



Introduction



*Sunil & Anita Tyagi
Since 1984*

Indian Star, Winner of the National Award for Best Indian Restaurant has been the front runner in serving fine traditional Indian cuisine for many decades.

A family run restaurant, we emphasize texture, variety and presentation in serving our flavoursome dishes, which range from the milder North Indian curries, to hotter South Indian fare. Our menu also features chef's recommendations throughout, to help immerse you in the Indian experience.

The restaurant itself is one to marvel at, with antique tapestries and hand crafted Hindu gods covering the walls. A showpiece stage filled with time-honoured instruments makes one feel as though you are truly in India.

Throughout the menu the word “Tandoor” is mentioned. A Tandoor is a large clay pot oven, in which meat and fish are marinated in yoghurt, freshly ground spices and aromatic herbs. They are then skewered and cooked over charcoal.

“Indian Star emanates culture built on grace, ritual and colour. We hope you have a great evening experiencing it.”
– Tyagi Family





Set Menus

All set menus minimum 2 Persons

JUNIOR A

48.50 Per Person

Entrée

Tandoori chicken
Seek Kebab
Chicken Tikka

Main

Butter Chicken Makhani
Lamb Rogan Josh
Daal Makhani

Saffron rice
Naan / Garlic Naan

Dessert

Gulab Jamun

QUEEN B

55.00 Per Person

Entrée

Tandoori chicken
Seek Kebab
Vegetable Samosa
Onion Bhaji Pakora

Main

Butter Chicken Makhani
Lamb Rogan Josh
Beef Curry
Daal Makhani

Saffron rice
Naan / Garlic Naan

Dessert

Gulab Jamun
or
Kulfi

MAHARAJA C

59.50 Per Person

Entrée

Vegetable Samosa
Onion Bhaji Pakora
Lamb cutlets
Tandoori chicken

Main

Prawn Masala
Butter Chicken Makhani
Lamb Korma
Beef Madras

Saffron rice
Naan / Garlic Naan

Dessert

Mixed Kulfi ice Cream

VEGETARIAN D

42.50 Per Person

Entrée

Vegetable Samosa
Papri Chat
Vegetable Munchoorian

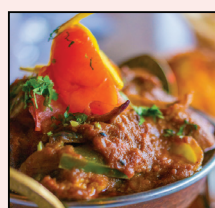
Main

Aloo mutter
Palak Paneer
Daal Makhani
Vegetable Jalfraze

Saffron rice
Naan / Garlic Naan

Dessert

Gulab Jamun
or
Kulfi





Tandoori Entree

Tandoori Platter (8pcs)

2pcs Chicken Tikka, 2pcs Tandoori Chicken, 2pcs Seek Kebab,
1 pce Lamb cutlets, 1 pce Fish

Tandoori chicken

Bone in marinated in yoghurt, ginger, garlic, spices & roasted 3pcs 15
6pcs 23.5

Malai Tikka (6pcs)

Breast fillet chicken marinated in garlic, ginger, yoghurt and grilled 22.5

Chicken Tikka (6pcs)

Marinated in garlic, ginger, & spices then roasted 21

Grilled Lamb cutlets (4pcs)

Marinated in ginger, garlic & spices then roasted 28

Seek kebab (6pcs)

Lamb skewers marinated in garlic, ginger and spices 19.9

Grilled Fish (6pcs)

Rockling fillets marinated in lemon juice, herbs, ginger and garlic 25.5



Vegetarian Entree

Vegetable Samosa (2pcs)

Spiced potato and green peas stuffed in pastry 11

Onion Bhajia Pakora - GF (4pcs)

Spicy onion coated with chickpea flour batter fried until golden brown 11.50

Samosa Chat (2pcs)

Crispy potato filled pastry covered in cumin, yoghurt & chutney 15

Vegetable Munchoorian - V

Vegetable fritters cooked in indo asian sauce 15.5

Papri Chat (served cold)

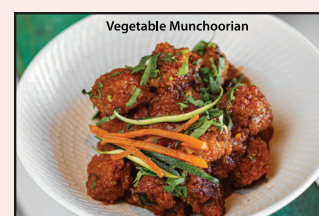
Crispy flat pastry covered in cumin, yoghurt & chutney with a hint of chilli 15

Paneer Tikka - GF (4pcs)

Grilled cubes of cottage cheese with onion and capsicum 19.50

Tandoori Gobi - GF

Cauliflower marinated in spicy tandoori sauce and roasted 18.5



V = Vegan GF = Gluten Free





Vegetarian

Malai Kofta

Smashed potato and cottage cheese mixed with herbs and cooked in mild yoghurt curry 20.5

Kofta Makhani

Smashed potato and cottage cheese mixed with herbs and cooked in creamy tomato curry 20.5

Hariyali Kofta

Smashed potato and cottage cheese mixed with herbs and cooked in creamy spinach curry 20.5

Vegetable Dhansak

A mix of seasonal vegetables cooked with black lentils 19.90

Vegetable Jalfreze -V

Mixed vegetable curry. 19.90

Navrattan Korma

Mixed vegetables simmered in mild creamy tomato based curry 20



Daal Makhani Mixed black lentils and kidney beans 19.90 -V

Tarka Daal Yellow lentils cooked in a tomato & cumin infused curry 19.90 -V

Kadai Paneer

Cottage cheese cooked with capsicum and red onion in a rich tomato and onion based curry 22.5

Palak Paneer Spinach curry cooked with spices and cottage cheese 20.50

Shahi Paneer Cottage cheese cooked in a mild creamy curry 22.5

Aloo Baingan-V Eggplant and potato curry tempered with fennel and curry leaves 20.50

Aloo Palak Wedges of potatoes cooked in spinach curry 20

Aloo Gobhi Curried Potato and Cauliflower cooked in mild curry 20.50

Aloo Mutter Potato and green pea curry 18.50

Bhindi Do Piazza -V Diced Okra cooked with onions and tomatoes 22.50

V = Vegan

Gluten & Nut free
Cake Service \$1pp
"Price adjustments may apply"





Chicken

Balti Chicken Malai

Breast fillet chicken cooked in a tomato and coconut cream curry 25.5

Punjabi Chicken 🌶️

Breast fillet chicken cooked with ginger, garlic, onion, capsicum, tomato & fennel 25.5

Butter Chicken Makhani

Simmered in a creamy tomato based curry 22.5

Chicken Tikka Masala

Chicken fillet, cooked in a tomato curry with fried onions, capsicum and ginger 23.5

Tandoori Chicken Masala (4 pcs)

Bone in chicken cooked in a tomato curry with fried onions, capsicum and ginger 28.5

Madras Chicken 🌶️

Cooked in a spicy curry with roasted chilli, curry leaves and mustard seed 22.5

Kadai Chicken

Cooked with red onion, capsicum & tempered fennel 23.5

Chicken Korma

Cooked in a mild creamy curry 24.5

Chicken Saag

Simmered in a spinach curry 24.5

Chicken Curry

Cooked in a delicately spiced curry 22.5

Chicken Vindaloo 🌶️ 🌶️

Cooked in a hot chilli curry 22.5



Gluten & Nut free
Cake Service \$1pp
"Price adjustments may apply"





Lamb & Goat

Lamb Rogan Josh

Cooked in yoghurt, tomato and onion with freshly ground coriander and cummin 22.5

Lamb Bhuna Masala

Cooked in a thick masala sauce with lemon juice, fennel and ginger 25.5

Lamb Madras 🌶️

Cooked with roasted chilli, curry leaves and mustard seeds 22.5

Lamb Vindaloo 🌶️ 🌶️

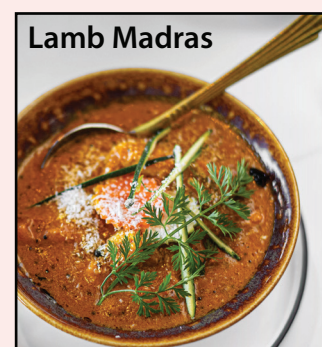
Cooked in a spicy hot curry sauce 22.5

Lamb Saag

Simmered in a spinach curry 25

Lamb Korma

Cooked in a mild creamy curry 25



Goat Curry

Cooked bone in, rich tomato & onion curry 25.5

Goat Vindaloo 🌶️ 🌶️

Cooked in a spicy hot curry sauce 25.5

Goat Korma

Cooked in a mild creamy curry 25.5

Beef

Beef Madras 🌶️

Cooked with roasted chilli, curry leaves and mustard seeds 22.5

Beef Vindaloo 🌶️ 🌶️

Cooked in a spicy hot curry 22.5

Beef Korma

Cooked in a mild creamy curry 25

Beef Curry

Cooked in a tomato and onion curry 22.5

Gluten & Nut free
Cake Service \$1pp
"Price adjustments may apply"





Prawns

Prawn Masala

Pan fried and tossed in a thick curry with tomato, capsicum 29.5

Prawn Madras

Cooked in a spicy mustard and coconut curry 29

Prawn Malai Curry

Simmered in mild tomato base curry with a touch of coconut cream. 29.5

Prawn Vindaloo

Cooked in hot chilli curry 29.5

Prawn Korma

Cooked in mild creamy curry 29.5

Rockling Fish

Fish Madras Curry

Cooked in coconut, roasted chilli, mustard and curry leaves 28

Goan Fish Curry

Cooked in a mild yogurt, tomato coconut curry 28

Fish Vindaloo

Cooked in hot curry 28

Fish Malai Curry

Simmered in mild tomato base curry with a touch of coconut cream 28

Fish Korma

Cooked in mild creamy curry 28

Gluten & Nut free
Cake Service \$1pp
"Price adjustments may apply"





Basmati

Saffron Rice 6

Peas Pulao Saffron rice cooked with green peas and fried onion 6.5

Vegetable Biryani

Saffron rice cooked with seasonal vegetables and fried onion 17.5

Lamb Biryani

Saffron rice cooked with tender pieces of lamb and aromatic spices 18.5

Chicken Biryani

Saffron rice cooked with tender pieces of chicken and aromatic spices 18.5

Bread

Butter Naan 4.5

Garlic Naan 5

Cheese & Garlic Naan - Garlic Butter and Cheese 6

Chilli Naan - Stuffed with chilli 6

Keema Naan - Stuffed with spiced lamb mince 6.5

Kashmiri Naan - Stuffed with dried fruit and nuts 6.5

Butter Roti - Wholemeal flour bread with butter 4.5

Laccha Parantha - Buttered wholemeal flaky bread 6

Aloo Parantha - Wholemeal bread stuffed with spiced potatoes and herbs 6

Maka Roti (Gluten Free) - subject to availability 6





Accompaniments

Roasted Pappadams (2pcs) 2.5

Raita

Cooling yoghurt dip with cucumber and carrots. 4.5

Sweet Mango Chutney 4

Mixed Pickles 4.5

Green Salad 8.5

Sliced Onion Salad 6

Dessert

Gajar Halwa

Warm rich caramelised carrot pudding garnished with nuts 12

Ras Malai (2pcs) 12

Indian cottage cheese
cooked in sugar syrup then immersed in
saffron infused condensed milk



Pista Kulfi

Ice cream with ground pistachios and cardamon 9



Mango Kulfi

Ice cream mixed with mango pulp 9.5



Gulab Jamun (2pcs)

Warm sweet dumplings. 8.5



Pista Kulfi With Gulab Jamun (1pce) 11.5





Catering Specialists





*Thank you
for Dining at
Indian Star*



