

Welcome to Banyan Tree Indian Restaurant



Opening Hours

7 days 5pm-10pm

Our Branches

Moonee Ponds & St Kilda

🌐 www.banyantreeindianrestaurant.com.au ✉ info@banyantreeindianrestaurant.com.au

Disclaimer

* We can not guarantee any of our dishes nuts free. If you have any other allergies please let us know in advance before placing and order.

*If you have any strong religious believes please let us know in advance as our premises handle vegetarian and Non Vegetarian (Chicken, Lamb and seafood). We don't guarantee if we will be able to meet all requirements.

Card Payment & holiday surcharge applies

GST included in all prices

Prices and menu subject to change without prior notice

WE BUY AND SERVE 100% HALAL MEAT



Chaat Bhandar

(Popular Vegetarian Street Food)

Pani Puri (5 pcs) <i>Popular Indian street food of crispy, hollow, fried semolina dough balls stuffed with spiced potatoes served with spicy-tangy-minty water</i>	10
Dahi Sev Puri (5 pcs) <i>Crispy hollow puris filled with spiced potatoes topped with sweet yoghurt, tangy tamarind and dates chutney and spiced mint sauce</i>	12
Papdi Chaat <i>Popular street snack assorted with a crunchy base of crispy Papdi poori which is topped with lip-smacking chutneys, veggies and curd</i>	13
Samosa Chaat <i>A crispy smashed samosa, mixed with spices and topped with yoghurt, tamarind sauce, coriander leaves, chopped onion and tomatoes</i>	13
Samosa Chole Chaat <i>A perfect mix of crumbled samosa and chickpea curry, mixed with spices and topped with yoghurt, tamarind sauce, coriander leaves, chopped onion and tomatoes</i>	16
Tikki Chaat (GF) <i>Popular street snack assorted with a potato patties which is topped with lip-smacking chutneys, veggies and sweet yoghurt</i>	13
Chole Tikki Chaat (GF) <i>Tangling mix of chickpea curry and potato patties which is topped with lip-smacking chutneys, veggies and sweet yoghurt</i>	15

Entrée - Pakora

Samosa (2pcs) <i>Our popular entrée made of pastry packed with a savory filling of potatoes & peas</i>	12
Onion Pakora (4pcs / 8pcs) (GF) <i>Sliced onion coated in chickpea flour and mild masala, deep fried to perfection</i>	10 / 15
Palak (Spinach) Pakora (4pcs / 8pcs) (GF) <i>Baby spinach coated in chickpea flour and mild masala batter, deep fried to perfection</i>	12 / 17
Gobi (Cauliflower) Pakora (4pcs / 8pcs) (GF) <i>Cauliflower coated in chickpea flour and mild masala batter, deep fried to perfection</i>	12 / 17
Mix Pakora (GF) <i>Onion Pakora (2pcs), Palak Pakora (2pcs) & Gobi Pakora (2pcs)</i>	15
Prawn Pakora (GF) <i>Prawn marinated in house special spices and fried to perfection (6pcs)</i>	19
Fish Pakora (GF) <i>Boneless white fish marinated in house special spices and fried to perfection (6pcs)</i>	19

Entrée -Tandoor (Claypot)

Paneer Tikka (GF)	18
<i>Paneer (Indian cheese) marinated in yoghurt, house special masala mix and cooked in tandoor</i>	
Tandoori Mushroom (GF)	18
<i>Mushroom infused in homemade masala batter and cooked to perfection</i>	
Chicken Tikka (Half 4pcs / Full 8pcs) (GF)	15 / 21
<i>Popular Boneless chicken marinated overnight in special aromatic herbs and spices</i>	
Chicken Malai Tikka (Half 4pcs / Full 8pcs) (GF)	15 / 21
<i>Tender boneless chicken marinated in homemade mild spices, cheese and creamy marination</i>	
Tandoori Chicken (Half 4pcs / Full 8pcs) (GF)	16 / 23
<i>Succulent pieces of chicken on bone marinate overnight and cooked in tandoor</i>	
Chilli Angara Chicken (Boneless) (GF))))	18
<i>Our own very popular and special recipes for super hot taste buds! Chicken tossed with exotic hot spices served with mint sauce</i>	
Chilli Angara Chicken (with Bones) (GF))))	19
<i>Our own very popular and special recipes for super hot taste buds! Chicken tossed with exotic hot spices served with mint sauce</i>	
Chilli Angara Paneer (GF))))	19
<i>Our own very popular and special recipes for super hot taste buds! Paneer tossed with exotic hot spices served with mint sauce</i>	
Chicken Seekh Kebab (Half 4pcs / Full 8pcs) (GF)	15 / 21
<i>Spiced minced chicken mixed with crushed coriander and mild spice mix, grilled in the tandoor</i>	
Lamb Seekh Kebab (Half 4pcs / Full 8pcs) (GF)	16 / 22
<i>Spiced minced lamb mixed with crushed coriander and mild spice mix, grilled in the tandoor</i>	
Lamb Cutlet (2 pcs / 4 pcs) (GF)	18 / 28
<i>Lamb cutlets spiced with tandoori masala marinated overnight and grilled</i>	
Tandoori Fish or Prawns (GF)	23
<i>Fish pieces or prawns marinated in exotic tandoori masala, ginger, garlic and yoghurt and cooked in tandoor</i>	

Platter

Veggie Platter (serving for 2-4 ppl)	25
<i>Paneer Tikka (GF), Samosa, Onion Pakora (GF) (2pcs) each</i>	
Mix Platter (serving for 2-4 ppl) (GF)	29
<i>Paneer Tikka, Onion Pakora, Chicken Tikka & Lamb Seekh Kebab (2pcs)</i>	
Chicken Tikka Platter (serving for 2-4 ppl) (GF)	35
<i>Chicken Tikka, Malai Tikka, Chicken Sheekh kebab (3pcs)</i>	
Tandoori Non-Veg Platter (serving for 4-5) (GF)	44
<i>Tandoori Chicken, Lamb Seekh & Chicken Tikka (4 pcs)</i>	
Tandoori Seafood Platter (serving for 4-5 ppl) (GF)	45
<i>Tandoori Prawns (6 pcs) & Tandoori Fish Fillets (4 pcs)</i>	

Curries - (Chicken)

Butter Chicken (GF)	21.5
<i>Popular Indian dish with boneless chicken accented with nutty flavours of tomato & cashew in sweet sauce</i>	
Punjabi Style Butter Chicken (GF)	21.5
<i>Punjabi style Indian dish with mild aromatic spices, boneless tandoori chicken accented with nutty flavours of cashew, onion-tomato gravy (not so sweet)</i>	
Chicken Tikka Masala (GF)	21.5
<i>Mouth watering traditional recipes of marinated tender boneless chicken tikka, mixed with fresh Indian spices, cooked in chef's special masala mix</i>	
BT Special Chicken (GF)	21.5
<i>Banyan Tree special dish cooked with shredded chicken in delicious onion, tomato and cream sauce with aromatic spices. Must try dish</i>	
Chicken Korma (GF)	20.5
<i>A very popular and aromatic dish cooked with boneless chicken in mild almond and cashew gravy garnished with Almonds</i>	
Chicken Vindaloo (GF) 🍴	20.5
<i>Popular Goan dish influenced by Portuguese is tangy and spicy, made with red chillies, garlic, hint of vinegar and exotic Indian spices</i>	
Madras Chicken (GF)	20.5
<i>A favourite traditional South Indian chicken curry flavoured with fresh curry leaves, mustard seeds and coconut</i>	
Kadai Chicken (GF) 🍴	20.5
<i>A favourite traditional South Indian chicken curry flavoured with fresh curry leaves, mustard seeds and coconut</i>	
Methi Chicken Curry (GF)	20.5
<i>Special home style recipes of boneless chicken stewed in an special fenugreek masala, onion, tomato based sauce, flavoured with a variety of spices</i>	
Chicken Saagwala (Spinach) (GF)	20.5
<i>Chicken blended to perfection with Mughlai style, fresh green herbs and creamy spinach gravy with special mix of spices</i>	
Dhaba Style Boneless Chicken Curry (GF) 🍴	20.5
<i>Chicken blended to perfection with traditional style curry in tomato onion base gravy with special mix of spices</i>	

Curries

Lamb (Boneless) / Goat (With Bones)*

Lamb Rogan Josh (GF)	23
<i>A classic Kashmiri lamb dish slow cooked with sweet paprika, garlic, ginger and aromatic spices</i>	
Goat Curry (GF)	23
<i>Slow cooked goat curry (with bones) in a traditional village style recipes</i>	
Lamb or Goat Kadai (GF)	23
<i>Succulent meat cooked in a refreshing red tomato based sauce with chef's special ground spices and fresh chunks of onion & capsicum</i>	
Lamb or Goat Korma (GF)	23.5
<i>A very popular and aromatic dish cooked with meat in mild almond and cashew gravy garnished with Almonds</i>	
Lamb or Goat Vindaloo (GF) 🌶️	23.5
<i>Popular Goan dish influenced by Portuguese is tangy and spicy, made with red chillies, garlic, hint of vinegar and exotic Indian spices</i>	
Lamb or Goat Do Pyaza (GF)	23.5
<i>A traditional style curry slow cooked overnight in onion, tomato and spiced sauce and finished with hint of pepper, mint and fresh onion</i>	
Lamb or Goat Madras (GF) 🌶️	23.5
<i>South Indian inspired meat infused with fresh curry leaves, mustard seeds and coconut</i>	
Lamb or Goat Dhansak (GF) 🌶️	23.5
<i>Parsi influenced rustic, one-pot meat stew cooked with lentils, onion & tomato, tamarind and spices</i>	
Lamb or Goat Saagwala (Spinach) (GF)	23.5
<i>Meat blended to perfection with Mughlai style, fresh green herbs and creamy spinach gravy with special mix of spices</i>	

Curries - (Seafood)

Goan Fish or Prawn (GF)	25
<i>Fish fillets / prawns gently cooked in special Goan style spice sauce with coriander seeds & coconut</i>	
Fish or Prawn Masaledar (GF)	25
<i>House special recipe cooked with your choice of Fish or Prawns with flavours of fresh tomatoes, capsicum, herbs, coconut and fresh coriander</i>	
Fish or Prawn Butter Masala (GF)	25
<i>A mouth-watering creamy tomato flavoured curry with touch of pepper for a delicate palate with your choice of Prawn or fish</i>	
Fish or Prawn Vindaloo (GF)	25
<i>Popular Goan dish influenced by Portuguese is tangy and spicy, made with red chillies, garlic, hint of vinegar and exotic Indian spices</i>	

Curries - (Vegetarian)

Chef's special Methi malai matter paneer (GF)	20.5
<i>Chefs special combination of paneer, fenugreek and peas cooked in exotic mild spices and creamy sauce</i>	
Paneer Butter Masala (GF)	20.5
<i>Delicious homemade cottage cheese with ginger-garlic, onion and tomato sauce finished with fresh coriander on top</i>	
Paneer Kadai (GF)	19.5
<i>Paneer, capsicum & Onion tossed in house special spice mix with tomato based sauce, garnished with coriander and chilli</i>	
Shahi Paneer (GF)	19.5
<i>Rich Indian style paneer tossed in tomato and cashew gravy garnished with fresh cream & Almond flakes</i>	
Palak Paneer (GF)	19.5
<i>Mildly spiced homemade cottage cheese cooked curry with spinach</i>	
Malai Kofta (GF)	19.5
<i>Homemade cottage cheese & potato dumplings in creamy sauce</i>	
Mushroom Mutter Masala (GF)	19.5
<i>Mushroom & Peas cooked in house special spice mix with tomato based sauce, garnished with coriander and chilli</i>	
Aloo Mutter (GF)	18.5
<i>Seasoned potato tossed with peas in special tomato and onion based masala</i>	
Eggplant & Potato (GF)	19.5
<i>Eggplant and potatoes mildly spiced and cooked with delicate herbs and spices and garnished with fresh coriander</i>	
Vegetable Jalfrezi (GF)	19.5
<i>Selection of garden vegetables sautéed and cooked in a delicious sauce</i>	
Aloo Saagwala (GF)	18.5
<i>Potatoes & spinach cooked with authentic Indian spices & finished with touch of tomatoes</i>	
Dal Tadka (GF)	18.5
<i>Yellow split lentils cooked with turmeric and tempered with cumin, garlic and tomatoes</i>	
Dal Makhni (GF)	19
<i>A delicacy made with black lentils and red kidney beans slow cooked overnight with traditional spices and finished with cream and butter</i>	
Chana Masala (GF)	18.5
<i>Chickpeas cooked with ginger, garlic, onions and tomatoes and garnished with authentic Indian spices</i>	

Rice / Biryani

Dum Biryani Chicken (boneless) (GF) <i>Popular slow cooked dish with layers of basmati rice, chicken and aromatic spices laid in special pot</i>	22
Dum Biryani Lamb (boneless) or Goat (with bones) (GF) <i>Popular slow cooked dish with layers of basmati rice, meat and aromatic spices laid in special pot</i>	24
Veg Biryani (GF) <i>Aromatic rice dish made with basmati rice, spices & mixed veggies</i>	20
Kashmiri Pulov (GF) <i>Sweet Kashmiri styled basmati rice tossed with crushed nuts, raisins & seasoning</i>	15
Peas Pulov (GF) <i>Aromatic basmati rice tossed with peas, spices and seasoning</i>	12
Jeera Rice (GF) <i>Basmati rice cooked with cumin seeds and mild dry spices</i>	9.5
Saffron Rice (GF) <i>Saffron infused basmati rice cooked with seasoning</i>	6.5
Plain Rice (GF) <i>Fluffy plain basmati rice</i>	5.5

Naan Aur Roti (Bread)

Butter Naan / Plain Naan <i>Soft plain white flour bread</i>	4.5
Butter Roti / Plain Roti <i>Soft tandoori bread made with wholemeal flour</i>	4.5
Garlic Naan <i>Bread in topped with fresh garlic cooked in tandoor</i>	5
Lachha Paratha <i>soft layered bread made with wholemeal flour</i>	6
Cheese Naan <i>Bread stuffed with shredded cheese</i>	6
Cheese & Garlic naan <i>Stuffed with shredded cheese and topped with garlic</i>	6.5
Kashmiri Naan <i>Stuffed bread with variety of crushed nuts and raisins cooked in tandoor</i>	7
Chilli naan <i>Stuffed with Fresh chillies, shredded Paneer & spices</i>	6.5
Spinach & Cheese naan <i>Stuffed with spinach and shredded cheese</i>	7
Kheema Naan <i>Stuffed minced lamb cooked in tandoor</i>	7
Masala Kulcha <i>Stuffed bread with mild spiced smashed potatoes and paneer</i>	6
Bread basket <i>Assortment of Naan, Garlic Naan & Roti</i>	13

Accompaniments

Extra sauce Mint / Tamarind / Chilli (GF)	2
Pappadam (4 pcs) (GF)	3
Sweet Mango Chutney / Mixed Pickle (GF)	3
Raita (GF)	5
Onion Salad (GF)	4
Onion with Chilli salad (GF)	5
Garden Salad with paneer (GF)	8
Chicken Tikka Garden Salad (GF)	15

Meetha (Desserts - Something Sweet)

Homemade Kulfi Ice-Cream - (Mango, Pistachio or coconut) <i>Traditional Indian style icrecream</i>	8
Gulab Jamun <i>India's most cherished festival dessert. Fried dumplings scented with cardamon and steeped in rose and saffron syrup</i>	8
Carrot halwa <i>Grated carrots slow cooked with milk and delicately scented with cardamon and garnished with Almond flakes</i>	8

Banquette Menu

Veg Banquette \$45/Person (minimum pax 2)

Starter

Pappadum with dipping sauce

Mains Curries (Any 2)

Paneer Butter Masala / Kadai Paneer
Malai Kofta / Veg jalfrezi / Dal Makhni

Rice

Saffron Rice

Entrée Platter

Samosa & Onion Pakora

Naan

Plain Naan or Garlic Naan

Desserts

Kulfi Ice cream - Pistachio
/ Mango / Coconut

Non-Veg Banquette \$55/Person (minimum pax 2)

Starter

Pappadum with dipping sauce

Mains Curries (Any 2)

Butter Chicken / Lamb Rogan Josh
Chicken Vindaloo / Lamb Vindaloo
Kadai Paneer / Paneer

Rice

Saffron Rice

Entrée Platter

Chicken Tikka & Seekh Kebab

Naan

Plain Naan or Garlic Naan

Desserts

Kulfi Ice cream - Pistachio
/ Mango / Coconut

Royal Banquette \$65/Person (minimum pax 2)

Starter & Glass of soft Drink

(Pepsi/ Coke / Lemonade)
Pappadum with dipping sauce

Mains Curries (Any 2)

Butter Chicken / Fish or Prawns
Masaledar / Lamb Rogan Josh
Goat Curry

Rice

Saffron Rice

Entrée Platter

Onion Pakora, Chicken Tikka &
Seekh Kebab

Naan

Plain Naan or Garlic Naan

Desserts

Kulfi Ice cream - Pistachio
/ Mango / Coconut

GF : GLUTEN FREE