

★ **NO.1. TOP GOLD** ★
 सर्वोत्तम
ALDINGA
BAY CAFE
 स्वर्ण करी घर
 * **CURRY HOUSE** *

FOOD MENU

ENTRÉE

VEGETABLE SAMOSA (3 PIECES) ॐ \$13.90

A blend of spices with potatoes & peas wrapped in the thin, home-made pastry served with mint chutney.

VEGETABLE PAKORA (4 PIECES) ॐ \$11.90

Bite-sized vegetable fritters made of a combination of spinach, potato & onions, served with mint chutney.

ONION BHAJI (4 PIECES) ॐ \$11.90

Shredded onions dipped in chickpea flour masala fried crispy 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 & fired 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 ॐ \$13.90

Spiced potatoes and crispy pastry spiked with chaat masala, mint & tamarind chutney and yogurt.

AMRITSARI FISH \$20.50

Delicious chunks of barramundi, marinated in special spices, fried & flavoured with carom seeds, served with mint chutney.

MURGH TIKKA (CHICKEN) \$18.90

Boneless pieces of chicken marinated in Aromatic herbs & yoghurt, cooked in tandoor & served with mint chutney.

MAINS

VEGETARIAN

PANEER BUTTER MASALA ॐ \$19.90

Cubes of fresh cottage cheese with chef's own herbs & spices in a rich creamy sauce.

KADAI PANEER ॐ \$19.90

Fresh cottage cheese tossed gently in a pan along with onions, capsicums, tomatoes, herbs & spices.

DAAL MAKHANI ॐ \$18.90

Punjabi specialty. A selection of lentils cooked with ginger, cream, tomatoes & finished with fresh coriander.

CHANNA MASALA ॐ \$18.90

Whole chickpeas cooked with a special blend of herbs & spices.

MALAI KOFTA ॐ \$19.90

Mashed potatoes & cottage cheese dumplings stuffed with nuts & cooked in a creamy sauce.

PALAK PANEER ॐ \$19.90

Home made Indian cottage cheese cubes cooked with English spinach & spices.

MATTAR PANEER ॐ \$19.90

Home made Indian cottage cheese cubes & green peas cooked with tomato, onion & spices.

ALOO MATTAR ॐ \$18.90

Fresh peas & potatoes cooked with tomatoes, onion, garlic, herbs & spices.

ALOO PALAK ॐ \$18.90

English spinach & potatoes cooked in Indian herbs & spices.

ALOO GOBI ॐ \$18.90

Cauliflower & potato cooked with herbs & spices.

NAVRATTAN KORMA ॐ \$19.90

Combination of season vegetables cooked in Indian spices with cashew nuts.

LAMB

LAMB ROGAN JOSH \$24.90

Lamb cubes cooked with tomatoes & mild spices.

LAMB KORMA \$24.90

Deliciously cooked lamb in Indian spices with cashew nuts.

LAMB TIKKA MASALA \$24.90

Boneless pieces of Lamb cooked with ginger onions, capsicum, tomato-based sauce with herbs & spices.

GOSHT PALAK \$24.90

A delicious blend of lamb & English spinach cooked in mild spices.

LAMB MADRAS \$24.90

Cooked with tomatoes, onions, coconut, chilli, mustard & fresh curry leaves.

LAMB VINDALOO \$24.90

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.

BEEF

BEEF VINDALOO \$23.90

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.

BEEF MADRAS \$23.90

South Indian specialty of tender meat cubes cooked with herbs, spices, curry leaves & coconut cream.

BEEF ROGAN JOSH \$23.90

Cubes of beef cooked with tomatoes & mild spice.

BEEF KORMA \$23.90

Delicately cooked beef in Indian spices with cashew nuts.

CHICKEN

BUTTER CHICKEN \$23.90

Boneless tandoori chicken finished in a curry made from tomatoes, butter, spices & a hint of cream.

CHICKEN TIKKA MASALA \$23.90

Cubes of tandoori chicken cooked with ginger, onions, capsicum, tomato-based sauce with herbs & spices.

CHICKEN KORMA \$23.90

Deliciously cooked chicken in Indian spices with cashew nuts.

CHICKEN VINDALOO \$23.90

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 \$23.90

Boneless chicken pieces cooked with onion, tomato & Indian spices along with English spinach flavoured with fenugreek.

MANGO CHICKEN \$23.90

Boneless pieces of chicken cooked in mango sauce with herbs & spices.

SEAFOOD

FISH MASALA \$25.90

Cubes of barramundi fried & cooked with onion, ginger, capsicum, tomato-based sauce with herbs & spices.

GOAN FISH CURRY \$25.90

Cubes of barramundi fried & cooked with a delicious blend of spices, coconut cream & curry leaves.

PRAWN MASALA \$27.90

Fresh prawns cooked with onion ginger, capsicum, tomato-based sauce with herbs & spices.

BIRYANI

VEGETABLE ॐ \$23.90

CHICKEN \$26.90

BEEF \$26.90

LAMB \$27.90

PRAWNS \$27.90

RICE

SAFFRON RICE \$3.50

PLAIN RICE \$3.50

ACCOMPANIMENTS

KACHUMBER SALAD (diced cucumbers, onion & tomato with a dash of lemon) \$7.50

RAITA \$5.00

PAPADUMS (2 PIECES) \$1.00

MIXED PICKLES \$3.50

MANGO CHUTNEY \$3.50

MINT CHUTNEY \$3.50

TAMARIND CHUTNEY \$3.50

BREAD

PLAIN NAAN \$4.50

CHEESE NAAN \$5.50

GARLIC NAAN \$4.50

CHEESE & GARLIC NAAN \$6.50

CHEESE & SPINACH NAAN \$7.50

JALAPEÑO NAAN \$7.50

PESHAWARI NAAN \$8.00

ROTI — WHOLEMEAL BREAD \$4.50

DESSERTS

Mango Kulfi (home made Indian ice cream) \$7.00

Pistachio Kulfi (home made Indian ice cream) \$7.00

Gulab Jamun (2 pieces milk cheese dumplings lightly fried & served in hot sugar syrup) \$7.00

