

SIDE DISHES

Samosa Chaat	14.00
Aloo Papdi Chaat	14.00
Cucumber Raita GF	6.50
Coconut Raita GF	6.50
Kachumber Salad GF DF	7.50
Papadums (4 pieces) GF DF	3.00
Mango Chutney GF DF	4.00
Mint Chutney GF	3.50
Mixed Pickle GF	4.00
Selection of three side dishes with Papadums (4 pieces)	11.50

RICE & BREADS

1. Steam Aromatic Rice GF	4.00
2. Saffron Rice GF	5.00
3. Roti	4.00
Fresh leavened whole meal bread baked in the tandoor.	
4. Lachha Paratha	5.50
Freshly baked multilayered Indian flat bread.	
5. Aloo Paratha	5.50
Freshly baked leavened bread filled with lightly spiced mashed potatoes.	
6. Naan (plain)	4.00
7. Garlic Naan	5.00
Fresh baked leavened white bread with a touch of garlic.	
8. Butter Naan	5.00
Traditional naan bread leavened and buttered for a delicious taste.	
9. Chilli Naan	5.50
10. Cheese Naan	6.00
Freshly baked leavened white bread cooked with cheese. very addictive and a huge favourite with children.	
11. Kashmiri Naan	6.00
Freshly baked leavened white bread filled with dried fruits. A wonderful bread with any meat dish.	
12. Keema Naan	6.00
Naan bread filled with spiced minced lamb.	

All of our breads are baked upon ordering to ensure freshness.
Please feel free to order extra breads at any stage of your meal.

DESSERTS

Gulab Jamun	7.00
Indian doughnuts served in a warm syrup.	
Rasmalai (2 pieces)	8.50
A Bengali dessert consisting of soft paneer balls immersed in chilled creamy milk.	
Pistachio Kulfi (Homemade)	8.00
Homemade Kulfi ice-cream.	
Paan Kulfi (Homemade)	9.50
Refreshing ice-cream with all the flavor of meetha (sweet) paan.	



PLEASE NOTE

BYO is available Monday, Tuesday And Wednesday for wine only. Corkage is \$7.50 per bottle.
There is no BYO on Thursday, Friday, Saturday and Sunday.
Sorry, no separate billing. However, an itemized account is available.
2.5% fee on American Express cards.

ALLERGEN INFORMATION

GF	Gluten free dish
DF	Dairy free dish
NT	Cashews and Almonds

Dear Customer, the authentic Indian Food Recipe may contain Traces of Nuts, Seeds, Dairy, Eggs, Shell seafood, and other ingredients which may not be suitable for your dietary or health requirements.

Effort is made to instruct our food production and serving staff on the severity of food allergies. The possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice also exists. Customers concerned with food allergies must be aware of this risk.

FINE INDIAN CUISINE

- Corporate Functions
- Private Parties
- Special Occasions
- Dine-in & Take-away

Call us on (08) 93812099



Menu

FINE INDIAN CUISINE

BANQUETS

Only prepared for large groups of 4 or more.

This is wonderful option to try a variety of curries and their condiments.

Chutney Mary’s Special Banquet\$55 per person

Starter: Chicken Tikka, Lamb Cutlets, Seekh Kebab.

Mains: Chicken Tikka Masala, Goat Curry, Prawn Lababdar

Non-Veg Banquet\$45 per person

Entrée: Chicken Tikka, Seekh Kebab, Onion Bhaji

Mains: Butter Chicken, Rogan Josh, Dahl or Mixed Veg Curry

Vegetarian Banquet\$35 per person

Starter: Samosa, Onion Bhaji, Paneer Tikka

Mains: Dahl, Malai Kofta, Green Beans And Potato or Brinjal Bhaji.

All banquets served with papadums, mixed condiments, assorted garlic/ plain naan and rice along with raita.

ENTREE

1.

Punjabi Samosa *(3 pieces)*.....

Handmade savory pastries filled with spicy potato and peas.

14.00
2.

Achari Paneer Tikka *(4 pieces)*.....

The soft and juicy morsels of paneer coated with spicy and tangy masala is a delight to eat.

17.50
3.

Onion Bhaji *(3 pieces)*.....

Finely chopped onions, chilli and coriander dipped in chickpea flour batter

14.00
4.

Hara Bhara Kebab *(3 pieces)*.....

Vegetarian kebabs made with spinach, potatoes and green peas

14.00
5.

Paneer chilli milli.....

Homemade cheese stir fried with capsicum, onion and finished with spicy tangy sauce; semidry.

17.50
6.

Jaipuri Kurkuri Bhindi **DF**.....

A spicy, deep fried and crispy okra served sprinkled with chaat masala

15.50
7.

Lamb ki Seekh *(4 pieces)* **GF DF**.....

Minced lamb, skewered and cooked in tandoor, finished with lemon juice.

17.50
8.

Tandoori Adrakhi Lamb Cutlets **GF**.....

Marinated lamb cutlets gently roasted in the tandoor. This is a very popular dish.

26.00
9.

Tandoori Chicken *(4 pieces)* **GF**.....

Whole or half chicken marinated in yoghurt, garam masala, ground cinnamon,chilli and traditionally roasted in the tandoor.

17.50
10.

Chicken 65.....

Bite size chicken pieces dipped in chef special batter and deep fried

17.50
11.

MURGH Tikka.....

Marinate thigh fillet chicken overnight, cooked in tandoori oven

18.50
12.

Tandoori Fish Tikka.....

Soft fillet of fish marinated in yogurt and spices and cooked in the tandoor

21.50
13.

Tandoori Prawns.....

Large green prawn cutlets marinated and cooked in tandoor. A very popular starter.

25.50
14.

Veg Chutney Mary’s Plate *(serves two)*.....

(Samosa, Onion Bhaji, Kurkuri Bhindi, & Paneer Tikka)

26.50
15.

Chutney Mary’s Mixed Platter *(Serves Two)*.....

Seekh kebab, chicken tikka, lamb cutlets, fish tikka and onion Bhaji served with salad and mint and coriander dipping sauce. Our most popular entrée!

36.00

MAIN COURSES

Butter Chicken **GF NT**.....24.50
Tandoori chicken pieces in an incredible creamy curry sauce.

Chicken Tikka Masala **GF NT**.....24.50
A dish of chunks of roasted marinated chicken in spiced curry sauce

Homestyle Chicken Curry **GF NT**.....24.50
Boneless chicken in a medium spiced gravy

Chicken Madras **GF NT**.....24.50
Chicken fillet sautéed with dried chillies, onions, ginger garlic, curry leaves, mustard, finished with a touch of coconut milk.

Chicken Vindaloo **GF DF**.....24.50
Extra hot chicken and potato gravy cooked with vinegar and spices

Lamb vindaloo **GF DF**.....26.50
Extra hot lamb and potato curry flavoured with vinegar and spices – hot!

Chicken Korma **GF NT**.....24.50
Mughlai style chicken mildly spiced and cooked in cashew nut gravy. Recommended for people who prefers mild curry.

Kadhai Chicken **GF**.....25.50
A famous north Indian semi dry dish with a spicy taste and rich flavor. It has a distinct aroma with ginger, capsicum and tomatoes.

Chicken Palak **GF**.....25.50
Boneless chicken cooked with English spinach, ginger and curry leaf – a staff favourite

Shahi Lamb korma **GF NT**.....25.50
A mild and very delicate spiced, mouthwatering dish made with ground nuts and hints of ginger, garlics, onions and coriander. A comfort food curry, great with rice or naan bread and Papadums.

Lamb Rogan Josh **GF DF**.....25.00
Traditional lamb curry cooked with our ground spices, tomato and coriander.

Gosht Saag Wala **GF**.....25.50
Lamb fillet gently cooked with English spinach and spices.

Goat Curry – House Specialty **GF DF**.....27.00
Goat on the bone cooked hot and spicy with vinegar and our chef’s own spice combination

SEAFOOD MAIN COURSE

Prawn Lababdar **GF NT**.....28.00
King prawns served in a rich tomato and onion sauce. A hint of tamarind chutney with cashew nuts makes this a medium spiced dish. Try this delicious dish with cheese naan.

Prawn And Scallop Molee Curry **GF DF NT**.....27.00
This mild dish cooked with turmeric, coconut, fennel and curry leaf comes from India’s west coast where it is made with local fish.

Masala Scallops **GF NT**.....26.00
Mildly spiced scallops in a curry of ginger, garlic, coriander and cinnamon.

Malabar Fish Curry **GF NT**.....28.00
A spiced south Indian dish using red emperor fillets – very popular with our regulars.

Prawn Masala **GF NT**.....29.50
write seekh kebab, chicken tikka, lamb cutlets, fish tikka and onion bhaji served with mint and coriander dipping sauce. our most popular entree.

VEGETARIAN MAIN COURSE

Chana Masala **GF**.....16.50
Chick pea cooked with traditional spices

Daal Tadka **GF DF**.....16.50
Traditional home style with spices

Daal Makhani **GF**.....17.50
Slow cooked black lentils with tomato, chilli and cream.

Bombay Potato **GF DF**.....15.50
Spiced potatoes are one of the most popular Indian side dishes. Cooked with mustard seed, ground cumin, turmeric, garam masala, and other spices.

Green Bean and Potato **GF NT**.....18.50
A dry curry that is excellent with Rogan Josh or Malabar Fish.

Bhindi Do Pyaza **GF**.....19.50
fresh okra cooked with onion and spices. It is great dish to serve with Indian breads.

Aloo Gobi **GF DF**.....16.50
Cauliflower and potato cooked with chef’s special sauce

Malai Kofta **NT**.....20.50
The vegetarian alternative to meatballs that works well with naan.

Sham Savera Kofta.....22.50
Spinach Koftas/balls stuffed with paneer/cottage cheese, served in tangy tomato gravy.

Shahi Paneer **GF NT**.....21.50
One of the most popular veg dishes in India, full of nuts & rich flavours.

Muttar Paneer **GF NT**.....21.50
Paneer cheese combined with pees, tomato and spices. Excellent as an accompaniment to all lamb and chicken main courses.

Saag Paneer **GF**.....21.50
Paneer cooked in spinach with a dash of ginger and garlic.

Saag Aloo **GF**.....20.00
Delicious potatoes with spinach, a simple vegetarian dish. Very popular.

Brinjal Bhaji **GF DF NT**.....21.50
Baby eggplant cooked in a paste of ground cashews and peanuts, sesame and coconut – stunning.

Kadhai Paneer **GF NT**.....21.50
Soft chunks of paneer immersed in a spicy tomato-onion based masala, finished with freshly ground coriander seeds.

Sabz Bahaar Korma **GF NT**.....21.00
Mixed vegetables cooked with Mughlai creamy sauce and garnished with sultanas.

Mixed Veg Curry **GF NT**.....18.50
Seasonal vegetables cooked a gravy flavored by ground spices, onions and tomatoes.

BIRYANI

Veg Biryani18.50

Chicken Biryani22.50

Lamb Biryani24.50

Goat Biryani26.50

Prawns Biryani28.50

(All served with raita and a papadum)