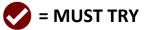


Mand's Banquest \$36.90pp

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

ENTREES



| 1. Aloo Tikki 10.90 | 6. Hussaini Seekh Kebab 4p 10.90 |
|--|--|
| Crispy potato patties served with sweet/sour chick peas | Spicy lamb mince cooked on a skewer in tandoor |
| 2. Vegetable Samosa7.90 | 7. Barrah Kebab 🤣 4p 21.90 6p 31.90 |
| Fresh pastry filled with delicious vegetables (2pcs) | Lamb cutlets seasoned with spices cooked in tandoor |
| 3. Vegetable Pakora7.90 | 8. Tandoori ChickenH 14.90 F 22.90 |
| Savoury spinach and onion fritters deep fried (4pcs) | Chicken marinated in yoghurt/spices cooked in |
| 4. Chicken Pakora 8.90 | tandoor |
| Marinated chicken breast fillet, battered and deep fried | 9. Mixed Platter(2 ppl) 25.90 |
| 5. Chicken Tikka 🤣 4p 15.90 6p 22.90 | Chicken Tikka, Seekh Kebab, Barrah Kebab & Vegetable |
| Chicken marinated with yoghurt & spices cooked in | Pakora |
| tandoor | |
| | |

MAINS

CHICKEN

CLASSICS Chicken / Beef / Lamb (+\$1)

10. Korma *
Meat cooked in a masala of cashew nuts and cream
11. Saagwala**
Punjabi favourite made with puree of spinach/spices
12. Do Piaza **

Meat cooked with aromatic spices, capsicum & onion

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

\$23.90

| 13. Madras *** 22.90 | |
|--|--|
| Special dish from Madras cooked with chilli | |
| 14. Vindaloo **** 📀 | |
| Speciality from Goa, meat cooked in vindaloo sauce | |
| 15. Biriyani *** 25.90 | |
| Spicy rice cooked with meat/vegetables | |

\$23.90

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

LAMB

24. Kashmiri Lamb * Tender pieces of lamb curried with coconut milk 25. Rogan Josh ** 🌄 Pot roast finished with a rich gravy

BEEF / GOAT

26. Goa Beef * Beef cooked with spices & coconut milk 27. Beef Curry ** 💎 Beef cooked in gravy with selected spices

VEGETABLE

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

SEAFOOD

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

\$22.90

28. Goat Curry (with bones)**..... 24.90 Diced goat curried in selected spices

34. Shahi Paneer ** 17.90 Homemade cottage cheese; with spices & masala sauce Spinach and home made cottage cheese 36. Dhal Makhani ** Lentils served with shredded ginger Chickpeas tossed with garlic, ginger & masala gravy 38. Madras Vegetables ***

Tender pieces of lamb curried with spicy mint sauce

\$16.90

\$24.90

42. Prawn Malabari **

Prawns curried in capsicum, onion & spices 43. Prawn Madras *** Prawns cooked in capsicum, onions & spices

37. Chole **

Mixed vegetables cooked with chillies & spices

\$23.90

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 | 3.00 |
|------------------------------|------|
| Basmati Rice | |
| 53. Pulao Rice 4 | 1.90 |
| 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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