

## *Entrées*

<b>Chips</b>	<b>\$5.00</b>
<b>Samosa</b> Deep fried pastry filled with mashed potato, cashew nuts, peas and spices. Served with salad and tamarind sauce.	<b>\$7.00</b>
<b>Samosa Chat</b> Samosas cut into small pieces and combined with yoghurt, mint and tamarind sauce. Garnished with tomatoes, onion and coriander.	<b>\$7.50</b>
<b>Onion Bhaji</b> Deep fried onion slices coated in a lightly spiced chickpea flour batter. Served with salad and tamarind sauce.	<b>\$7.00</b>
<b>Paneer Tikka</b> Cubes of cottage cheese, capsicum and onion marinated in yoghurt, lemon and light spices. Cooked in a tandoori oven and served with salad and mint sauce.	<b>\$12.90</b>
<b>Mushroom Tandoori</b> Mushrooms marinated with ginger, garlic, light spices and a yoghurt base. Cooked in a tandoori oven and served with salad and sauce.	<b>\$11.90</b>
<b>Paneer Pakora</b> Homemade cottage cheese cubes coated in a lightly spiced chickpea flour batter and deep fried. Served with salad and tamarind sauce.	<b>\$9.90</b>
<b>Vegetable Platter</b> One of each: Samosa, Gobhi Pakora, Paneer Pakora and Onion Bhaji served with mint sauce, tamarind sauce and salad.	<b>\$8.90</b>
<b>Mix Pakora</b> Assorted vegetables coated in a lightly spiced chickpea flour batter and deep fried. Served with salad and tamarind sauce.	<b>\$7.00</b>
<b>Allo Tikki</b> Pan fried potato cakes made together with cheese and spices. Served with salad, chickpeas and tamarind sauce.	<b>\$11.90</b>
<b>Mix Platter</b> One of each: Samosa, Onion Bhaji, Chicken Tikka and Seekh Kebab served with salad, mint sauce and tamarind sauce on a hot plate.	<b>\$9.90</b>
<b>Dhahi Bhada</b> Lentil dumplings served together with yoghurt, tamarind sauce with light spices. Served cold – perfect on a hot summers evening.	<b>\$7.00</b>
<b>Tandoori Platter</b> One each of: Fish Tikka, Achari Tikka, Malai Tikka and Seekh Kebab, served on a sizzling hot plate with salad and mint sauce.	<b>\$11.90</b>

*More entrée choices on following page...*

## *Entrées or Mains*

**Entrée / Main**

### **Achari Tikka**

Boneless pieces of chicken marinated overnight in chef's special mix of yoghurt, mustard, fenugreek, spices and pickle. Served on a platter with salad and mint sauce. Entrée 4 pieces – Main 6 pieces.

**\$11.90 \$16.90**

### **Malai Tikka**

Boneless pieces of chicken marinated in yoghurt, cheese, cashew nuts, cream and spices. Cooked in a tandoor and served on a platter with salad and mint sauce. Entrée 4 pieces – Main 6 pieces.

**\$11.90 \$16.90**

### **Chicken Tikka**

Tender boneless chicken pieces marinated in yoghurt, authentic spices and roasted in the tandoor. Served with salad and mint sauce on a sizzling hot plate. Entrée 4 pieces – Main 6 pieces.

**\$11.90 \$16.90**

### **Seekh Kebab**

Lamb mince rolls cooked in tandoori oven on skewers. Served on a hot sizzling plate with salad and mint sauce.

**\$11.90 \$18.90**

Entrée 5 pieces – Main 10 pieces.

### **Chicken Pakora**

Fried chicken nibblets - A Shiraz 'speciality' served with salad and mint sauce. Entrée 4 pieces – Main 6 pieces.

**\$11.90 \$16.90**

### **Tandoori Chicken**

Chicken (bone in) marinated in yoghurt and spices roasted in the tandoor. Served on a sizzling hot plate with salad and mint sauce.

**\$12.90 \$21.90**

Entrée 4 pieces – Main 6 pieces.

### **Tandoori Fish**

Boneless pieces of fish marinated in yoghurt and spices roasted in the tandoor. Served on a sizzling hot plate with salad and mint sauce.

**\$11.90 \$18.90**

Entrée 4 pieces – Main 6 pieces.

### **Tandoori Prawns**

Shelled prawns marinated in yoghurt and chef's special spices roasted in tandoori oven. Served on a sizzling hot plate with salad and mint sauce.

**\$11.90 \$19.90**

Entrée 6 pieces – Main 12 pieces.

### **Fish Amritsari**

Boneless pieces of fish dipped in spicy masala batter and deep fried. Served with salad and mint sauce. Entrée 4 pieces – Main 6 pieces.

**\$11.90 \$16.90**

## *Kids Meals*

### **Fried Chicken Nuggets and Chips**

**\$7.00**

### **Hot Dogs and Chips**

**\$7.00**

### **Fish and Chips**

**\$8.00**

### **Chicken Roll *or* Lamb Roll**

**\$8.90**

Tender, boneless, Tandoori Lamb *or* Chicken together with salad, mint sauce and tamarind sauce rolled into naan bread.

## *Mains*

<b>Chicken Do Piazza</b>	<b>\$18.90</b>
<b>Paneer Do Piazza</b>	<b>\$15.90</b>
<b>Lamb <i>or</i> Beef Do Piazza</b>	<b>\$18.90</b>
<b>Prawn Do Piazza</b>	<b>\$19.90</b>
Your choice of meat or cottage cheese cooked with onion, coriander and freshly ground spices.	
<b>Chicken Pasanda</b>	<b>\$18.90</b>
<b>Lamb <i>or</i> Beef Pasanda</b>	<b>\$18.90</b>
<b>Prawn Pasanda</b>	<b>\$19.90</b>
Your choice meat sautéed with onions, garlic, ginger and tomatoes, Cooked to finish with selected spices, yoghurt and cream.	
<b>Chicken Jalfrezi</b>	<b>\$18.90</b>
<b>Lamb <i>or</i> Beef Jalfrezi</b>	<b>\$18.90</b>
<b>Prawn Jalfrezi</b>	<b>\$19.90</b>
Your choice of meat cooked with vegetables, spices and tomatoes.	
<b>Chicken Bhuna</b>	<b>\$18.90</b>
<b>Lamb Bhuna</b>	<b>\$18.90</b>
<b>Prawn Bhuna</b>	<b>\$19.90</b>
Your choice of meat cooked with ginger, garlic, fresh coriander, capsicums and spices.	
<b>Methi Chicken</b>	<b>\$18.90</b>
<b>Methi Paneer</b>	<b>\$16.90</b>
<b>Methi Lamb</b>	<b>\$18.90</b>
<b>Methi Prawn</b>	<b>\$19.90</b>
Your choice of meat or cottage cheese cooked with fenugreek, onion, tomatoes and spices.	
<b>Chilly Chicken</b>	<b>\$18.90</b>
A popular dish made of chicken dipped in a batter of egg and corn flour. Cooked with capsicum, onion and spices.	
<b>Chicken Nariyalwala</b>	<b>\$19.90</b>
<b>Prawn Nariyalwala</b>	<b>\$19.90</b>
Your choice of meat cooked with capsicums, tomatoes, onions, fresh cream and coconut.	
<b>Mango Chicken</b>	<b>\$18.90</b>
Boneless, tender chicken pieces cooked in a creamy mango sauce with light herbs and spices.	
<b>Chicken Tikka Masala</b>	<b>\$18.90</b>
Boneless, tandoori chicken pieces served in a spicy gravy.	

## *Mains*

<b>Butter Chicken</b>	<b>\$18.90</b>
<b>Butter Paneer</b>	<b>\$16.90</b>
<b>Butter Prawn</b>	<b>\$19.90</b>
Your choice of meat or cottage cheese cooked in a gravy of tomatoes and fresh cream.	
<b>Chicken Korma</b>	<b>\$18.90</b>
<b>Lamb <i>or</i> Beef Korma</b>	<b>\$18.90</b>
<b>Prawn Korma</b>	<b>\$19.90</b>
<b>Vegetable korma</b>	<b>\$15.90</b>
Your choice of meat or vegetables cooked in lightly spiced cashew nut gravy. Finished with coriander and almond slices.	
<b>Chicken Shan E Punjab</b>	<b>\$18.90</b>
<b>Lamb <i>or</i> Beef Shiraz</b>	<b>\$18.90</b>
Traditional Chicken, Lamb or Beef Punjabi Curry.	
<b>Chicken Kadhai</b>	<b>\$18.90</b>
<b>Paneer Kadahi</b>	<b>\$15.90</b>
<b>Lamb <i>or</i> Beef Kadhai</b>	<b>\$18.90</b>
<b>Prawn <i>or</i> Fish Kadahi</b>	<b>\$19.90</b>
Your choice of meat or cottage cheese cooked in tomatoes, capsicum, onion and coriander – a dry curry.	
<b>Chicken Saagwala</b>	<b>\$18.90</b>
<b>Lamb <i>or</i> Beef Saag</b>	<b>\$18.90</b>
<b>Prawn Saagwala</b>	<b>\$19.90</b>
<b>Aloo Saagwala</b>	<b>\$14.90</b>
Your choice of your meat or potatoes cooked in garden fresh spinach with cream, herbs and spices.	
<b>Chicken Madras</b>	<b>\$18.90</b>
<b>Lamb <i>or</i> Beef Madras</b>	<b>\$18.90</b>
<b>Prawn Madras</b>	<b>\$19.90</b>
<b>Vegetable Madras</b>	<b>\$15.90</b>
Your choice of meat or vegetables cooked in coconut milk. Finished with coconut and coriander – a curry to excite the taste buds.	
<b>Chicken Vindallo</b>	<b>\$18.90</b>
<b>Lamb <i>or</i> Beef Vindallo</b>	<b>\$18.90</b>
<b>Prawn Vindallo</b>	<b>\$19.90</b>
A Goa specialty cooked with your choice of meat – really hot curry.	
<b>Lamb <i>or</i> Beef Rogan josh</b>	<b>\$18.90</b>
Succulent pieces of boneless Lamb <i>or</i> Beef cooked in the chef's special herbs and spices.	

## *Salad*

<b>Chicken Salad</b>	<b>\$17.90</b>
Fresh salad served together with boneless, tandoori chicken, yoghurt mint sauce and tamarind sauce.	
<b>Prawn Salad</b>	<b>\$18.90</b>
Fresh salad with shelled prawns crispy noodles and garnished with a homemade dressing.	
<b>Greek Salad</b>	<b>\$13.90</b>
Fresh green salad with olives and cottage cheese. Served with a homemade dressing.	
<b>Fresh Salad</b>	<b>\$5.00</b>

## *Seafood*

<b>Fish or Prawn Malbari</b>	<b>\$19.90</b>
Shelled prawns or boneless fish cooked in coconut and capsicum – a masala dish from Bombay.	
<b>Fish or Prawn Masala</b>	<b>\$20.00</b>
Boneless fish of the day or shelled prawns cooked with finely chopped onion, tomato, masala and coconut cream.	
<b>Fish Curry</b>	<b>\$19.90</b>
Fish cooked in our chef's own special recipe.	

## *Pure Vegetarian*

<b>Palak Paneer</b>	<b>\$15.90</b>
Cubes of cottage cheese cooked in a creamy, fresh spinach gravy.	
<b>Palak Kofta</b>	<b>\$15.90</b>
Cottage cheese dumplings cooked in a rich spinach gravy.	
<b>Malai Kofta</b>	<b>\$15.90</b>
Cottage cheese dumplings cooked in rich cashew nut gravy, light spices and fresh cream.	
<b>Vegetable Bahaar</b>	<b>\$14.90</b>
Fresh vegetables cooked in selected spices and tomatoes.	
<b>Dhal Makhani</b>	<b>\$14.90</b>
Lentils delicately cooked in spices and cream.	
<b>Aloo Chana</b>	<b>\$14.90</b>
Chickpeas and potatoes cooked with delicious masala.	
<b>Mattar Paneer</b>	<b>\$15.90</b>
Cottage cheese and green peas cooked together in a spicy gravy.	
<b>Shahi Paneer</b>	<b>\$16.90</b>
Cottage cheese cooked Punjabi style with tomatoes, cashew nuts, cream and light spices.	

## *Pure Vegetarian*

<b>Aloo Gobhi</b>	<b>\$13.90</b>
Cauliflower and potatoes cooked in spicy masala – a dry curry.	
<b>Jeera Aloo or Bombay Allo</b>	<b>\$12.90</b>
Subtly spiced, pan fried potatoes (not served with rice).	
<b>Aloo Mattar</b>	<b>\$14.90</b>
Potatoes and peas cooked together in spicy gravy.	
<b>Chana Masala</b>	<b>\$14.90</b>
Chickpeas cooked with selected herbs and spices Punjabi style.	
<b>Mattar Mushroom</b>	<b>\$15.90</b>
Peas and mushrooms cooked in spicy gravy with tomatoes, onion and coriander.	
<b>Tadka Dhal</b>	<b>\$13.90</b>
Yellow lentils cooked in selected spices and coriander.	

## *Rice Specialties*

<b>Chicken Biryani</b>	<b>\$18.90</b>	
<b>Lamb Biryani</b>	<b>\$18.90</b>	
<b>Prawn Biryani</b>	<b>\$19.90</b>	
<b>Vegetable Biryani</b>	<b>\$15.90</b>	
Your choice of meat or vegetables cooked together with basmati rice and selected herbs and spices. Finished with coriander.		
<b>Pilao Rice</b>	<b>Small \$4.50</b>	<b>Large \$5.50</b>
Peas cooked in light spices and basmati rice.		
<b>Kasmiri Pilao –Sweet Rice</b>		<b>\$7.00</b>
Basmati rice cooked with cashew nuts, sultanas and coriander.		
<b>Basmati Rice with Cumin Seeds.</b>	<b>Small \$3.00</b>	<b>Large \$4.00</b>
<b>Raita</b>		<b>\$3.50</b>
<b>Side Dishes</b>		<b>Each \$2.50</b>
Mint sauce, Papad, Tamarind sauce, Mango chutney, Pickles, Kachumber salad, coconut & banana.		
<b>Or</b>		
<b>Platter</b> of any five side dishes above.		<b>\$10.00</b>

*All curries served with one serve of rice. Any extra will be a charge of \$3.00 for a small serve or \$4.00 for a large serve.*

*All meals are Gluten Free except Kofta curries, Chilly Chicken and Samosas.*

*All meals are prepared: Mild, Medium or Hot as you prefer.*

## ***Banquet Deals***

### **Deal for Two                      Per Person    \$27.00**

#### **Entrée:** Platter for two

Two of each: Vegetable Samosa, Onion bhaji, Malai Tikka and Seekh Kebab served on a sizzling hot plate with salad, mint sauce and tamarind sauce.

#### **Mains:**

Butter Chicken and Lamb Rogan Josh served with basmati rice and a plain **or** garlic naan.

**(Deal for Two available as a vegetarian deal for \$23.00 per person)**

### **Deal for Three                      Per Person    \$28.00**

#### **Entrée:** Platter for three

Three of each: Vegetable Samosa, Onion Bhaji, Malai Tikka and Seekh Kebab served on a sizzling hot plate with salad, mint sauce and tamarind sauce.

#### **Mains:**

Butter Chicken, Lamb Rogan Josh and Malai Kofta served with basmati rice, one plain **and** one garlic naan.

### **Shiraz Special Banquet    Per Person    \$34.90** (Minimum order for two people or more)

#### **Entrée:** Tandoori Platter

Seekh Kebab, Prawn Tandoori, Malai Tikka and Achari Tikka served on a sizzling hot plate with salad, mint sauce and tamarind sauce.

#### **Mains:**

Butter Chicken, Lamb Rogan Josh and Malai Kofta served with basmati rice, a side dish platter and plain **or** garlic naan.

#### **Desserts:**

Your choice of tea, coffee **or** any dessert from the menu.

## *Tandoori Breads*

<b>Tandoori Roti</b>	<b>\$2.50</b>
Wholemeal Indian bread.	
<b>Plain Naan</b>	<b>\$3.00</b>
Bread made with white flour.	
<b>Butter Naan</b>	<b>\$3.50</b>
A fluffy naan coated in butter and cooked in the tandoor.	
<b>Garlic Naan</b>	<b>\$3.50</b>
Naan made with garlic.	
<b>Keema Naan</b>	<b>\$4.50</b>
Naan filled with spicy lamb mince.	
<b>Potato Parantha</b>	<b>\$4.50</b>
Naan filled with spicy potatoes.	
<b>Parantha Lachewala</b>	<b>\$3.50</b>
Unleavened wholemeal bread layered with lashing of butter.	
<b>Pudina Parantha</b>	<b>\$4.00</b>
Mint flavoured naan bread.	
<b>Vegetable Naan</b>	<b>\$4.50</b>
Delicious soft bread filled with assorted vegetables.	
<b>Fruit Naan</b>	<b>\$4.50</b>
Naan filled with dried fruits and coconut.	
<b>Chicken Naan</b>	<b>\$4.50</b>
Naan filled with lightly spiced tandoori chicken pieces and coriander.	
<b>Paneer Kulcha</b>	<b>\$4.50</b>
Naan filled with homemade cottage cheese, spices and coriander.	
<b>Cheese Naan</b>	<b>\$4.50</b>
Naan bread filled with mozzarella cheese.	
<b>Cheese and Garlic Naan</b>	<b>\$5.00</b>
Naan filled with mozzarella cheese and garlic.	
<b>Onion Kulcha</b>	<b>\$4.00</b>
Naan filled with chopped onions, spices and coriander.	