

2 FAT INDIANS

Indian cuisine redefined



TO START WITH



MASALA PEANUTS - \$6.50

PAPPADUM BASKET - \$6

MASALA PAPPADUMS (4PCS) - \$8



BANQUETS



VEG BANQUET 42

ENTREE

Samosa, Onion Bhaji and Hara Bhara Kebab

MAIN COURSE

Nizami Handi, Udaigiri Aloo, Paneer Tikka Masala, Dal Tadka

NON-VEG BANQUET 48

ENTREE

Samosa, Chicken Tikka, Lamb Seekh Kebab

MAIN COURSE

Butter Chicken, Lamb Saagwala, Nizami Handi, Dal Makhani

2 FAT INDIANS BANQUET 55

ENTREE

Samosa, Chicken Tikka, Lamb Chops, Machhi Amritsari

MAIN COURSE

Butter Chicken, Lamb Rogan Josh, Nizami Handi, Dal Makhani

MEAT LOVERS BANQUET 58

ENTREE

Chicken Tikka, Lamb Chops, Tangdi Kebab, Murg Malai Kebab

MAIN COURSE

Butter Chicken, Lamb Rogan Josh, Goat Curry, Chicken Tikka Masala, Dum Pukht Chicken Curry

All Banquets come with a selection of rice, naan, assorted sides and condiments

* All Prices are per person * No Take-away *Group Banquets for 4 or more people



PLATTERS



VEG PLATTER 32

Samosa, Onion Bhaji, Hara Bhara Kebab, Bharwaan Gucchi

MIXED PLATTER 34

Samosa, Chicken Tikka, Lamb Seek Kebab, Bhatti da Murg, Machhi Amritsari

NON VEG PLATTER 35

Samosa, Chicken Tikka, Lamb Chops, Machhi Amritsari

BIG FAT MEAT PLATTER 39.50

Tangdi Kebab, Chicken Tikka, Lamb Seekh Kebab, Lamb Chops, Bhatti da Murg

GRILL/TANDOOR

from the clay oven



 PANEER TIKKA	20.95
Cottage cheese marinated in sour yoghurt, cream, mustard oil and a blend of special spices	
 BHARWAAN GUCCHI	20.95
 Dingri Mushrooms filled with cheese and spices, cooked in the tandoor	
CHICKEN TIKKA	20.95
A classical dish from the Punjab region of India, marinated in sour yoghurt, cream and mustard oil	
BHATTI DA MURG	20.95
Dry barbecued chicken breast with spices of the Mughlai kitchen, cooked in the Tandoor	
TANDOORI CHICKEN	20.95
A North Indian favourite of marinated chicken on the bone, cooked in the Tandoor	
CHICKEN ANGARA KEBAB	20.95
A classical Hyderabad delicacy marinated in hung yogurt, kashmiri chilli, ginger, garlic and Chef's special spice blend	
CHICKEN TANGDI KEBAB	20.95
Double marinated Indian spiced chicken drumsticks grilled in the tandoor	
CHICKEN MALAI KEBAB	20.95
Mild chicken kebab marinated in hung yoghurt, cream and mellow spices	
LAMB SEEKH KEBAB	20.95
Speciality of Hyderabad, fine pounded lamb mince, flavoured with royal cardamom and mace powder	
 LAMB CHOPS	26.95
Succulent lamb chops, marinated in chilli, yoghurt and fenugreek powder	

SMALL PLATES



 SAMOSA	15.50
Short Crust pastry filled with potatoes, peas & dry fruits and nuts	
 ONION BHAJI	15.50
Peripherals of onion mixed with gram flour and flavoured with carom seeds	
 HARA BHARA KEBAB	19.95
Fried patties of minced vegetables, spinach and spices	
 PANEER CHILLI MILLI	20.95
Stir fried cottage cheese tossed with bell peppers	
 CHICKEN 65	20.95
A tangy street speciality from South India flavoured with mustard seeds, curry leaf & dry chilli	
SPICED CHICKEN POPCORN	20.95
Bite size chicken pieces marinated and fried in chef's special mix	
CALAMARI CHILLI MILLI	20.95
Fried Calamari tossed with bell peppers and onions in tangy sauce	
CHILLI MILLI POTATO	20.95
Stir fried potato tossed with bell peppers	
CHILLI MILLI CAULIFLOWER	20.95
Cauliflower tossed with bell peppers	
MACHHI AMRITSARI	22.95
A speciality of Northern India, pink snapper coated with light batter of gram flour with lemon and chillies	
SOFT SHELL CRAB	24.95
Tangy and crispy fried soft shell crab tossed with cilantro spiced sauce	
CHILLI GARLIC SCALLOPS	24.95
Scallops stir fried with crushed red chilli and garlic	

 Veg  Chef's Special

Please read the dietary requirements disclaimer on our website prior to placing your order

Mains VEG		PANEER		CHICKEN	
✓ DAL TADKA	\$21.95	✓ PANEER MAKHANI	\$25.95	BUTTER CHICKEN	\$26.95
Yellow lentil tempered with fresh garlic, onion and coriander. Finished with lemon juice		Fenugreek flavoured, cottage cheese in a creamy tomato gravy		Fenugreek flavoured, tandoori chicken in a creamy tomato gravy	
✓ DAL MAKHANI	\$22.95	✓ PANEER LABABDAR	\$25.95	CHICKEN TIKKA MASALA	\$26.95
Famous from Sindh region of India, black lentil cooked and tempered with fenugreek powder and cream		Speciality of Punjab, cottage cheese in a tomato and onion gravy finished with fenugreek leaves		Chicken cooked in an onion and tomato gravy with bell peppers	
✓ NIZAMI HANDI	\$23.95	✓ PANEER TIKKA MASALA	\$24.95	CHICKEN KORMA	\$26.95
Mix vegetable preparation from Andhra region of India, cooked with onion and tomato		Marinated spiced cottage cheese with capsicum and onions in a medium hot sauce		Chicken breast cooked in rich and mild cashew gravy flavoured with fenugreek	
✓ UDAIGIRI ALOO	\$23.95	✓ KADHAI PANEER	\$24.95	CHICKEN MADRAS	\$26.95
South Indian dry preparation of roasted potatoes with onion and mint		Cottage cheese with ground spices, sliced capsicum in a thick tomato and onion based sauce		Chicken in a rich sour medium hot gravy with a delicate blend of aromatic spices & hint of coconut	
✓ SAAG ALOO	\$23.95	✓ SHAHI PANEER	\$24.95	☛ CHICKEN LABABDAR	\$26.95
A homely staple north-Indian Punjabi preparation of leafy greens, washed potatoes, earthy herbs, and spices		A rich mix of cottage cheese in a mild gravy of cashews and tomatoes		Speciality of Punjab, chicken in rich tomato and onion gravy finished with fenugreek leaves	
✓ BHUNE MASALA KA BAINGAN	\$23.95	✓ PALAK PANEER	\$24.95	CHICKEN VINDALOO	\$26.95
Dry oven roasted aubergine, tempered with fresh ginger and Indian spices		A blend of spinach and herbs with cottage cheese		Goan influenced spicy tangy chicken curry cooked in special chef's masalas.	
✓ CHANA MASALA	\$23.95			☛ DUM PUKHT CHICKEN CURRY	\$27.00
Chickpeas soaked overnight and cooked with kadhai masala				A Classical dish from Lahore, slow cooked pieces of chicken in a sealed pot container with lots of aromatic spices	
✓ BHINDI DO PYAZA	\$24.95			☛ NAWABI MURG	\$27.00
A tasty Indian stir-fried okra and onion curry, a delectable veggie marriage made in heaven.				An ancient Mughal recipe of chicken from India cooked in a brown onion gravy with coriander and red chilies	
✓ MALAI KOFTA	\$24.95				
Cottage cheese dumplings dipped in mild gravy of cashew and tomatoes					

LAMB		LAMB		LAMB	
LAMB ROGAN JOSH	\$26.95	LAMB SAAGWALA	\$26.95	LAMB SEEKH MASALA	\$26.95
Authentic lamb preparation from Kashmir region of India		Lamb cooked in spinach and Indian herbs		Lamb seekh kebab in an onion and tomato gravy	
LAMB KORMA	\$26.95	LAMB MADRAS	\$26.95	LAAL MAAS ☛	\$27.95
Lamb cooked in Awadhi style with mild flavoured gravy with a hint of sweetness		Lamb in a rich sour medium hot gravy with a delicate blend of aromatic spices & hint of coconut		Traditional preparation of lamb from Rajasthan region of India, smoked and spicy flavoured with cloves and fresh garlic. A classical replacement to the Lamb Vindaloo	
		DAL GOSHT	\$26.95		
		An ancient recipe of lamb with lentils and spices			

GOAT		SEAFOOD	
☛ GOAT CURRY	\$27.95	GOAN FISH	\$29.95
Goat preparation with a blend of garam masala and exotic Indian herbs		Classical dish of Goan cuisine, fish cooked in coconut milk flavoured with curry leaf and tamarind	
☛ AMRITSARI BHUNA GOAT	\$28.95	PRAWN CURRY	\$29.95
Baby goat in a thick spicy sauce with fried onions, tomatoes and fresh coriander		Classical dish of Goan cuisine, prawns cooked in coconut milk flavoured with curry leaf and tamarind	
		ADRAKI PRAWN MASALA	\$29.95
		Stir fried prawns cooked in light onion masala with fresh ginger and cilantro	

SIDES		RICE		BREADS	
KACHUMBER	\$5.00	STEAMED RICE	\$6.50	PLAIN NAAN	\$4.95
Diced onion, tomatoes, cucumber, chilli and coriander salad tossed with lemon and spices		CHICKEN BIRYANI	\$25.95	TANDOORI ROTI	\$5.95
		served with raita		BUTTER NAAN	\$5.50
RAITA	\$6.50	LAMB BIRYANI	\$26.95	GARLIC NAAN	\$5.95
		served with raita		PARATHA	\$7.25
ONION SALAD	\$7.00	GOAT BIRYANI	\$26.95	Choose from ajwain (carom seeds), fenugreek, mint or chilli	
Sliced onions tossed with lemon and spices		served with raita		STUFFED KULCHA	\$7.95
GREEN SALAD	\$9.00	PRAWN BIRYANI	\$27.95	Choose from cauliflower, cheese, onion or cottage cheese	
Sliced onion, tomatoes, cucumber tossed with lemon and spices		served with raita			
MIXED PICKLE	\$2.50				
MANGO CHUTNEY	\$2.50				

SPARKLING AND CHAMPAGNE

	G	B
Primo Estate Sparkling NV <i>(Adelaide Plains, SA)</i>	\$9	\$38
Canella NV Prosecco <i>(Veneto, Italy)</i>		\$47
Chandon Brut NV <i>(Yarra Valley, Vic)</i>	\$14	\$56
Moet & Chandon Imperial NV <i>(Epernay, France)</i>		\$89.50

ROSE

	G	B
Skuttlebutt Rose.	\$9	\$38

COCKTAILS

Bollywood Baby <i>(Havana Club Rum, Blue Curacao, Malibu, Peach Schnapps, Pineapple Juice)</i>	\$19.50
Caprioska <i>(Vodka, Fresh Lime, Mint Leaves, Sugar)</i>	\$19
Cosmopolitan <i>(Vodka, Cointreau, Cranberry Juice, Fresh Lime)</i>	\$19
Mojito <i>(Rum, Fresh Lime, Fresh Mint, Sugar)</i>	\$19
Margarita <i>(Tequila, Cointreau, Fresh Lime)</i>	\$19
Toblerone <i>(Frangelico, Kahlua, Baileys, Tia Maria, Honey & Milk)</i>	\$19
Belini <i>(Peach Schnapps, Champagne)</i>	\$19
Expresso Maritini <i>(Kahlua, Expresso Shot, Vodka)</i>	\$19

MOCKTAILS

Beach Breeze <i>(Pineapple Juice, Cranberry Juice, Fresh Lime)</i>	\$14.50
Virgin Mojito <i>(Fresh Mint, Lime Juice, Lemonade)</i>	\$14.50
Fruit Punch <i>(Grenadine, Pineapple Juice, Orange Juice)</i>	\$14.50

SPIRITS AND LIQUEUR

Gin	
Gordons	\$9
Bombay Sapphire	\$9
Hendricks	\$12.50

Rum	
Bacardi	\$9
Havana Club	\$9
Bundaberg	\$9
Captain Morgan Original Spiced Gold	\$10

Vodka	
Smirnoff	\$9
Absolut(Various Flavours)	\$9
Belvedere	\$10.50
Grey goose	\$12.50

Whisky and Bourbon	
Canadian Club	\$9
Chivas Regal	\$9
Glenfiddich	\$10
Jack Daniels	\$9
Jim Beam	\$9
Johnnie Walker Red Label	\$10
Johnnie Walker Black Label	\$10.50
Johnnie Walker Gold Label	\$18
Johnnie Walker Blue Label	\$22
Jamesons Irish Whisky	\$9

Reposado	
Jose Cuerva Especial Silver	\$8.90

Cognac	
Hennessy VSOP	\$11
Hennessy XO	\$26



LIQUEURS & OTHER SPIRITS

Baileys	\$9
Cointreau	\$9
Frangelico	\$9
Jageimeister	\$9
Kahlua	\$9
Malibu	\$9
Midori Melon Liqueur	\$9
Pimms	\$9
Tia Maria	\$9
Peach Schnapps	\$9

SOFT DRINKS

Lemonade/Pepsi	\$6.50
Pepsi Max / Sunkist / Tonic wate / Dry Ginger Ale	
Lemon Lime bitters	\$7.95
Lassi <i>Mango / Salted / Sweet</i>	\$7.90
Juices <i>Selection of Apple / Cranberry / Orange / Pineapple</i>	\$7.50
Still Water	\$7.50
Sparkling Water	\$7.50
Jugs	
Soft Drink	\$20
Lemon Lime Bitters	\$26
Virgin Mojito	\$25.50



WHITE WINES

Reisling

	G	B
Alkoomi Reisling <i>(Margaret River, WA)</i>	\$9	\$38
Leeuwin Estate Art Series Reisling <i>(Margaret River, WA)</i>		\$46

Pinot Gris

	G	B
Innocent Bystander Pinot Gris <i>(Yarra Valley, VIC)</i>	\$9	\$38

Moscato

	G	B
Pinocchio Moscato <i>(Mornington Peninsula, VIC)</i>	\$9	\$38

Sauvignon Blanc

	G	B
Matua Valley Sauvignon Blanc <i>(Hawkes Bay, New Zealand)</i>	\$9	\$38
Squealing Pig Sauvignon Blanc <i>(Marlborough, New Zealand)</i>		\$41
Stella Bella Sauvignon Blanc <i>(Margaret River, WA)</i>		\$43
Leeuqin Estate Art Series Sauvignon Blanc <i>(Margaret River, WA)</i>	\$12.95	\$57

White Wine Blends

	G	B
Annies Lane Semillon Sauvignon Blanc <i>(Clare Valley, SA)</i>	\$9	\$38
Vasse Felix Sauvignon Blanc Semillon <i>(Margaret River, WA)</i>		\$42.95

Cape Mentelle Sauvignon Blanc Semillon <i>(Margaret River, WA)</i>	\$11	\$46
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Chardonnay

	G	B
Wirra Wirra Scrubby Rise Unwooden Chardonnay <i>(McLaren Vale, SA)</i>	\$9	\$38
Dalrymple Estate Chardonnay <i>(Pipers River, Tasmania)</i>	\$15	\$49

RED WINES

Pinot Noir

	G	B
Juliet Pinot Noir <i>(South Eastern Australia)</i>	\$9	\$38
Squealing Pig Pinot Noir <i>(Central Otago, New Zealand)</i>	\$11	\$46

Merlot

	G	B
Capel Vale Debut Merlot <i>(Geographe, WA)</i>	\$9	\$38

Cabernet Sauvignon

	G	B
Xanadu Next of Kin Cabernet Sauvignon <i>(Margaret River, WA)</i>	\$9	\$38
Alkoomi Cabernet Sauvignon <i>(Frankland River, WA)</i>		\$41
Pepperjack Cabernet Sauvignon <i>(Barossa, SA)</i>	\$12.95	\$49

Cabernet Merlot

	G	B
Annies Lane Cabernet Merlot <i>(Clare Valley, SA)</i>	\$9	\$38
Vasse Felix Cabernet Sauvignon Merlot <i>(Margaret River, WA)</i>		\$45
Cape Mentelle Cabernet Merlot <i>(Margaret River, WA)</i>	\$15	\$55

Shiraz

	G	B
Mr Mick Shiraz <i>(Clare Valley, SA)</i>	\$9	\$38
Mitolo Jesters Shiraz <i>(McLaren Vale, SA)</i>	\$12	\$46
Pepperjack Shiraz <i>(Barossa, SA)</i>		\$49



BEERS

Low Carbohydrate

Pure Blonde	\$9.50
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Local Beers

Crown Lager	\$9.50
James Boag Premium	\$9.50
Little Creatures Pale Ale	\$9.50
James Quire One Fifty Lashes Pale Ale	\$9.50

Imported

Asahi	\$9.50
Peroni	\$9.50
Corona	\$9.50
Kingfisher	\$9.50

CIDERS

Apple Cider	\$9.50
Strawberry & Lime Cider	\$9.50

