

## B&B Breads & Biryanis

### Choice of Biryani

**Biryani** choice of: **Paneer / Chicken / Lamb** (add \$2) / **Goat** (add \$2) **GF** **\$24.95**

Mughlai Indian Rice cooked with a choice of meat or Paneer with a hint of coriander & traditional enriched spices

### Pulao Delights

**Coconut Masala Rice** (Chef Special) **\$9.95**

Rice cooked with mustard seeds, coconut flavoured with traditional pounded spices.

**Kashmiri Pulao** **\$9.95**

Basmati Rice cooked gently with nuts and dried fruits.

**Lemon Rice** (Chef Special) **\$9.95**

Rice cooked with mustard seeds and onions, flavoured with lemon and roasted yellow peas.

**Peas Pulao** **\$9.95**

Popular north Indian favourite peas pulao, cooked in stir fried onion and peas flavoured with cinnamon.

### Traditional Clay Oven Breads

**Cheese or Cheesy Garlic** (add \$1)

**Butter Naan** **\$5.50**

Plain flour bread, cooked in tandoor, flavoured with butter.

**Garlic Naan** **\$6.50**

Plain flour bread, cooked in tandoor, flavoured with garlic and butter.

**Missi Roti** **\$6.00**

Wholemeal bread made from batter of chickpea and gram flour, flavoured with carom and fenugreek leaves.

**Butter Roti** **\$5.50**

Wholemeal bread, cooked in tandoor, flavoured with butter.

**Kashmiri Naan** **\$9.95**

Naan on a sweet side, stuffed with nuts and dried fruits.

**Aloo Parantha** **\$8.95**

Scrumptious stuffed potato and coriander flavoured whole meal bread.

**Cheese Naan** **\$8.95**

Plain flour bread, stuffed with cottage cheese, flavoured with coriander.

**Kulcha** **\$8.95**

(choice of **Masala / Onion**)

Plain flour bread stuffed with cottage cheese, potato & green peas.

**Lamb Keema Naan** **\$9.95**

Plain flour bread stuffed with spicy lamb mince.

**Laccha Parantha** **\$8.95**

Flaky double layered delicious Wholemeal bread.

## Desserts Delicacies

**Delish Hot Choc Ice Cream** **\$18.95**

Combination of vanilla mango and chocolate topped with warm hot choc sauce

**Gulab Jamun with Vanilla** (Traditional) **\$18.95**

Milk Dumplings coated in sugar syrup served warm with vanilla scoop.

**Kulfi Mango with Gulab Jamun** (Traditional) **\$18.95**

Home made dense Indian Ice Cream, made with Mango served with Gulab Jamun.

**Kulfi Pistachio with Gulab Jamun** (Chef's Special) **\$18.95**

Home made dense Indian Ice Cream, made with pistachio served with Gulab Jamun.

**Gajar Ka Halwa** **\$18.95**

Traditional Carrot based Pudding made in a Chef Special Recipe.



FOLLOW US ON:



Like us on facebook to keep up-to-date with our special offers.



FOLLOW US ON:



[swaad.com.au](http://swaad.com.au)

Fresh • Authentic • Reviewed "The Best"

The Secret  
of Spices  
Lies in our  
Unique Recipes...

"One can not think well, love well, sleep well,  
if one has not dined well."  
- Virginia Wolf -

Sharing the love of Indian Food



RESTAURANT DINE IN POLICIES

- Minimum cover charge of \$25.00 per guest.
- We are licensed, BYO (wine only).
- Corkage: \$5.00 per guest.
- Please advise us on your special diet related allergies as most of our menu can be catered as per your special dietary needs.



## Veggie Main Course

Accompanied with FREE

2 *Naans, Garlic Naan* or 2 *Roti, Garlic Roti* or 1 *Basmati Rice*

DF DAIRY FREE dishes can be made on request

**Spinach Delight (Paneer / Aloo / Mushroom)** GF DF \$30.95

Delightful thick spinach curry cooked in variety of fresh broiled and pounded Indian Spices prepared with choice of Vegie.

**Kadahi Mushroom** GF DF \$30.95

Mushrooms prepared in onion and tomato based curry, seasoned with traditional garam masala.

**Mix Veggie Curry** GF DF \$30.95

Freshly seasoned vegetables, cooked in variety of spices, garnished with coriander.

**Potato Eggplant Curry** GF DF \$30.95

Eggplant cooked with potato in a diced onion and tomato curry.

**Chana Masala** GF DF \$30.95

Chickpea cooked with a mixture of tomatoes, onion and popular Indian spices, served in a thick curry.

**Shahi Paneer** GF \$30.95

Cottage cheese cubes prepared in a rich creamy cashew gravy with herbs & spices.

**Punjab's favourite Aloo Matar** GF DF \$30.95

Stir fried potato and peas cooked in a traditional tomato curry and spices.

**Kadahi Paneer** GF \$30.95

Mouth-watering cottage cheese cubes cooked with capsicum, tomatoes, onion & seasoned with freshly pounded kadahi spices.

**Daal Makhani** GF \$30.95

Smooth textured dish of black lentils and kidney beans, prepared with spices & herbs, with layer of cream to optimise the flavour.

**Daal Tadka** GF DF \$30.95

Yellow split lentils cooked in traditional Indian spices, flavoured with herbs, garnished with coriander.

**Aloo Gobhi** GF DF \$30.95

Potato & Cauliflower cooked in curry garnished with coriander & ginger.

**Paneer Makhani** GF \$30.95

Delicious cottage cheese cooked in creamy rich tomato curry.

**Malai Kofta (Chef Inspired Cashew Sauce)** \$30.95

Cottage cheese and potato dumplings stuffed with nuts, prepared in a rich addictive cashew gravy.

**Navratan Korma (Chef Inspired Cashew Sauce)** GF \$30.95

Seasoned fresh vegetables, cooked gently in a cashew based gravy.

**Paneer Tikka Masala (Chef Inspired Masala Sauce)** GF \$32.95

Grilled pieces of cottage cheese, cooked in a tomato based gravy of selective spices, garnished with coriander & ginger.

**Matar Paneer** GF \$30.95

Paneer (Cottage Cheese) and peas, stir-fried with onions and ginger, carefully simmered in a flavourful tomato rich gravy, garnished with coriander.

**Methi Malai Paneer (Chef Inspired Spinach Fenugreek Sauce)** GF \$32.95

Combination of fenugreek leaves and cottage cheese cooked in creamy textured gravy.

**Methi (Fenugreek) Chaman (Chef Inspired Spinach Fenugreek Sauce)** GF \$32.95

Mixed Vegetables & cottage cheese cooked with chopped spinach methi and spices.

**Veg Manchurian Curry (Indo-Chinese)** DF \$32.95

Deep fried dumplings cooked in a tangy sauce garnished with spring onion served in a curry.

**Veg Pancharatna (Chef's Special)** GF \$32.95

Combination of seasonal vegetable cooked in a chef's special sauce and traditional variety of spices.

**Mughlai Kebab Curry (Chef's Special)** GF \$32.95

Traditional Kebabs cooked in chef's special onion and tomato based curry.

## Meat Main Course

Accompanied with FREE

2 *Naans, Garlic Naan* or 2 *Roti, Garlic Roti* or 1 *Basmati Rice*

**Spinach Delights** Choice of: Chicken / Beef (add \$2) / Lamb (add \$2) / Goat (add \$2) GF \$30.95

Spinach authentically cooked in a rich gravy of onion, tomato and garlic, beautifully garnished with coriander and cream.

**Vindaloo Magic** Choice of: Chicken / Beef (add \$2) / Lamb (add \$2) / Goat (add \$2) GF \$30.95

Curry of Portuguese origin, transitioned into magical Indian spicy curry, mixed with spices and masala's, garnished with coriander.

**Madras Delights** Choice of: Chicken / Beef (add \$2) / Lamb (add \$2) / Goat (add \$2) GF \$30.95

A curry of unique taste, prepared with a cinnamon essence, in a mixture of curry masala, bay leaves, with coconut milk, simmered with meat of your choice.

**Korma Magic** Choice of: Chicken / Beef (add \$2) / Lamb (add \$2) / Goat (add \$2) GF \$30.95

Curry made with yoghurt, cream and nuts, simmered deliciously with tender meat of your choice.

**Mughal's Rogan Josh** GF \$30.95

Choice of: Chicken / Beef (add \$2) / Lamb (add \$2) / Goat (add \$2)

Made famous by the royals, this dish serves meat, cooked in intense oil and heat, simmered deliciously in onion and tomato curry.

**Butter Chicken** GF \$30.95

Swaad's Renowned - Boneless pieces of chicken tikka cooked in creamy rich tomato sauce, tempered in butter flavoured with dried fenugreek leaves.

**Chicken Tikka Masala** GF \$30.95

Barbecued chicken cooked with diced capsicum, onion, tomato and spices.

**Bhuna Selection** Choice of: Chicken / Beef (add \$2) / Lamb (add \$2) / Goat (add \$2) GF \$30.95

Selection of meat pot roasted with tomatoes, ginger & pounded spices.

**Achari Selection** Choice of: Chicken / Beef (add \$2) / Lamb (add \$2) / Goat (add \$2) GF \$32.95

Selection of meat cooked in a curry of pounded pickled spices.

**Methi Chicken** GF \$32.95

Chicken pieces cooked with sundried fenugreek leaves in creamy textured gravy.

**Chilli Chicken Curry** \$32.95

Fried chicken fritters sautéed in a combination of diced onion, garlic, soy-sauce, chilli sauce and vinegar served in a curry.

**Jalfrezi** Choice of: Chicken / Beef (add \$2) / Lamb (add \$2) / Goat (add \$2) GF \$32.95

Choice of Meat cooked with touch of seasoned vegetables fresh herbs and spices in a special Jalfrezi Sauce.

**Goat Curry (Chef's Special)** \$32.95

Goat simmered in traditional Indian onion and tomato-flavoured Tadka cooked and served in a delicious curry.

**Rara Goat Curry (Chef's Special)** GF \$32.95

Goat with bone slow cooked with ginger, garlic, coriander and lamb mince with flavour of cardamom, clove and cumin.

**Dhansak Delights (Chef's Special)** Choice of: Chicken / Beef / Lamb / Goat GF \$32.95

Slow cooked meat with yellow lentils in an onion based gravy with Indian herbs and masala spices

**Seekh Kebab Curry (Chef's Special)** GF \$32.95

Delicious lamb kebabs cooked in clay oven sauté with rich chef special sauce.

## Seafood Main Course

Accompanied with FREE

2 *Naans, Garlic Naan* or 2 *Roti, Garlic Roti* or 1 *Basmati Rice*

**Goan Fish Curry** GF \$33.95

Grilled Fish gently simmered in onion, tomato and spicy gravy.

**Fish Masala** GF \$33.95

Fish fillet cooked with diced capsicum, onion & tomato blended in spicy tomato gravy.

**Chilli Garlic Prawn** GF \$33.95

Prawns cooked in garlic, lemon juice, paprika and crisped with butter, served in a curry sauce.

**Prawn Masala** GF \$33.95

Fresh marinated prawn, cooked gently in onion, tomato spicy curry.

**Prawn Malabar** GF \$33.95

Prawn cooked in Indian spices, flavoured with curry leaves, simmered gently in coconut milk.

**Prawn Balchao (Chef's Special)** GF \$33.95

Prawn sautéed in ginger garlic, onion tomatoes and capsicum with touch of almond and coconut.

**Prawn Makhani** GF \$33.95

Prawn cooked in rich creamy tomato sauce tempered in butter, flavoured with dried fenugreek leaves.



# Veggie Appetisers & Snacks *to start with:*

**DF DAIRY FREE** dishes can be made on request

## Veggie Tasting Platter (Chef's Special)

**\$44.95**

Mixture of carefully crafted selection of veggie appetisers, served in a platter with salad & mint chutney.

## Traditional Samosa (2 Pieces) **DF**

**\$15.95**

Popular snack of potato, peas & herbs filled in a pastry served with mint chutney and curry sauce.

## Street Style Samosa Chaat (Fully Loaded) (Chef's Special)

**\$20.95**

Crispy samosa topped with chana, yogurt and traditional chutneys served street style.

## Tandoori Paneer Tikka (4 Pieces) **GF**

**\$24.95**

Crispy and delightful cottage cheese marinated in yoghurt, spices & herbs, crisped in Tandoor (clay oven), served with mint chutney.

## Chilli Paneer (Chef Special Indo-Chinese)

**\$25.95**

Fried and Crisped cottage cheese, cooked with onions, capsicum, soy and sweet chilli sauce.

## Traditional Aloo Tikki Chaat (2 Pieces)

**\$19.95**

Favourite Indian street snack made of deep-fried potato with spices & herbs, garnished with coriander, served with tamarind and mint chutney.

## Tandoori Mushroom Tikka (4 Pieces) **GF**

**\$24.95**

Marinated Mushrooms Grilled in Tandoor (clay oven) served in a special sauce with mint chutney.

## Traditional Veggie Pakoras (4 Pieces) **DF GF**

**\$20.95**

Delicious fritter made in a batter of spinach, potato and onion, served with salad and mint chutney.

## Veg Manchurian (Chef Special Indo-Chinese) **DF**

**\$25.95**

Deep-fried dumplings sautéed in tangy soy and sweet chilli sauce, garnished with spring onions.

## Gobhi Manchurian (Chef Special Indo-Chinese) **DF**

**\$25.95**

Cauliflower fritters sautéed in tangy soy and sweet chilli sauce, garnished with spring onions.

## Onion Bhajis **DF GF**

**\$19.95**

Thinly sliced onions coated in traditional spiced batter served golden and crisp.

# Meat Appetisers & Snacks *to start with:*

## Meat Tasting Platter (Chef Special) **GF**

**\$44.95**

Mixture of carefully crafted selection of appetisers, served in a platter with salad & mint chutney.

## Tandoori Chicken Tikka (4 Pieces) **GF**

**\$24.95**

Scrumptious Chicken Thai fillets marinated in ginger, garlic and traditional spices barbecued in Tandoor (clay oven).

## Tandoori Fish Tikka (4 Pieces) **GF**

**\$29.95**

Scrumptious Rockling fish fillets marinated in yogurt, ginger and garlic with a touch of lemon and spices cooked in Tandoor (clay oven).

## Tandoori Seekh Kebabs (4 Pieces) **GF**

**\$22.95**

Minced lamb, mixed with incredible combination of spices & flavours, crisped in clay oven, served with mint chutney.

## Tandoori Lamb Cutlets (4 Pieces) **GF**

**\$29.95**

Lamb Cutlets marinated in yogurt, mixed spices with a touch of lemon gently crisped in tandoor.

## Tandoori Chicken **GF**

**half \$19.95 | full \$29.95**

Chicken marinated in yogurt & authentic spices tenderly cooked in tandoor flavoured with lemon.

## Chilli Chicken (Chef Special Indo Chinese) **DF**

**\$25.95**

Fried chicken fritters sautéed in a combination of diced onion, garlic, soy-sauce, chilli sauce and vinegar.

## Keema Samosa (2 Pieces)

**\$16.95**

Popular snack of lamb mince and traditional herbs filled in a pastry served with mint and tamarind sauce.

## Keema Samosa Chaat (Fully Loaded)

**\$22.95**

Crispy meat samosa topped with chana, yogurt and traditional chutneys served street style.

## Tandoori Prawns (Chef Special)

**\$29.95**

Beautifully marinated Prawns whisked together in ginger, garlic and chef-selected spices cooked in tandoori oven, garnished in herbed mint sauce.

# Drink Menu

It's easy to find great and expensive wines. We strive to find wines at great prices that suit our menu. Our wines are carefully chosen to give our guests the maximum quality to value ratio.

## White Wine

	BOTTLE 🍷 (\$)	GLASS 🍷 (\$)
<b>Castlerock 'Skywalk' Reisling</b> <i>Great Southern, WA</i>	34	14
<b>Lana Pinot Grigio</b> <i>King Valley, VIC</i>	34	14
<b>Gapstead 'Hidden Story' Sauvignon Blanc</b> - King Valley, VIC	28	14
<b>Marnong Estate Chardonnay</b> <i>Sunbury, Vic</i>	34	14

## Red Win

	BOTTLE 🍷 (\$)	GLASS 🍷 (\$)
<b>San Pietro Pinot Noi</b> <i>Mornington Peninsula, VIC</i>	34	14
<b>Schild Estate Cabernet</b> <i>Barossa Valley, SA</i>	34	14
<b>Paxton 'Mv' Shiraz</b> <i>McLaren Vale, SA</i>	34	14

## Sparkling Wine

	BOTTLE 🍷 (\$)	GLASS 🍷 (\$)
<b>Paul Louis Sparkling Blanc De Blanc</b> - Loire Valley, France	34	15
<b>Pizzini Prosecco</b> <i>King Valley, Vic</i>	34	14

## Moscato

	BOTTLE 🍷 (\$)	GLASS 🍷 (\$)
<b>Wilds Gully Heavenly Moscato</b> <i>SE</i>	28	14

## Gluten Free Beer

	(\$)
<b>Two bays Pale Ale</b>	14
<b>Wilde Brewing Pale Ales</b>	14

## Spirits

	(\$)
<b>Vodka Cruiser Lemon Lime</b>	12
<b>Vodka Cruiser Juicy Watermelon</b>	12
<b>Gin &amp; Tonic</b>	14
<b>Bourbon Jim Beam &amp; Cola</b>	14
<b>Whisky Jack Daniel's &amp; Cola</b>	14
<b>Jameson Dry and Lime with Cola</b>	14

## Beers / Cider

	(\$)
<b>Perroni Nastro Azzurro</b>	8
<b>Corona Extra</b>	8
<b>James Boag's Premium Lager</b>	8
<b>Kingfisher</b>	8
<b>Cascade Premium Light</b>	8
<b>Apple Cider</b>	8
<b>Pear Cider</b>	8

## Beverages

	(\$)
<b>Ginger Ale</b>	9
<b>Lemon Lime Bitter</b>	9
<b>Sparkling Water</b>	9
<b>Soft Drinks</b> <i>(Coke, Coke Zero, Fanta, Lemonade)</i>	6
<b>Apple Juice</b>	8
<b>Orange Juice</b>	8

## Classic Indian Traditional

	(\$)
<b>Masala Tadka Tea</b>	8
<b>Mango Lassi</b>	9
<b>Sweet lassi</b>	9
<b>Salted lassi</b>	9

