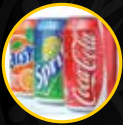




Indian Mahal

MENU

NON-ALCOHOLIC



SOFT DRINKS

GLASS \$6
JUG \$13

Coke, Fanta, Sprite, Lemonade,
Raspberry, Lemon & Lime Bitters

SPECIAL IMPORTED BEERS



KINGFISHER BEER
(India)

\$9.5



HAYWARD'S 5000
(India)

\$9.5



HEINEKEN
(Holland)

\$9.5



CORONA
(Mexico)

\$9.5

LIGHT BEERS



CASCADE PREMIUM LIGHT
(TAS, Australia)

\$9



JAMES BOAG'S PREMIUM LIGHT
(TAS, Australia)

\$9

HEAVY BEERS



VICTORIA BITTER
(TAS, Australia)

\$9



JAMES BOAG'S PREMIUM
(TAS, Australia)

\$9



CROWN LAGER
(VIC, Australia)

\$9



CARLTON DRAUGHT
(VIC, Australia)

\$9



SPARKLING WINES



YELLOW GLEN PICCOLO
(SA, Australia)

\$9.5



**TYRRELL'S MOORE'S CREEK
SPARKLING BRUT**
(NSW, Australia)

\$20

WHITE WINES



HOUSE WHITE

\$8



**FOUR SISTERS SEMILLON
SAUVIGNON BLANC**
(VIC, Australia)

\$28



**ROSEMOUNT ESTATE
CHARDONNAY**
(SA, Australia)

\$22



**JACOB'S CREEK
SAUVIGNON BLANC**
(SA, Australia)

\$23



**OVERSTONE MALBOROUGH
SAUVIGNON BLANC**
(Marlborough, NZ)

\$24



**BROWN BROTHERS
CROUCHEN RIESLING**
(VIC, Australia)

\$24

RED WINES



HOUSE RED

\$8



LINDEMAN'S MERLOT
(VIC, Australia)

\$22



**WOLF BLASS
YELLOW LABEL MERLOT**
(SA, Australia)

\$24



**WOLF BLASS EAGLEHAWK
CABERNET SAUVIGNON**
(SA, Australia)

\$24



**JACOB'S CREEK
SHIRAZ**
(SA, Australia)

\$22



**ROSEMOUNT ESTATE
SHIRAZ**
(SA, Australia)

\$22

**BYO
CORKAGE
\$5.00
PER PERSON**

SPIRITS



**JIM BEAM, SOUTHERN COMFORT,
VODKA, BRANDY, GIN, RUM,
BACARDI, COINTREAU, OUZO,
MIDORI, BAILEYS, TIA MARIA,
KAHLUA, WHISKY & SCOTCH**

\$8.5

PREMIUM SPIRITS



**JOHNNY WALKER BLACK LABEL,
CHIVAS REGAL, WILD TURKEY,
GALLIANO BLACK AND WHITE,
TEQUILA AND FRANGELICO**

\$9.5

ENTRÉE VEG



SAMOSA (2 PCS, VG)

\$9

Home-made pastry, filled with spiced potatoes & green peas.



PAKORA (4 PCS)

\$9

Mixed vegetables in batter served with tamarind chutney.



SPRING ROLLS (7 PCS, VG)

\$9

Fried pastry filled with vegetables served with sweet chilli sauce.

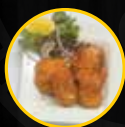


ONION BHAJI (4 PCS, GF, V, VG)

\$9

Slice onion coated with chickpea flour & deep fried.

ENTRÉE NON-VEG



CHICKEN TIKKA (4 PCS, GF)

\$17

Chicken fillet marinated in yogurt and selected spices cooked in clay oven.



TANDOORI CHICKEN (GF)

HALF \$15 | FULL \$25

Chicken marinated in yoghurt and selected herbs and spices cooked to perfection in a clay oven.



TANDOORI LAMB CUTLETS (4PCS, GF)

\$21

Juicy lamb cutlets marinated in spices cooked in a clay oven.



SEEKH KEBAB (4 PCS, GF)

\$17

Minced lamb with ginger, garlic, fresh coriander and freshly ground spices, rolled on a skewer and cooked in Tandoor.



GARLIC CHICKEN KEBAB

\$15

Chicken marinated in a delicious blend of garlic and grilled.

MOMO



VEGETABLE MOMO (STEAMED 8PCS) (MILD)

\$14

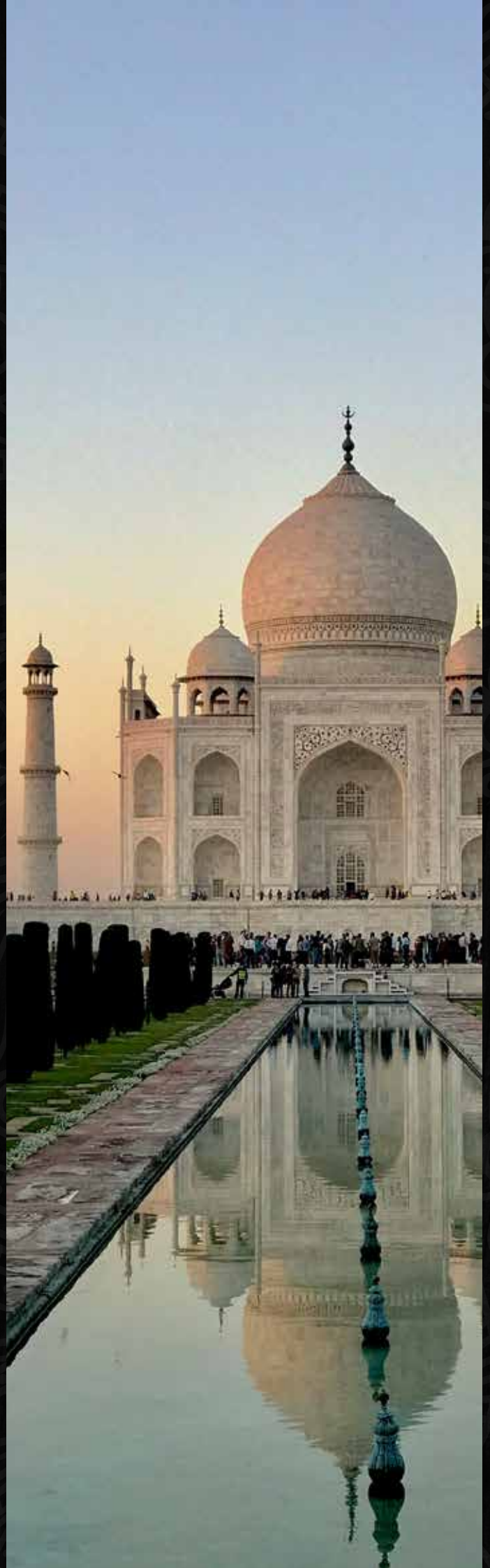
Nepalese dumpling mixed with ginger, garlic, coriander, cabbage, potato, onion, herbs & spices. Served with Nepalese chutney.



CHICKEN MOMO (STEAMED 8PCS) (MILD-MEDIUM)

\$16

Nepalese dumpling mixed with Chicken, ginger, garlic, coriander, cabbage, potato, onion, herbs & spices. Served with Nepalese chutney.



MAINS



**BUTTER CHICKEN
(CHICKEN MAKHANI) (MILD)** \$21
Boneless pieces of chicken cooked in tandoor then simmered in famous creamy tomato & butter sauce.



GOAT CURRY \$21
Authentic goat curry with bone.



**FISH OR PRAWN
COCONUT CURRY** \$24
Authentic special curry.

**CHICKEN \$21 | BEEF \$21
LAMB \$22 | FISH \$25 | PRAWN \$25**



KORMA (MILD)
Choice of meat with almond, cashew nuts & creamy sauce.



SPINACH (MILD)
Choice of meat with spinach, herbs and mild sauce.



VINDALOO (MEDIUM)
Choice of meat cooked with spices and herbs for the hot taste.



ROGAN JOSH (STANDARD)
Tender meat cooked with spices, yoghurt, ginger, garlic, onion & tomato.



**MAHAL SPICY CURRY
(MEDIUM)**
Choice of meat cooked with tomato, coconut & special spices.



CHILLI (MEDIUM)
Choice of meat with diced capsicum & onion, chilli sauce.



MASALA (STANDARD)
Choice of meat marinated then tossed in tomato sauce with capsicum & onion.



MADRAS (MEDIUM)
Choice of meat cooked with tomato, coconut, mustard seeds and traditional spices.



MUSHROOM (?)
Choice of meat in a flavourful curry made with tender chickpeas and mushrooms, simmered in a rich, spiced tomato and onion gravy, infused with aromatic Indian spices.

MAINS VEG



**DAAL MAKHANI
(SPECIAL DISH) (MILD)** \$16.5
Lentil with red kidney beans cooked with mild creamy makhani sauce.



DHAL TADKA (STANDARD) \$15.5
Yellow lentils cooked with herbs and spices.



PALAKH PANEER (MILD) \$17
Golden fried home made cottage cheese cooked with spinach finished with green herbs.



**EGGPLANT MASALA
(MILD)** \$15.5
Eggplant, green peas and fresh tomato in ginger garlic sauce garnished with coriander.



SAHI PANEER (MILD) \$17
Paneer is cooked in a creamy sauce made with onions, yoghurt, nut and seeds.



**MIXED VEGETABLE KORMA
(MILD)** \$16.5
Fresh seasonal vegetables cooked in light cashew nut sauce.



**ALOO GOBI
(MILD)** \$15.5
Potatoes and cauliflower, stir fried with spices and tomatoes.



**CHANA MASALA
(MEDIUM)** \$16
Chickpea cooked with onion, tomatoes & vegetable gravy.



POTATO SPINACH (MILD) \$16
Spinach & Potatoes cooked with traditional spices.



PUMPKIN MASALA (STANDARD) \$15.5
Butter nut pumpkin cooked with onion, tomatoes & vegetable gravy.



**SPINACH WITH LENTILS
(MILD)** \$15.5
Spinach cooked with yellow lentils.

Please ask the waiter for your preferred spice level (mild, medium, hot, or extra hot) and let us know if you require a vegan or dairy-free option.

RICE



PLAIN RICE

SMALL \$6 | LARGE \$7

KASHMIRI RICE

\$9

Rice cooked with mixed fruits and nuts.



COCONUT RICE

\$9

Basmati rice with coconut, mustard seed & curry leaves.



SPECIAL FRIED RICE

\$16

A delicious mix of fragrant rice stir-fried with vegetables, egg, prawns, and chicken, seasoned with soy sauce and aromatic spices.

BIRYANI



VEGETABLE BIRYANI

\$14

Basmati rice cooked with mixed vegetables.



CHICKEN BIRYANI

\$16

Chicken cooked with basmati rice.



LAMB BIRYANI

\$16

Lamb cooked with basmati rice.



GOAT BIRYANI

\$16

Goat cooked with basmati rice.



BEEF BIRYANI

\$16

Beef cooked with basmati rice.

SALADS



GARDEN SALAD

\$8

Mixed vegetable salad.



PUNJABI KUCHUMBER

\$8

Indian salad with chopped cucumber, onions and tomatoes with Indian spices

ACCOMPANIMENT



MANGO CHUTNEY

\$6



MIXED PICKLE

\$6



PAPPADUMS

\$6



RAITA

\$6

BREAD



BUTTER NAAN

\$5

Plain bread from tandoor. The perfect accompaniment to any curry.



GARLIC NAAN

\$5.5

Naan bread with garlic.



ROTI

\$4

Wholemeal bread baked in tandoor.



PLAIN PARATHA

\$6

This traditional Indian flatbread is unleavened, and is filled with tender and crisp layers.



KEEMA NAAN

\$8

Naan bread filled with spicy lamb mince and coriander baked in tandoor.



CHEESE NAAN

\$8

Naan bread filled with cheese.



KASHMIRI NAAN

\$8

Plain bread grilled with spices, dry fruits and nuts.



MASALA KULCHA

\$8

Plain flour bread filled with potatoes, onion, green peas, cheese coriander baked in tandoor.

DESSERTS



GULAB JAMUN

\$9

Full cream milk dumplings, lightly fried and soaked in sugar syrup.



PISTACHIO KULFI

\$9

Pistachio flavoured favourite Indian ice-cream.



MANGO KULFI

\$9

Mango flavoured favourite Indian ice-cream.



MANGO LASSI

\$6

Indian drink made from yoghurt.



We are fully licenced
with a great selection
of wine, beers and spirits.

For private functions, catering
or large bookings, please contact us.

We offer vegetarian, vegan, non veg, dairy free,
halal, gluten free and nut-free options; however,
our kitchen extensively uses gluten and nuts in
various dishes. If you have severe allergies, we do
not recommend dining with us.

Please note that prices are subject
to change without prior notice.



Please take as much as you want
as many times as you want,
but please do not
waste good food
prepared with joy.

Thank you.