# FIJI INDIAN CUISINE

let's enjoy your food

We sell Halal Food



OPENING HOURS

MON - THU 6AM - 9PM

FRI - SAT 6AM - 11PM

SUN 8AM - 9PM

# NTREE **Chicken Wings** Crispy Fried Chicken Wings x 4 \$13.90

piece with Spicy Sauce

Dalo Chips
Battered Fried Dalo with Home Made Tamarind Chutney

\$7.50

# Samosa

Vegetable Samosa with Home Made Tamarind Chutney

\$4.50

# Bhajiya

Crispy Fried Bhajiya x 6 piece with Home Made Tamarind Chutney

\$5.00

# **Spring Roll**

Crispy Fried Spring Roll with Vegetable Filings with Home Made Tamarind Chutney

\$5.00

Fried potato chips and Tartare Sauce or Tomato Sauce

\$5.00

# VEGETARIAN OURSE

# **Vegetarian Fried Rice**

Steam Rice Cooked with Veggies and Served with Salad \$17.90

# Vegetarian Chopsuey

Julian Cut Veggies tossed with Soy Sauce and Served with Steam Rice

\$17.90

# **Vegetarian Curry**

Potato and pea curry Served with Steam Rice

\$17.90

# KIDS MENU

Fish & Chips
Deep Fried Crumbed or battered Fish with Chips, Lemon Wedge, Salad and Tartare Sauce

\$18.90

# Chicken & Chips

Deep Fried Crumbed Chicken with Chips, Salad and Tomato Sauce

\$18.90

# MAIN COURSE

# Steak with Potato and Grilled

Onions

Nicely Grilled Steak (of the day) with Mash Potato, Peas and Grilled Onions

\$34.90

# Chicken Parmesan

Deep Fried Crumbed Chicken Breast Topped with Napoli Sauce and Crispy Bacon, Mozzarella Cheese Served with Chips and Salad

\$29.90

# **Chicken Quesadillas**

Tortilla Filled with Shredded Chicken and Cheese

\$15.90



# FIJI STYLE INDIAN

# DISHES

Chicken Curry
Chicken Cooked in Indian Style Gravy of Spices and Masala and served with Rice or Naan, Dhal, Papadum

\$23.90

Lamb Curry
Tender Lamb Chops Cooked in Indian Style Gravy of Spices and Masala and served with Rice or Naan, Dhal, Papadum

\$26.90

**Duck Curry** 

Fresh Duck Meat Cooked in Indian Style Gravy of Spices and Masala and served with Rice or Naan, Dhal, Papadum

\$34.90

**Goat Curry** 

Fresh Goat Meat Cooked in Indian Style Gravy of Spices and Masala served with Rice or Naan, Dhal, Papadum

\$28.90

Fish Surwa

Deep Fried Fish Cooked in Tomato Gravy with Indian Spices and Herbs served with Rice or Naan, Dhal, Papadum

\$28.90

**Butter Chicken** 

Chicken Cooked in Tomato Gravy with Butter Chicken Masala

\$23.90

Tandoori Chicken

Roasted Chicken Cooked in Tomato Gravy with Spicy Tandoori Masala

\$23.90

Chicken Biryani

Chicken marinated in biryani style cooked succulently with basmati rice and served with Raita

\$23.90

**Prawn Special** 

Prawns cooked to a choice of curry, firewalker or chillie garlic butter

\$28.90

# FROM CHINESE

Chicken or Lamb

Chopsuey

Boneless Meat Fried in Ginger, Garlic and Soy Sauce with Fresh Veggies

Chilli Chicken or Chilli Lamb

Boneless Meat Fried in Spicy Soy Sauce with Fresh Veggies

Chicken or Lamb Fried Rice

Boneless Meat Fried in Ginger Garlic Paste with Fresh Veggies and Rice

Chicken:

\$23.90

Lamb:

\$25.90

All Served with Steam Rice or Chowmein Noodles



Mang	O F	Pick	de

Spicy Mangoes with Indian Masala

\$5.00

# Raita

Yogurt with Cucumber and Indian Style of Spices

\$5.50

# Dhal

Lentils Boiled with Indian Style of Spices and Masala

\$5.50

# **Steam Rice**

\$5.50

Jeera Rice Rice Tossed with Onion and Cumin Seeds

\$6.50

Naan Plain

\$5.50

# Naan

Garlic

\$5.50

# **Chowmein Noodles**

Noodles

\$5.50



**Gulab Jamun** 

\$7.00

Vanilla Ice Cream with **Chocolate Topping** 

\$7.00

Orange & Almond Cake

\$10.50

**Banana Split** 

\$10.50

## Chilli Lamb

Lamb Cooked in Spicy Ginger Garlic Paste with Onions

\$26.90

# **Spicy Chicken Wings**

Deep Fried Chicken Wings Tossed with **Buffalo Sauce** 

\$22.90

# **Fried Dalo**

Crispy Fried Dalo Chips with Spicy Sauce

\$10.00

Goat Curry
Fresh Goat Meat Cooked in Indian Gravy of Spices and Masala

\$28.90

# **Duck Curry**

Fresh Duck Meat Cooked in Indian Gravy of Spices and Masala

\$34.90

Masala Fish or Fry Fish
Deep Fried Fish with Indian Spices and

\$30.00

# **Vegetable Spring Rolls or**

Samosa

Vegetable Spring Rolls or Vegetable Samosa

\$5.00

**Fries** 

\$10.00



# All Day Menu

Toast w/ Spread 9.5



Sourdough, Multigrain, Gluten Free or Fruit Toast (+1)

Served with butter and your choice of iam. honey, vegemite or peanut butter

Make Your Own Breakfast 12.5



Poached, fried or scrambled eggs on your choice of buttered toast Add on your choice of sides below

Smashed Avo 20 (8)



Avocado, feta, cherry tomatoes, poached egg on toast with a balsamic fig glaze

Chilli Scrambled Eggs 21.5 (4)



Eggs scrambled with fresh chilli and house-made chilli oil on multigrain toast topped with cherry tomatoes, fetta, rocket and herbs with mushrooms cooked in butter and thyme

**Breaky Burger** 16.5



Fried egg, bacon, and lettuce served with tomato relish and mayo on a brioche bun

**B.L.T.** 17.5



Bacon, lettuce and tomato served with tomato relish andmayo on toasted sourdough

Poached Chicken Sandwich 17.5



Poached honey mustard chicken, parsley, roasted almonds. spinach and avocado served with mayo on toasted sourdough.

Vegan Bruschetta 18.5

Cherry tomato, avocado and basil on toast with a balsamic fig glaze

-Gluten Free option available



-Vegan option available

# Acai Bowl 20 5 (7)

Blended acai, house-made granola, topped with fresh-fruit, peanut butter and coconut voghurt

# Chicken Schnitzel Burger 21.5

Chicken Schnitzel with lettuce, tomato, house-made pickle, cheddar and chipotle mavo served with chips and tomato sauce

# Veggie Lot Burger $\bigcirc$ 20.5



Veggie pattie with lettuce, tomato, house-made pickle, cheddar and smashed avo served with chips and tomato sauce

# Beef Burger 23.5

Double patties, house-made pickle with american mustard, tomato sauce and mayo served with chips and tomato sauce

# Steak Sandwich 19



Beef striploin with rocket, caramelized onion, tomato, house-made pickle, cheddar, american mustard and mavo.

# Fish and Chips 15

Deep fried or grilled fish served with chips, lemon wedge, salad and tartare sauce

# **Chicken and Chips** 15

Chicken schnitzel served with chips, lemon wedge, salad and tartare sauce.

Cauliflower fries with mayo 12

Bowl of Chips with ketchup and mayo 10

## Side

Peanut butter, relish, jam, chilli oil - 1

Poached egg, persian feta - 3.5

Bacon, smash avo, mushrooms, spinach, hashbrowns, chips - 5



# Freshly Squeezed Juice Make your own combo Orange Apple Carrot Beetroot Ginger (+1) Sparkling Water

Spring Water

Small Medium Large

# **Hot Drinks**

**RedBeans Coffee** 

9	Housemade Nepalese chai latte Housemade Nepalese chai pot Hot Chocolate Mocha	5 7 5.5 5.5
	Coffee Additions	
	Soy	0.5
	Oat	0.5
	Almond	0.5
	Extra Shot	0.5
4	Large	0.5
7	Too's by Chamallia Organia	5
8	Tea's by Chamellia Organic English Breakfast	5
	Earl Grey	
3.5	Peppermint	
	Lemongrass and Ginger	
	Gunpowder Green	

5

# **Cold Drinks**

Iced Drinks Iced chocolate Iced coffee Iced mocha	8 8 8
Kombucha Raspberry Ginger	7.5 7.5
Smoothies Mixed Berry Banana and Peanut butter Super Green Alternate Milk (+0.5)	11
Milkshake Strawberry Vanilla Chocolate Alternate Milk (+0.5)	8