAAN** with cheese and spinach \$7.50
47. **CHEESE AND CHILLI NAAN** with cheese and chillies \$7.50
48. **PESHWARI NAAN** With fruit and nuts. \$7.00
49. **ROTI** A high fibre unleavened flatbread made with stone-ground whole wheat flour. \$5.00

Rice (Basmati)

50. **PLAIN RICE** \$4.50
51. **SAFFRON RICE** \$6.00
52. **COCONUT RICE** \$7.00
53. **BRIYANI** served with raita on side.
Chicken \$23.90 Lamb \$24.90

Desserts

54. **GULAB JAMUN** \$6.90
55. **MANGO KULFI** \$6.90

Sides

- | | | | |
|---------------------|--------|----------------|--------|
| PAPADUMS 4PCS (GF) | \$4.00 | CUCUMBER RAITA | \$5.00 |
| SWEET MANGO CHUTNEY | \$3.00 | MIX PICKLES | \$3.00 |

Copper Kitchen

Authentic Indian Cuisine

Love of Spice

Dine In Menu

OPEN 7 DAYS

Lunch: 11am - 2:30pm

Dinner is 5:00pm - 8:30pm

Fully Licensed - BYO wine only

Public Holiday Surcharge applies

2/25 Sunshine Beach Road , Noosa Heads

www.copperkitchenrestaurant.com.au

Please advise staff of any allergies. Vegan options are available.

Entrees

- 1. VEGETABLE SAMOSA (2 pcs)** Fried pastry stuffed with potatoes, peas, herbs and spices served with mint chutney. **\$9.90**
- 2. ONION FRITTERS**
Sliced onion and spices mixed in chickpea flour and deep fried, served with mint chutney. **\$9.90**
- 3. VEG SPRING ROLLS (4 pcs)** Rolls filled with minced vegetables **\$10.90**
- 4. MIX ENTREE (VEG 4 pcs)** Includes a piece of samosa, 1 onion fritter 2 spring roll. **\$15.90**
- 5. CHICKEN TIKKA (4 pcs) (GF)** Boneless chicken marinated in traditional spices and grilled in tandoor **\$15.90**
- 6. LAMB SEEKH KEBAB (4 pcs) (GF)** Ground lamb skewered with ginger, garlic, coriander mint and spices grilled in the tandoor **\$15.90**
- 7. MIX ENTREE (NON VEG) (GF)** Includes 2pcs chicken tikka and 2pcs lamb seekh kebab. **\$17.90**
- 8. TANDOORI PRAWN** King prawns marinated with spiced yogurt and grilled in tandoor. **\$22.90**

Main Course Chicken (GF)

- 9. BUTTER CHICKEN (MILD)** Boneless chicken in tomato curry sauce with a dash of cream flavoured with ground cardamom and fenugreek. **\$21.90**
- 10. CHICKEN TIKKA MASALA** Stir-fried onion capsicum and roasted marinated chicken cooked in tomato creamy gravy **\$21.90**
- 11. MANGO CHICKEN (MILD)** A fragrant mild mango creamy curry **\$21.90**
- 12. CHICKEN TARIWALA** A northern style chicken curry **\$21.90**

Main Course Curry Chicken/Lamb/Beef (GF)

- 13. KORMA (MILD)** cooked in almond and cashew curry flavoured with cardomom and a hint of rose water. **\$22.90**
- 14. ROGANJOSH** Spiced curry cooked in traditional north Indian Style. **\$22.90**
- 15. SAAG** cooked with spinach and nutmeg spice **\$22.90**

All CURRIES ARE GLUTEN FREE. PLEASE ADVISE US OF YOUR TASTE.

- 16. VINDALOO (HOT)** A classic preparation of hot and tangy curry sauce with chunks of potatoes spiced with hot chilli powder, garlic vinegar and tomato. **\$22.90**

- 17. KADAI** Curry cooked with capsicum, onion, tomatoes, and chilli **\$22.90**

- 18. MADRAS** Spicy curry with flavours of mustard seeds and coconut cream. **\$22.90**

Main Course Seafood (GF)

- 19. FISH GOAN** Barramundi cooked with chilli, vinegar and tamarind finished with coconut cream. **\$25.90**

- 20. FISH/PRAWN VINDALOO (HOT)** Classic preparation of chillies, garlic, vinegar and tomato. **\$25.90**

- 21. PRAWN KADAI** Prawns with onion and capsicum **\$25.90**

- 22. PRAWN BUTTER MASALA** Prawns cooked in tomato curry sauce with a dash of cream flavored with ground cardamom and fenugreek. **\$25.90**

- 23. PRAWN KORMA (MILD)** Prawns cooked in almond and cashew curry flavored with cardamom and hint of rose water. **\$24.90**

Main Course Vegetarian

- 24. PUNJABI DAL TADKA FRY (V)** Yellow lentils tempered with whole spices. **\$19.90**

- 25. DAL MAKHANI (Mild)** Creamy and buttery slow cooked black lentils. **\$20.90**

- 26. MIXED VEGETABLES BHAJI (V)** Assorted vegetables cooked with North Indian spices **\$20.90**

- 27. CHANA MASALA (V)** Traditional north Indian chick pea dish. **\$20.90**

- 28. ALOO GOBHI (V)** Curried cauliflower and potatoes sauteed with Turmeric and Cumin seeds. **\$20.90**

- 29. EGGPLANT CURRY (V)** A classic Punjabi style curry tossed with fresh eggplants, peas and potatoes. **\$20.90**

- 30. VEGETABLE KORMA (Mild)** Assorted vegetables cooked in almond curry flavoured with Cardamom and a hint of Rosewater. **\$20.90**

- 31. PALAK PANEER** cottage cheese cooked with spinach and nutmeg spice. **\$20.90**

- 32. PANEER TIKKA MASALA** Stir-fried onion capsicum and cottage cheese cooked in tomato gravy. **\$20.90**

- 33. PANEER BUTTER MASALA (MILD)** Cottage cheese in tomato curry sauce with a dash of cream flavored with ground cardamom and fenugreek. **\$20.90**

- 34. MALAI KOFTA (MILD)** Dumpling of cottage cheese and potatoes cooked in almond curry flavored with cardamom and hint of rose water. **\$20.90**

- 35. KADAI PANEER CURRY** Curry cooked with capsicum, onion, tomatoes, and chilli. **\$20.90**