

# Aldinga Bay Café



## Entrée

- Vegetable Samosa's** (3 pieces) **\$13.90**  
*A blend of spices, together with potatoes & peas, wrapped in triangular Indian traditional pastry, served with mint chutney.*
- Onion Bhaajj** (4 pieces) **\$11.90**  
*Shredded onion in chickpea flour masala. Choice of mild or hot (50 cents extra).*
- Vegetable Pakora** **\$11.90**  
*Combination of English Spinach, potatoes & onions, dipped in chickpea flour, served with mint chutney.*
- Seekh Kebab** (5 pieces) **\$17.90**  
*Minced Lamb with choice of herbs and spices mixed to a delicious combination, rolled on skewers & grilled in tandoor & served with mint chutney.*
- Chilli Prawns** (8 pieces) **\$27.90**  
*King prawns marinated in light spices & served with mint chutney.*
- Aloo Papdi Chaat** **\$13.90**  
*Spiced potatoes and spinach fritters, tossed together with sweet yoghurt tamarind chutney & spiked with chat.*
- Amritsari Fish** **\$20.50**  
*Delicious fish burramundi morsels, marinated in special spices & deliciously flavoured with carom seeds.*

## Chef Specials

- Murgh Tikka** **\$18.90**  
*Boneless pieces of chicken, marinated in aromatic herbs & yoghurt. Cooked in tandoor & served with mint chutney.*

## Mains BEEF (mild/medium/hot)

- Beef Vindaloo** **\$21.50**  
*The base of this curry is made from a combination of nine spices roasted & ground in vinegar & cooked to bring out the fire of this authentic dish.*
- Beef Madras** **\$21.90**  
*South Indian specialty of tender meat cubes, cooked with herbs, spices, curry leaves & coconut cream.*
- Beef Rogan Josh** **\$21.50**  
*Cubes of meat, cooked with tomatoes & mild spice.*
- Beef Korma** **\$21.90**  
*Delicately cooked in Indian spices with cashew nuts.*

## Mains CHICKEN (mild/medium/hot)

- Butter Chicken** **\$21.90**  
*Boneless tandoori chicken, finished in a curry made from tomatoes, mild spices & a hint of cream.*
- Chicken Tikka Masala** **\$21.90**  
*Cubes of tandoori chicken, cooked with ginger, onion, capsicum, tomato based sauce with herbs & spices.*
- Chicken Korma** **\$21.90**  
*Deliciously cooked chicken in Indian spices with cashew nuts.*
- Chicken Vindaloo** **\$21.90**  
*The base of this curry is made from a combination of nine spices roasted & ground in vinegar & cooked to bring out the fire of this authentic dish.*
- Saag Chicken** **\$21.90**  
*Boneless chicken pieces cooked with onion, tomato & Indian spices along with English spinach, flavoured with fenugreek.*
- Mango Chicken** **\$21.90**  
*Boneless pieces of chicken, cooked in mango sauce with herbs & spices.*



## Mains LAMB (mild/medium/hot)

- Lamb Rogan Josh** **\$22.00**  
*Lamb cubes cooked with tomatoes & mild spice.*
- Lamb Korma** **\$22.00**  
*Deliciously cooked lamb in Indian spices with cashew nuts.*
- Lamb Tikka Masala** **\$22.00**  
*Boneless pieces of lamb, marinated in aromatic herbs & yoghurt, served with mint chutney.*
- Gosht Palak** **\$22.00**  
*A delicious blend of lamb & English spinach, cooked in mild spices.*
- Lamb Madras** **\$22.00**  
*Cooked with tomatoes, onions, coconut, chilli, mustard & fresh curry leaves.*
- Lamb Vindaloo** **\$22.00**  
*The base of this curry is made from a combination of nine spices, roasted & ground in vinegar & cooked to bring out the fire of this authentic dish.*

**Chef** Arbind Bhatt

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## Seafood (mild/medium/hot)

<b>Fish Masala</b>	<b>\$24.90</b>
<i>Cubes of fish barramundi, fried &amp; cooked with onion, ginger, capsicum, tomato based sauce with herbs &amp; spices.</i>	
<b>Goan Fish Curry</b>	<b>\$24.90</b>
<i>Cubes of fish barramundi, fried &amp; cooked with a delicious blend of spices, coconut cream &amp; curry leaves.</i>	
<b>Prawn Masala</b>	<b>\$27.90</b>
<i>Fresh king prawns, cooked with onion, capsicum, tomatoes with ginger &amp; cream.</i>	

## Curry's (mild/medium/hot)

<b>Paneer Butter Masala</b>	<b>\$18.90</b>
<i>Cubes of fresh cottage cheese, with chef's own herbs &amp; spices in a rich creamy sauce.</i>	
<b>Kadhi Paneer vegetarian</b>	<b>\$18.90</b>
<i>Fresh cottage cheese, tossed gently in a wok along with onions, capsicums, tomatoes, herbs &amp; spices.</i>	
<b>Dhall Makhani</b>	<b>\$16.90</b>
<i>Punjab specialty, a selection of lentils, cooked with ginger, onion, tomatoes &amp; finished with fresh coriander.</i>	
<b>Channa Masala</b>	<b>\$16.90</b>
<i>Whole chickpeas, cooked with a special blend of herbs &amp; spices.</i>	
<b>Malai Kofta (mild)</b>	<b>\$18.90</b>
<i>Mashed potatoes &amp; cottage cheese dumplings, stuffed with nuts &amp; cooked in a creamy sauce.</i>	
<b>Palak Paneer</b>	<b>\$18.90</b>
<i>Home made Indian cottage cheese cubes, cooked with English spinach &amp; spices.</i>	

## Mains Vegetarian

<b>Mattar Paneer</b>	<b>\$18.90</b>
<i>Home made Indian cottage cheese cubes &amp; green peas, cooked with tomato, onion &amp; spices.</i>	

<b>Aloo Mattar</b>	<b>\$16.90</b>
<i>Fresh peas &amp; potatoes, cooked with tomatoes, onion, garlic, herbs &amp; spices.</i>	
<b>Aloo Palak</b>	<b>\$16.90</b>
<i>English spinach &amp; potatoes, cooked in Indian herbs &amp; spices.</i>	
<b>Aloo Gobi</b>	<b>\$16.90</b>
<i>Cauliflower &amp; potato, cooked with herbs &amp; spices.</i>	
<b>Navrattan Korma</b>	<b>\$18.90</b>
<i>Combination of season vegetables, cooked in Indian spices with cashew nuts.</i>	

## Biryani

<b>Vegetables</b>	<b>\$22.90</b>
<b>Chicken/lamb/beef</b>	<b>\$25.90</b>
<b>Prawns</b>	<b>\$27.90</b>

## Rice

<b>Saffron rice</b>	<b>\$5.50</b>
<b>Plain rice</b>	<b>\$4.50</b>

## Bread

<b>Plain Naan</b>	<b>\$4.50</b>
<i>Soft bread made from plain flour.</i>	
<b>Cheese Naan</b>	<b>\$5.50</b>
<i>Plain flour bread, filled with cheese.</i>	
<b>Garlic Naan</b>	<b>\$5.50</b>
<i>Soft plain flour bread, with a dash of garlic spread.</i>	
<b>Cheese &amp; Garlic Naan</b>	<b>\$6.50</b>
<i>Plain flour bread, filled with cheese &amp; a dash of garlic.</i>	
<b>Cheese &amp; Spinach Naan</b>	<b>\$7.50</b>
<i>Plain flour bread, filled with cheese &amp; spinach.</i>	
<b>Jalepeno Naan</b>	<b>\$7.50</b>
<i>Plain flour bread, filled with cheese.</i>	
<b>Peshawari Naan</b>	<b>\$8.00</b>
<i>Dried fruit, nuts &amp; coconut.</i>	
<b>Roti wholemeal bread</b>	<b>\$4.50</b>



## Accompaniments

<b>Kachumber Salad</b>	<b>\$7.50</b>
<i>Diced cucumbers, onion &amp; tomato with a dash of lemon.</i>	
<b>Raita</b>	<b>\$5.00</b>
<i>Grated cucumber, in yoghurt &amp; mild spice.</i>	
<b>Papadums 2 Pieces</b>	<b>\$1.00</b>
<b>Mixed Pickles</b>	<b>\$3.50</b>
<b>Mango Chutney</b>	<b>\$3.50</b>
<b>Mint Chutney</b>	<b>\$3.50</b>
<b>Tamarind Chutney</b>	<b>\$3.50</b>

## Desserts

<b>Mango Kulfi</b>	<b>\$7.00</b>
<i>Home made Indian ice cream.</i>	
<b>Pistachio Kulfi</b>	<b>\$7.00</b>
<i>Home made Indian ice cream.</i>	
<b>Gulab Jamun 2 Pieces</b>	<b>\$7.00</b>
<i>Milk cheese dumplings, lightly fried &amp; served in hot sugar syrup.</i>	

## Drinks

<b>Mango Lassi</b>	<b>\$7.00</b>
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Please refer to our display, for a variety of drinks.

Gluten free, Dairy free & vegan option available for  
**\$2.00** extra.

No added MSG

Please advise staff of any food allergies.

\*Prices are inclusive of GST & may change  
without notice.

\*\*Special Note\*\* When ordering, please specify if you  
would like - (mild/medium/hot) \*\*

**Chef** Arbind Bhatt