CROWN INDIAN CUISINE



Appetizers (Vegetarian)

Punjabi Samosa (V) **10.90**
A short pocket pastry filled with vegetables and spices, served with mint sauce.

Gadbad Bhajiya (V, GF) **15.90**
Onion, potato, cauliflower, zucchini and spinach fritters.

Surkh Laal Paneer Tikka (GF) **21.90**
Fresh cottage cheese cubes marinated with red tomato chutney and spices cooked in tandoor.

Chana Jor Garam Tikki **21.90**
Cheesy potato patties coated with crushed spiced black gram.

Assorted Veg. Platter **30.90**
Samosa, Chana jor garam tikki, Gadbad bhajiya (2 Pcs each)

INDIAN STREET CHAAT FROM CHANDNI CHOWK TO CROWN STREET

Papdi Chaat **17.90**
Homemade crispy crackers loaded with sweet yoghurt, tamrind and mint sauce

Samosa Chaat **17.90**
Crispy samosa serve with assorted sweet, spicy, and tangy chutneys

Pani Puri **12.90**
Puffed fried semolina crisp filled with boiled potatoes, chick peas and serve with tamrind, mint water.

Dahi Puri **13.90**
Puffed fried semolina crisp filled with boiled potatoes, chick peas and serve with tamrind.

Please Note: If you have a food allergy, please speak to a member of staff about the ingredients in your food and drink before you order.

Appetizers (Non-Vegetarian)

Kasoori Murgh Boti (GF) **20.90**
Charcoal grilled boneless chicken pieces marinated with dried fenugreek leaves yogurt and spices.

Tandoori Murga (Full / Half) (GF) **17.90/28.90**
Whole chicken marinated in lime juice, yogurt, red chilli and spices, grilled in tandoor.

Barramundi Kadhi Patta **21.90**
Deep fried crumb coated fish flavored with curry leaves.

Chapli Kebab (GF) **20.90**
Minced meat patties made with aromatics and spices.

Assorted Non Veg. Platter **36.90**
Kasoori Murgh Boti, Fish kadi Patta, Chapli Kebab (2 Pcs each)

Mix Platter **39.90**
Kasoori Murgh Boti, Fish kadi Patta, Samosa and Gadbad Pakoda (2 Pcs each)

Veg. Mains

Taazi Bhuni Subziyan (V,GF) **22.90**
Seasonal Mix vegetable cooked in onion tomato masala.

Panch Phoron Aloo Gobhi (V,GF) **22.90**
Potato and Cauliflower cooked in rich onion tomato masala and tempered with Indian five spices blend.

Kadhai Baigan Bharta (V, GF) **22.90**
Mashed fried Eggplant cooked with tomato, onion, herbs and spices.

Pindi Chholey (V, GF) **22.90**
Your favorite choley cooked in sixteen varieties of Indian spices.

Shaam Savera **24.90**
Spinach koftas filled with creamy cottage cheese on a bed of velvety tomato gravy.

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Paneer Butter Masala (GF) **24.90**
Fresh cottage cheese cubes cooked in rich tomato gravy finished with cream, butter.

Palak Paneer (GF) **24.90**
Cottage Cheese cubes cooked in rich spinach gravy finished with butter, cream.

Paneer Taka-Tak (GF) **24.90**
Paneer cubes tossed with diced onion & bell peppers, cooked in onion tomato masala with grounded kadhai masala.

Makhan Malai Kofta (N) **24.90**
Sweet khoya and dry fruits stuffed paneer kofta cooked in rich creamy cashew nut gravy.

Dal Makhani (GF) **22.90**
Black Dal soaked overnight, boiled tempered with desi ghee,and finish with butter cream.

Yellow Dal Tadka (V,GF) **20.90**
Boiled red split lentil tempered with cumin, red chilli whole, garlic, ginger finished with green coriander.

Non-Veg. Mains



Butter Chicken (GF) **25.90**
Chicken cooked in tandoor simmered in satin smooth tomato gravy scented with fenugreek.

Crown's kitchen Tariwala Murgh (GF) **25.90**
A simple Chicken curry, best preparation of chicken cooked in fresh coriander, onion tomato gravy.

Murgh Methi Malai (GF, N) **25.90**
Chicken cooked in creamy fenugreek gravy.

Kadhai Chicken (GF) **25.90**
A delicious, spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices.

Mutton Rogan Josh (GF) **27.90**
An aromatic traditional Kashmiri dish, Goat meat cooked with whole spices, kashmiri chilli and yoghurt.

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Laal Maans (GF) **27.90**
A spicy dish made by using a unique blend of hot aromatic spices and red chilli to give distinctive flavour.

Lamb Korma (GF, N) **27.90**
Lamb cooked in mild creamy cashunut gravy.

Lamb Vindaloo (GF) **27.90**
A spicy dish made by using a unique blend of hot aromatic spices and vinegar to give distinctive flavour.

Lamb Saagwala (GF) **27.90**
lamb cooked in spinach curry with blend of indian herbs & spices.

Bengali Macher Jhol (GF) **29.90**
Barramundi cooked with onion tomatoes masala and tempered with mustard seeds & fresh curry leaves.

Prawn Malai Curry (GF) **29.90**
Prawns cooked in aromatic grounded spices and coconut cream.

Jhinga Masala (GF) **29.90**
Prawns toasted with red chilli, capsicum, tomatoes, onion and caraway seeds finished with masala gravy.

Indian Breads

Plain Naan	**5.90**
Butter Naan	**6.90**
Tandoori Roti	**5.90**
Garlic Naan	**6.90**
Cheese Naan	**7.90**
Cheese & Garlic Naan	**8.90**
Zaitooni Naan (Naan topped with olives, chiili flakes and herbs)	**8.90**
Pshawari Naan (Naan stuffed with dry fruits)	**9.90**

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Rice

Boiled Rice **5.90**
(Steamed Basmati rice. Simple is beautiful!)

Jeera Matar Pulao **6.90**
(an-tossed long grain rice with green peas and cumin seeds)

Kashmiri Pulao **8.90**
(an-tossed long grain rice with dry fruits and fruit cocktail)

Biryani

(Traditional meal of fresh vegetable or meat marinated with spices, herbs and yogurt, cooked between layers of long –grain Basmati rice)

Subz ki Biryani **22.90**

Dum Murgh Biryani **24.90**

Hyderabadi Dum Gosht Biryani **25.90**

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Dessert

Gulab-e-Gulkand Gulab jamun stuffed with rose petal compote	**10.90**
Rasmalai Cottage cheese dumplings in sweetened milk	**10.90**
Kesar Pista Kulfi	**10.90**
Hot Gulab Jamun with Vanilla Ice-cream	**11.90**

Side Dishes

Papadums	**5.90**
Mango Chutney	**5.90**
Mint Chutney	**5.90**
Mix Pickle	**5.90**
Raita	**5.90**
Onion Salad	**8.90**
Green Salad	**8.90**

Kids Menu

Butter Chicken and Rice	**17.90**
Dal Makhani Rice	**15.90**
Fish & Chips	**11.90**
French Fries	**8.90**
Chicken Nuggets & chips	**10.90**

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Drinks



Sparkling Water	6.50
Tonic Water	6.50
Mineral Water	6.50
Juice	8.00
Sweet Lassi	10.00
Mango Lassi	10.00
Soft Drink	6.50
Lemon Lime Bitters	8.00

Banquet (per person) 51.90

Crown's set menu (Minimum four people)

Entrees: Samosa, Pakoda, Chicken Tikka, Fish Kadhi Patta. Mains: two veg & two non-veg mains,

Breads: Plain naan, Garlic naan. Steamed Rice and Gulab Jamun

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V=Vegan, GF= Glutan Free, N= Contain Nuts

$61PP

STARTERS

PUNJABI SAMOSA
Crispy pockets bursting with flavor

CHICKEN TIKKA MASALA
Tender chicken in a creamy tomato sauce

MAINS

Curry Platter 2 Veg 2 Non Veg (4 curries, rice, naan & pappadums)

DESSERT

Gulab Jamun

FLAVORFUL INDIAN FEAST!

LUNCH 11:30AM – 3PM
DINNER 4:30PM – 9:30PM

Bottomless Brunch & Dinner

Beer & House Wine Included

Note: A 1.6% surcharge applies to card payments

Thankyou

Crown
-INDIAN CUISINE-

OPENING HOURS & CATERING

RESTAURANT OPENING HOURS

MONDAY - FRIDAY

11:30 AM - 3:00 PM | 4:30 PM - 9:30 PM

SATURDAY - SUNDAY

9:00 AM - 3:00 PM | 4:30 PM - 9:30 PM

CATERING SERVICE

Bring the flavours of Crown to your next event. We offer authentic Indian catering with a diverse menu and can customise it to suit your event and dietary needs, including vegetarian options. Speak with our team to plan your catering menu.

Catering enquiries: 02 4250 5674 | crowncuisineindia@gmail.com

CROWN INDIAN CUISINE

DRINKS MENU

Crown
-INDIAN CUISINE-



DRINKS MENU

Refreshing drinks to quench your thirst!

Discover a refreshing variety of beverages, crafted to suit every taste. Whether you're looking for classic soft drinks, vibrant cocktails, or uniquely special, we've got the perfect drink to quench your thirst. Enjoy our signature creations, seasonal specials, and timeless favorites!

CROWN INDIAN CUISINE

Follow us



SOFT DRINKS

COKE	$4.50	GINGER BEER	$4.50
COKE NO SUGAR	$4.50	LIME AND SODA	$4.50
DIET COKE	$4.50	MINERAL WATER	$4.50
LEMONADE	$4.50	TONIC WATER	$4.50
SPRITES	$4.50	SPARKLING WATER	$4.50
SOLO	$4.50	LEMON LIME BITTER	$6.00
PEPSI	$4.50		
SUNKIST	$4.50		



JUICES

APPLE	$6.00	ORANGE	$6.00
MANGO	$6.00	PINEAPPLE	$6.00



ENERGY DRINKS

RED BULL	$5.00

LASSI

AT CROWN INDIAN RESTAURANT, WE SERVE A VARIETY OF TRADITIONAL LASSI, A POPULAR INDIAN YOGURT-BASED DRINK THAT OFFERS A REFRESHING AND FLAVOURFUL EXPERIENCE. WHETHER YOU PREFER A SWEET, SAVOURY, OR FRUITY OPTION, EACH LASSI IS MADE WITH RICH, CREAMY YOGURT AND CAREFULLY BLENDED TO PROVIDE THE PERFECT BALANCE OF TASTE AND TEXTURE, MAKING IT THE IDEAL ACCOMPANIMENT TO YOUR MEAL.

MANGO LASSI	$8.00
SWEET LASSI	$8.00
SALTED LASSI	$8.00

BEERS

INTERNATIONAL

CORONA	$8.90
HEINEKEN	$8.90
HEINEKEN ZERO	$8.90
KINGFISHER	$8.90
ASHAHI	$8.90

LOCAL

CARTLON DRY	$8.90
TOOHEYS EXTRA DRY	$8.90
VICTORIA BITTER	$8.90
PURE BLONDE	$8.90

RED WINE



	Glass	Bottles
WIRRA WIRRA CHURCH BLOCK CAB. SHIRAZ, MERLOT *MCLAREN VALE, SA*	$8.90	$39.00
JACOB'S CREEK DOUBLE BARREL SHIRAZ *VINTAGE*	$8.00	$35.00
SMITH & HOOPER MERLOT *WRATTONBULLY, SA*	$9.00	$40.00
OYSTER BAY, PINOT NOIR *NEW ZEALAND*	$10.00	$42.00
THE BUTCHERS FRIEND CABERNET SAUVIGNON *BAROSSA VALLEY, SA*	$8.00	$35.00
MY PLACE SHIRAZ *AUSTRALIA / SOUTH AUSTRALIA*	$8.00	$35.00
YELLOW TAIL MERLOT *AUSTRALIA*	$8.00	$35.00
JACOB'S CREEK SHIRAZ *SOUTH AUSTRALIA*	$8.00	$35.00





WHITE WINE



	Glass	Bottles
GIESEN SAUVIGNON BLANC *MARLBOROUGH, NZ*	$9.00	$39.00
FRANKLIN TATE ESTATE CHARDONNAY *MARGARET RIVER 2023*	$8.00	$36.00
CHAPEL HILL PINOT GRIGIO *THE PERSON, ADELAIDE 2023*	$8.00	$35.00
JIM BERRY WATERVALE RIESLING *CLARE VALLY, SA*	$9.00	$40.00
JACOB'S CREEK CLASSIC MOSCATO *BAROSSA VALLEY, SA*	$8.00	$35.00

ROSÉ



HAMPTON WATER *SOUTH OF FRANCE*	$12.00	$50.00

SPARKLING WINE

TEMPUS TWO PROSECCO *AUSTRALIA*		$35.00
MASCHIO PROSECCO *ITALY*	$8.00	$35



SPIRITS



WHISKEYS

JOHNNIE WALKER BLUE LABEL	$25
JOHNNIE WALKER GOLD LABEL	$14
JOHNNIE WALKER BLACK LABEL	$11
JOHNNIE WALKER RED LABEL	$9
CHIVAS REGAL (12 YEARS)	$11
GLENFIDDICH	$11
BALANTINE	$10
JAMESON	$12
SINGLETON	$12
CANADIAN CLUB	$9

BOURBONS

JACK DANIELS	$11
JIM BEAM	$10

LIQUORS

KAHLUA	$8
MALIBU	$8
COINTREAU	$8
MIDORI	$8

VODKAS

ABSOLITE VODKA	$12
SMIRNOFF VODKA	$12



RUM

BACARDI WHITE	$10

TEQUELA

SEIRRA	$12



MOCKTAILS



VIRGIN MOJITO $11

A REFRESHING BLEND OF FRESH MINT, LIME, AND A TOUCH OF SWEETNESS, TOPPED WITH SODA WATER—PERFECTLY CRISP AND INVIGORATING.

VIRGIN PINACOLADA $12

A TROPICAL, NON-ALCOHOLIC MOCKTAIL WITH SWEET PINEAPPLE, CREAMY COCONUT MILK, AND ICE—REFRESHING AND INDULGENT.

OCEAN BREEZE $10

A VIBRANT AND REFRESHING MOCKTAIL WITH A STRIKING BLUE HUE, DELIVERING A PERFECT BALANCE OF SWEET AND CITRUSY NOTES.

FROSTED SHAKE



FRUIT PUNCH $11

MIX FRUIT JUICE BLENDED WITH ICE CREAM

CHOCO OREO $11

OREO COOKIES BLENDED WITH MILK & ICE CREAM

COLD COFFEE $11

COFFEE BLENDED WITH MILK & ICE CREAM

FLAVOURED SHAKE $11

MILK BLEND WITH ICE CREAM AS PER YOUR FLAVOR STRAWBERRY, CHOCOLATE



COCKTAILS



MIDORI SPLICE $15.90

A TROPICAL BLEND OF MIDORI, MALIBU RUM, AND BACARDI WHITE, MIXED WITH CREAMY COCONUT AND PINEAPPLE JUICE FOR A REFRESHING AND EXOTIC COCKTAIL.

MARGARITA $15.90

A CLASSIC, TANGY COCKTAIL COMBINING TEQUILA, COINTREAU, AND LIME JUICE WITH A HINT OF SALT, DELIVERING A PERFECTLY BALANCED AND ZESTY FLAVOR.

OLD FASHIONED $15.90

A TIMELESS BOURBON COCKTAIL WITH A TOUCH OF SUGAR SYRUP AND ANGOSTURA BITTERS, OFFERING A SMOOTH AND SOPHISTICATED TASTE WITH A HINT OF SWEETNESS.

STRAWBERRY DAIQUIRI $15.90

A FRUITY AND REFRESHING BLEND OF FRESH STRAWBERRIES, BACARDI WHITE, LIME JUICE, AND SUGAR SYRUP, CREATING A VIBRANT AND SWEET COCKTAIL.



END



Crown
-INDIAN CUISINE-











THANK YOU

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