

Lamb Sabzi- Lamb with fresh vegetables .	\$19.99
Beef Korma – Mild gravy of cubed beef enriched with onion cashew gravy and finished with cream.	\$18.99
Beef vindaloo – Tangy beef simmered in freshly ground spices with the dash of vinegar.	\$18.99
Kadhai Beef – Merinated beef cooked with onion,fried capsicum .	\$19.99
BEEF FRY – Semi-Dry beef cubes cooked with chef special masala .	\$19.99
Goat Curry – Goat meat cooked in a traditional curry with Indian spices.	\$18.99
Goat Vindaloo – Hot & spicy Goan dish with freshly ground spices and chili cooked in vinegar.	\$18.99
Goat Chettinad – Onion-based coconut gravy with goat cooked with curry leaves and southern spices.	\$18.99
Kadhai Goat – Made with red onion, tomato, green bell pepper, yoghurt, and authentic Indian spices.	\$19.99
MUTTON SUKHA – Semi -Dry mutton cooked with onion masala with special authentic spices.	\$20.99
Goan Fish Curry – Fish cooked with onion tomato based gravy & gently spiced with aromatic seasonings.	\$19.99
Spicy Fish Curry – Fish cooked in special south indian style with extra spices.	\$19.99
Prawn Masala – Prawn cooked with onion tomato based gravy & lightly spiced with cream & herbs.	\$19.99
Kerala Prawn curry - Prawns cooked with special kerala masala and with touch of coconut .	\$19.99
VEG - CURRIES	
Dal Makhani – Black lentils, butter, garlic & cream slow-cooked overnight with traditional Indian spices.	\$14.99
Palak Paneer – Cottage cheese cooked in creamy spinach sauce & chef's special spice mix.	\$14.99
Kadhai Paneer – Cottage cheese cooked with onion, capsicum, yoghurt & Indian spices.	\$15.99
Shahi Paneer - Ricotta cubes cooked with herbs and spices comes with cashew.	\$14.99
Paneer Butter Masala – Cottage cheese cooked in a rich tomato sauce with cream & butter.	\$14.99
Paneer Tikka Masala – Paneer cooked in onion-tomato base gravy & added with capsicum.	\$14.99
Paneer Bhurji - Mashed cottage cheese cooked with onion based gravy.	\$14.99
Veggie Malai Kofta – Cheese dumplings cooked in creamy sauce.	\$14.99
Mix Vegetable Korma – Seasonal vegetables cooked in onion tomato masala.	\$14.99
Eggplant masala - Unique blend of eggplant ,capsicum ,onion , tomatoe and spices.	\$14.99
Aloo Ghobi - Potato and cauliflower tossed in onion tomatoe masala with little spice .	\$14.99
Chana masala - Chickpea curry with onion masala and some chef special spices.	\$14.99
Mushroom Peas Curry - Mushroom and peas cooked together with onion cashew base gravy.	\$14.99

RAJMA CURRY - \$14.99
Kidney beans simmered in onion and tomatoe based curry .

RICE & BREADS

Plain Rice	Small – \$3.99 / Large – \$6.99
Saffron Rice	Small – \$4.99 / Large – \$7.99
Jeera Rice -	\$7.99
Plain Roti –	\$3.50
Butter Roti –	\$4.50
Garlic Roti –	\$4.50
Plain Naan –	\$3.99
Butter Naan –	\$4.50
Garlic Naan –	\$4.50
Cheese Naan –	\$5.49
Cheese Garlic Naan –	\$5.99
Chicken Tikka Naan –	\$5.99
Kerela Paratha (2 pcs) –	\$6.99
Cholle Bhatura –	\$14.99

ACCOMPANIMENTS

Papad / Tandoori Papad –	\$3.99 / \$4.99
Raita –	\$4.00
Onion salad -	\$3.99
Garden Salad –	\$3.99

DESSERTS

Gulab Jamun (2 pcs) –	\$5.99
Kulfi -	\$4.49

DRINKS

Any Can of Drink –	\$2.99
Any Bottle of drink -	\$6.99
Mango Lassi –	\$4.99
Tea –	\$3.99





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SAINA

INDIAN RESTAURANT FLEMINGTON

264 Racecourse Rd Flemington 3031

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SAINA

INDIAN RESTAURANT FLEMINGTON

MENU

BIRYANI DOSA CURRIES INDO-CHINESE TANDOORI





SPECIAL (11 AM – 3 PM)

VEG THALI
(3 VEG CURRIES, RICE, NAAN, PAPAD) – \$15.99

NON-VEG THALI
(2 NON-VEG CURRIES, 1 VEG CURRY, RICE, NAAN & PAPAD) – \$17.99

KERALA PARATHA + CHICKEN CURRY – \$16.99

ANY 1 DOSA FROM MENU + 1 IDLI + 1 VADA – \$16.99

•Uber Eats • Doordash

(NOT AVAILABLE ON WEEKENDS: SAT/SUN AND PUBLIC HOLIDAY)

Note: Prices are subject to change without prior notice.
Food Allergy Warning: Please let staff know if you have any allergies.

SOUTH INDIAN HOME FOOD

VADA (2 pcs) – Deep fried lentil fritters served with Sambhar and peanut sauce.	\$7.99
IDLY (2 pcs) – Steamed rice cakes served with peanut sauce and sambhar.	\$7.99
IDLI / VADA / DIPPED – One piece Idly and one piece vada dipped in sambhar.	\$8.99
PLAIN DOSA – A crepe made from fermented batter of rice & black lentils	\$8.99
GHEE PODI DOSA – A mixture of dal, lentils, seeds and spices spread with dosa	\$9.99
CURRY LEAF DOSA – Roasted curry leaf and roasted lentils powder.	\$9.99
ONION DOSA – Dosa stuffed with fine chopped onions	\$9.99
ONION PODI DOSA – A mixture of dal, lentils, seeds and spices spread inside the dosa	\$9.99
MASALA DOSA – Dosa with potato filling	\$13.99
MYSORE MASALA DOSA – Dosa with spiced red chutney & potato filling	\$13.99
PANEER DOSA – Dosa filled with Indian cottage cheese	\$13.99
CHEESE CHILLI DOSA – Dosa stuffed with cheese and chili sauce	\$13.99
UTTAPAM (onion/veggies) – Uttapam stuffed with onion & vegetables	\$13.99
RAVA DOSA (onion/masala) – Crepe made with semolina cream of wheat batter and spices.	\$13.99
Note* All south indian food served with sambhar Red chutney and peanut sauce .	



ROYAL INDIAN ENTREE

SAMOSA (2 pcs) – Triangle pastries filled with lightly spiced mashed potato & green peas	\$7.99
SAMOSA CHAT – Samosa, chickpea curry, chutneys & spices	\$9.99
PANEER PAKORA – Deep fried Paneer with spices dipped in chickpea flour	\$14.98
MIRCHI BAJI – Deep fried green chilli dipped in chickpea flour	\$9.99
CUT MIRCHI – Chopped green chilli fritters	\$9.99
VEGETABLE PAKODA (4 pcs) – Mixed vegetables deep fried in chickpea flour	\$9.99
PANEER TIKKA – Paneer marinated and tandoori roasted served with mint sauce	\$14.99
CRISPY BABYCORN – Spicy battered & fried babycorn	\$14.99
CHILLI (Dry / Semi-Gravy / Gravy)*GOBI / PANEER / MUSHROOM –	\$14.99
CHICKEN –	\$14.99
PRAWN –	\$16.99
MANCHURIAN Deep fried with exotic and mild spices in Manchurian sauce.	
VEG / GOBI / PANEER / MUSHROOM –	\$14.99
CHICKEN –	\$14.99



PRAWN – 65	\$16.99
GOBI / PANEER / MUSHROOM –	\$14.99
CHICKEN –	\$14.99
PRAWN –	\$16.99
CHICKEN LOLLIPOP (5 pcs) – Fried chicken marinated with corn flour & spices	\$14.99
CHICKEN PAKORA – Chicken cubes in flavoured batter & gram flour	\$14.99
GINGER CHICKEN (Dry / Semi-Gravy / Gravy) – Crispy chicken tossed in ginger sauce	\$14.99
SCHEZWAN CHICKEN – Deep fried chicken with hot red chillies	\$14.99
BLACK PEPPER CHICKEN (Dry)– Fresh fried chicken with curry leaf & black pepper	\$14.99
TANDOORI CHICKEN (Half/Full) – Chicken marinated in special sauce & grilled	\$13.99 / \$23.99
CHICKEN TIKKA (4 pcs/8 pcs) – Boneless chicken marinated & tandoori roasted	\$13.99 /21.99
SHEEKH KEBAB – Minced meat grilled in skewers with onions & mint sauce	\$14.99
TAWA FISH – Spiced Basa fish fillet cooked on hot plate	\$15.99
FISH PAKORA – Fish cubes in batter & fried served with mint sauce	\$14.99
AMRITSARI FISH PAKORA – Fish cubes deep fried with chick pea flour	\$15.99
CRISPY PRAWNS – Prawns in batter & deep fried	\$16.99
CRISPY GOAT – Crispy fried spiced goat pieces	\$15.99



HYDERABADI BIRYANIS

VEGETABLE BIRYANI –	\$14.99
Slow-cooked basmati rice with spiced vegetables, sealed and simmered for rich, aromatic biryani perfection.	
PANEER 65 BIRYANI –	\$14.99
Battered Paneer deep fried and Tossed in special 65 sauce and serve with basmati rice.	
GOBI 65 BIRYANI –	\$14.99
Crispy Gobi 65 tossed in spiced basmati rice, layered with herbs and aromatic biryani masala.	
CHICKEN DUM BIRYANI –	\$15.99
Tender chicken marinated in spices, layered with basmati rice, and dum-cooked for rich, flavorful aroma.	
CHICKEN 65 BIRYANI –	\$15.99
Spicy Chicken 65 blended with fragrant basmati rice, layered with masala, herbs.	
GOAT DUM BIRYANI –	\$16.99
Juicy goat meat slow-cooked with basmati rice, aromatic spices, and herbs in traditional dum biryani style.	

BIRYANI MEGA DEALS

VEGETABLE BIRYANI –	(Family/Jumbo) \$50.00 / \$70.00
CHICKEN DUM BIRYANI –	\$60.00 / \$80.00

GOAT DUM BIRYANI –	\$65.00 / \$85.00
CHICKEN 65 BIRYANI –	\$60.00 / \$80.00
PANEER 65 BIRYANI –	\$55.00 / \$75.00
GOBI 65 BIRYANI –	\$55.00 / \$75.00
All Family & Jumbo packs Of Dum biryani will be served with a complimentary chef special dish	

FRIED RICE & NOODLES

VEGETARIAN FRIED RICE –	\$13.99	EGG FRIED RICE –	\$14.99
CHICKEN FRIED RICE –	\$14.99	PRAWN FRIED RICE –	\$15.99
MIXED FRIED RICE –	\$16.99	VEGETARIAN NOODLES –	\$13.99
EGG NOODLES –	\$14.99	CHICKEN NOODLES –	\$14.99
PRAWN NOODLES –	\$15.99	MIXED NOODLES –	\$16.99

Fried Rice and Noodles can be made with Schezwan Sauce for \$1 extra

FRIED RICE & NOODLES MEGA DEALS (Family/Jumbo)

VEGETARIAN FRIED RICE –	\$50.00 / \$70.00
EGG FRIED RICE –	\$55.00 / \$75.00
CHICKEN FRIED RICE –	\$60.00 / \$85.00
PRAWN FRIED RICE –	\$65.00 / \$85.00
MIXED FRIED RICE –	\$70.00 / \$90.00
VEGETARIAN NOODLES –	\$50.00 / \$70.00
EGG NOODLES –	\$50.00 / \$70.00
CHICKEN NOODLES –	\$60.00 / \$85.00
PRAWN NOODLES –	\$65.00 / \$85.00
MIXED NOODLES –	\$70.00 / \$90.00



NON - VEG CURRIES

Butter Chicken – Tandoori roasted chicken tikka pieces with a sauce of tomato and cream.	\$17.99
Chicken Tikka Masala – Tandoori roasted chicken cubes, tossed in onion, tomato gravy & chef’s special sauce.	\$17.99
Chicken Madras – Pieces of chicken in rich tomato and cream base cooked in steam.	\$17.99
Chicken Chettinad – South Indian coconut based chicken cooked with ground spices and curry leaves.	\$17.99
Kadhai Chicken – Chicken cooked with yoghurt ,capsicum, onion & tomato gravy.	\$17.99
Chicken Vindaloo – Hot & spicy Goan dish cooked with vinegar & spicy sauce.	\$17.99
Saag Chicken – Chicken cubes simmered with spinach & spices.	\$17.99
Egg Bhurji - Scrambled eggs cooked in onion tomatoe base gravy.	\$14.99
Egg curry - Boiled eggs simmered in onion based curry with coriander .	\$14.99
Lamb Rogan Josh – Lamb cooked in a rich, aromatic gravy flavored with Kashmiri spices.	\$18.99
Saag Lamb – Lamb cubes simmered in fresh spinach & mild spices.	\$18.99
Lamb Kadhai – Lamb pieces cooked with onion, capsicum ,yoghurt and aromatic Indian spices.	\$18.99
Lamb Vindaloo – Lamb in spice Goan style curry.	\$18.99