



# SHERE - PANJAB INDIAN RESTAURANT



*Open for Lunch & Dinner*

Shop 10,37 Thomas Drive, Chevron Island

**Call: 0458 404 900**

## STARTERS

### VEGETARIAN ENTREES

<b>SAMOSA 2pcs</b>	<b>\$10</b>
Golden, crispy pastry pockets stuffed w/ spiced potatoes & peas, perfect for a savory start.	
<b>CRISPY ONION BHAJI 4pcs</b>	<b>\$10</b>
Crunchy onion fritters seasoned w/ Indian spices, fried to perfection.	
<b>HARA BHARA VEG KEBAB 4pcs</b>	<b>\$12</b>
Healthy green patties made w/ spinach, peas, & spices, grilled for a smoky flavor.	
<b>ALOO TIKKI CHAAT</b>	<b>\$15</b>
Crispy potato patties topped w/ tangy yogurt, tamarind chutney, & crunchy sev, bursting w/ vibrant flavours	
<b>PANEER TIKKA 4pcs</b>	<b>\$18</b>
Juicy pieces of cottage cheese marinated in tangy spices, skewered, & grilled in the tandoor.	
<b>PANEER PAKORA 6pcs</b>	<b>\$18</b>
Soft cottage cheese cube dipped in spiced chickpea batter & fried until golden.	
<b>VEG MANCHURIAN (DRY)</b>	<b>\$20</b>
Mix vegetables balls fried & tossed w/ herbs & sauces.	
<b>VEG PLATTER 8pcs</b>	<b>\$28</b>
A perfect combination of onion bhaji, hara bhara kebab, samosa, & panner pakora, ideal for sharing.	

### NON - VEGETARIAN ENTREES

<b>CHICKEN TIKKA 4pcs</b>	<b>\$16</b>
Tender chicken marinated in aromatic spices, roasted in a tandoor for a charred finish.	
<b>CHICKEN MALAI TIKKA 4pcs</b>	<b>\$16</b>
Creamy & succulent chicken pieces, marinated w/ mild spices & grilled to melt in your mouth.	
<b>CHICKEN HARIYALI TIKKA 4pcs</b>	<b>\$16</b>
Chicken marinated w/ fresh coriander & mint, offering a burst of herbal flavors.	
<b>ASSORTED CHICKEN KEBABS 6pcs</b>	<b>\$20</b>
A tempting trio of tandoor grilled: chicken tikka, chicken malai tikka, & chicken hariyali tikka.	
<b>CHICKEN 65</b>	<b>\$20</b>
Spicy, tangy fried chicken w/ a south indian twist, packed w/ bold flavors.	
<b>LAMB SEEKH KEBAB</b>	<b>\$20</b>
Minced lamb mixed w/ herbs & spices, skewered, & grilled for a deliciously smoky flavor.	
<b>LAMB KEBAB</b>	<b>\$24</b>
High quality lamb backstrap chunks marinated in rich spices & grill until perfectly tender.	
<b>TANDOORI CHICKEN</b>	<b>HALF \$16 FULL \$30</b>
Classic indian oven grill chicken marinated in yogurt & spices, cooked to juicy perfection.	
<b>NON - VEG PLATTER 8pcs</b>	<b>\$30</b>
A feast of chicken tikka / malai tikka / hariyali tikka, & seekh kebab for meat lovers.	

[www.shere-panjab.com.au](http://www.shere-panjab.com.au)



## SEAFOOD ENTREES

<b>TANDOORI FISH</b> 6pcs	\$24
Fish fillets marinated in aromatic spices & char-grilled for a smoky flavor.	
<b>TANDOORI PRAWNS</b> 8pcs	\$24
Juicy prawns marinated in zesty spices, grilled to perfection in the indian oven.	
<b>FISH AMRITSARI</b> 6pcs	\$24
Crispy fried fish coated in spiced gram flour, a punjabi street food favorite.	

## MAINS

### VEGETARIAN MAINS

<b>PUNJABI DAAL TADKA</b>	\$20
Mixture of lentils tempered w/ cumin, garlic, & fragrant spices.	
<b>YELLOW DAAL FRY</b>	\$20
Simple & hearty yellow lentils sauteed w/ a blend of spices.	
<b>DAAL MAKHNI</b>	\$20
Creamy, slow-cooked black lentils w/ butter & aromatic spices.	
<b>CHANA MASALA</b>	\$20
Chickpeas simmered in a robust tomato & onion gravy.	
<b>SHAHI PANEER</b>	\$20
Cottage cheese cubes in a velvety butter & tomato gravy w/ royal flavors.	
<b>BUTTER PANEER</b>	\$20
Cottage cheese cubes in a velvety butter & tomato based sauce.	
<b>PALAK PANEER</b>	\$20
Creamy spinach curry blended w/ Indian spices, enveloping soft cubes of cottage cheese.	
<b>MATTAR PANEER</b>	\$20
Cottage cheese & peas in equality spiced tomato & onion curry.	
<b>BOMBAY ALOO</b>	\$20
Soft potatoes sauteed w/ cumin seeds & a touch of turmeric.	
<b>MIX VEG</b>	\$20
Fresh seasonal vegetable cooked in tomato & gravy.	
<b>VEG KORMA</b>	\$22
Mildly spiced seasonal vegetables in a creamy & smooth nutty base.	
<b>KADHAI PANEER</b>	\$22
Soft & juicy cubes of cottage cheese cooked in a wok w/ aromatic spices, bell peppers & onions.	
<b>ALOO GOBHI</b>	\$22
Potatoes & cauliflower tossed w/ spices in a dry, flavorful preparation.	
<b>MATTAR MUSHROOM</b>	\$22
A hearty curry of mushrooms & peas in a spiced tomato gravy.	
<b>CHILLI PANEER</b>	\$22
Spicy, tangy cottage cheese's deep-fried cubes stir-fried w/ bell peppers, onions & soy sauce.	
<b>AFGHANI PANEER</b>	\$22
Mildly spiced paneer cooked in a rich, creamy white & tomato sauce.	
<b>MALAI KOFTA</b>	\$22
Cottage cheese dumplings in a creamy tomato & cashew nut gravy.	

### NON - VEGETARIAN MAINS

<b>BUTTER CHICKEN</b>	\$22
Succulent chicken tikka pieces in a creamy, butter tomato sauce, a classic favorite.	
<b>MANGO CHICKEN</b>	\$22
Chicken cooked in onion tomatoes sauce w/ mango puree.	



	CHICKEN	LAMB
<b>CHICKEN TIKKA MASALA</b> Chicken tikka pieces simmered in a rich, spiced tomato gravy w/ onion & capsicum.	\$22	
<b>KADHAI</b> Stri-friend w/ bell peppers, onions, & aromatic spices in a work with a hint of cream.	\$22	\$24
<b>CURRY</b> Juicy Chicken / Tender Lamb cooked in a flavorful,spiced curry-sauce.	\$22	\$24
<b>SAAG</b> Juicy Chicken / Tender Lamb simmerd in a creamy spinach-base curry.	\$22	\$24
<b>KORMA</b> Midly spiced curry w/ aromatic a creamy nutty base.	\$22	\$24
<b>VINDALOO</b> A hot & tangy traditional Goan curry cooked w/ vinegar & a mix of spice.	\$22	\$24
<b>MADRAS</b> A south indian-style curry w/ a robust, spicy coconut-based sauce.	\$22	\$24
<b>LAMB ROGAN JOSH</b> A fragrant of lamb curry slow - cooked with Kashmiri spices.		\$24
<b>LAMB MASALA</b> Tender Lamb cooked in a richly spiced, onion & tomato based masala.		\$24

## SEAFOOD MAINS

	BARRAMUNDI	PRAWN
<b>CURRY</b> Fresh seafood cooked in a tangy, spiced tomato, coconut curry gravy.	\$24	\$26
<b>MALABARI</b> Fresh seafood simmered in a coconut milk-based curry w/ South Indian spices.	\$24	\$26
<b>GARLIC PRAWNS</b> King prawns tossed w/ garlic, butter, light spices in a thick cream base.		\$28
<b>CHILLI PRAWNS</b> Spicy prawn stir-fied w/ bell peppers in a tangy sauce.		\$28

## Chef Special's

<b>SOYA CHAMP MASALA</b> Protein rich soy cooked in a flavorful, spicy curry.	\$24
<b>VEG MANCHURIAN w/ GRAVY</b> Soft vegetable balls in a rich, tangy, & mildly spicy gravy, perfect for pairing with rice or noodles.	\$25
<b>CHICKEN LABABDAR</b> A luxurious chicken curry w/ a rich tomato, onion, & cream based sauce.	\$25
<b>CHICKEN TAWA</b> Pan-cooked chicken w/ bold spices & a touch of smokiness.	\$25
<b>PUNJABI CHICKEN CURRY (bone in)</b> A hearty, spiced chicken curry cooked w/ authentic Punjabi flavors.	\$25
<b>CHILLI CHICKEN</b> Spicy & tangy fried chicken, stir-fried w/ bell peppers, onion, & soy sauce.	\$26
<b>CHICKEN CREAMY</b> Roasted creamy chicken cooked in cream & butter w/ fenugreek leaves & black pepper.	\$26
<b>BHUNA LAMB</b> Slow cooked lamb in a thick, spiced masala sauce.	\$26
<b>GOAT CURRY (bone in)</b> Flavorful & tender goat curry prepared w/ traditional spices.	\$26



## RICE & BIRYANI

### STEAMED RICE

Aromatic rice cooked w/ cumin seeds.

\$4

### SAFFRON RICE

Fragrant basmati rice infused w/ saffron.

\$6

### ZEERA RICE

Aromatic rice cooked w/ cumin seeds for a subtle, earthy flavour.

\$8

### COCONUT RICE

Lightly spiced rice with coconut, offering a tropical touch.

\$10

### PEAS PULAAV

Fragrant basmati rice w/ green peas & spices.

\$10

### BIRYANI

Aromatic rice layered w/ fragrant spices, a favourite in Indian cuisine.

RICE

\$10

VEG

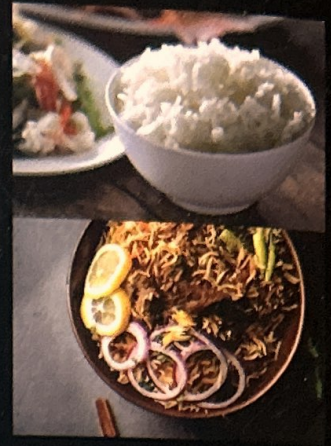
\$20

CHICKEN

\$24

LAMB

\$26



## NAAN BREADS

### ROTI

Traditional whole wheat flatbread. light & healthy, perfect for any curry.

\$4

### PLAIN NAAN

Soft, fluffy Indian flatbread baked in a tandoor, ideal for scooping up curries.

\$4

### BUTTER NAAN

A classic naan brushed w/ melted butter for a rich, indulgent touch.

\$6

### GARLIC NAAN

Tandoor-baked naan topped w/ minced garlic & herbs for a fragrant twist.

\$6

### LACHCHA PARATHA

Flaky, layered flatbread with a crisp exterior & a soft, buttery interior.

\$7

### CHEESE NAAN

Stuffed w/ melted cheese, this naan is a treat for cheese lovers.

\$7

### CHEESE GARLIC NAAN

A delectable combination of melted cheese & garlic on soft naan bread.

\$7

### CHEESE SPINACH NAAN

Cheese & fresh green spinach stuffed in naan.

\$7

### CHILLI NAAN

Spiced naan with a hint of heat from green chillies for a fiery kick.

\$8

### KASHMIRI NAAN

Sweet & nutty naan filled w/ dried fruits, nuts, & coconut, a unique delight.

\$8



## SIDES

MINT SAUCE

\$4

PICKLE

\$4

PAPADUMS

\$6

MANGO CHUTNEY

\$4

RAITA

\$5

SALAD

\$10



## DINE IN - BANQUETS FOR 2

NON - VEG BANQUET

\$75

2 STARTERS, 2 PAPADUMS, CHOOSE 2 CURRIES, NAAN, RICE, RAITA, MANGO CHUTNEY & DESSERT

VEGETARIAN BANQUET

\$65

2 VEG STARTERS, 2 PAPADUMS, CHOOSE 2 VEG CURRIES, NAAN, RICE, RAITA, MANGO CHUTNEY & DESSERT