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*Please let us know if you have any allergies or dietary restrictions.
We will do our best to accommodate you.*





1. **Vegetable Samosa** ^v **\$9.50**
Flaky pastry dough filled with mashed potatoes and peas **(2 pieces)**
2. **Onion Bhaji** ^{GF, V} **\$10.00**
Crispy chickpea battered, sliced onions and deep fried
3. **Aloo Paneer Tikki** **\$13.00**
A unique tikki made with potatoes and cottage cheese **(6 pieces)**
4. **Subz Shami Kebab** ^v **\$14.00**
Vegetable paneer patties with a coarse spice mix **(6 pieces)**
of black cardamom, cloves and cinnamon
5. **Paneer Pakora** ^{GF} **\$14.50**
Cottage cheese layered with spinach leaves, **(6 pieces)**
covered in a chickpea batter and deep fried
6. **Chilli Paneer** **\$19.00**
Indian dish with a Chinese influence. Deep fried **(8 pieces)**
cottage cheese finished with onion, capsicum
chilli seed and soy sauce
7. **Chilli Manchurian** **\$18.00**
Indian dish with a Chinese influence. Deep fried **(8 pieces)**
cottage cheese finished with onion, capsicum
chilli seed and soy sauce
8. **Tandoori Mushroom** ^{GF} **\$18.00**
Smoked mushrooms dipped in Tandoori masala **(8 Pieces)**
with the combination of ginger and garlic
9. **Tandoori Aachari Paneer** ^{GF} **\$19.00**
Paneer chunks - tandoor grilled with capsicum **(6 pieces)**
and onions, with creamy seeded mustard marinated

NON - VEGETARIAN STARTERS



10. **Tandoori Chicken Tikka** GF **\$19.00**
Chicken tikka grilled with ginger, garlic, garam masala (5 pieces)
served with mint chutney
11. **Chicken Zafrani Tikka** known as Malai Tikka GF **\$20.00**
Chicken tikka grilled with cashews, cheese and saffron (5 pieces)
served with mint chutney
12. **Chicken Achaari Tikka** GF **\$19.00**
Marinated chicken fillets with pickle flavour (5 pieces)
and prominent flavour of mustard
13. **Lamb Chops** GF **\$26.00**
Lamb chops marinated with yoghurt and spices (4 pieces)
and grilled in Tandoor
14. **Kakori Kebab** GF **\$20.00**
Minced lamb cooked on skewers with ginger, garlic (8 pieces)
and spices
15. **Amritsari Fish** GF **\$19.00**
Fish battered with chick pea flour and deep fried (6 pieces)
16. **Tandoori Fish Tikka** GF **\$19.00**
Diced fish pieces, tandoor grilled with a creamy (6 pieces)
seeded mustard marinated served with mint chutney
17. **Tandoori Prawn** GF **\$21.00**
Tandoor smoked prawns marinated with (8 pieces)
Tandoori masala, yoghurt and spices



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| 18. Golden Fried Prawn | \$22.00 |
| Prawns dipped in special batter and deep fried served with sweet chilli sauce | (8 pieces) |
| 19. Tandoori Chicken <small>GF</small> | |
| Full (2 legs, 2 breast) | \$30.00 |
| Half (1leg, 1 breast) | \$19.00 |
| 20. Chilli Chicken (boneless) | \$19.00 |
| Indian dish with a Chinese influence - deep fried chicken finished with onion, capsicum, chilli seeds and soy sauce | |
| 21. Chilli Prawn | \$19.00 |
| Indian dish with a Chinese influence - deep fried prawns finished with onion, capsicum, chilli seeds and soy sauce | |
| 22. Gr8 Tandoori PLATTER For 2 <small>GF</small> | \$32.00 |
| Consists of chicken tikka, chicken zafrani, chicken achaari and kakori kebab | |
| 23. Gr8 Tandoori MIXED PLATTER For 2 | \$30.00 |
| Consists of chicken tikka, Tandoori chicken, vegetable samosa and subz shami kebab | |
| 24. Gr8 Tandoori VEGETARIAN PLATTER For 2 | \$28.00 |
| Consists of vegetable samosa , subz shami kebab, paneer pakora, aloo paneer tikki and onion bhaji | |
| 25. Gr8 Tandoori CHINESE SIZZLER For 2 | \$35.00 |
| Consists of chilli chicken, chilli cheese, manchurian, mushroom and prawns | |



VEGETARIAN SOUP

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|--------------------------|---------|
| 26 . Vege-Hot and Sour v | \$11.00 |
| 27. Vege-Mun-Chow v | \$11.00 |
| 28. Vege-Tomato v | \$11.00 |
| 29. Vege-Sweet Corn | \$11.00 |
| 30. Lemon Coriander | \$11.00 |

NON-VEGETARIAN SOUP

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| 31. Chicken-Hot and Sour | \$12.50 |
| 32. Chicken- Mun-Chow | \$12.50 |
| 33. Chicken Sweet Corn | \$12.50 |
| 34. Chicken Lemon Coriander | \$12.50 |





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| 35 . Aloo Gobi | Stir-fried cauliflower and potatoes in an onion masala with ginger and cumin seeds | \$20.00 |
| 36. Aloo Saag | Stir-fried potatoes with spinach in an onion masala with ginger and cumin seeds | \$20.00 |
| 37. Aloo Baingen | Potatoes and eggplant cooked in an onion masala with ginger and garlic | \$20.00 |
| 38. Aloo Matter | Diced potato with green peas cooked in a creamy gravy | \$20.00 |
| 39. Jeera Aloo | Diced potato cooked with dried cumin seeds | \$20.00 |
| 40. Malai Kofta | <small>NOT GLUTEN FREE</small> Homemade paneer and mixed vegetable dumplings served in a rich tomato and cashew nut curry | \$22.00 |
| 41. Mixed Vegetable Kaveri | Cauliflower, potatoes, beans, carrot, peas and courgette in an onion masala with ginger green chilli and cumin seeds | \$21.00 |
| 42. Vegetable Korma | Mixed vegetables cooked in gravy with hint of cream green cardamom and spices | \$21.00 |
| 43. Bhindi Masala (Seasonal) | Okra cooked with onion and tomato based spicy gravy | \$22.00 |

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| 44. Palak Paneer | \$22.50 |
| Combination of spicy spinach and homemade cheese | |
| 45. Paneer Kastoori | \$22.50 |
| Paneer cooked in fenugreek leaves, onion, gravy and spices | |
| 46. Palak Mushroom | \$22.50 |
| Combination of spicy spinach and mushroom | |
| 47. Paneer Tikka Masala | \$22.50 |
| Homemade spiced cheese pieces cooked with tomato and fenugreek gravy | |
| 48. Paneer Makhani | \$22.50 |
| Cooked in special tomato and cashew gravy and cream | |
| 49. Shahi Paneer | \$22.50 |
| Homemade cottage cheese cooked with cashew nut sauce on low heat with tomatoes and dried fenugreek leaves | |
| 50. Kadai Paneer | \$22.50 |
| Homemade cottage cheese cooked with capsicum in creamy spicy gravy | |
| 51. Paneer Lababdar | \$24.00 |
| Chef's special dish | |
| 52. Kadai Mushroom | \$22.50 |
| Mushrooms cooked with capsicum in creamy spicy gravy | |
| 53. Matar Paneer | \$22.50 |
| Homemade cottage cheese with green peas, cooked with creamy spicy gravy | |
| 54. Matar Mushroom Curry | \$22.50 |
| Diced mushroom pieces, green peas cooked with onion and tomato based gravy | |
| 55. Paneer Butter Masala | \$22.50 |
| Cottage cheese cooked in buttery silky tomato sauce | |
| 56. Channa Masala | \$19.00 |
| Chickpeas cooked with onion and tomato based spicy gravy | |



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| 57. Daal Makhani | Black lentils cooked in onion ginger, garlic and tomato based sauce | \$19.00 |
| 58. Tarka Dal | Yellow lentils cooked with sautéed onion, tomato, ginger and garlic | \$19.00 |
| 59. Paneer Kastoori | Paneer/cottage cheese cooked in fenugreek leaves, onion, gravy and spices | \$22.50 |
| 60. Paneer Shimla Mirch | Home made Indian cottage cheese cooked with capsicum, onions, tomatoes and spices | \$23.50 |
| 61. Paneer Bhurji | Scrambled paneer/cottage cheese. Perfectly savory, tangy and spiced mixture made of onions, tomatoes, ginger and garlic paste with various spices | \$23.50 |
| 62. Methi Matter Malai | Very fragrant North Indian gravy recipe made from onion, fenugreek leaves and green peas with some spices | \$22.00 |





CHICKEN:

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| 63. Butter Chicken | \$24.00 |
| Authentic - everyone's favourite. Barbecued chicken pieces cooked in special tomato and cashew gravy and cream | |
| 64. Chicken Saagwala | \$24.00 |
| Chicken pieces cooked with spinach in special ginger, garlic gravy | |
| 65. Chicken Tikka Masala | \$24.00 |
| Barbecued chicken pieces cooked with tomato, yoghurt and cream | |
| 66. Mango Chicken | \$24.00 |
| Chicken pieces cooked in a mango sauce with a hint of spices | |
| 67. Chicken Shahi Korma | \$24.00 |
| Chicken pieces cooked in gravy with hint of cream, green cardamom and spices | |
| 68. Kadai Chicken | \$24.00 |
| Chicken pieces cooked with the base gravy of onion, tomato, capsicum and cream | |
| 69. Chicken Chettinad | \$24.00 |
| The spicy flavoured thick gravy is really tempting which will definitely make you yearn for more | |
| 70. Chicken Do Pyaza | \$24.00 |
| Cooked with plenty of onions, as the name suggests is simply delicious | |
| 71. Chicken Lababdar | \$26.00 |
| Chef's special dish | |
| 72. Chicken Vindaloo | \$24.00 |
| Cooked with vindaloo spicy paste with pieces of potato | |



- 73. Bhuna Chicken** **\$25.00**
Cooked in onion, tomato dried gravy and spices
- 74. Chicken Madras** **\$24.00**
South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk
- 75. Chicken Kastoori** **\$24.00**
Cooked in fenugreek leaves, onion, gravy and spices
- 76. Chicken Jhalfreeze** **\$24.00**
Chicken pieces cooked with onion, tomato, capsicum, spring onion and coconut milk
- 77. Chicken Achaari** **\$24.00**
Cooked with onion seed, ginger and garlic with the achaari flavour spices
- 78. Chicken Rogan Josh** **\$24.00**
Cooked with ginger, garlic and brown onion gravy. Finished with yoghurt fresh herbs and spices



EGG:

- 79. Egg Curry** **\$20.00**
Boiled eggs cooked with ginger, garlic and brown onion gravy
- 80. Egg Bhurji** **\$20.00**
Cooked with ginger, garlic and brown onion gravy till its dry



LAMB:

- 81. Lamb Shahi Korma** **\$26.00**
Lamb pieces cooked in gravy with a hint of cream, green cardamom and spices
- 82. Lamb Saagwala** **\$26.00**
Lamb pieces cooked with spinach in special ginger, garlic gravy
- 83. Kadai Lamb** **\$26.00**
Lamb pieces cooked with the base gravy of onion, tomato, capsicum and cream



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| 84. Lamb Chettinad | The spicy flavoured thick gravy is really tempting which will definitely make you yearn for more | \$26.00 |
| 85. Lamb Do Pyaza | Cooked with plenty of onions, as the name suggests is simply delicious | \$26.00 |
| 86. Lamb Pasanda | Diced lamb pieces cooked in tomato, cream and yoghurt gravy | \$26.00 |
| 87. Lamb Vindaloo | Cooked with vindaloo spicy paste with pieces of potato | \$26.00 |
| 88. Bhuna Gosht | Cooked in onion, tomato, dried gravy and spices | \$27.00 |
| 89. Lamb Madras | South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk | \$26.00 |
| 90. Lamb Kastoori | Cooked in fenugreek leaves, onion, gravy and spices | \$26.00 |
| 91. Lamb Jhalfreeze | Lamb pieces cooked with onion, tomato, capsicum, spring onion and coconut milk | \$27.00 |
| 92. Lamb Achaari | Cooked with onion seed, ginger and garlic with the achaari flavour spices | \$26.00 |
| 93. Lamb Rogan Josh | Cooked with ginger, garlic and brown onion gravy. Finished with yoghurt fresh herbs and spices | \$26.00 |
| 94. Goat Curry | Diced goat with bone pieces cooked with onion, tomato and ground spices sauce | \$25.00 |
| 95. Palak Goat | Combination of spicy spinach and goat | \$25.00 |
| 96. Lamb Lababdar | Chef's special dish | \$28.00 |





SEAFOOD:

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| 97. Butter Prawn | \$25.00 |
| Authentic everyone's favourite. Barbecued prawn pieces cooked in special tomato and cashew gravy and cream | |
| 98. Prawn Saagwala | \$25.00 |
| Prawn pieces cooked with spinach in special ginger, garlic gravy | |
| 99. Kadai Prawn | \$25.00 |
| Prawn pieces cooked with the base gravy of onion, tomato, capsicum and cream | |
| 100. Prawn Jhalfreeze | \$26.00 |
| Prawn pieces cooked with onion, tomato, capsicum, spring onion and coconut milk | |
| 101. Fish Goan Curry | \$26.00 |
| Dish originally from Goa. Cooked with ginger, garlic, tomato, tamarind, coconut and spices | |
| 102. Fish Bengali | \$26.00 |
| Gurnard fillet cooked with tomato based sauce and hint of ginger and garlic | |
| 103. Prawn Vindaloo | \$26.00 |
| Cooked with vindaloo spicy paste with pieces of potato | |
| 104. Prawn Malabari | \$26.00 |
| Cooked with onion, tomato and desiccated coconut with ground spices sauce | |
| 105. Fish Malabari | \$26.00 |
| Cooked with onion, tomato and desiccated coconut with ground spices sauce | |
| 106. Prawn Lababdar | \$27.00 |
| Chef's special dish | |

GR8 TANDOORI BIRYANI'S

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| 107. Vegetable Biryani | \$21.00 |
| Basmati rice cooked with vegetables infused with fresh spices served with raita, mixed pickle and papadum | |
| 108. Chicken Biryani | \$26.00 |
| Basmati rice cooked with chicken infused with fresh spices served with raita, mixed pickle and papadum | |
| 109. Lamb Biryani | \$28.00 |
| Basmati rice cooked with lamb infused with fresh spices served with raita, mixed pickle and papadum | |
| 110. Prawn Biryani | \$28.00 |
| Basmati rice cooked with prawns infused with fresh spices served with raita, mixed pickle and papadum | |

CHINESE TARKA

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| 111. Veg Manchurian and Gravy | \$20.00 |
| 112. Veg/Chicken Chow Mein | \$18.00/\$20.00 |
| 113. Paneer Chilli/Chicken Chilli | \$22.50/\$24.00 |
| 114. Chicken Fried Rice | \$18.00 |
| 115. Veg Fried Rice | \$16.00 |
| 116. Egg Fried Rice | \$16.00 |



RICE / PULAO

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| 117. Plain Basmati Rice (Plain rice free if you order a curry) | \$4.50 |
| 118. Jeera Rice | \$5.50 |
| 119. Coconut Rice | \$7.00 |
| 120. Vegetable Pulao | \$11.00 |
| 121. Chicken Pulao | \$15.00 |
| 122. Zeera Rice Upgrade | \$3.00 |
| 123. Vegetable Rice Upgrade | \$5.00 |

GR8 TANDOORI SPECIAL BANQUETS

124. MAHARANI VEGE Gr8 Tandoori Banquet - \$40 per person
(minimum two people or more)

Starters:

Vegetable samosa, subz shami kebab, paneer pakora,
aloo paneer tikki and onion bhaji

Mains:

Choice of any two main vegetarian curries
served with basmati rice and naan

125. MAHARAJA NON-VEGE Gr8 Tandoori Banquet - \$45 per person
(minimum two people or more)

Nibbles:

Masala papaddom

Starters: Chicken tikka, tandoori chicken,
lamb chops, vegetable samosa, subz shami kebab

Mains: Choice of any two main chicken/lamb curries
served with basmati rice and naan

Dessert: Gulab jamun or ice cream



TANDOORI BREADS

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| 126. | Naan Plain white flour bread | \$4.00 |
| 127. | Tandoori Butter Roti Plain wholemeal bread | \$4.00 |
| 128. | Garlic Naan White flour bread with garlic | \$5.00 |
| 129. | Butter Naan White flour bread naan topped with butter | \$4.50 |
| 130. | Layered Butter Naan White flour bread naan layered and topped with butter | \$6.00 |
| 131. | Vegetable Kulcha White flour bread stuffed with chopped vegetables | \$6.00 |
| 132. | Onion Kulcha White flour bread stuffed with chopped onions | \$6.00 |
| 133. | Lachha Parantha Wholemeal flaky bread with dried coriander | \$6.00 |
| 134. | Kabuli Naan White flour bread stuffed with almonds, cashews, coconuts and mango flavouring | \$7.00 |
| 135. | Aloo Parantha Wholemeal bread stuffed with mashed potatoes | \$7.00 |
| 136. | Keema Naan White flour bread stuffed with minced lamb | \$7.50 |
| 137. | Chicken Naan White flour bread stuffed with chicken | \$7.50 |



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| 138. | Paneer Kulcha White flour bread stuffed with cottage cheese | \$7.50 |
| 139. | Cheese Chilli Naan White flour bread stuffed with cheddar cheese and chillies | \$7.50 |
| 140. | Cheese Garlic Naan White flour bread stuffed with cheddar cheese and garlic | \$7.50 |
| 141. | Bread Basket Combination of plain naan, garlic naan, paneer kulcha, onion kulcha and tandoori butter roti | \$25.00 |
| 142. | Garlic Roti Plain wholemeal bread with garlic | \$5.50 |

DESSERTS

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| 143. | Gulab Jamun | \$8.00 |
| 144. | Selection of ice creams (2 scoops) | \$8.00 |
| 145. | Mango Kulfi | \$11.00 |

GR8 TANDOORI KIDS MENU

Only under the age of 10yrs

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| 146. | Fries | \$10.00 |
| 147. | Butter Chicken/Matar Paneer Small size with rice | \$14.50 |
| 148. | Doggy Bag | \$1.00 |



SALADS & ACCOMPANIMENTS

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| 149. | Garden Salad | \$9.00 |
| 150. | Green Salad Sliced Sliced raw garden fresh vegetables for healthy eating | \$10.00 |
| 151. | Onion Salad To give a crunch to your Indian curry experience | \$6.00 |
| 152. | Masala Papadum (2 pieces) | \$9.00 |
| 153. | Mint Chutney | \$4.00 |
| 154. | Mango Chutney | \$3.50 |
| 155. | Mixed Pickle | \$3.50 |
| 156. | Kechumber | \$5.00 |
| 157. | Tamarind Chutney | \$4.00 |
| 158. | Szehaun Hot Chutney | \$4.00 |
| 159. | Plain Yoghurt | \$5.00 |
| 160. | Mixed Raita | \$6.50 |
| 161. | Papadum | \$1.50 |

SIDES

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| 162. | Samosa Chat Samosa crisp with a topping of tamarind chutney, chickpeas and mint chutney. | \$13.00 |
| 163. | Pav Bhaji Bread buns served with a unique flavour of potatoes based mixed vegetables | \$18.00 |
| 164. | Aloo Papadi Chaat Wheat crisp with a topping of potatoes, tamarind chutney, mint chutney, and chickpeas. | \$13.00 |
| 165. | Paneer Chholle Bhature Fluffy deep fried Indian breads served with chholle which are chickpeas cooked in a spicy masala. | \$21.00 |