

## SHURUAAT (APPETIZER)

**SHORBA – TOMATO SOUP \$5.9**  
Mother India famous aromatic soup rich with flavours of fresh herbs and spices prepared in-house.

## AAGAAZ (ENTRÉES)

### NON-VEGETARIANS

**MURG TIKKA (4 Pieces) \$10.9**  
Commonly known as Tandoori chicken, boneless fillets marinated overnight in the traditional blend of spices and yogurt and then roasted in tandoor.

**MURG MALAI TIKKA (4 Pieces) \$10.9**  
Chicken Fillets marinated in sour cream, yogurt and special cheese with fresh herbs and spices and then gently cooked in the tandoor. .

**CHAPLI KEBAB (4 Pieces) \$9.9**  
Minced chicken mixed with ginger, garlic and special spices then grilled on hot plate.

**SHAMI KEBEB (4 Pieces) \$9.9**  
Trim minced lamb mixed with ground chickpeas and spices and then grilled on hot plate.

**SEEKH KEBAB (4 Pieces) \$9.9**  
Finely minced lamb and chicken minced with onion, coriander, flavoured with mace, nutmeg, and cardamom and char grilled on skewers in the Tandoor.

**BURRAH KEBAB (3 Pieces) \$14.9**  
Lamb cutlets marinated overnight in saffron flavoured hung yogurt and fenugreek leaves and then finished in tandoor.

**SAMUNDARI JHUMKE (6 Pieces) \$14.9**  
Prawn cutlets marinated in yogurt, chickpeas flour and Carom seeds, infused with fenugreek leaves and then cooked to perfection in Tandoor

**TANDOORI MACCHLI \$12.9**  
Fillets of Ling, marinated in ginger garlic fennel seeds, and chilli then cooked in tandoor.

### VEGETARIAN

**AMRITSARI SAMOSA (2 pieces) \$6.9**  
A pure vegetarian filling of potatoes, peas, onions and light spices encased in our homemade pastry

**ONION BHAJIA (4 pieces) \$6.9**  
Sliced onion and english spinach mixed with chick peas flour, lightly spiced and gently fried.



**PALAK PATTI CHAT \$9.9**  
Crispy spinach fritters topped with chick peas & potatoes napped with seasoned yogurt and laced with 3 sauces.

**PANEER CROQUETTE (4 Pieces) \$8.9**  
Home made cottage cheese, ricotta cheese and cheddar cheese flavoured with onion, fresh coriander and mild spices rolled in bread crumbs and deep fried.

**DAHI BHALLA \$6.9**  
Lentil dumplings served with refreshing yogurt, mint and tamarind sauce

**MUSHROOM DUPLEX (4 Pieces) \$8.9**  
A pair of mushrooms stuffed with spinach and then fried with special barter

### PLATTERS

**ROYAL PLATTER \$12.9 Per Person**  
Tandoori Prawn, Burrah Kebab, Murg Malai Tikka and Seekh kebab

**MIXED PLATTER \$10.9 Per Person**  
Murg Tikka, Shami Kebab, Chapli Kebab and Samosa

**VEGETARIAN MIXED PLATTER \$8.9 Per Person**  
Onion Bhaji, Samosa, Paneer Croquette and Mushroom Duplex

## CURRIES

### CHICKEN

**BUTTER CHICKEN (Mild to medium) \$15.9**  
An alternative Aussie National Dish.

**CHICKEN CHETTINAD (Medium to hot) \$15.9**  
Casserole of chicken cooked with mustard seeds, sesame seeds, coconut milk and fresh curry leaves.

**CHICKEN TIKKA MASALA \$15.9**  
Chargrilled chicken morsels sautéed with tomatoes, capsicum and spanish onions with fresh herbs and spices.(National Dish of England)

**CHICKEN 65 \$15.9**  
Chicken fillets cooked with ginger, garlic, tomato and yoghurt sauce with curry leaves and splash of lemon juice. A dish prepared with 65 different spices yet the taste is soft and refreshing for the palate.

(We can also do Chicken Vindaloo/Saag/Korma/Mango)



## LAMB

**BALTI LAMB PEPPER \$16.9**  
A curry popular in West Midlands, England. Diced lamb sautéed with crushed black peppers, fresh ginger, garlic and bell peppers and laced with chef special sauce finished with coriander.

**LAMB GARLIC POTATOES \$16.9**  
House special morsels of lamb marinated overnight in a special marinade simmer to perfection in medium spicy gravy and served with garlic flavoured potatoes.

**KASHMIR KA ROGAN JOSH \$16.9**  
Boneless leg of lamb simmered in a traditional red gravy of perfectly balanced flavours. A favourite of Aussies.

**LAMB MADRAS \$16.9**  
Diced leg of lamb sautéed with mustard seed, curry leaves and red chillies and finished with coconut cream

(We also do Lamb Vindaloo/Lamb Korma/Lamb Saag)

## BEEF

**JALFREZI GOSHT \$15.9**  
Lightly spiced slow cooked beef with tomatoes, onions, capsicum finished with special chef's spices.

**BOMBAY BEEF \$15.9**  
Tender diced beef cooked in creamy mild sauce with potatoes and fenugreek leaves.

**GOANI BEEF de MALIBU \$15.9**  
Beef gently simmered with fresh coconut milk, ginger, garlic, tomatoes, a blend of delicate spices and finished with Malibu.

**BEEF VINDALOO \$15.9**  
The ever famous Portuguese influence, with vinegar, hot chillies, tamarind, cumin and coriander, with a dash of sugar, tender beef pieces, a delight of Goa.

( We can also do Beef Korma / Beef Madras )



## SEAFOOD

**MIXED SEAFOOD CURRY \$18.9**  
Combination of Prawn, Fish and scallops in chef's special coconut base mild gravy.

**JHINGA FIVE SPICE \$18.9**  
King prawn saueeted in Indian five spice and fresh garlic with a touch of coconut cream.

**PRAWN MALABAR \$18.9**  
A dish from the regions of Malabar, South India. Prawns seared in garlic, ginger, fresh curry leaves, a dash of mustard and finished with coconut milk.

**CHILLI PRAWN \$18.9**  
King prawn sautéed in special bird eye red chilli sauce and vinegar.  
( We can also do Bhunna fish, Prawn Vindaloo/Makhni )

## VEGETARIAN

**SHAHI PANEER \$14.9**  
Home made cheese cubes cooked in onion and tomato gravy, similar to butter chicken sauce.

**SHAHI BAIGAN \$12.9**  
Eggplant cooked in rich cashew nut sauce induced with tomatoes and garnished with raisins.

**NAVRATAN KORMA \$12.9**  
Mixed seasonal veges cooked in a mild korma sauce.

**PALAK PANEER \$14.9**  
The perfect blend of fresh English spinach, home made ricotta cheese, fresh ginger, a splash of cream and tomatoes. The only dish we don't dare change.

**MALAI KOFTA \$14.9**  
Mixed vegetables blended with potatoes and ricotta, moulded into round dumpling style koftas and gently simmered in mild, creamy gravy.

**DAAL MOTHER INDIA \$11.9**  
Black lentils flavoured with tomatoes and fresh cream, simmered overnight on Tandoor.

**SPINACH CORN & MUSHROOM \$12.9**  
Fresh mushrooms and corn kernels cooked with puree of fresh English spinach and a touch of ginger and spices

**PINDI CHANNA \$11.9**  
A tangy tribute of chickpeas and potatoes cooked in an authentic spices of punjab  
( We can also do Kadai Paneer, Aloo Gobi, Aloo Matar, Matar Paneer, Jeera Aloo )



## RICE & BREADS

<b>PILAU RICE</b> Lightly spiced rice with cumin seed, peas and diced vegetables topped with coriander.	<b>\$4.9</b>
<b>BASMATI RICE</b> Plain traditional Basmati Rice per person	<b>\$2.5</b>
<b>BIRYANI (Chicken/Lamb/Veg/Seafood)</b>	<b>\$17.9</b>
<b>PLAIN NAAN</b>	<b>\$2.9</b>
<b>BUTTER NAAN</b>	<b>\$3.5</b>
<b>GARLIC NAAN</b>	<b>\$3.9</b>
<b>CHEESE NAAN</b>	<b>\$4.5</b>
<b>PESHWARI NAAN</b> Naan stuffed with crushed nuts and dried fruit	<b>\$4.5</b>
<b>ROTI (WHOLEMEAL)</b>	<b>\$2.9</b>
<b>TANDOORI LACHA PARATHA</b> Wholemeal flaky bread with layers.	<b>\$3.9</b>
<b>BHARWAH KULCHA</b> Stuffed naan- potatoes, cauliflower, paneer or mushroom	<b>\$4.5</b>
<b>ACCOMPANIMENTS</b>	
<b>PAPPADUMS (6)</b>	<b>\$2.9</b>
<b>CUCUMBER RAITA</b> Yogurt blended with cucumber, tomatoes and cumin seeds	<b>\$3.9</b>
<b>MANGO CHUTNEY</b>	<b>\$3.9</b>
<b>BANANA &amp; COCONUT</b>	<b>\$3.9</b>
<b>PICKLED GINGER JULIENNES &amp; LEMON</b>	<b>\$3.9</b>
<b>SIRKE VALE PYAAZ</b> Spanish pickling onions in vinegar	<b>\$3.9</b>
<b>INDIAN CUT MIX</b> Onions, tomatoes and chillies cut Indian style	<b>\$4.9</b>
<b>PICKLES</b> Lime, chilli, mango	<b>\$2.9</b>
<b>SOFT DRINKS 1.25L</b>	<b>\$3.9</b>



## CONNOISSEURS' CREATIONS

<b>MARTBAAN KA GOSHT</b> Specials cuts of Lamb pickled with herbs and natural preservatives for a week and then sautéed in spanish onion, roma tomato and yogurt with a touch of olive oil	<b>\$18.9</b>
<b>MURG SIRKA PYAAZ</b> Tender pieces of chicken thigh fillets cooked with special vinegar and whole pickling spanish onions and tamarind (very spicy and tangy)	<b>\$18.9</b>
<b>RARRAH GOSHT</b> Tender bone-in pieces of Goat Meat cooked with chef's secret recipe	<b>\$18.9</b>
<b>CHICKEN PASANDA</b> Chicken breast fillet stuffed with spiced chicken mince and marinated in yogurt and spices and then grilled on hot plate served with chef special sauce	<b>\$18.9</b>
<b>GHAR KI MURGHI</b> A very simple and mild home style chicken curry	<b>\$15.9</b>
<b>PAYA KHARORE</b> Lamb Shanks cooked overnight on slow tandoor and served with tomato dhania shorba with a touch of fresh herbs	<b>\$18.9</b>
<b>MUSTARD FISH</b> A speciality from Bengal. Fish fillets cooked in coconut cream, yogurt, mustard, steamed in tender coconut to perfection.	<b>\$18.9</b>
<b>JHINGA NAKASHI</b> Prawns wrapped in chicken supreme grilled on hot plate and served in chef special sauce	<b>\$19.9</b>
<b>AACHARI BATAUN</b> Eggplant known as brinjal in India marinated with 5 spices and then shallow fried in mustard oil and sautéed with fresh Spanish onions, sweet roma tomatoes and fresh herbs	<b>\$15.9</b>



**FULLY LICENSED & BYO (WINE ONLY)**  
**FREE HOME DELIVERY\***

**DINNER**  
5:00 PM TO 10:00 PM EVERYDAY  
**LUNCH**  
FRIDAY TO SUNDAY 12:00 PM TO 3:00 PM

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**MOTHER INDIA**

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**CLASSIC INDIAN DINING**

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