



TO START WITH

Papadams 4 per serve	\$3.95
Papadams & Dips Platter	\$9.95
With Mango Sweet Chutney/Mint Sauce)	
Vegetable Samosas 2 per serve	Full Serve \$8.50
Mashed potatoes, green peas, cashew nuts & spices filled into a	Half Serve \$4.95
pyramid shaped dough, crisp fried & served with home made fresh mint chutney	
Keema Samosas 2 per serve	Full Serve \$8.95
Spiced minced lamb wrapped in a triangular home made pastry	Half Serve \$4.95
Pakoras 4 per serve	Full Serve \$8.50
Spinach & onion battered in pea flour	Half Serve \$4.95
Onion Bhaji	\$8.50
served with mint sauce	
Aloo Tikki Chaat	\$9.00
Mashed potato patty mixed with coriander, onion, yoghurt and spices, deep fried in oil	

FROM THE EARTHEN OVEN TANDOOR (Entrée)

Tandoori Chicken	Full Serve \$18.95
Chicken marinated in fresh yoghurt with various spices	Half Serve \$11.95
Tandoori Prawns (8 pcs)	\$24.95
Prawns marinated in fresh yogart with various spices	
Chicken Tikka 4 per serve	\$16.95
Boneless chicken subtly marinated overnight in rare spices from the spice box of the Master Chef & done to perfection in the Tandoor	
Lamb Cutlets (3 pcs)	\$18.95
Marinated in fresh yoghurt with various spices and cashew nuts	
Seekh Kebab	\$16.95
Tender minced lamb flavoured with fresh herbs & roasted in the Tandoor	
Chicken Wings	\$15.95
Chicken wings marinated in secret recipe & roasted in the Tandoor	
Chicken 65 (Med-Hot)	\$16.50
Deep fried chicken prepared with egg, cumin and mustard seeds with dipping sauce	
Taj Platter	\$18.95
A combination of some of the above entrées	
Mix Entrées	\$28.50
5 item combination of the above entrées	

MAINS

CHICKEN (Murgh) Gluten Free

Chicken Curry	\$18.95
Traditional chicken curry	
Chicken Makhaani (Mild)	\$18.95
Boneless chicken cooked in a creamy sauce and garnished with crushed cashew nuts	
Chicken Madras	\$18.95
Boneless chicken cooked in a creamy masala sauce with crushed cashew & coriander	
Chicken Tikka Masala	\$19.95
Boneless chicken pieces roasted in Tandoor & cooked in spicy masala	
Butter Chicken (Mild)	\$19.95
Chicken marinated & roasted in Tandoor & cooked in creamy sauce with herbs & garnished with cashew nuts	
Mango Chicken (Very Mild)	\$19.95
Fillet of chicken cooked in a delicious mango sauce	
Chicken Vindaloo (Hot!)	\$18.95
Hot & spicy dish created for those who love the taste of Vindaloo	
Chicken Saagwala	\$19.95
Chicken cooked with spinach, herbs & spices	
Chicken Jal Freji	\$18.95
Chicken cooked with potatoes & tomatoes in a spicy masala sauce	
Chicken (Murgh Special)	\$19.95
Chicken with bone & boneless marinated & roasted in Tandoor & cooked in spicy creamy sauce with herbs	
Chicken Do-Piazza	\$18.95
Boneless chicken cooked with capsicum & onion based sauce	
Chicken with Vegetables	\$19.95
Boneless chicken cooked with vegetables in tomato & onion based sauce	

BEEF Gluten Free

Beef Curry	\$19.95
Traditional beef curry	
Beef Korma (Mild)	\$19.95
Beef cooked in creamy sauce with crushed cashew nuts	
Beef Jal Freji	\$19.95
Beef cooked with potatoes & spicy tomato based sauce	
Beef Vindaloo (Hot!)	\$19.95
Hot & spicy dish created for those who love the taste of vindaloo	
Mumbai Beef	\$19.95
Beef cooked with capsicum & tomatoes with creamy sauce & herbs	
Saag Beef	\$19.95
Spinach & beef curry	
Beef Madras	\$19.95
Beef cooked in creamy masala sauce with crushed cashew nuts & coriander	
Beef Do-Piazza	\$19.95
Beef cooked with capsicum & onion based sauce	
Beef with Vegetables	\$19.95
Cooked with vegetables in tomato & onion based sauce	

LAMB (Gosht) Gluten Free

Lamb Curry	\$21.95
Lamb cooked in tomato, yoghurt & onion with fresh ginger	
Lamb Korma (Mild)	\$21.95
Lamb cooked in creamy sauce with crushed cashew nuts	
Lamb Do-Piaza	\$21.95
Lamb cooked in marinated yoghurt & onion based sauce	
Rogan Josh	\$21.95
Specialty in Kashmir, lamb pieces cooked in tradition Kashmiri style	
Saag Gosht	\$21.95
Lamb blended to perfection with fresh green spinach & spices	
Lamb Vindaloo (Hot!)	\$21.95
Hot & spicy dish created for those who love the taste of vindaloo	
Lamb Madras	\$21.95
Lamb cooked in creamy masala sauce with crushed cashew nuts & coriander	
Lamb Jal Freji	\$21.95
Cooked with potatoes & spicy tomato based sauce	
Lamb with vegetables	\$21.95
Cooked with vegetables in tomato & onion based sauce	

FISH (Machli) Gluten Free

Fish Masala	\$20.95
Fillets of fish cooked in traditional curry	
Fish Vindaloo (Hot!)	\$20.95
Fish fillets cooked in hot & spicy vindaloo sauce	
Panjum Fish Curry (Mild)	\$20.95
Boneless pieces of fish simmered in spiced creamy sauce & coconut milk	
Fish Jal Freji	\$20.95
Fish cooked with potatoes & tomatoes in spicy masala sauce	

PRAWN (Jhinga) Gluten Free

Prawn Masala	\$24.95
Prawns cooked in a freshly ground spiced masala	
Prawn Malabar (Mild)	\$25.95
Prawns cooked in cream, peas, capsicum, sauce & coconut milk	
Prawn Vindaloo (Hot!)	\$24.95
Prawns cooked in hot & spicy vindaloo sauce	
Kadai Prawn	\$25.95
Prawns cooked with garlic, capsicum, onion & tomato based sauce	
Prawn Saag	\$24.95
Prawns cooked with fresh green spinach & spices	

VEGETARIAN MAINS Gluten Free*

Malai Kofta (*Does Contains Gluten).....	\$17.95
Potato balls stuffed with sultanas & peas cooked in a cream based sauce	
Mutter Paneer	\$17.95
Home made cottage cheese & pea curry	
Saag Paneer	\$18.95
Cottage cheese & spinach curry	
Potato Saag	\$17.95
Spinach curry with potato	
Potato & Pea Curry	\$17.95
Mixed Vegetables	\$17.95
Fresh garden vegetables prepared in herbs, tomatoes & onion	
Dal Makhani	\$17.95
Black Urad Pulse (lentils) cooked in butter with fresh ginger	
Channa Masala	\$17.95
Chick pea cooked in onion & tomato based sauce	
Egg Curry	\$17.95
Traditional egg curry	
Potato & Egg Curry	\$17.95
Boiled eggs & potatoes cooked in creamy masala sauce with coriander	
Dal Masala	\$17.95
Black lentils cooked in spicy tomato based sauce with butter	
Cheese Kofta (*Does Contains Gluten).....	\$17.95
Home made cottage cheese & potato balls cooked in creamy masala sauce	
Vege Korma	\$17.95
Mixed vegetables cooked with creamy sauce	
Dal Fry	\$17.95
Yellow lentils cooked in tomato & onion based sauce with herbs	
Paneer Tikka Masala	\$19.95
Cheese (Paneer) cooked with capcicum onions in tomato & onion based sauce	
Paneer Butter Masala	\$19.95
Paneer cooked with creamy Masala sauce	

BASMATI RICE (Chawal)

Plain Basmati Rice	Small \$4.95	Large \$5.95
Lamb Biryani	\$19.95	
Basmati rice cooked with lamb, herbs & spices		
Chicken Biryani	\$18.50	
Basmati riced cooked with chicken, herbs & spices		
Beef Biryani	\$18.95	
Basmati rice cooked with beef, herbs & spices		
Vegetable Biryani	\$17.50	
Basmati rice cooked with mixed vegetables, herbs & spices		
Kasmiri Pulao	\$17.50	
Basmati rice cooked with mixed fruits & crushed cashew nuts		
Jeera Rice	\$7.95	
Peas Pulao	\$8.95	

FRESH BREAD From Tandoor (earthen oven) Varieties of traditional breads made from wholemeal & plain flour then baked in Tandoor.

Naan (plain flour)	\$3.50
Roti (wholemeal flour)	\$3.50
Vegetable Paratha	\$5.50
Garlic Naan with garlic	\$4.50
Keema Naan stuffed with mince	\$5.50
Paneer Naan	\$5.50
Filled with home made cottage cheese with a touch of spice	
Naan Butter	\$4.00
Peshawari Naan	\$5.50
filled with coconut & dried fruits	
Cheese Naan	\$5.50
Cheese & Spinach Naan	\$6.50
Cheese & Garlic	\$6.50

SIDE DISHES

Punjabi Salad	\$7.00
Mint Sauce	\$2.00
Mixed Pickle	\$3.95
Banana Coconut	\$3.95
Mango Sweet Chutney M.S.C	\$3.95
Tomato Onion	\$3.95
Onion Salad	\$4.50
Plain Yoghurt	\$5.50
Pickles Mango, Lime or Chilli.....	Each \$3.95
Raita Spiced home made yoghurt & cucumber	\$5.95

KIDS MEAL

Chicken Nuggets/Fish Fingers served with chips plus drink	\$10.95
Bowl of Chips	\$7.00

COLD DRINKS

Lassi (sweet or salted) Plain, Mango or Salted	\$5.95
Coke/Lemonade/Diet Coke/Solo/Fanta	\$3.95
Ginger Beer/Mineral Water/Soda Water/Lemon Lime & Bitters	\$4.95
Juice - Orange/Apple/Pineapple	\$4.50

HOT DRINKS

Indian Tea	\$4.50
Organic Tea English breakfast/spice chai/darjeeling green/peppermint herbal.....	\$4.50
Coffee Cappuccino, Latte, Flat White, Long Black, Short Black, Espresso	\$4.50

DESSERTS

Gulab Jamun	\$7.00
North Indian sweet made from homemade condensed milk, served in syrup	
Guiab Jamun with Ice Cream	\$8.00
Mango Kulfi Indian ice cream made with fresh mangoes.....	\$7.50
Fruit Salad and Ice Cream	\$7.50
Rasmalai Dessert made with cheese, milk and cardamon.....	\$6.50
Ice Cream	\$6.00
Ice Cream with topping.....	\$7.00



Dine in Banquet Meals

for four (4) or more



BANQUET No. 1

Entrées: Papadams, Tomato and Onion or Mango Sweet Chutney

Mains: Chicken Makhani, Rogan Josh, Beef Jal Freji, Dal, Basmati Rice, Naan, Raita

\$27.95 per head



BANQUET No. 2

Entree: Papadams, Tomato and Onion or Mango Sweet Chutney, Chicken Wings

Mains: Beef Korma, Chicken Vindaloo or Chicken Curry, Rogan Josh or Saag Gosht, Mixed Vegetables, Basmati Rice, Naan or Roti, Raita or Salad, Pickle

Dessert: Ice Cream - plain or toppings

\$33.95 per head



BANQUET No. 3

Entree: Papadams, Tomato & Onion or Mango, Sweet Chutney, Pakoras or Samosas, Tandoori Chicken

Mains: Butter Chicken, Lamb Curry or Saag Gosht, Beef Vindaloo or Fish Masala, Veg Korma, Basmati Rice, Naan or Roti, Raita or Salad, Pickle or Chutney

Dessert: Gujrab Jamun with Ice Cream

\$40.95 per head

YOUR TASTE IS OUR PLEASURE

Catering available at generous discounts. Sorry no cheques accepted. 10% GST included in prices. Prices subject to change without notice.

Corkage \$2.50 per person. Takeaway containers for leftover food 50c per container.

10% surcharge may be applied on public holidays. \$1.50 surcharge per person may be applied on Saturdays and Sundays.

Thank you for your patronage

www.tajtandoori.com.au