





Mand's Banquest \$36.90pp

Mixed Platter · Meat or Vegetable Curry · Plain Rice · Plain or Garlic Naan · Side Dish
(Minimum 2ppl)

ENTREES

 = MUST TRY

- 1. Aloo Tikki..... 10.90**
Crispy potato patties served with sweet/sour chick peas
- 2. Vegetable Samosa 7.90**
Fresh pastry filled with delicious vegetables (2pcs)
- 3. Vegetable Pakora 7.90**
Savoury spinach and onion fritters deep fried (4pcs)
- 4. Chicken Pakora 8.90**
Marinated chicken breast fillet, battered and deep fried
- 5. Chicken Tikka  4p 15.90 6p 22.90**
Chicken marinated with yoghurt & spices cooked in tandoor
- 6. Hussaini Seekh Kebab 4p 10.90**
Spicy lamb mince cooked on a skewer in tandoor
- 7. Barrah Kebab  4p 21.90 6p 31.90**
Lamb cutlets seasoned with spices cooked in tandoor
- 8. Tandoori ChickenH 14.90 F 22.90**
Chicken marinated in yoghurt/spices cooked in tandoor
- 9. Mixed Platter(2 ppl) 25.90**
Chicken Tikka, Seekh Kebab, Barrah Kebab & Vegetable Pakora


MAINS

*Mild **Medium ***Hot ****Very Hot

CLASSICS


Chicken / Beef / Lamb (+\$1)

\$23.90

- 10. Korma ***
Meat cooked in a masala of cashew nuts and cream
- 11. Saagwala****
Punjabi favourite made with puree of spinach/spices
- 12. Do Piazza ****
Meat cooked with aromatic spices, capsicum & onion
- 13. Madras *** 22.90**
Special dish from Madras cooked with chilli
- 14. Vindaloo **** **
Speciality from Goa, meat cooked in vindaloo sauce
- 15. Biryani *** 25.90**
Spicy rice cooked with meat/vegetables

CHICKEN

\$23.90

- 15. Mango Chicken ***
Chicken cooked in aromatic mango sauce
- 16. Kashmiri Chicken ***
Chicken curry cooked with coconut milk & spices
- 17. Chicken Curry ** 22.90**
Chicken curried with selected spices
- 18. Mand's Special (breast fillet) ** 22.90**
Breast fillet cooked with spices & onion based gravy
- 19. Chicken Dhansak (breast fillet) ****
Breast fillet pieces cooked with herbs and lentils
- 20. Chef's Special Chicken ****
Chicken marinated in yoghurt/spices with spinach gravy
- 21. Chicken Tikka Masala ****
Chicken fillet marinated in yoghurt & spices cooked in tandoor served with onion based sauce
- 22. Makhan Chicken (Butter Chicken) ** **
Chicken fillet marinated in yoghurt & spices cooked in tandoor served in tomato based sauce
- 23. Chicken Jalfrezi ******
Chicken pieces cooked with onion, capsicum & black pepper

MAINS

*Mild **Medium ***Hot ****Very Hot

LAMB

\$23.90

24. Kashmiri Lamb *

Tender pieces of lamb curried with coconut milk

25. Rogan Josh ** ✓

Pot roast finished with a rich gravy

25. Pudina Lamb ** 24.90

Tender pieces of lamb curried with spicy mint sauce

BEEF / GOAT

\$22.90

26. Goa Beef *

Beef cooked with spices & coconut milk

27. Beef Curry ** ✓

Beef cooked in gravy with selected spices

28. Goat Curry (with bones)** 24.90

Diced goat curried in selected spices

VEGETABLE

\$16.90

29. Vegetable Korma *

Seasonal mixed vegetables served with gravy & spices

30. Bombay Potatoes *

Potatoes cooked with spices in dry sauce

31. Malai Kofta * ✓ 17.90

Fried balls of potato & cottage cheese, spiced and served in almond based creamy gravy

32. Mixed Vegetables **

Seasonal mixed vegetables cooked and delicately spiced

33. Aloo Saag **

Potatoes cooked with puree of spinach & spices

34. Shahi Paneer ** 17.90

Homemade cottage cheese; with spices & masala sauce

35. Palak Paneer** 17.90

Spinach and home made cottage cheese

36. Dhal Makhani **

Lentils served with shredded ginger

37. Chole **

Chickpeas tossed with garlic, ginger & masala gravy

38. Madras Vegetables ***

Mixed vegetables cooked with chillies & spices

SEAFOOD

\$24.90

39. Fish Curry *

Ling fish curried with coconut milk, capsicum & onion

40. Mixed Seafood Curry *

Mixed seafood cooked with coconut milk, spices & herbs

41. Prawn Curry *

Prawns curried in coconut milk & green peas

42. Prawn Malabari **

Prawns curried in capsicum, onion & spices

43. Prawn Madras ***

Prawns cooked in capsicum, onions & spices

ACCOMPANIMENTS

TANDOORI BREADS

- 44. Tandoori Roti** 3.00
Flaky, basic Indian bread from wholemeal flour
- 45. Plain Naan** 3.00
Leavened plain flour bread cooked in tandoor
- 46. Garlic Naan** 3.50
Plain flour kneaded bread with garlic & coriander
- 47. Vegetable Paratha** 4.90
Naan bread filled with spiced vegetables
- 48. Spinach Naan** 4.90
Naan filled with spinach & home made cottage cheese
- 49. Peshwari Naan** 4.90
Naan filled with sultanas & coconut
- 50. Keema Naan** 5.50
Naan filled with delicately spiced mince & herbs
- 51. Cheese Naan** 5.50
Naan filled with delicate spices & cheese (add garlic +40c)

RICE

- 52. Plain Rice** 3.00
Basmati Rice
- 53. Pulao Rice** 4.90
Basmati Rice with vegetables

SIDE DISHES

\$8.90

- Peas & Potatoes**
Mixed Vegetables
Dhal

DESSERTS

\$4.90

- Gulab Jaman (2pc)**
Milk balls in rose flavoured syrup
- Indian Mango Kulfi**
Indian ice cream with mango flavour

SALADS

\$2.50

- Tomato & Onion ***
Banana & Coconut *
Cucumber & Yoghurt*
Lime/Mixed Pickles*
Mango Chutney
Pappadums (4)
Side Mixed Platter **\$8.90**
Combination of * side salads

DRINKS

\$3.90

- Coke (375ml)**
Coke Zero (375ml)
Solo (375ml)
Lemonade (375ml)
Mango Lassi



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