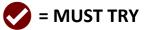


Mand's Banquest \$36.90pp

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



Leave an honest review on Google and show us for a 5% discount