

AUTHENTIC INDIAN & PAKISTANI CUISINE

MAACHIS

DINING MENU

WERRIBEE, MELBOURNE

A celebration of timeless flavours, glowing charcoal and generous hospitality.

STARTERS

VEGETARIAN

Paneer Chilli	\$20.90
Crispy Indian cottage cheese tossed with capsicum, onion, green chilli and Indo-Chinese sauce. Available dry or with gravy.	
Veg Manchurian	\$20.90
Crispy vegetable dumplings tossed with capsicum, onion and garlic in a savoury Indo-Chinese Manchurian sauce.	
Veg Noodles	\$20.90
Stir-fried noodles with seasonal vegetables, garlic, chilli and Asian-inspired spices.	
Gobi 65	\$20.90
Crispy cauliflower marinated with South Indian spices, curry leaves and chilli.	
Veg Pakora	\$14.00
Assorted vegetables coated in seasoned chickpea batter and fried until crisp.	
Pani Puri	\$14.90
Crisp puris filled with spiced potato and chickpeas, served with tangy mint and tamarind water.	
Aloo Tikki (2 pieces)	\$13.90
Crisp potato patties served with mint and tamarind chutney.	
Aloo Tikki Chaat	\$17.00
Crisp potato patties topped with chickpeas, yoghurt, mint, tamarind chutney and chaat masala.	
Samosa (2 pieces)	\$10.00
Crispy pastries filled with spiced potato, served with mint and tamarind chutney.	
Samosa Chaat	\$14.90
Crispy spiced potato pastry topped with chickpeas, yoghurt, mint, tamarind and chaat spices.	
NON-VEGETARIAN	
Chicken Chilli	\$21.90
Tender chicken tossed with capsicum, onion, green chilli, garlic and Indo-Chinese spices.	
Chicken Noodles	\$21.90
Stir-fried noodles with tender chicken, vegetables, garlic and chilli.	
Chicken 65	\$21.90
Crispy marinated chicken tossed with curry leaves, chilli and aromatic South Indian spices.	
Golden Fried Prawns	\$23.90
Juicy prawns coated in a light seasoned batter and fried until golden and crisp.	
Fried Lahori Fish	\$26.90
Lahori and Amritsari-style fish marinated in spices and gram flour, fried until crisp and served with mint sauce and lemon.	

FROM THE CHARCOAL

VEGETARIAN BBQ

Paneer Tikka	\$23.90
Chargrilled paneer with capsicum and onion, marinated in yoghurt and aromatic spices.	
Malai Paneer Tikka	\$23.90
Soft paneer marinated in creamy cashew, cheese, yoghurt and delicate spices, then chargrilled.	
NON-VEGETARIAN BBQ	
Lamb Seekh Kebab	\$24.90
Hand-formed lamb mince kebabs seasoned with ginger, garlic, herbs and spices, cooked over charcoal.	
Lamb Cutlets (3 pieces)	\$26.90
Lamb cutlets marinated in yoghurt and aromatic spices, cooked over charcoal for a smoky finish.	
Chicken Reshmi Kebab	\$24.90
Delicate minced chicken kebabs blended with herbs, cream and mild spices.	
Chicken Malai Boti	\$24.90
Tender chicken marinated in cream, cheese, yoghurt and mild spices, cooked in the tandoor.	
Chicken Kasturi Boti	\$24.90
Chargrilled chicken infused with fenugreek, yoghurt, herbs and traditional spices.	
Chicken Tikka Boti	\$24.90
Boneless chicken pieces marinated in yoghurt and spices, cooked over charcoal for a smoky finish.	
Chicken Seekh Kebab	\$24.90
Minced chicken kebabs seasoned with herbs, ginger, garlic and spices, grilled over charcoal.	
Maachis BBQ Platter (for 2)	\$48.90
A selection of Maachis signature chicken and lamb BBQ, served with salad, mint chutney and lemon.	
Grilled Charcoal Fish	\$33.90
Fresh fish fillet marinated in herbs and spices, grilled over charcoal and finished with lemon.	
Tandoori Bater (Quail)	\$25.90
Whole quail marinated in yoghurt and aromatic spices, roasted in the tandoor for a smoky finish.	

VEGETARIAN MAINS

CLASSICS

Daal Makhani	\$20.90
Black lentils and kidney beans slow-cooked with butter, cream and aromatic spices.	
Daal Tadka	\$20.90
Yellow lentils tempered with ghee, cumin, garlic, onion, tomato and whole spices.	
Daal Dry	\$20.90
Creamy split urad lentils cooked with traditional spices and finished with a fragrant tempering.	
Lahori Paneer Butter Masala	\$24.90
Paneer cooked in a rich Lahori-style tomato, onion, ginger and spice gravy.	
Paneer Karahi	\$24.90
Paneer cooked with tomato, capsicum, onion, ginger, garlic and freshly ground spices.	
Palak Paneer	\$23.90
Soft paneer cooked in a smooth spinach gravy with garlic and aromatic spices.	
Shahi Paneer	\$22.90
Paneer in a luxurious creamy cashew, tomato and aromatic spice sauce.	
Paneer White Karahi	\$28.90
Paneer cooked in a creamy yoghurt-based white karahi sauce with ginger and mild spices. Large-size dish.	
Mutter Paneer	\$22.90
Paneer and green peas cooked in a classic tomato and onion masala.	
Mutter Mushroom	\$22.90
Green peas and mushrooms cooked with onion, tomato and aromatic Indian spices.	
Malai Kofta	\$22.90
Soft vegetable and paneer dumplings served in a creamy cashew and tomato gravy.	
Veg Masala	\$20.90
Seasonal vegetables cooked in a rich onion, tomato and aromatic spice masala.	
Veg Korma	\$20.90
Mixed vegetables simmered in a mild creamy cashew and yoghurt sauce.	
MAACHIS ROYAL DISHES	
Daal Maharaja	\$35.90
Signature slow-cooked black lentils finished with ghee and an edible gold garnish.	
Daal Maharani	\$31.90
Refined yellow lentils cooked with a touch of cream, then finished with ghee and an edible silver garnish.	

CHICKEN & QUAIL

KARAHI & HANDI

- Lahori Chicken Karahi

\$30.90

Chicken cooked in a traditional karahi with tomato, ginger, garlic, green chilli and fresh coriander. Choose bone-in or boneless. Large-size dish.
- Chicken White Karahi

\$32.90

Creamy Lahori-style chicken karahi with yoghurt, cream, ginger, garlic and mild aromatic spices. Large-size dish.
- Chicken Handi

\$23.90

Tender chicken slow-cooked in a rich tomato, onion, ginger and garlic gravy with traditional spices.
- Chicken Achari

\$23.90

Chicken cooked with tangy traditional pickle spices, tomato, onion and green chilli.
- Chicken Tikka Butter Masala

\$24.90

Tandoori chicken pieces cooked in a rich butter, tomato, onion and spiced masala sauce.
- Chicken Korma

\$23.90

Tender chicken simmered in a creamy yoghurt, cashew and aromatic spice sauce.
- SIGNATURE CURRIES
- Chicken Madras

\$23.90

South Indian-style chicken curry with curry leaves, coconut, mustard seeds and warming spices.
- Chicken Palak

\$25.90

Chargrilled chicken tikka combined with creamy spinach and aromatic spices.
- Chicken Kebab Masala

\$26.90

Chargrilled chicken kebabs finished in a rich onion, tomato and spiced masala gravy.
- Maachis Butter Chicken

\$22.90

Tandoori chicken cooked in a smooth tomato, butter and cream sauce with aromatic spices.
- Masala Bater (Quail)

\$28.90

Tender quail cooked in a rich onion, tomato and aromatic masala gravy.

MUTTON, GOAT & LAMB

MEAT CURRIES

- Mutton Karahi

\$35.90

Tender mutton cooked Pakistani-style in a traditional karahi with tomato, ginger, garlic, green chilli and spices. Large-size dish.
- Goat White

\$28.90

Slow-cooked goat in a creamy white gravy with yoghurt, ginger, garlic and mild spices.
- Daal Maas

\$26.90

Slow-cooked mutton combined with creamy lentils, whole spices and traditional Pakistani flavours.
- Palak Goat or Lamb

\$26.90

Your choice of tender goat or lamb cooked with spinach, ginger, garlic and aromatic spices.
- Goat or Lamb Rogan Josh

\$26.90

Classic Kashmiri-style slow-cooked meat curry with aromatic whole spices and rich gravy.
- Goat or Lamb Vindaloo

\$26.90

Your choice of tender goat or lamb cooked with vinegar, chilli and aromatic spices for a bold, tangy finish.
- Goat or Lamb Achari

\$26.90

Your choice of goat or lamb cooked with traditional pickling spices, tomato, onion and green chilli.
- Goat or Lamb Korma

\$26.90

Slow-cooked goat or lamb in a rich, creamy cashew, yoghurt and aromatic spice gravy.
- Lamb Keema Masala

\$26.90

Minced lamb cooked with peas, onion, tomato, ginger, garlic and fragrant spices.
- SEAFOOD
- Prawn or Fish Masala

\$27.90

Your choice of prawns or fish cooked in a rich onion, tomato, ginger, garlic and aromatic spice masala.
- Prawn or Fish Madras

\$27.90

Your choice of prawns or fish cooked with curry leaves, coconut, mustard seeds and South Indian spices.

BIRYANI, RICE & BREAD

DUM BIRYANI

- Chicken Dum Biryani

\$20.90

Fragrant basmati rice layered and slow-cooked with marinated chicken, saffron and traditional biryani spices for authentic dum flavour.
- Mutton or Lamb Dum Biryani

\$22.90

Aromatic basmati rice slow-cooked with your choice of tender mutton or lamb, saffron, herbs and traditional biryani spices.
- Veg Dum Biryani

\$18.90

Fragrant basmati rice cooked with seasonal vegetables, saffron and aromatic biryani spices for authentic dum flavour.

RICE

- Plain Rice

\$6.50

Steamed premium basmati rice.
- Zeera Rice

\$7.90

Basmati rice tempered with cumin seeds and aromatic whole spices.
- Coconut Rice

\$8.50

Fragrant basmati rice gently cooked with coconut for a light, aromatic finish.
- Peas Pulao

\$8.50

Classic basmati rice cooked with green peas and aromatic whole spices.

FROM THE TANDOOR

- Sesame Kulcha

\$4.50

Soft leavened traditional Pakistani tandoori bread topped with toasted sesame seeds.
- Kalwanji Naan

\$4.50

Traditional tandoori naan finished with aromatic nigella seeds.
- Garlic Naan

\$4.50

Tandoori naan topped with fresh garlic and coriander, finished with butter.
- Butter Naan

\$4.50

Soft layered tandoori naan brushed with butter.
- Plain Naan

\$3.50

Soft, freshly baked tandoori flatbread.
- Roti

\$3.50

Traditional wholemeal tandoori flatbread.
- Cheese Naan

\$6.90

Tandoori naan generously filled with melted cheese.

SIDES, KIDS & SWEETS

SALADS

Garden Salad \$9.90
Fresh cucumber, tomato, onion, lettuce and carrot with lemon dressing.

Onion Salad \$7.90
Fresh sliced onion with lemon, coriander, green chilli and chaat masala.

RAITA

Boondi Raita \$6.90
Creamy yoghurt mixed with spiced chickpea boondi, roasted cumin and herbs.

Gulabi Tadka Raita \$6.90
Creamy yoghurt with beetroot, curry leaves, mustard seeds, chilli tadka and aromatic spices.

Mint Raita \$5.90
Cooling yoghurt blended with fresh mint, coriander and roasted cumin.

KIDS MENU

Churi \$8.50
Traditional crushed roti with butter and jaggery.

Chicken Nuggets \$11.90
Golden crispy chicken nuggets served with dipping sauce.

Chips \$7.50
Crispy golden potato chips.

Fish Fingers \$11.90
Crispy battered fish fingers served with dipping sauce.

Rotizza - Veg or Chicken \$12.90
Roti meets pizza: chapati topped with plenty of cheese and vegetables, with your choice of vegetarian or chicken.

DESSERTS

Ice Cream Pakora \$15.90
Creamy ice cream encased in a crisp sweet coating and quickly fried for a hot-and-cold dessert.

Shahi Tukda \$13.90
Golden fried bread soaked in saffron syrup, topped with rich rabdi and nuts.

Rasmalai \$10.90
Soft cottage-cheese dumplings soaked in chilled flavoured milk.

Kheer Kesari \$9.90
Creamy Indian rice pudding flavoured with saffron and nuts.

Gulab Jamun \$8.90
Soft fried milk dumplings soaked in warm rose and cardamom syrup.

OTHER

Papadum \$5.00
Thin, crisp lentil wafers served with chutney.