

BREADS

- Nan**
Fine flour bread.
- Butter Nan**
Plain flour bread with ghee (clarified butter).
- Garlic Nan**
Fine flour bread with a touch of fresh garlic.
- Keema Nan**
Fine flour bread stuffed with spiced minced meat.
- Stuff Kulcha**
Fine flour bread stuffed with potato, onion & spices.
- Paneer Kulcha**
Fine flour bread stuffed with homemade cottage cheese & spices.
- Kashmiri Nan**
Fine flour bread stuffed with dried fruit & sultanas
- Roti**
Wholemeal bread without dairy/milk
- Butter Roti**
Wholemeal bread with ghee (clarified butter)
- Paratha**
Wholemeal buttered, flaky bread
- Aloo Paratha**
Wholemeal bread stuffed with potato, onions & Spices.
- Gluten Free Bread**
Made with chickpea flour, onions & spices on a hot plate.
- Cheese & Garlic Nan**
Plain flour bread with shredded cheddar cheese & garlic.

BIRYANIS

- Lamb Biryani** \$25.90
Basmati Rice cooked with Lamb & spices.
- Chicken Biryani** \$25.90
Basmati Rice cooked with Chicken & spices.
- Prawn Biryani** \$26.90
Basmati Rice cooked with Prawns & spices.
- Vegetable Biryani** \$24.90
Basmati Rice cooked with Seasonal vegetables & spices.

PULAOS

- Kashmiri Pulao** \$15.90
Basmati Rice cooked with dry fruits, nuts and sultanas.
- Peas Pulao** \$15.90
Basmati Rice cooked with green peas, cumin seeds and onions.

RICE

- Basmati Rice** \$4.00 **\$3.50 (per person)**
Rice charged per person on the table, eat as much as you like.
- Side Dishes** \$3.50 (Each)
Sweet mango chutney, lime pickle, mango pickle, mixed pickle, chilli pickle, raita (Yoghurt), tomato-onion & coriander.
- Side Dish Platter** \$12.90 (Each)
A combination of four of the above dishes.
- Onion Salad** \$10.50
Fresh cut red onions sprinkled with fresh lime juice and chaat masala.
- Fresh Salad** \$12.50
Mixture of fresh cut carrots, onions, lettuce, tomatoes, & cucumber. Sprinkled with fresh lime juice and chaat masala.

DESSERTS

- **A fee of \$10 applies for cakeage (BYO cake)****
- Mango Kulfi** \$5.90
Our traditional homemade ice cream flavoured with mango.
- Pista Kulfi** \$5.90
Traditional homemade ice cream flavoured with pistachio.
- Gulab Jamun** \$5.90
Cottage cheese & plain flour dumplings, served with sugar honey syrup.
- Gulab Jamun with Ice Cream** \$5.90
Cottage cheese and plain flour dumplings served with vanilla ice cream.

TEA & COFFEE

- Green Tea** \$5.00
- Indian Spiced Tea with milk** \$5.00
- Indian Spiced Tea without milk** \$5.00
- Indian Ginger Tea with milk** \$5.00
- Indian Ginger Tea without milk** \$5.00
- English Tea with Milk** \$5.00
- English Tea without Milk** \$5.00

Royal Banquet

(Minimum four people required)

Combination of Mild, Medium, Hot, Vegetarian and Meat Dishes.

EAT AS MUCH AS YOU LIKE

\$57.90 per person

Conditions
Everybody at the table has to have the Banquet.



Royal Banquet

Starters

Pappadams
Served with fresh yoghurt - mint & coriander sauce

Entree

Vegetable Samosa
Mixed Tandoori Plater
Chicken tikka, Lamb cutlets, Chicken kebab

Main Course

Butter Chicken (Mild)
Rogan Josh - Lamb (Medium)
Beef Vindaloo (Hot)
Cheese Butter Masala (Medium)

Indian Bread

Nan / Garlic Nan

Side Dishes

Raita (yoghurt), Tomato, Onion & Coriander, Mango Chutney

Rice

Basmati Rice

Desserts

Pista Kulfi / Mango Kulfi - 1 Piece each

\$57.90 per person

(Minimum Four People Required)

Conditions

Everyone at the table has to have the Banquet
Eat as much as you like (Eat-in-only)
All prices include GST and are subject to change without notice.

STARTERS

Papadams (4 pcs) MILD \$4.00
Papadams (4 pcs) SPICY \$4.00

ENTREES

Vegetable Samosa \$10.90
Mashed potatoes, green peas filled into a pyramid shaped dough, crisp fried, served with homemade fresh mint - yoghurt sauce.

Vegetable Pakora \$16.90
Fresh vegetables dipped in special chick pea batter & crisp fried, served with mint - yoghurt sauce.

Onion Bhaji \$10.90
Fresh onions mixed with chickpeas flour, deep fried. Served with mint - yoghurt sauce.

Cheese Pakora \$16.90
Cottage cheese marinated in Indian herbs & spices, dipped in special chickpea batter, deep fried served with mint - yoghurt sauce.

Mushroom Pakora \$14.90
Mushroom dipped in special batter made up of corn flour, plain flour, & crisp fried. Served with mint - yoghurt sauce.

Fish Pakora \$17.90
Marinated fish dipped in special chickpea batter & crisp fried. Served with mint - yoghurt sauce.

Chilly Fish \$26.90
An Indo-Chinese dish with a homemade sauce, capsicum & fresh red onions without gravy.

TANDOORI ENTREES

Chicken Tikka \$19.90
Boneless cubes of chicken marinated overnight, roasted to perfection in TANDOOR (Indian Clay Oven).

Seekh Kebab \$16.90
Finely minced lamb blended with the Chef's own combination of herbs & spices, skewered & roasted in TANDOOR (Indian Clay Oven).

Chicken Kebab \$16.90
Finely minced chicken blended with the Chef's own combination of herbs & spices, skewered & roasted in TANDOOR (Indian Clay Oven).

Lamb Cutlets \$24.90
Ginger flavoured lamb cutlets marinated in yogurt & spices, kept overnight and cooked in TANDOOR (Indian Clay Oven).

Magic Curry's Special Platter (For 2 People) \$26.90
Combination of the following dishes: Chicken-Tikka, Lamb Cutlets, & Chicken Kebab.

VEGETARIAN

Vegetable Korma (Mild) \$24.90
Mild mixed vegetable, cashew nut base, creamy curry.

Malai Kofta (Mild) \$24.90
Mashed potatoes & cottage cheese formed into balls, deep fried & cooked in mild gravy. Highly Recommended.

Palak Paneer (Medium) \$24.90
A puree of spinach cooked with homemade cottage cheese & flavoured with spices, ginger & touch of desi ghee.

Kadahi Paneer (Medium) \$24.90
Fresh homemade cottage cheese cubes with red onions & capsicum, tempered with cumin seeds, fresh ginger & coriander.

Cheese Butter Masala (Medium) \$24.90
Fresh homemade cottage cheese cubes done with Chef's masala made of tomato, onions & spices, finished with a bit of thick cream.

Shahi Paneer (Mild) \$24.90
Fresh homemade cottage cheese in a creamy tomato, cashew nut gravy, tempered with ginger-garlic & mild spices.

Aloo Palak (Medium) \$24.90
Medium spiced potatoes cooked with puree of spinach, flavoured with spices, ginger & touch of desi ghee.

Aloo Gobhi (Medium) \$24.90
Famous, dry Indian vegetable cooked with potatoes, cauliflower tempered with spices, ginger, garlic. Goes well with Raita (Yoghurt).

Dal Tadka (Medium) \$24.90
Split chickpea lentils simmered over slow fire, tempered with onion, ginger, garlic & fresh tomatoes.

Dal Makhni (Medium) \$24.90
Black lentils simmered over slow fire, tempered with onion, ginger, garlic & fresh tomatoes.

Rajmah (Medium) \$24.90
Red kidney beans simmered over slow fire, tempered with onion, ginger, garlic & fresh tomatoes. Goes well with basmati rice.

Aloo, Mattar & Tamatar (Medium) \$24.90
Green Peas, potatoes cooked in a smooth onion & tomato based gravy.

Mushroom Mattar (Medium) \$24.90
Mushroom & green pea curry cooked in yellow sauce with a base of ground onion & tomatoes with a touch of Garam Masala.

We take extra care to cater to your allergies. However, our ingredients come from many different sources and we cannot guarantee that menu items are completely free of allergens.

Aloo Chana (Medium) \$24.90
A traditional chickpea curry with potatoes, very famous in Northern India.

Mixed Vegetables (Medium) \$24.90
Seasonal vegetables (cauliflower, beans, green peas, carrots) cooked Indian Style, with thick gravy.

Bombay Potato (Medium) \$24.90
Potatoes tempered with cummin seed & spices with a bit of fresh lemon & coriander.

CHICKEN

Tandoori Chicken (Half) \$23.90
(Full) \$28.90
On the bone, chicken, marinated in traditional yoghurt & spices cooked to perfection in TANDOOR on slow fire.

Butter Chicken (Mild) \$25.90
Boneless tandoori chicken pieces cooked in a rich creamy tomato based sauce.

Chilly Chicken (Medium) \$25.90
An Indo-Chinese dish with a homemade sauce, capsicum & fresh red onions without gravy.

Mango Chicken (Mild) \$25.90
Boneless chicken in a rich creamy mango sauce.

Chicken Korma (Mild) \$25.90
Boneless chicken prepared in creamy cashew nut gravy.

Chicken Sagh (Medium) \$25.90
Chicken cooked with Puree of spinach, fresh ginger & touch of desi ghee, finished with fenugreek spice.

Chicken Tikka Masala (Medium) \$25.90
Boneless tandoori chicken pieces cooked with Chef's own masala made up of tomato, onions & spices.

Kadahi Chicken (Medium) \$25.90
Special chicken cooked with capsicum, onion, tempered with ginger garlic & spices, finished with fenugreek spice.

Chicken Curry (Medium) \$25.90
Chicken cubes cooked with smooth gravy of tomato-onions tempered with ginger, garlic & spices.

Chicken Vindaloo (Hot) \$25.90
Very hot, Goan style curry, cooked in chef's special dynamite sauce.

LAMB

Lamb Korma (Mild) \$25.90
An Aromatic blend of lamb with creamy, cashew nuts gravy.

Nawabi Lamb (Mild) \$25.90
Tender cubes of lamb cooked with a creamy gravy made up of cashews & tomatoes. A must for people with a mild taste.

Rogan Josh (Medium) \$25.90
Popular preparation of lamb curry from Northern India.

Sagh Gosht (Medium) \$25.90
Medium spiced lamb cooked with fresh leafy spinach puree, fresh ginger & touch of desi ghee, finished with fenugreek spice.

Kadahi Gosht (Medium) \$25.90
Chef's special, with capsicum, onions, tempered with ginger, garlic & spices, with thick sauce.

Goat Curry (Medium) \$26.90
Homemade Indian style on the bone goat curry with tomato, onion base with ginger, garlic and spices.

BEEF

Beef Korma (Mild) \$25.90
Beef cubes cooked in mild creamy cashewnut sauce.

Bombay Beef (Medium) \$25.90
Medium hot beef curry with fresh potatoes in tomato-onion base gravy.

Bhoona Beef (Medium) \$25.90
Thick beef curry tempered with freshly sliced red onions, garam masala and a bit of natural yoghurt.

Beef Madras (Hot) \$25.90
Hot spiced beef curry, coconut flavoured & tempered with mustard seeds.

Beef Vindaloo (Hot) \$25.90
Very hot, Goan style curry, cooked in Chef's special dynamite sauce.

SEAFOOD

Prawn Maharaja (Mild) \$26.90
Shelled prawn curry, prepared in mild creamy cashewnut gravy, coconut flavoured.

Prawn Masala (Medium) \$26.90
Shelled prawns cooked with Chef's own masala made up of tomato, onions & spices.

Prawn Burada (Medium) \$26.90
Creamy prawn curry cooked with shreds of cottage cheese in a cashew nut base gravy.

Prawn Vindaloo (Hot) \$26.90
Shelled Prawns, prepared in chef's Goan style dynamite hot sauce.

Goan Fish Curry (Hot) \$26.90
Fish fillets tempered with mustard seeds, cooked in onion tomato based gravy with some coconut.

Fish Masala (Medium) \$26.90
Fish fillets cooked in chef's special masala made up of fresh onions & tomatoes.