

VEGETARIAN DELIGHTS

Bombay Aloo	14.00
Spring potatoes sauteed with fenugreek, cumin & spices	14.50
Vegetable Korma	14.50
A variety of vegetables cooked with mild spices.	14.50
Dal Makhni	14.50
Lentils cooked with ginger, onions, tomatoes & coriander leaves	14.50
Dal Tadka	15.50
Yellow lentils cooked with onion, ginger, garlic, tomatoes & coriander	14.50
Malai Kofta	14.50
Tender succulent vegetable balls made of dried fruit, nuts & cheese simmered in cashew gravy	15.50
Aloo Gobi	15.50
A dry blend of potatoes and cauliflower	15.50
Paneer Makhni	15.50
Home made cheese cooked in mild tomato curry	15.50
Palak Paneer / Aloo	15.50
Choice of potatoes or home made cheese cooked in puree of spinach and mildly spiced	15.50
Matar Paneer / Aloo	15.50
Paneer / potatoes and peas cooked in spicy curry	15.50
Vegetable Manchurian	14.00
Vegetable balls cooked with finely chopped vegetables in soya sauce	15.50
Pindi Chole	14.00
Chick peas cooked with blended onions, ginger and tomatoes	15.50
Shahi Paneer	15.50
Home made cheese cooked in cashewnut cream sauce	15.50
Chilli Paneer (Gravy) / Mushroom Chilli	15.50
Home made cheese cooked with capsicums and done in Chinese style	15.50
Karahi Paneer	15.50
Home made cheese cooked with diced onions, capsicums, and tomatoes	15.50
Paneer Malai Methi	14.50
Home made cheese cooked with fenugreek in cashew nut base	14.50
Shabnam Curry / Do Piazza	14.50
Fresh mushrooms and peas cooked in North Indian style	14.50
Vegetable Jalfrazie	14.50
Vegetables cooked in a dry blend of tomato gravy	14.50
Paneer Tikka Masala	15.50
Homemade cottage cheese cooked with onion gravy with diced capsicum and onion.	15.50
Paneer Bhurji (Dry)	14.00
Grated cottage cheese cooked in chef's special style.	14.00
Jeera Aloo	14.50
Potatoes cooked in cumin & spices	14.50
Sabji Miloni	14.50
Mixed vegetables cooked in spinach sauce.	

NAAN BREAD

Indian Roti	2.90
Butter Naan	2.90
Garlic Naan	3.90
Onion Kulcha / Peshawari Naan / Cheese Naan /	4.50
Vege Naan / Lacha Parantha	
Chicken Naan / Lamb Mince Naan / Cheese Garlic Naan	5.00

FROM THE PADDY FIELDS

Biryani	16.50
Mughlai style Basmati Rice cooked with saffron, coriander, onions & spices. With a choice of chicken/lamb/beef	14.00
Vegetable Birayani	3.00
Basmati Steamed Rice	

SIDE ORDERS

Onion Salad	4.50
Mixed Salad	6.00
Seasoned Wedges	4.50
Fries	4.50

CONDIMENTS

Raita (Cucumber & Yoghurt)	4.00
Pickles (Lime, Mango and Chilli)	3.50
Sweet Mango Chutney (Mild)	3.00
Plum Sauce	1.50
Indian Dips Platter	8.00
(Selection of some of the above)	

VEGETERIAN BANQUET

Entrees :	Samosa, Veg. Pakora, Onion Bhaji, Spring roll	
Mains :	Vegetable Korma, Palak Paneer, Dhal, Malai Kofta & Rice	\$30
	Naan & condiments	per person
	(Minimum for two person)	

MAHARAJA BANQUET

Entrees :	Samosa, Chicken Tikka, Seekh Kebab, Onion Bhaji	
Mains :	Butter Chicken, Lamb Rogan Josh, Beef & Veg Korma, Rice	\$35
	Naan & condiments	per person
	(Minimum for two person)	

INDIAN SPECIAL BANQUET

Entrees :	Prawn Pakora, Samosa, Kebabs on Grill, Chicken Tikka	\$40
Mains :	King Prawn Masala, Butter Chicken, Lamb Rogan Josh, Beef Madras, Veg Korma, Rice	per person
	Naan & condiments	
	(Minimum for two person)	

BYO - WINE \$5 PER BOTTLE

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Mixed vegetables cooked in spinach sauce.	

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VEGETERIAN BANQUET

Entrees : Samosa, Veg. Pakora, Onion Bhaji, Spring roll	
Mains : Vegetable Korma, Palak Paneer, Dhal, Malai Kofta & Rice	
Naan & condiments	
(Minimum for two person)	
	\$30 per person

MAHARAJA BANQUET

Entrees : Samosa, Chicken Tikka, Seekh Kebab, Onion Bhaji	
Mains : Butter Chicken, Lamb Rogan Josh, Beef & Veg Korma, Rice	
Naan & condiments	
(Minimum for two person)	
	\$35 per person

INDIAN SPECIAL BANQUET

Entrees : Prawn Pakora, Samosa, Kebabs on Grill, Chicken Tikka	
Mains : King Prawn Masala, Butter Chicken, Lamb Rogan Josh, Beef Madras, Veg Korma, Rice	
Naan & condiments	
(Minimum for two person)	
	\$40 per person

BVO - WINE \$5 PER BOTTLE

PUNJABI KITCHEN

Dine In Menu

Curries can be served mild, medium or hot as you like
Some curries can be cooked without dairy products

APPETISERS

Poppadum Platter Selection of dips and poppadums		8.00
Samosa (2 Pieces) Pastry stuffed with spicy Potatoes and Peas		6.50
Onion Bhaji Sliced Onions dipped in Chick Pea batter & deep fried		6.50
Harabara Kebab (4 Pieces) Spinach, potatoes & green peas boiled & mashed with fresh spices & deep fried		7.00
Pakora (4 Pieces) Fresh vegetable smothered in Chick Pea batter and deep fried		6.50
Paneer Tikka Cubes of cottage cheese marinated in yoghurt and spices, roasted in the tandoor	Half 12.50 Full 22.50	
Seekh Kebab Lamb mince rolled onto a skewer & roasted in tandoor oven, served with dip	Half 12.00 Full 19.00	
Prawn Pakora King Prawns dipped in Chickpea batter and deep fried		15.00
Tandoori Prawns Big juicy prawns marinated in tandoori paste, roasted in the tandoor		16.50
Oriental Platter Assorted Spring rolls, Wontons, cocktail Samosa, served with sweet Chilli sauce/Plum sauce		16.50
Sizzler Platter for Two Selection of Samosa, Onion Bhaji, Chicken Tikka and Seekh Kebabs		20.00
Tandoori Platter for Two Selection of Tandoori Chicken, Seekh Kebab, Murg Malai Kebab and Tandoori Prawn		23.50
Veg Platter for Two Selection of Samosa, Onion Bhaji, Pakora, Paneer Pakora.		18.00

CLASSICS

Tandoori Chicken Spring Chicken marinated & char grilled in Clay oven & served with summer salad	Half Full	13.50 22.50
Fish Pakora King Prawns dipped in Chickpea batter and deep fried	Half Full	13.50 22.50
Chicken Tikka Boneless pieces of Chicken marinated with Indian spices & grilled in tandoor oven, served with salad	Half Full	12.50 19.50

Chicken 65 / Lamb Dry / Garlic Chicken Dry / Chilli Chicken Dry / Veg Manchurian / Chilli Paneer		22.00
Kale Mirch Ke Kebab (Black Pepper Kebab) Tender Chicken Filets Marinated in black pepper, yoghurt, brown onions, ginger, garlic & spices and cooked in clay oven		22.00
Methi Ke Kebab (Chicken Fenugreek Kebab) Tender Chicken Filets Marinated in yoghurt, cashew nut paste, ginger, garlic, fenugreek, mustard & spices cooked in clay oven		22.00
Murg Malai Kebab Tender Chicken Filets Marinated in cashew nuts, fresh cream, garlic, ginger & cheese cooked in charcoal tandoori oven		22.00

SEAFOOD CLASSICS

Masala King Prawn / Fish. Thick spicy curry cooked with capsicum, coriander herbs and spices.		19.50
King Prawn Malabari Prawn cooked with onion, capsicum, coconut and spices.		19.50
Madras King Prawn / Fish. A traditional South Indian style curry cooked with coconut and spices		19.50
Butter Prawn King Prawn cooked in creamy tomato gravy		19.50

ALL MAINS

Available as Mild, Medium or Hot and served with Basmati Rice		
Butter Chicken Marinated Chicken filets roasted in the Tandoor oven in creamy tomato gravy		17.00
Chicken Tikka Masala Tender Chicken filets roasted in Tandoor oven and cooked with Onions, Capsicum & spices		17.00
Chicken Punjabi Chicken cooked in Punjabi style		17.00
Chicken Jalfrazie Chicken cooked with vegetables.		17.00
Chilli Chicken Chinese style chicken pieces cooked with chilli & capsicum		17.00
Kadahi Chicken Chicken sauteed with thick cut pieces of onion and capsicum, cooked in onion gravy and spices		17.00
Fenugreek Punjabi Special Curry Chicken filets cooked with fenugreek and spices		17.00
Garlic Chicken Tender pieces of chicken cooked with chefs special garlic sauce with ginger and onion		17.00

Any Special requests of certain ethnic dishes of India will be made available

Roganjosh Lamb cooked with exotic blend of herbs and spices in thick gravy		17.00
Saagwalla Chicken / Beef / Lamb cooked in and skillfully blended with spinach in an exotic curry		17.00
Korma Chicken / Beef / Lamb with gravy of Cashews, Almonds, Sultanas and very mild spices		17.00
Madras Chicken / Lamb / Beef cooked with Coconut and Southern Indian spices		17.00
Bhuna Choice of chicken/lamb/beef cooked with sweet mango chutney, garam masala, ginger, garlic & spices.		17.00
Do Plaza Tender succulent lamb/chicken/beef cooked with diced onions, spices and made into a dry curry.		17.00
Mango Chicken Chicken cooked in delicious mango flavour, lightly spiced.		17.00
Black Pepper Chicken Exotic blend of chicken cooked in spices with black pepper base.		17.00
Masala Tender succulent chicken/beef cooked in a onion base with a touch of coriander flavour.		17.00
Vindaloo Chicken / Lamb / Beef cooked in Red hot curry from Goa		17.00
Tawa Chicken Boneless pieces of chicken cooked with onion, tomato, ginger, coriander and made into dry curry.		17.00
Chef's Special Lamb		20.00
Handi Meat Thick lamb curry cooked with tomatoes, ginger, coriander and spices.		17.00
Balti Chicken Chef's Secret Recipe.		17.00
Nawabi Chicken Chicken cooked in Chef's secret recipe		18.00

Ciders

9

Strawberry Lime

Apple Cider

Carbonated

Coke	4
Diet Coke	4
Coke Zero	4
Fanta	4
L&P	4
Sprite	4
Soda	4
Ginger Beer	5
Lemon Lime & Bitters	5

Juice

4.00

Tomato
Pineapple
Mango
Orange
Cranberry
Apple

Lassi

5.50

Mango Lassi
Plain Salted Lassi
Plain Sweet Lassi

Tea

4.50

Indian Masala Tea

Desserts

Hot Chocolate Fudge Cake	8.50
Mango Kulfi	7
Gulab Jamun	7
Ice Cream of the Day	7
Matka Kesar Pista	7.50
Matka Malali	7.50

PUNJABI
KITCHEN

	glass	bottle		glass	bottle
Sparkling & Riesling Wines			Shiraz / Syrah		
Brown Brothers Moscato	7	30	Johnny Q	8	32
Brown Brothers Moscato Rose	7	30	Vno	8	30
Jacob Creek Moscato	7	30	Rawson's Retreat	8	30
White Label Reisling	7	30			
Sauvignon Blanc			House Spirits		
Oyster Bay	7	32	Gordon Gin	30ml 8	60ml 12
Stonleigh	7	32	Smirnoff Vodka		Bacardi
Villa Maria	7	30	Johnnie Walker Red Label		St Remy Brandy
Montana	7	30	Jim Beam		Canadian Club
			Coruba Rum		Grants
			Royal Challenge Indian Whisky		Old Monk Indian Rum
					Malibu, Tequilla
Chardonnay			Premium Spirits		
Wither Hill	7	30	Bombay Sapphire Gin	30ml 10	60ml 15
Riverstone	7	30	Chivas Regal		Absolute Vodka
Jacob Creek	7	30	Jack Daniels		Jameson Irish Whisky
			Jagemister		Johnnie Walker Back Label
					42 Below Vodka
Pinot Gris			Liqueurs		
The Ned	8	35	Baileys	30ml 8	60ml 12
Stonleigh	8	35	Midori		Kahlua
Villa Maria	8	35	Drambuie		Cointreau
Church Rd	8	35			Gallian black/white/Amaretti
Pinot Noir			Beers		
Rua Central Otago	10	48	Mac's Gold		7
Roaring Meg	10	48	Monteith's Black Beer		7
Villa Maria	8	30	Pure Blonde		7
Oyster Bay	8	30	Asahi		7
			Steinlager Pure		7
			Heineken		7
			Stella Artois		7
			Corona		7
			Light Ice		7
			Kingfisher		7
			Kingfisher Strong 650ml		15
			Kingfisher Can 500ml 7.2%		10
Merlot / Cabernet / Blends					
Villa Maria Merlot	8	30			
Red Knot Cab Sauvignon	8	30			
Wolfblass Cab Merlot	8	30			
Yellow Label Merlot	8	30			

KIDS MEALS

CHICKEN NUGGETS & CHIPS	\$5.50
HOT DOG & CHIPS	\$5.50
KID'S BUTTER CHICKEN Marinated chicken fillets roasted in the Tandoor Oven and cooked in a creamy tomato gravy	\$9.90

KIDS DESSERTS

MANGO KULFI Fresh Mango pulp and ground Almonds, whipped into a homemade Ice-Cream.	\$6.50
GALUB JAMUN Maden's Cake balls, drowned in sweet syrup, served with vanilla Ice-Cream and whipped cream.	\$6.50
ICE CREAM OF THE DAY Topped with Raspberry Sauce.	\$6.50
CHOCOLATE FUDGE CAKE	\$6.50

KIDS DRINKS

Coke, Sprite, Fanta, L&P	\$3.50
Pink Panther	\$4.00
Traffic Light	\$4.00
Fire Engine	\$4.50
Mango Lassi	\$5.00

Please Note that a 15% surcharge applies on Public and Statutory holidays.
One bill per table.

KIDS

any curry

Butter Chicken

Marinated Chicken filets roasted in the Tandoor Oven and cooked in creamy Tomato gravy

Chicken Tikka Masala

Tender Chicken filets roasted and cooked with onions, capsicum & spices

Roganjosh

Lamb cooked with exotic blend of herbs & spices in thick gravy

Saagwala

Chicken / Lamb cooked in skillfully blended Spinach in an exotic curry

Chicken Korma

Chicken cooked with gravy of cashews, almonds, sultanas and very mild spices

Chicken / Lamb Madras

Chicken / Lamb cooked with coconut and southern Indian spices.

Paneer Tikka Masala

Home made cheese cooked in gravy of creamy tomato, onion, capsicum and spices

Palak Paneer

Fresh leafy spinach and cottage cheese cooked in a mild gravy straight from North India

Vegetable Korma

Vegetables cooked with mild spices

Dhal Makhni

Lentils cooked with Ginger, Onions, Tomatoes & Coriander leaves

Butter Paneer

Paneer roasted in the Tandoor Oven and cooked in creamy Tomato gravy

+

+

LUNCH SPECIAL

\$14

Any Curry
Rice
Naan
Soft Drink

APPETISERS

Onion Bhaji	\$6.00
Pakora (4 pcs)	\$6.00
Samosa (2 pcs)	\$6.00
Cheese Chilli (Dry)	\$15.00
Seekh Kebab	\$9.00
Chicken Tikka (Half)	\$12.50
Chicken Tikka (Full)	\$19.50
Malai Tikka (Half)	\$12.50
Malai Tikka (Full)	\$20.00

DRINKS

Coke	\$3.50
Juice	\$4.00
Beer	\$6.00

\$8.00 Add on

Lunch Platter
Selection of 3 Entree, Onion Bhaji,
Pakora, Chicken Tikka

LUNCH MENU

Not available in conjunction with any other special offers. One bill per table.