

IN THE BEGINNING...

VEGETABLE CHAAT \$ 14

We take ONE samoosa, deep fry the poor guy, smash 'em, then top 'em with coriander, home made tamarind sauce, jazzed up yoghurt, Waywaya sauce and chickpea broth. The different flavours and textures mixing and blending Aah. Something special !! .

Option 2: Make it a double samoosa chaat \$ 17

VEGETARIAN SAMOOSA - 2pcs \$ 10

CHICKEN SAMOOSA - 2pcs \$ 10

CHICKEN CHAAT - Single \$ 14

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POPPADUMS \$ 4.30

HOT CHIPS \$ 7.50

ONION 'N POTATO BAJI - 6pcs \$ 14.60

This is a classic and needs no description

TAVA GRILLED CHICKEN \$17

Chicken breast strips, grilled on a TAVA (indian flat pan), fresh garlic, Bunch of spices, coriander , touch of cream. Oh, and chillies.

KID'S SECTION

KIDS MEAL # 1 CHICKEN STRIPS 'N CHIPS \$ 14

KIDS MEAL # 3 BUTTER CHICKEN 'N RICE \$ 14

“ Only two things are infinite - the universe and human stupidity. And I'm not sure about the former. ” AE

... ONE BILL PER TABLE

PLEASE PAY AT FRONT COUNTER, THANK YOU

A tiny note on curries.....

If your idea of a curry is what has been sitting in a bain marie for hours on end, then it's probably time for a bit of re-education. Let me tell you what a freshly made curry is all about....When you open the lid, firstly the fresh amazing aroma – take a deep Aaahhh Next your curry should LOOK fresh and appetizing – if you have two or more curries – each curry will have it's own aroma, taste and texture – all different. Finally, the taste This should BLOW you away. The taste of a freshly made curry is like no other. You won't believe the difference!

CLASSIC *K*URRIES - CHICKEN

..... nothing but the breast ! Stay focused – we’re talking curries

CHICKEN BALTI

\$ 23.45

It is said the best curries are to be found in the UK.

I’m sorry, I beg to differ. This curry is so good, it will make you want to kick your local curry chef (in the UK) right up the booty! And tell him “ Mate, you need to get to Oz! ”

Coz that’s where they make the best curries!!”

BUTTER CHICKEN

Not my favourite curry – but a very popular curry. Why? I have no idea.

No nuts – so relax. Anyway, if any nuts do happen to fall in, you’ll find out soon enough. Kidding.

CHICKEN KARAHI

This curry is amazing. Our “ Karahi “ range of curries is one of our best. It is hard to describe a curry so I like to compare them to a good red wine or a mature cheese.

The depth and flavour is simply like no other curry. You may pick up a hint or a suggestion of a particular herb or spice, but in that fleeting moment of ponder, it’s gone. Only to be replaced by another (wine works wonders)

CHICKEN TIKKA MASALA

An all time classic. A brilliant creation by either the British or the Indians. Who knows, who cares, why bother?

It has taken over four years of blending and grinding different variations of spices – 72 variations if you must ask to get to the current Chicken Tikka Masala we serve today.

I’m sort of happy with the outcome. The grind continues. Literally

CHICKEN KORMA

A fairly mild curry with a great taste.

CHICKEN HAI-HAI

\$ 24.45

Without a doubt this is Australia’s HOTTEST curry. To eat this curry you must sign a declaration with lots of fine print. You still want it? Fine, don’t sign the declaration But just you wait till tomorrow morning..... in the meantime, repeat after me: *Our father, who art in heaven*

CLASSIC *K*URRIES – LAMB/ GOAT

(RICE INCLUDED)

Unlike other Indian restaurants our curries are made FRESH. Our Original Spice Blends, plus special sauces and our obsession with freshness come together to give you a curry like no other.

You won't believe the difference!!

LAMB SAGWALA

\$ 24.45

Soft, tender lamb with spinach. A classic.

LAMB ROGAN JOSH

Made with fresh tomatoes and sweet chili, saut'ed lightly.

The aromatic, yet subtle taste of an amazing array of spices gets it just right.

LAMB KARAH

This dish is a lot spicier, not hotter, just spicier than most other curries on our menu. A lot of body and flavour.

BEEF VINDALOO

A classic returns.

BEEF ROGAN JOSH

Tender Beef (we hope), Crushed garlic, a few not so secret spices.

I'U HAVE THE GOAT

\$ 26.45

As of 28/11/2019 – we strictly use GOAT LEG for our curry. Naturally this is more \$\$
The Karahai is TASTY, TASTY, TASTY !! But it is spicy and does not come in a mild version.

Fresh Hot Goat Karahai, Hot Naan, a cold beer or two or three – what more do you need?

Good for you. Not for the goat.

Vegan

EGGPLANT CURRY

\$ 22.45

Chargrilled eggplant - Garlic – Red Peppers – Onions ...love that smoky taste.

CHICKPEA 'N POTATO

Chickpea - Potato – Red Peppers – Ginger - Onions.

Please advise if you would like coconut cream in your curries. Advise you do.

*“Ask, believe and surely ye shall receive ...
(working Bloody hard towards that helps ...)*

CLASSIC KURRIES – S/FOOD

FANTASTIC PRAWN CURRY

\$ 24.45

This has to be served in heaven!

Seven large prawns w/ tail on (16 / 21) , toasted shredded coconut a few curry

Leaves ... done pretty mild.

BARRAMUNDI FILLET CURRY

Barra fillet in a nice creamy curry w/ fresh Coriander, Curry leaf and Roasted Coconut.

We use light spices which do not over power the Barramundi.

Guaranteed to please!

“ With or without religion, you would have good people doing good things and evil people doing evil things. But for good people to do evil things, that takes religion. “ SW

The Magic of Curryville

THE TIFFIN FROM OUR TINY KITCHEN \$ 49

I am sure you have heard of the Indian Tiffin and the famous Tiffin Wallas. If not please check wheretheheckhaveyoubeen.com. In India housewives pack a tiffin for their husbands to enjoy at work, a nice homely touch.

Nothing better than to enjoy a home cooked meal at work.

We provide the food. Not the wife.

We include Lamb Saagwala, Chicken Tikka Masala and you get to pick your third curry from list below.

Deal includes * 2 x Village Style Rice, Delicious Cucumber Raita, Mango Chutney, Pappadums, TWO VEG or Chicken Samoosa plus one plain naan.

As of 08/11/2019 we have added two more veg curries as options.

Still no change in the wife thing.

Your options For the third curry are as follows: Pick one
Butter Chicken / Daal 'n Saag / Chicken Karahi / Veg Jalfrezi

The Magic of Curryville - Plus

THE TIFFIN FROM OUR TINY KITCHEN \$ 59

We include Lamb Saagwala, Chicken Tikka Masala, Butter Chicken and you get to pick your fourth curry from list ABOVE.

Deal includes * 3 x Village Style Rice, Delicious Cucumber Raita, Mango Chutney, Pappadums, TWO Veg or Chicken Samoosas plus one plain naan.

Best for three if not starving ..

*IT'S BETTER TO LOSE YOUR EGO TO THE ONE YOU LOVE.
THAN TO LOSE THE ONE YOU LOVE BECAUSE OF EGO – WK
... and the guys are thinking*

KLASSIC KURRIES – VEGGiE (RICE INCLUDED)

SPINACH 'n PANEEER CURRY \$ 22.45

Spinach & cottage cheese – creamy and mild.

VEGETABLE JALFREZI (V)

Assorted vegetables in our special curry base. Our Jalfrezi spice blend is one of the best making this curry GREAT!

DAAL 'N SAAG

One of our bestsellers in the vegetarian range. Lentils and spinach.

Love this one.

HOBO STYLE EGGPLANT CURRY (V)

In the unlikely event that you should find yourself wandering the streets of Karachi, Pakistan late at night you may notice a curious thing: Hobos gathering around a woodfire cooking something in a – could be an old paint tin or a thrown out pot – whatever, but the aroma is simply to die for !

Eggplant being fairly cheap is their fav ... we've tried to duplicate their recipe, but it seems to be a hand me down type thing. While I would appreciate the genuine recipe, I'm not that eager to join the club to get it !

Try it here or join the club.

POTATAO n' SPINACH CURRY

This may sound like a pretty boring curry ... but to be honest it is an excellent choice as we use fresh spinach, crushed garlic and a bunch of other stuff.

Shahi paneer

Ground almonds, cashews and selected spices used to create this rich & creamy exotic curry along with our paneer

Malai kofta

Mashed potato and cheese donuts ball fried and served in a rich creamy sauce made with almonds, cashews and tomatoes.

NAAN SENS

Garlic Naan \$ 7.50

Original Naan \$6.85

Cheese 'n Garlic Naan \$ 8.50

Cheddar Cheese | Garlic | Parmesan Cheese

Spinach 'n Cheese Naan \$8.50

Cheese nan 8.50

Gluten free ROTi – GF, DF, (2 small ones) \$ 7

(If you are **not** into GF, Do **not** order)

Tandoori wholemeal roti- (1Large) \$7

SIDES

Village Style Rice	\$ 4
Delicious Cucumber Raita	\$ 6.50
Lime Pickles or Mango Chutney	\$ 4
Soft Drinks can 375ml	\$ 4
- Bundaberg	\$ 4.45
- Lipton	\$ 4.45
- Sparkling Water	\$ 4.50
- Bottled Water	\$ 3

Mango Lassi \$ 8.65

“ Education is that which remains when one has forgotten everything he learned in school. ”
AE

DESSERT

GULAB JAMUN \$6.50

Homemade Kulfi (*A little story....*) \$ 8

I don't know the recipe to the Kulfi. This is one item that the Mrs. Makes at home. I am not even allowed in the kitchen while the process is on.

You would think after 19 years of marriage there would be no secrets. But there are things far more important. Try it and see. (Not the secret keeping thing. The Kulfi.)

Hi Folks

Just a quick note to sayif your'e not happy about something, please let us know NOW.... That way hopefully we can do something about it NOW.

We really don't want you to leave unhappy (You can even ask to speak to me (Chef/ Owner – the slightly grumpy one in the back).

And of course if everything was great ..we'd appreciate it if you could write a few words on a review – Google/ FB / Insta ...whatever gets your goat.

Thank you so much!