

TO START WITH	
Papadams 4 per serve	\$3.95
Papadams & Dips Platter With Mango Sweet Chutney/Mint Sauce	\$9.95
Vegetable Samosas 2 per serve	Full Serve \$9.50
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	
Spiced minced lamb wrapped in a triangular home made pastry	
Pakoras 4 per serve	
Spinach & onion battered in pea flour	
Onion Bhaji Served with mint sauce	
Aloo Tikki Chaat	
Mashed potato patty mixed with coriander, onion, yoghurt and spices, deep fried in oil	
Vegetable Samosa Chaat Served with chickpeas, yoghurt, date, & tamarind sauc	
Paneer Pakaoda Indian Paneer & cheese cubes fried in chickpea flour	
Chilli Paneer Indo-Chinese starter made with cottage cheese chunks stirfried	\$16.95
with garlic, capsicum, onion, & tantalizing Chinese sauces	
FROM THE EARTHEN OVEN TANDOOR (Entrée)	
Tandoori Chicken	Full Serve \$20.95
Chicken marinated in fresh yoghurt with various spices	Half Serve \$12.95
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)	\$22.50
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	\$16.95
Chicken wings marinated in secret recipe & roasted in the Tandoor	это.ээ
Chicken 65 (Med-Hot)	\$10.95
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Deep fried chicken prepared with egg, cumin and mustard seeds with dipping sauce	\$16.50
Amritsari Fish Fish fillets marinated in gram flour & spices	\$16.50 \$18.50
	\$16.50 \$18.50 \$18.95

1 Keema samosa,2 pakaoras, 1/2 tandoori chicken, 2 chicken wings & seekh kebab

MAINS

CHICKEN (Murgh) Gluten Free	
Chicken Curry	\$20.95
Traditional chicken curry	620.0E
Chicken Makhaani (Mild) Boneless chicken cooked in a creamy sauce and garnished with crushed cashew nuts	\$20.95
Chicken Madras	\$20.95
Boneless chicken cooked in a creamy masala sauce with crushed cashew & coriander	+_0.00
Chicken Tikka Masala	\$20.95
Boneless chicken pieces roasted in Tandoor & cooked in spicy masala	
Butter Chicken (Mild)	\$20.95
Chicken marinated & roasted in Tandoor & cooked in creamy sauce with herbs	
& garnished with cashew nuts	
Mango Chicken (Very Mild)	\$20.95
Fillet of chicken cooked in a delicious mango sauce Chicken Vindaloo (Hot!)	\$20.95
Hot & spicy dish created for those who love the taste of Vindaloo	320.93
Chicken Saagwala	\$20.95
Chicken cooked with spinach, herbs & spices	Q20.00
Chicken Jal Freji	\$20.95
Chicken cooked with potatoes & tomatoes in a spicy masala sauce	
Chicken (Murgh Special)	\$20.95
Chicken with bone & boneless marinated & roasted in Tandoor	
& cooked in spicy creamy sauce with herbs	
Chicken Do-Piaza	\$20.95
Boneless chicken cooked with capsicum & onion based sauce	
Chicken with Vegetables	\$20.95
Boneless chicken cooked with vegetables in tomato & onion based sauce	004.05
Kadai Chicken	\$21.95
Boneless chicken cooked with onions, capsicum, garlic, ginger, with touch of cream	
	
BEEF Gluten Free	
Beef Curry	\$21.95
Traditional beef curry	404.05
Beef Korma (Mild)	\$21.95
Beef cooked in creamy sauce with crushed cashew nuts	\$21.95
Beef Jal Freji Beef cooked with potatoes & spicy tomato based sauce	\$21.90
Beef Vindaloo (Hot!)	\$21.95
Hot & spicy dish created for those who love the taste of vindaloo	
Mumbai Beef	\$21.95
Beef cooked with capsicum & tomatoes with creamy sauce & herbs	··············· ¥ ——••
Saag Beef	\$21.95
Spinach & beef curry	
Beef Madras	\$21.95
Beef cooked in creamy masala sauce with crushed cashew nuts & coriander	
Beef Do-Piaza	\$21.95
Beef cooked with capsicum & onion based sauce	
Beef with Vegetables	\$21.95
Cooked with vegetables in tomato & onion based sauce	

LAMB (Gosht) Gluten Free	
Lamb Curry	\$23.95
Lamb cooked in tomato, yoghurt & onion with fresh ginger	
Lamb Korma (Mild)	\$23.95
Lamb cooked in creamy sauce with crushed cashew nuts	
Lamb Do-Piaza	\$23.95
Lamb cooked in marinated yoghurt & onion based sauce	
Rogan Josh	\$23.95
Specialty in Kashmir, lamb pieces cooked in tradition Kashmiri style	***
Saag Gosht	\$23.95
Lamb blended to perfection with fresh green spinach & spices	600.05
Lamb Vindaloo (Hot!)	\$23.95
Hot & spicy dish created for those who love the taste of vindaloo Lamb Madras	602.05
	\$23.93
Lamb cooked in creamy masala sauce with crushed cashew nuts & coriander Lamb Jal Freji	622.05
Cooked with potatoes & spicy tomato based sauce	
Lamb with vegetables	622.05
Cooked with vegetables in tomato & onion based sauce	\$23.93
Cooked with regetables in tomato & onion based sauce	
GOAT Gluten Free	
Goat Curry	\$24.95
Boneless pieces of goat cooked in tomato & onion masala sauce	
FISH (Machli) Gluten Free	
Fish Masala	\$21.95
Fillets of fish cooked in traditional curry	
Fish Vindaloo (Hot!)	\$21.95
Fish fillets cooked in hot & spicy vindaloo sauce	7
Panjum Fish Curry (Mild)	\$21.95
Boneless pieces of fish simmered in spiced creamy sauce & coconut milk	
Doneiess pieces of fish similiered in spiced dreamly sauce & coconditining	604.05
Fish Jal Freji	\$21.95
	\$21.95
Fish Jal Freji	\$21.95
Fish Jal Freji Fish cooked with potatoes & tomatoes in spicy masala sauce	\$21.95
Fish Jal Freji Fish cooked with potatoes & tomatoes in spicy masala sauce PRAWN (Jhinga) Gluten Free	
Fish Jal Freji Fish cooked with potatoes & tomatoes in spicy masala sauce PRAWN (Jhinga) Gluten Free Prawn Masala	
Fish Jal Freji Fish cooked with potatoes & tomatoes in spicy masala sauce PRAWN (Jhinga) Gluten Free Prawn Masala Prawns cooked in a freshly ground spiced masala	\$24.95
Fish Jal Freji Fish cooked with potatoes & tomatoes in spicy masala sauce PRAWN (Jhinga) Gluten Free Prawn Masala Prawns cooked in a freshly ground spiced masala Prawn Malabar (Mild)	\$24.95
Fish Jal Freji Fish cooked with potatoes & tomatoes in spicy masala sauce PRAWN (Jhinga) Gluten Free Prawn Masala Prawns cooked in a freshly ground spiced masala Prawn Malabar (Mild) Prawns cooked in cream, peas, capsicum, sauce & coconut milk	\$24.95 \$25.95
Fish Jal Freji Fish cooked with potatoes & tomatoes in spicy masala sauce PRAWN (Jhinga) Gluten Free Prawn Masala Prawns cooked in a freshly ground spiced masala Prawn Malabar (Mild) Prawns cooked in cream, peas, capsicum, sauce & coconut milk Prawn Vindaloo (Hot!)	\$24.95 \$25.95
Fish Jal Freji Fish cooked with potatoes & tomatoes in spicy masala sauce PRAWN (Jhinga) Gluten Free Prawn Masala Prawns cooked in a freshly ground spiced masala Prawn Malabar (Mild) Prawns cooked in cream, peas, capsicum, sauce & coconut milk Prawn Vindaloo (Hot!) Prawns cooked in hot & spicy vindaloo sauce	\$24.95 \$25.95 \$24.95
Fish Jal Freji Fish cooked with potatoes & tomatoes in spicy masala sauce PRAWN (Jhinga) Gluten Free Prawn Masala Prawns cooked in a freshly ground spiced masala Prawn Malabar (Mild) Prawns cooked in cream, peas, capsicum, sauce & coconut milk Prawn Vindaloo (Hot!)	\$24.95 \$25.95 \$24.95
Fish Jal Freji Fish cooked with potatoes & tomatoes in spicy masala sauce PRAWN (Jhinga) Gluten Free Prawn Masala Prawns cooked in a freshly ground spiced masala Prawn Malabar (Mild) Prawns cooked in cream, peas, capsicum, sauce & coconut milk Prawn Vindaloo (Hot!) Prawns cooked in hot & spicy vindaloo sauce Kadai Prawn	\$24.95 \$25.95 \$24.95 \$25.95
Fish Jal Freji Fish cooked with potatoes & tomatoes in spicy masala sauce PRAWN (Jhinga) Gluten Free Prawn Masala Prawns cooked in a freshly ground spiced masala Prawn Malabar (Mild) Prawns cooked in cream, peas, capsicum, sauce & coconut milk Prawn Vindaloo (Hot!) Prawns cooked in hot & spicy vindaloo sauce Kadai Prawn Prawns cooked with garlic, capsicum, onion & tomato based sauce	\$24.95 \$25.95 \$24.95 \$25.95

VEGETARIAN MAINS Gluten Free*	
Malai Kofta (*Does Contains Gluten)	\$18.95
Potato balls stuffed with sultanas & peas cooked in a cream based sauce Mutter Paneer	\$19.95
Home made cottage cheese & pea curry	
Saag Paneer	\$19.95
Cottage cheese & spinach curry	640.05
Potato Saag	\$19.95
Spinach curry with potato	610 OF
Potato & Pea Curry	
Mixed Vegetables Fresh garden vegetables prepared in herbs, tomatoes & onion	\$10.33
Dal Makhani	\$18.95
Black Urad Pulse (lentils) cooked in butter with fresh ginger Channa Masala	\$18.95
Chick pea cooked in onion & tomato based sauce	***
Egg Curry	\$18.95
Traditional egg curry	¢40.05
Potato & Egg Curry	\$18.95
Boiled eggs & potatoes cooked in creamy masala sauce with coriander Dal Masala	\$10 DE
Black lentils cooked in spicy tomato based sauce with butter	\$10.90
Cheese Kofta (*Does Contains Gluten)	\$19.95
Home made cottage cheese & potato balls cooked in creamy masala sauce	Ç13.33
Vege Korma	\$18.95
Mixed vegetables cooked with creamy sauce	Ψ20.00
Dal Fry	\$18.95
Yellow lentils cooked in tomato & onion based sauce with herbs	
Paneer Tikka Masala	\$20.95
Cheese (Paneer) cooked with capcicum onions in tomato & onion based sauce	
Paneer Butter Masala	\$20.95
Paneer cooked with creamy Masala sauce	
Kadai Paneer	\$21.95
Cubes of cottage cheese cooked with onions, capsicum, garlic, ginger, with touch of cream	
BASMATI RICE (Chawal)	
Plain Basmati Rice Small \$4.95	
Lamb Biryani	\$22.95
Basmati rice cooked with lamb, herbs & spices, served with raita	
Chicken Biryani	\$20.95
Basmati riced cooked with chicken, herbs & spices, served with raita	
Beef Biryani	\$21.95
Basmati rice cooked with beef, herbs & spices, served with raita	
Vegetable Biryani	\$20.95
Basmati rice cooked with mixed vegetables, herbs & spices, served with raita	
Kasmiri Pulao	\$17.50
Basmati rice cooked with mixed fruits & crushed cashew nuts	
Lemon Rice	\$9.95
Rice made with mustard seeds, peanuts, curry leaves with touch of lemon	
Jeera Rice	\$8.50
Peas Pulao	\$9.95

FRESH	RRFAD	From Tandoor (earthen oven)
		FIUIT INTUUOLI (ENTITELLOVELLI

Varieties of traditional breads made from wholemeal plain flour then baked in Tandoor. Naan (plain flour) Naan Butter Roti (wholemeal flour) Garlic Naan with garlic Keema Naan stuffed with mince	
Roti (wholemeal flour) Garlic Naan with garlic Keema Naan stuffed with mince	\$3.50
Roti (wholemeal flour) Garlic Naan with garlic Keema Naan stuffed with mince	\$4.00
Keema Naan stuffed with mince	
	\$4.50
M. a. I. I.I. B. a. II.	
Vegetable Paratha	\$6.00
Paneer Naan	\$6.00
Filled with home made cottage cheese with a touch of spice	
Peshawari Naan	\$6.00
filled with coconut & dried fruits	
Cheese Naan	
Cheese & Spinach Naan	
Cheese & Garlic	\$6.95
SIDE DISHES	
Onion Salad	\$5.50
Punjabi Salad	
Mint Sauce	
Mixed Pickle	
Banana Coconut	
Mango Sweet Chutney M.S.C	
Tomato Onion	
Plain Yoghurt	\$5.50
Pickles Mango, Lime or Chilli	Each \$3.95
Raita Spiced home made yoghurt & cucumber	
KIDS MEAL Chicken Nuggets/Fish Fingers served with chips plus drink Bowl of Chips	
COLD DRINKS	
Lassi (sweet or salted) Mango	
Coke/Lemonade/Diet Coke/Solo/Fanta	\$3.95
Ginger Beer/Mineral Water/Soda Water/Lemon Lime & Bitters	
Juice - Orange/Apple/Pineapple	\$5.50
HOT DRINKS	
Indian Tea	\$4.50
Organic Tea English breakfast/spice chai/darjeeling green/peppermint herbal	
Coffee Cappuccino, Latte, Flat White, Long Black, Short Black, Expresso	
	\$7.00
DESSERTS Gulab Jamun	
DESSERTS	\$8.00
DESSERTS Gulab Jamun	
DESSERTS Gulab Jamun North Indian sweet made from homemade condensed milk, served in syrup	\$ 1.50
DESSERTS Gulab Jamun North Indian sweet made from homemade condensed milk, served in syrup Guiab Jamun with Ice Cream Mango Kulfi Indian ice cream made with fresh mangoes.	
DESSERTS Gulab Jamun North Indian sweet made from homemade condensed milk, served in syrup Guiab Jamun with Ice Cream Mango Kulfi Indian ice cream made with fresh mangoes Fruit Salad and Ice Cream	\$7.50
DESSERTS Gulab Jamun North Indian sweet made from homemade condensed milk, served in syrup Guiab Jamun with Ice Cream Mango Kulfi Indian ice cream made with fresh mangoes Fruit Salad and Ice Cream Rasmalai Dessert made with cheese, milk and cardamon.	\$7.50 \$6.50
DESSERTS Gulab Jamun North Indian sweet made from homemade condensed milk, served in syrup Guiab Jamun with Ice Cream Mango Kulfi Indian ice cream made with fresh mangoes Fruit Salad and Ice Cream	\$7.50 \$6.50 \$6.00



for four (4) or more



Entrées: Papadams, Tomato and Onion or Mango Sweet Chutney

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

\$29.95 per head



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

\$35.95 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: Guiab Jamun with Ice Cream

\$42.95 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 applies on public holidays. \$1.50 surcharge per person may be applied on Saturdays and Sundays.

Thank you for your patronage

www.tajtandoori.com.au