

Signature Dishes

Chicken Badhami \$17.50
Chicken fillets rolled with cheese then simmered in an almond & cashew nut sauce.

Rangoli Kofta (lamb mince) \$17.50
Dumplings of lamb mince, simmered in a creamy herb, pea and onion gravy.

Biriyani

Basmati rice cooked with nuts and pieces of beef, lamb, chicken or goat

- **Beef, Lamb or Chicken** \$17.50
- **Goat** \$18.00

Chicken Tangy \$17.50
Chicken cooked in a tangy pineapple and mango gravy.

Butter Chicken \$17.50
Tender pieces of boneless chicken marinated in Tandoori spices then combined with tomatoes and ground almond to create a smooth delicious sauce.

Chicken Lahori \$17.50
Boneless chicken cooked with ground cashew nuts and Ginger then finished with spinach and cream.

Seafood Curries

Prawn Saag \$20.50
Prawns with tomatoes, onions, spinach, coriander and coconut cream.

Butter Prawns \$20.50
Prawns cooked with ground almonds, garlic and spinach in creamy tomato sauce.

Prawn Curry \$20.50
A traditional South Indian curry flavoured with tomatoes, onions, curry leaves and coconut cream.

Fish Molee \$20.50
Fish in coconut sauce, with coriander, tomatoes & onions.

Seafood Curry (Home Style) \$20.50
Prawns, fish and calamari flavoured with cumin seed, curry leaves and fresh coriander.

Vegetarian Curries

Palak Paneer \$13.50
Cottage cheese cooked with spinach, spices, onion and capsicum.

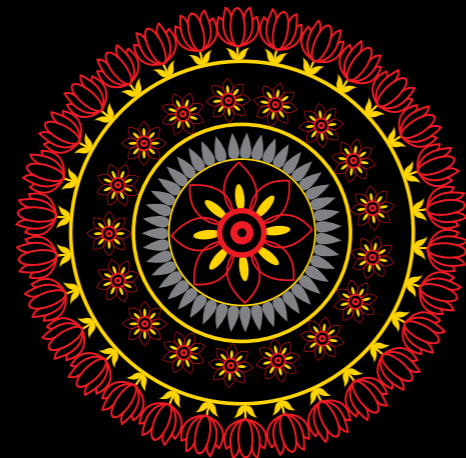
Vegetable Kofta \$13.50
Spicy balls of vegetables & cottage cheese cooked in a curry of tomatoes, spices, ground almonds & dried fruit.

Pumpkin & Eggplant Curry \$13.50
Pumpkin cooked with eggplant, coriander and fried onions.

Pumpkin & Dhal Curry \$13.50
Pumpkin cooked with lentils, coriander & fried onions.

Saag Aloo \$13.50
A classic combination of potatoes and fresh spinach flavoured with cumin seeds, ginger & garlic.

Mushroom Mater \$13.50
Mushrooms and peas simmered in a creamy gravy with ground cashew nuts.



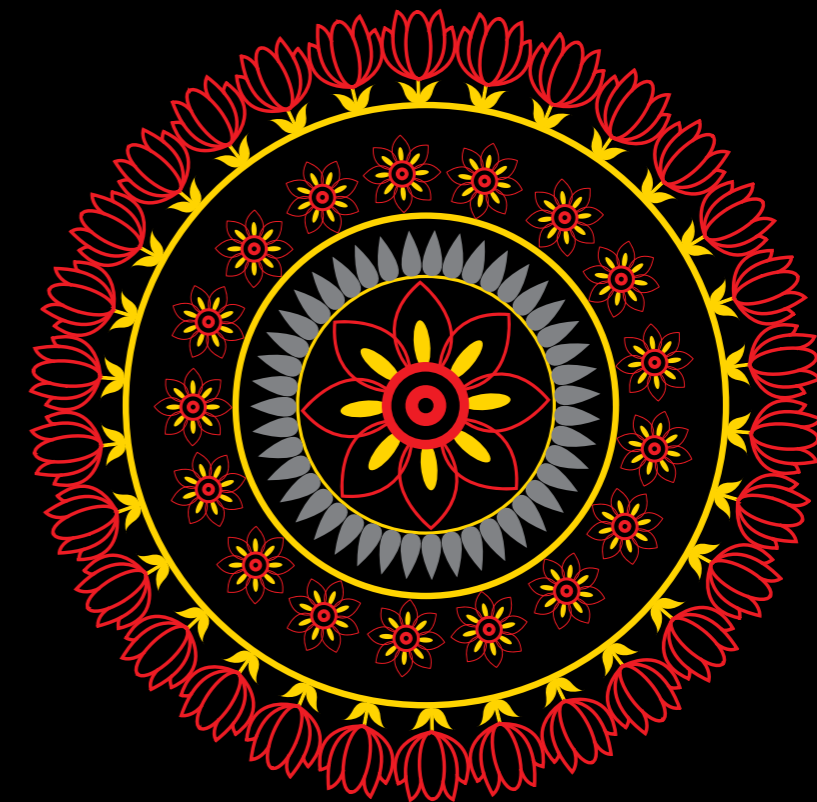
Rangoli is the art of drawing images and motifs on the floor of homes with bright coloured powders. A Sanskrit word meaning "a creative expression of art through the use of colour", Rangoli is one of the most popular arts in India and is an age old custom, practiced all over the country.

Rangoli

INDIAN RESTAURANT

Est. 2006

“Namaste”



MENU



Fried & Tandoori Starters

Pakora

6 pieces per serve

A popular snack made with a chickpea batter, fresh Indian spices and gently deep fried till golden brown. Served with tamarind chutney.

Your choice of: -

- Eggplant; Onion or Potato (Bhonda).. **\$6.50**
- Chicken **\$8.50**
- Prawn **\$11.50**

Calamari Fritters **\$10.00**

8 pieces per serve

Calamari seasoned with pepper, ginger and lemon juice then coated in rice flour batter and deep fried. Served with tamarind chutney.

Coconut Prawns **\$11.00**

6 pieces per serve

Lightly spiced, fresh prawns deep fried in a coconut and chickpea batter. Served with tamarind chutney.

Samosa **\$6.50**

2 pieces per serve

A savoury pastry cone filled with your choice of beef mince or Vegetable. Served with tamarind chutney.

Mixed Entree **\$11.00**

One piece each of eggplant, onion, potato, chicken, prawn and calamari. Served with tamarind chutney.

Tandoori Prawns **\$11.00**

Fresh prawns marinated in yoghurt & tandoori spices then grilled in the clay oven. Served with mint chutney.

Chicken Tikka **\$9.50**

4 pieces per serve

Boneless pieces of chicken in a marinade of ginger, cumin and yoghurt, grilled in the clay oven. Served with mint chutney.

Malai Chicken Tikka **\$9.50**

4 pieces per serve

Boneless pieces of chicken marinated in cream, yoghurt, ginger, garlic, cardamom powder and pepper, then cooked in the Tandoor. Served with mint chutney.

Paneer Kebab **\$8.00**

4 pieces per serve

Cottage cheese marinated in Tandoori spices and oven roasted with capsicum, onions and mushrooms. Served with mint chutney.

Barra Kebab **\$10.00**

4 pieces per serve

Succulent lamb chops marinated overnight in ginger and coriander and grilled in oven until tender. Served with mint chutney.

Kebab Platter **\$12.00**

5 pieces per serve

One piece each of Barra, Beef, Sheesh, Tandoori Prawn & Paneer Kebab. Served with mint chutney.

Tandoori Chicken **\$10.00**

Half chicken per serve

Tender chicken spiced & marinated in Tandoori masala and grilled on skewers. Served with a lemon wedge & mint chutney.

Side Dishes

Pappadums **\$3.00**

4 pieces per serve

Yoghurt and Cucumber Raita **\$3.00**

Indian Salad **\$3.00**

(tomato, onion & cucumber)

Chilli Pickle or Eggplant Pickle **\$3.00**

Mango Chutney **\$3.00**

Indian Breads

Naan **\$4.00**

A soft bread made of plain flour, cooked in the Tandoor.

Butter Naan **\$4.00**

Layered Naan bread.

Garlic Naan **\$4.00**

Naan bread topped with garlic.

Spicy Naan **\$4.00**

Naan topped with garlic, chilli and the Chef's special blend of herbs & spices.

Potato Naan **\$4.00**

Naan stuffed with mildly spiced potato.

Cheese & Spinach Naan **\$4.00**

Naan stuffed with cottage cheese and spinach.

Kheema Naan **\$4.00**

Naan stuffed with mildly spiced beef mince.

Cheese Naan **\$4.00**

Naan stuffed with cheddar cheese.

Roti **\$4.00**

A traditional Indian bread made of wholemeal flour.

Aloo Paratha **\$4.00**

Paratha with a mildly spiced potato filling.

Kheema Paratha **\$4.00**

Paratha with a filling of mildly spiced beef mince.

Mains

Note: All Mains available Mild, Medium or Hot, unless otherwise specified

Khorma

Succulent pieces of meat or vegetables gently simmered in a creamy almond & cashew nut sauce.

- Beef, Lamb or Chicken **\$17.50**
- Goat **\$18.00**
- Vegetable **\$13.50**

Madras

Tender pieces of meat marinated in aromatic spices then finished with coconut cream.

- Beef, Lamb or Chicken **\$17.50**
- Goat **\$18.00**

Vindaloo (Available **HOT** only!)

Specialty dish, prepared with deliciously hot spices, chilli, ginger, garlic and vinegar.

- Beef, Lamb or Chicken **\$17.50**
- Goat **\$18.00**
- Seafood..... **\$20.50**

Saagwala

Tender pieces of meat or lentils cooked in a creamy spinach flavoured sauce with exotic spices.

- Beef, Lamb or Chicken **\$17.50**
- Goat **\$18.00**
- Vegetable **\$13.50**

Masala

Juicy pieces of meat and potato or vegetables simmered in a creamy herb and onion gravy.

- Beef, Lamb or Chicken **\$17.50**
- Goat **\$18.00**

Rogan Josh

Succulent pieces of meat, fried ground onions, fresh coriander and cashew nuts.

- Beef or Lamb **\$17.50**
- Goat **\$18.00**

Pasanda

A tasty tomato based curry flavoured with almonds and kashmiri spices.

- Beef, Lamb or Chicken **\$17.50**
- Goat **\$18.00**

Jal Frezi

Tender pieces of meat or vegetables pan fried with tomatoes, cumin seeds & capsicum then combined with onion masala to make a tangy gravy.

- Beef, Lamb or Chicken **\$17.50**
- Goat **\$18.00**
- Mushroom or Vegetable..... **\$13.50**

NOTE: Almonds and cashew nuts are used extensively in Indian cooking and traces may be found in all dishes on our menu.