

ENTREE

Samosas (serve of 2) GF 8.5

Crisp Indian short pastry filled with spiced potatoes, sautéed onions and green peas

Spinach Pakoras (serve of 5) GF 10.0

Potatoes, onions and fresh spinach mixed made with a garam masala and carom seed chickpea batter and fried till golden brown

Onion Bhaji GF 11.0

Marinated and spiced onion strips dipped in a chickpea and cumin batter and fried till golden

Spring Rolls (serve of 2) GF 9.0

Thinly sliced cabbage, carrot and strips of vermicelli rice noodle wrapped in a crispy pastry and fried till golden

Chicken Tikka (serve of 4) 16.5

Lean pieces of chicken thigh fillets marinated in yoghurt, spices and tandoori masala and roasted over charcoal

ALL-TIME FAVOURITES

Lamb - 24.5 | Beef - 23.5 | Chicken - 22.9

Korma GF

A light fragrant curry specially prepared to suit meat or poultry cooked in a light cream base with a hint of rose water

Saag GF NF

Your choice of meat cooked in a sauce of pureed spinach with caramelized onions, ginger, garlic, cumin and a dash of cream

Madras GF NF

A southern Indian inspired dish with a classical mix of fresh curry leaves and mustard seeds simmered in a light coconut flavored sauce

BIRYANI Served with raita

A spiced rice dish which contains fresh mint, coriander, ginger, garlic and a hint of clarified butter (ghee) finished with browned shallots and a dash of rosewater. **Available with:**

Vegetable - 18.5 | Chicken - 23.0 | Lamb - 24.5

Beef - 23.5 | Goat - 25.5 | Prawn - 26.5

RICE AND ACCOMPANIMENTS

Basmati Rice 3.9

Spiced Basmati Rice

Jheera Rice 6.0

Infused with roasted cumin

Peas Pilau Rice 6.0

With onion, tomato and green peas masala

Coconut Rice 6.0

With curry leaves, mustard seeds and coconut

Cucumber Raita 6.0

Shredded cucumber mixed in a roasted cumin infused yoghurt

Amritsari Fish (serve of 5) 16.5

Fresh water fillet marinated in a lightly spiced tandoori batter and fried till crisp

Prawn Tikka (serve of 5) GF NF 17.0

Prawns marinated in a lightly spiced tandoori batter and fried till crisp

Sheekh Kebabs (serve of 4) 16.0

Lamb and chicken minced with ginger, garlic, fresh coriander and onions with a blend of dry roasted spices cooked over charcoal

Mixed Entree 18.5

A mix of a samosa, two pakoras, a fish tikka, a prawn tikka and a sheekh kebab

Veg Mixed Entree 15.5

A mix of one samosa, one pakora, one spring roll and onion bhaji

Vindaloo (Hot) GF NF

Chapati House 2's hottest dish, the vindaloo is a classic mix of tomatoes, ginger, garlic and ground red chillies with a dash of vinegar

Bhuna Masala GF NF

A tasty thick masala gravy cooked with fresh onions, capsicums, garlic, ginger and fresh curry leaves

MAIN

Butter Chicken GF 21.9

Boneless pieces of chicken cooked in a rich tomato sauce flavored with butter, ground almonds and dried fenugreek

Chicken Jalfrazie GF NF 22.9

Boneless chicken pieces sautéed with fresh strips of onions and capsicum and cooked in a thick tomato and ginger based masala

Chicken Moglai GF NF 21.9

Boneless pieces of chicken cooked in a rich onion and tomato gravy with cardamom, cinnamon, Indian spices and a hint of coconut

Chicken Makhani GF 22.9

Boneless pieces of chicken cooked in a sweet tomato sauce flavored with butter, ground almonds, green cardamom, cinnamon and dried fenugreek

Chicken Tikka Masala GF 23.0

Roasted chicken tikka pieces simmered in a base of vibrant spices and a thick onion and tomato gravy finished with a dash of cream

Mango Chicken GF 23.0

Roasted chicken tikka pieces cooked in a sweet and very lightly spiced mango sauce

TANDOORI

All Tandoori set meals are served with rice, dhal and mint sauce

Tandoori Chicken Set GF NF 23.9

A quarter piece of chicken cooked on the bone marinated in yoghurt, spices and tandoori masala and roasted over charcoal

Tandoori Chicken GF NF 19.0 / 31.9

Chicken available in HALF or WHOLE (with-out rice and dhal)

Chicken Tikka Set GF NF 23.9

Lean pieces of chicken thigh fillets marinated in yoghurt, spices and tandoori masala and roasted over charcoal

NAAN BREADS

Plain 3.5

Plain naan bread with butter

Garlic 4.5

With roasted garlic

Butter 5.0

Crispy, flaky, layered with butter

Cheese 5.5

Filled with mozzarella cheese

Fried 4.5

Fluffy deep-fried naan

Aloo 5.5

Filled with a spicy mix of potatoes and coriander

Cheese and Garlic 5.9

Filled with mozzarella cheese and roasted garlic

Lamb Rogan Josh GF NF 25.5

Lean cubes of tender lamb cooked in a delicious mix of onions, tomatoes, lemon, yoghurt, fragrant dry roasted spices and Kashmiri herbs

Lamb Masala GF NF 23.0

Lean cubes of tender lamb cooked in a thick onion and tomato gravy and a mix of delicious spices

Goat Curry GF DF NF 25.5

Goat leg cooked on the bone in a mix of onions, tomatoes, ginger, garlic and fragrant dry roasted spices

Beef Rogan Josh GF DF NF 22.9

Lean cubes of tender beef cooked in a mix of onions, tomatoes, lemon, yoghurt, fragrant dry roasted spices and Kashmiri herbs

Mixed Platter (for 1) GF 30.9

A mix of Chapati house favorites: small serves of Butter Chicken, Chicken Moglai, Beef Rogan Josh and Lamb Masala with rice and mixed vegetables

Tandoori Mixed Platter GF NF 30.5

A quarter piece of tandoori chicken, two pieces of chicken tikka, one fish tikka, one prawn tikka and a sheekh kebab

Sheekh Kebab Set GF NF 23.9

A mixture of lamb and chicken finely minced with ginger, garlic fresh coriander and onions with a blend of dry roasted spices

Amritsari Fish Set GF NF 24.5

Fresh water fillet marinated in a lightly spiced tandoori batter and fried till crisp

VEGETARIAN

Mixed Vegetables GF DF NF 13.0

A very lightly spiced mix of potatoes, cauliflower, carrot, peas and beans

Aloo Palak GF NF 16.5

Pureed spinach cooked in a rich onion and tomato gravy, browned garlic and mixed with curried potatoes. Dairy Free available on request.

Kedhai Paneer GF 19.5

A tasty thick masala gravy cooked with fresh onions, capsicums, garlic, ginger, fenugreek and coriander

Mixed Dhal Tadka GF DF 14.9

Lentils boiled into a thick consistency, tempered with ginger, garlic, garam masala, onions, tomatoes and fresh coriander

Dhal Makhani 17.5

Red kidney beans, Urad dal, channa dal and green mung dal cooked with butter and cream in a delicious rich tomato sauce

Vegetable Korma GF 17.0

Specially prepared vegetables in a creamy ground almond and tomato sauce, flavored with spices and finished with a dash of cream

Malai Kofta 18.5

Homemade potato and cottage cheese dumplings cooked in a thick onion, tomato and cream based sauce

SEAFOOD

Prawn Curry GF NF 25.5

Prawns cooked in a specially prepared seafood curry spiced with fresh curry leaves mustard seed and a hint of coconut

Fish Curry GF NF 23.5

Fish cooked in a specially prepared seafood curry spiced with fresh curry leaves mustard seeds and a hint of coconut

Prawn Malabari GF NF 25.5

Prawns prepared with juicy tomatoes, mustard seeds, cumin and curry leaves. Finished with a light pepper spicing and a dash of cream

LUNCH SPECIALS

Butter Chicken 11.0

Beef Vindaloo 11.0

Chicken Moglai 11.0

Lamb Masala 11.0

Beef Rogan Josh 11.0

Eggplant Masala 10.5

Mixed Vegetables 10.5

Dhal 10.5



Dairy Free



Gluten Free



Nut Free

WHOLEMEAL BREADS

Chapati 3.0

House special soft and fluffy whole meal bread cooked on the hot plate

Tandoori Prantha 5.0

Layered with butter and cooked thin and crispy in the tandoori oven

Tandoori Roti 3.9

Whole meal bread cooked in the tandoori oven

Mint Prantha 6.0

Layered with butter and finished with fresh mint and butter

DESSERTS

Gulab Jamun (2 per serve) 7.5

Creamed Milk, deep fried and served soaked in a cardamom and bay leaf infused syrup

House Special Ice Cream 6.5

Ask one of our friendly staff about our home made special flavored ice creams (SUBJECT TO AVAILABILITY)

*While we do endeavor to cater to food allergies, we cannot guarantee any foods served are completely allergen free even if said allergen is not on the list of ingredients.

Eggplant Masala GF DF NF 17.0

A blend of eggplant, capsicum, onion, garlic and spices then prepared into a thick masala

Paneer Butter Masala GF 19.5

Cubes of cottage cheese cooked in a rich tomato and ground almond sauce, flavored with spices, dried fenugreek and a dash of cream

Vegetable Jalfrezi GF NF 17.0

Mixed vegetables sautéed with fresh strips of onions and capsicum and cooked in a thick tomato and ginger based masala

Palak Paneer GF NF 19.5

Pureed spinach cooked in a rich tomato and onion gravy, browned garlic and mixed with cubes of cottage cheese

Mattar Paneer GF 19.5

Cubes of cottage cheese and green peas cooked in a thick onion and tomato sauce with dried fenugreek leaves and garam masala

Veg Mixed Platter (for 1) GF NF 23.5

Mixed vegetables, Eggplant masala, Palak paneer, Dhal and rice

Please see board for specials

Fish Masala GF NF 23.5

Fish cooked in a thick onion and tomato gravy, with dried fenugreek, fresh coriander, ginger, garlic and a blend of dry roasted spices

Prawn Masala GF NF 25.5

Prawns cooked in a thick onion and tomato gravy, with dried fenugreek, fresh coriander, ginger, garlic and a blend of dry roasted spices

