



GRStandoori
LUNCH MENU

Pick any item from the main menu that will be served with plain rice and plain naan/roti bread

VEGETARIAN STARTERS

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 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 of black cardamon cloves and cinnamon **(6 pieces)**
5. **Paneer Pakora GF** **\$14.50**
Cottage cheese layered with spinach leaves, covered in a chickpea batter and deep fried **(6 pieces)**

NON-VEGETARIAN STARTERS

6. **Tandoori Chicken Tikka GF** **\$19.00**
Chicken tikka grilled with ginger, garlic, garam masala served with mint chutney **(5 pieces)**
7. **Chicken Zafrani Tikka known as Malai tikka GF** **\$20.00**
Chicken tikka grilled with cashews, cheese and saffron, served with mint chutney **(5 pieces)**
8. **Chicken Achaari Tikka GF** **\$19.00**
Marinated chicken fillets with pickle flavour and a prominent flavour of mustard **(5 pieces)**
9. **Lamb Chops GF** **\$26.00**
Lamb chops marinated with yoghurt and spices and grilled in tandoor **(4 pieces)**
10. **Kakori Kebab GF** **\$20.00**
Minced lamb cooked on skewers with ginger garlic and spices **(8 pieces)**
11. **Tandoori Chicken GF**
Full (2 legs, 2 breast) **\$30.00**
Half (1leg, 1 breast) **\$19.00**

NON VEGETARIAN MAINS

12. **Butter Chicken** **\$16.00**
Authentic - everyone's favourite. Barbecued chicken pieces cooked in special tomato and cashew gravy cream
13. **Chicken/Lamb Saagwala** **\$16.00/16.90**
Cooked with spinach in special ginger, garlic sautéed gravy
14. **Chicken Tikka Masala** **\$16.00**
Barbecued chicken pieces cooked with tomato, yoghurt and cream
15. **Chicken/Lamb Shahi Korma** **\$16.00/16.90**
Cooked in almond and cashew gravy with hint of cream, green cardamon and spices
16. **Chicken/Lamb Kadai** **\$16.00/16.90**
Cooked with the base gravy of onion, tomato, capsicum and cream
17. **Lamb Pasanda** **\$16.90**
Diced lamb pieces cooked in tomato, cream and yoghurt gravy

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| 18. Chicken /Lamb Vindaloo | \$16.00/16.90 |
| Cooked with vindaloo spicy paste and pieces of potato | |
| 19. Chicken/Lamb Madras | \$16.00/16.90 |
| South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk | |
| 20. Chicken/Lamb Kastoori | \$16.00/16.90 |
| Cooked in fenugreek leaves, onion, gravy and spices | |
| 21. Lamb Rogan Josh | \$16.90 |
| Cooked with ginger, garlic and brown onion gravy. Finished with yoghurt fresh herbs and spices | |

VEGETARIAN MAINS

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| 22. Methi Matter Malai | \$14.50 |
| Very fragrant North Indian gravy recipe made from onion, fenugreek leaves and green peas with some spices | |
| 23. Tarka Dal | \$14.50 |
| Yellow Lentils cooked with sautéed onion, tomato, ginger and garlic | |
| 24. Aloo Gobi | \$14.50 |
| Stir-fried cauliflower and potatoes in an onion masala with ginger and cumin seeds | |
| 25. Aloo Saag | \$14.50 |
| Stir-fried potatoes with spinach in an onion masala with ginger and cumin seeds | |
| 26. Aloo Matter | \$14.50 |
| Diced potato with green peas cooked with creamy gravy | |
| 27. Jeera Aloo <small>v, GF</small> | \$14.50 |
| Diced potato cooked with dried cumin seeds | |
| 28. Malai Kofta <small>NOT GLUTEN FREE</small> | \$14.50 |
| Homemade paneer and mix vegetable dumplings served in a rich tomato and cashew nut curry | |
| 29. Mix Vegetable Kaveri | \$14.50 |
| Cauliflower, potatoes, beans, carrot, peas, courgette in an onion masala with ginger green chilli and cumin seeds | |
| 30. Palak Paneer | \$14.50 |
| Combination of spicy spinach and homemade spiced cheese | |
| 31. Matter Paneer | \$14.50 |
| Homemade cottage cheese with green peas cooked with creamy spicy gravy | |
| 32. Kadai Paneer | \$14.50 |
| Homemade cottage cheese cooked with capsicum in creamy spicy gravy | |
| 33. Channa Masala | \$14.50 |
| Chickpeas cooked with onion and tomato based spicy gravy | |
| 34. Daal Makhani | \$14.50 |
| Black lentils cooked in onion ginger, garlic and tomato based sauce | |

GR8 TANDOORI BIRYANI

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| 35. Vegetable Biryani | \$15.00 |
| Basmati rice cooked with vegetables infused with fresh spices served with raita, mixed pickle and papadam | |
| 36. Chicken Biryani | \$16.50 |
| Basmati rice cooked with chicken infused with fresh spices and served with raita, mixed pickle and papadam | |

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| 37. Lamb Biryani | | \$17.00 |
| Basmati rice cooked with lamb infused with fresh spices served with raita, mixed pickles and a papadum | | |
| 38. Prawn Biryani | | \$18.00 |
| Basmati rice cooked with prawns infused with fresh spices and served with raita, mixed pickle and a papadum | | |

BREADS

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| 39. Naan | | | Upgrade |
| Plain white flour bread | | | \$4.00 |
| 40. Tandoori Butter Roti | | | \$4.00 |
| Plain wholemeal bread | | | |
| 41. Garlic Naan | | \$4.20 | \$2.20 |
| White flour bread with garlic | | | |
| 42. Butter Naan | | \$4.00 | \$2.20 |
| White flour bread with naan topped with butter | | | |
| 43. Lachha Parantha | | \$5.00 | \$4.60 |
| Wholemeal flaky bread with dried coriander | | | |
| 44. Onion Kulcha | | \$5.00 | \$2.20 |
| White flour bread stuffed with chopped onions | | | |
| 45. Paneer Kulcha | | \$6.00 | \$4.60 |
| White flour bread stuffed with cottage cheese | | | |
| 46. Cheese Garlic Naan | | \$6.50 | \$4.60 |
| White flour bread stuffed with cheddar cheese and garlic | | | |
| 47. Cheese Chilli Naan | | \$6.50 | \$4.00 |
| White flour bread stuffed with cheddar cheese and chillies | | | |
| 48. Chicken Naan | | \$6.00 | \$4.00 |
| White flour bread stuffed with chicken | | | |
| 49. Keema Naan | | \$6.00 | \$4.00 |
| White flour bread stuffed with minced lamb | | | |

SIDES

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| 50. Samosa Chat | | \$13.00 |
| Samosa crisp with a topping of tamarind chutney, chickpeas and mint chutney | | |
| 51. Pav Bhaji | | \$18.00 |
| Bread buns served with a unique flavour of potatoes based mixed vegetables | | |
| 52. Aloo Papadi Chaat | | \$13.00 |
| Wheat crisp with a topping of potatoes, tamarind chutney, mint chutney, and chickpeas. | | |
| 53. Paneer Chholle Bhature | | \$21.00 |
| Fluffy deep fried Indian breads served with chholle which are chickpeas cooked in a spicy masala. | | |

DESSERT

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| 54. Gulab Jamun | | \$8.00 |
| 55. Selection of ice creams (2 Scoops) | | \$8.00 |
| 56. Mango Kulfi | | \$11.00 |
| 57. Corkage | | \$7.00 |