

India By Night

by SAINT LLOYD

INDIAN STREET FOOD

VEGETABLE SAMOSA	11.49
Homemade golden triangular savory pastry filled with spiced potatoes, green peas, fresh tempered spices & coriander	
ONION BHAJEE	11.49
Dipped in chickpea batter and fried	
CHICKEN MOMOS 6PCS	14.99
Steamed Himalayan chicken dumplings served with fresh sesame hinted tomato chutney	
PANI PURI (8PCS)	14.99
Hollow balls of wheat semolinas, filled with potatoes & chick peas, served with mint tamarind favoured tangy water	
ALOO TIKKI	16.99
Tikki (fried potato patty) dipped in sweet yoghurt, garnished with coriander, carrots, onions, tamarind and mint sauce	
FISH AMRITSARI	18.99
Marinated fish dipped in batter deep fried till golden brown and crisp. A very popular delicacy from street corners of Amritsar	
CHEESE CHILLI	19.99
Cottage cheese tossed with onions and capsicums in homemade garlic chilli soy sauce.	
CHILLI PRAWNS	20.99
Prawns tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce	
CHILLI CHICKEN	21.99
Marinated chicken tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce	
VEGETABLE PLATTER	22.99
Assorted samosa, pakora, onion bahji & aloo tikki.	
CHICKEN TIKKA	20.99
Boneless pieces of chicken marinated in yogurt and spices cooked in tandoor.	
TANDOORI CHICKEN	16.99 25.99
All time favourite Indian delicacies from the tandoor served on sizzler. Half/Full	
PANEER TIKKA	18.99
Skewers of marinated cottage cheese, capsicum and onions cooked in tandoor.	
TANDOORI PRAWNS	18.99
Marinated prawns cooked in tandoor to perfection	
LAMB CUTLETS (4PCS)	21.99
Marinated lamb cutlets cooked in tandoor	
TANDOORI PLATTER	28.99
Assorted Chicken and Lamb pieces from tandoor served on a sizzler plate.	

MAINS

CHICKEN CURRY	24.99
Boneless Chicken cooked in chef's special spicy onion gravy	
BUTTER CHICKEN	24.99
Marinated Boneless pieces of chicken cooked in butter, coriander, tomato & ginger to produce our most popular dish	
KORMA Chicken/Lamb/Beef	24.99
Meat Pieces cooked with herbs in creamy gravy garnished with cashew nuts. Perfect for mild taste buds	
VINDALOO Chicken/Lamb/Beef	24.99
Boneless meat in a aromatic Hot gravy, certain to leave the palate tingling	
KADAI CHICKEN	24.99
Boneless chicken cooked in Kadai (wok) on high heat with tomatoes, onions, capsicum, ginger, garlic, fresh herbs & spices	
SAAG Chicken/Lamb	24.99
Meat cooked with pureed spinach, onions, tomato & spices.	
MADRAS Chicken/Lamb/Beef	24.99
South Indian spicy meat dish cooked with roasted mustard seeds, a touch of coconut milk, bay leaves & cooked chillies	
BALTI CHICKEN	24.99
Chicken cooked in Chef's special Balti sauce	
CHICKEN TIKKA MASALA	24.99
Chicken Tikka sautéed with tomato, onion & capsicum cooked with chef's special herbs & spices finished with fresh coriander	
ROGAN JOSH	24.99
Boneless lamb meat cooked in chef's special spicy onion gravy	
SLOW COOKED GOAT CURRY	24.99
Chunky goat pieces cooked in chef's special Punjabi spicy sauce	

MAINS VEGETARIAN

TADKA DAAL	21.99
Yellow lentils cooked with authentic spices, Tempered with cumin seeds, fresh onion & tomato with coriander	
CHANA MASALA	21.99
Chickpeas slow cooked in thick masala gravy with cumin, grounded turmeric garnished with fresh coriander	
MIXED VEGETABLE CURRY	21.99
Mixed vegetables cooked in onion gravy	
SAAG ALOO	21.99
Fresh spinach and potatoes cooked in spicy herbs	
DAAL MAKHNI	22.99
North Indian dinner delicacy, slow cooked black lentils & kidney beans in rich blend of creamy sauce and garnished with fresh coriander	
MALAI KOFTA	22.99
Deep fried cheese and potato balls stuffed with dry fruits, served in a special curry	
PALAK PANEER	22.99
Fresh spinach and premium cottage cheese cooked with herbs, tomato & spices garnished with fresh cream.	
KADAI PANEER	22.99
Cubes of cottage cheese cooked in a traditional Kadai (wok) on high heat with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	
PANEER TIKKA MASALA	22.99
Cottage cheese cooked in chef's special mixture with onions and capsicums	
PUNJABI BALTI SABZI	22.99
Assorted vegetables cooked in Chef's special Balti sauce	

SHARE YOUR EXPERIENCE

We love our community here at Strathmore and your experience with us is highly appreciated. Please share your experience on Google.

FOOD & BEVERAGE ALLERGY NOTICE

We take food allergies seriously and do our best to accommodate special requests. However, as our kitchen handles various ingredients, cross-contact may occur, and we cannot guarantee allergen-free meals. Please inform our staff of any dietary concerns, and we'll do our best to assist you.

SEAFOOD CURRY

FISH MASALA	25.99
Seasonal fish cooked with herbs, tomato and spices.	
FISH MADRAS	25.99
Fish fillet pieces cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and cooked chillies	
FISH VINDALOO	25.99
Fish fillet pieces cooked in a aromatic hot gravy, certain to leave the palate tingling	
KADAI PRAWNS	25.99
Prawns cooked in a traditional Kadai (wok) on very high heat with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	

BIRYANI

BIRYANI Chicken/Lamb/Goat	23.49
A blend of fragrant basmati rice, slow-cooked with aromatic spices, saffron, and your choice of tender meat or vegetables, layered to perfection and served with refreshing raita. A true feast for rice lovers!	

RICE

SAFFRON RICE	5.49
MATAR PULAO	7.49
Basmati rice cooked with fresh peas	
MUSHROOM PULAO	7.49
Basmati rice cooked with fresh mushrooms	
KASHMIRI PULAO	8.49
Basmati rice cooked with dry fruits and nuts	

TANDOORI BREADS

ROTI	3.99
Flat whole-meal bread baked in the Tandoor	
PLAIN NAAN	4.49
Plain flour bread from the tandoor	
GARLIC NAAN	4.99
Plain flour bread with fresh garlic flavour	
PESHWARI NAAN	6.49
Plain flour bread filled with spiced coconut, rasins & nuts	
CHEESE NAAN	6.99
Plain flour bread filled with cottage cheese and spices	
ALOO PARATHA	7.49
Plain flour bread stuffed with mildly spiced potatoes	
MASALA KULCHA	7.49
Flour bread filled with potatoes, onions, cheese & coriander	

ACCOMPANIMENTS

PAPADAM	4.49
Crispy, thin lentil wafers, lightly spiced	
RAITA	4.49
Refreshing yogurt dip with cucumber, carrot, roasted cumin	
GARDEN SALAD	7.49
Fresh mixed red onions, cucumbers, carrots, raddish & chillies	
KACHUMBER SALAD	8.49
Diced cucumbers, tomatoes, onions, and lemon juice	
MIXED PICKLE	3.00
Traditional Indian spicy and tangy mixed vegetable pickle	
MANGO CHUTNEY	3.00
Sweet and tangy mango relish with mild spices	
Homemade Spicy Mint Chutney	3.00
A blend of chillies, garlic, mint, corriander and aromatic spices	

DESSERTS

GULAB JAMUN	7.49
Soft, homemade milk dumplings soaked in warm sugar syrup.	
PISTA KULFI	8.49
Creamy Indian ice cream with real pistachios.	
RAS MALAI	9.99
Soft milk dumplings soaked in a luscious saffron-infused sweet milk sauce.	

SPARKLING

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Willowglen Brut	10 38
KVP Prosecco Piccolo	14
Emeri Moscato Piccolo	14
Moet & Chandon Champagne	99

RED WINE

Willowglen Shiraz Cab	10 38
Water Wheel Shiraz	10 42
Zema Estate Shiraz	48
Yering Elevations Pinot Noir	12 50
Long Story Short Pinot Noir	50
DB Winemaker Cabernet Sauvignon	12 48

WHITE & ROSE

Willowglen Sauvignon Blanc	10 38
3 Tale Marlborough Sauvignon Blanc	48
DB Winemaker Pinot Grigio	12 48
DB Winemaker Chardonnay	12 48
Long Story Short Chardonnay	59
Estandon Rosé	12 48

COCKTAILS

Aperol Spritz	Aperol Prosecco Soda Orange	17.5
Limoncello Spritz	Served Over The Ice With Lemon	17.5

BEERS

Kingfisher	10
Carlton Dry Mid Strength	9.5
Carlton Draught	10
Great Northern	10
Corona	10
Asahi	10

SPIRITS

Jim Beam	12
Makers Mark Bourbon	14
Johnnie Walker Black	12
Chivas Regal Scotch	12
Glenfiddich S/Malt	14
Macallan S/Malt 12-Year-old	17.5
Bundaberg Rum	12
Bacardi Rum	12
Absolut Vodka	12
Grey Goose Vodka	14
Gordon's Gin	12
Four Pillars Gin	14
Campari	10
Sierra Tequila	10
Baileys	10

SOFT DRINKS

Mango Lassi	7
Coke, Coke Zero, Sprite, Raspberry	5
San Pellegrino Sparkling / Chinotto	5.5
San Pellegrino Natural 500ml	7
Lemon Lime & Bitters	7

SHARE YOUR EXPERIENCE

Loved what you ate? Share your experience with the Strathmore community. Support your local business.

For feedback, please email us to admin@saintlloyd.com.au

