

# SHIRAZ

“Sweeter than Honey”

*Curry · Pizza · Cafe*

*Menu*

# SHIRAZ

"Sweeter than Honey"

*Curry · Pizza · Cafe*

*17 Hokianga Road  
Dargaville  
Ph: (09) 439 0024*

*We have pleasure in presenting to you the finest ethnic cuisine which evokes nostalgia of a glorious bygone era.*

*The menu has been carefully selected to bring the best of authentic Mughlai and North Indian cuisine, at your favourite North Indian restaurant, Shiraz.*

*Please join us in reliving a bit of history and enjoy an exciting new gourmet experience.*

*Shukria*

# Daytime at Shiraz

(10.00am - 3.00pm)

## **Nachos**

*Beef or chicken*

\$8.50

## **Ciabatta with Dips and Salads**

\$9.50

## **Butter Chicken**

*Boneless Tandoori chicken in a gravy of tomatoes and fresh cream.*

\$12.00

## **Lamb Masala or Beef Masala**

*Succulent pieces of boneless lamb or beef gently cooked in the chefs special herbs and spices.*

\$12.00

## **Vegetable Korma**

*Vegetable cooked in yoghurt, assorted nuts and creamy sauce.*

\$9.90

## **Soup of the Day with bread**

*Please ask waitress.*

\$9.50

## **Chicken Tandoori**

*Chicken marinated in yoghurt, herbs and spices and roasted in Tandoori oven, served on a hot sizzling plate with salad and mint sauce.*

\$12.00

## **Naan Bread Garlic/Plain**

*Made from white flour (cooked in Tandoori oven)*

\$3.50

## **Mixed Platter**

*Samosa, Pakora, Chicken Tikka and Sheekh Kebab*

\$9.50

## **Shiraz Breakfast**

*Bacon, mushrooms, hashbrown, egg, grilled tomato. Served with toast.*

\$12.90

# Pizza

(available all day)

## *Vege Patch*

*Pumpkin, kumara, capsicum, mushroom and broccoli with pesto.*

\$12.90

## *Hawaiian*

*Shaved ham, pineapple, mushroom & capsicum.*

\$13.90

## *Seabreeze*

*Smoked salmon, avocado, cream cheese, capers with dill sour cream.*

\$15.90

## *Chicken Tikka Masala*

*Roast chicken mixed in the tikka sauce with banana, cashew and yoghurt.*

\$14.90

## *Louisanna Beef*

*Cajun spiced shredded beef, mushroom, potato and rosemary.*

\$14.90

## *Tandoori Chicken*

*Red onion, spring onion, coconut shavings, mango chutney.*

\$15.90

## *The Mad Greek*

*Spinach, pumpkin/kumara, feta cheese, olives.*

\$14.90

## *Smoked Chicken & Kumera*

*Smoked chicken, kumera, capsicum, mushroom, cheese.*

\$14.90

## *Chicken & Bacon*

*Chicken breast, bacon, capsicum, mushroom, cheese.*

\$14.90

## *Italiano*

*Spiced beef mince, pepperoni salami, mushroom, capsicum and oregano.*

\$14.90

# Appetisers

(from 5.00pm)

*Ciabatta with Dips and Salad* \$9.50

## *Tandoori Chicken*

*Chicken marinated in yoghurt, herbs and spices and roasted in Tandoori.* \$12.00

## *Mixed Platter*

*Samosa, Pakora, Chicken Tikka and Seekh Kabab. Served with salad on hot sizzling plate with salad, tamarind sauce and mint sauce..* \$9.50

## *Soup of the Day (with garlic bread)*

*Please ask waitress.* \$9.50

## *Tandoori Prawns*

*Prawn marinated in yoghurt, herbs and spices. Cooked gently in Tandoori oven.* \$9.00

## *Tandoori Fish*

*Marinated and spiced boneless fish roasted in Tandoori oven and served on a hot sizzling plate with mint sauce and salad.* \$9.00

## *Samosa*

*Deep fried pastry filled with mashed potatoes, cashew nuts, peas and spices. Served on a hot sizzling plate with salad and tamarind sauce.* \$7.00

## *Onion Bhaji*

*Onion dipped in spicy chickpea flour batter and deep fried. Served on a hot sizzling plate with tamarind sauce and salad.* \$7.00

# *Mains*

*(from 5.00pm)*

## *Prime Sirloin Steak*

*Served with fries and salad*

- Garlic sauce*
- Mushroom sauce*
- Plain*

*\$17.00*

## *Grilled Chicken Breast*

*Served with fries and salad and with pesto sauce*

*\$17.00*

## *Prawn Salad with Crispy Noodles*

*Served with roast vegetables*

*\$14.50*

## *For the Kids*

### *Chicken Nuggets and Chips*

*\$7.00*

### *Hot Dog with Chips*

*\$7.00*

### *Small Pizza with any 2 Toppings*

*\$7.00*

# Chicken Specialties

## **Butter Chicken**

*Boneless Tandoori chicken in a gravy of tomatoes and fresh cream.*

\$17.00

## **Chicken Tikka Masala**

*Boneless chicken pieces cooked in Tandoori and served in spicy masala gravy.*

\$17.00

## **Chicken Korma**

*Tender boneless chicken pieces cooked in selected spices, cashew nut gravy and garnished with coriander and almond slices.*

\$17.00

## **Chicken Shan-E-Punjab**

*Traditional punjabi chicken curry.*

\$17.00

## **Chicken Saagwala**

*A delicious combination of garden fresh spinach, chicken, herbs and spices.*

\$17.00

## **Kadhai Chicken**

*Kadhai cooking originated with this boneless chicken delicacy, cooked in tomatoes and coriander.*

\$17.00

## **Chicken Madras**

*Delicious chicken curry cooked in coconut milk, finished with coriander and coconut.*

\$17.00

## **Chicken Salad**

*Fresh salad with boneless Tandoori chicken, garnished with yoghurt mint sauce and tamarind sauce.*

\$14.00

# Lamb & Beef Specialties

## **Lamb Kadhai**

*Lamb cooked in tomatoes, spicy gravy and coriander.*

\$17.00

## **Lamb Korma or Beef Korma**

*Succulent pieces of boneless lamb or beef gently simmered in a cashew nut gravy.*

\$17.00

## **Lamb Masala or Beef Masala**

*Succulent pieces of boneless lamb or beef gently cooked in the chefs special herbs and spices.*

\$16.00

## **Saag Gosht**

*Tender boneless lamb, garden fresh spinach, herbs and spices.*

\$16.50

## **Beef Vindaloo or Lamb Vindaloo**

*Spicy beef or lamb - specialty from Goa - real hot curry.*

\$16.00

# Rice Specialties

## **Chicken Biryani Lucknowi**

*Chicken and rice cooked together, flavoured with spices and a variety of herbs.*

\$16.00

## **Lamb Biryani**

*Lamb cooked with rice and a variety of herbs.*

\$16.00

## **Vegetable Biryani**

*Flavoured vegetables cooked with rice, finished with coriander, tomato and onion.*

\$14.00

# Vegetarian Specialties

## **Paneer Makhani**

*Fresh home-made cottage cheese cooked in a rich tomato gravy.*

\$15.00

## **Palak Paneer**

*Cubes of cottage cheese and spinach served in rich gravy with cashew nuts and sultanas.*

\$14.00

## **Palak Kofta**

*Cottage cheese and potato ball cooked in rich spinach gravy.*

\$14.00

## **Malai Kofta Curry**

*Cottage cheese dumplings simmered in a rich creamy gravy.*

\$15.00

## **Sabzi Bahaar**

*Vegetables cooked in selected spices.*

\$14.00

## **Sabzi Korma**

*Vegetables cooked in yoghurt, assorted nuts and creamy sauce.*

\$15.00

## **Dhal Makhani**

*Lentils delicately cooked in spices and cream.*

\$13.00

## **Jeera Aloo**

*Subtly spiced potatoes - not served with rice.*

\$10.50

## **Aloo Mattar**

*Potato and peas cooked together in spicy gravy.*

\$13.00

## **Chana**

*Chick peas cooked with selected spices and herbs.*

\$12.00

## **Mattar Mushroom**

*Peas and mushrooms cooked together in spicy gravy finished with tomato, onion and coriander.*

\$14.00

## From the Deep Seas

### **Fish Masala**

*Fish cooked in the chefs special recipe.*

\$17.00

### **Prawn Nariyalwala**

*Prawn curry with coconut milk, tempered with ajwain herb.*

\$18.00

### **Prawn Masala**

*Prawns cooked in spicy gravy with fresh cream.*

\$17.00

### **Butter Prawn**

*Shelled prawns cooked with rich tomato gravy, butter and fresh cream.*

\$17.00

## Accompaniments

*Mint Sauce, Raita, Papad, Tamarind Sauce, Mango Chutney, Pickles and Kachumber Salad.*

\$2.50 each

*Platter of 6 side dishes.*

\$7.50

*All curries served with rice*

# Roti-O-Naan

## **Tandoori Roti**

*Wholemeal Indian bread.*

\$2.00

## **Naan**

*Bread made with white flour.*

\$3.00

## **Naan - Garlic**

*Garlic flavoured naan.*

\$3.50

## **Naan - Keema**

*Lamb mince filled bread.*

\$4.00

## **Parantha**

*Leavened bread.*

\$3.00

## **Allo Parantha**

*Naan bread filled with mashed spiced potatoes.*

\$4.00

## **Pudhina Parantha**

*Mint flavoured soft bread.*

\$3.50

## **Paneer Kulcha**

*Delicious soft bread filled with cottage cheese.*

\$4.00

## **Masala Kulcha**

*Delicious soft bread filled with assorted vegetables.*

\$4.00

## **Peshawari Naan**

*Filled with cheese, fruit and nuts.*

\$4.00

## **Chicken Naan**

*Naan cooked with Tandoori chicken pieces and coriander.*

\$4.00

# Royal Banquet

## Entree

*Served on a hot sizzling plate with salad, mint sauce  
and tamarind sauce and includes:*

*Samosa · Onion Bhaji · Seekh Kebab · Chicken Tikka*



## Mains

*All mains side dishes, rice and naan breads. Eat as much as you like.*

*Butter Chicken · Lamb Masala · Beef Vindaloo · Sabzi Korma*

*Served with naan and rice and side dishes*



## Dessert

*Mango Ice Cream or Gulab Jamun (milk dumpling deep fried and dipped in sweet honey  
or  
Coffee or Tea*

*\$30.00 per person (minimum order for 2 people)*

# Desserts

(available all day)

## Handmade Strawberry Ice Cream

*Rich and creamy made with real strawberries and fresh cream.*

\$6.50



## Ice Cream Sundae

*With bananas and caramel sauce.*

\$6.50



## Kiwifruit Tiramisu

*Diced kiwifruit with coffee soaked marscapone cream.  
Tastes as good as it looks.*

\$8.50



## Raspberry Meringue Cream

*Home made meringue gives extra taste to this dessert.*

\$8.50



## Poached Fruit in Chardonnay Syrup

*Served with chocolate cake.*

\$9.50



## Bourbon Street Bread Pudding

*Wonderful sauce, it's rich, sinfully delicious and addictive.*

\$8.50



## Mango Ice Cream

*Traditional mango ice cream.*

\$5.00



## Gulab Jamun

*Milk dumpling soaked in honey syrup.  
Served hot or cold, garnished with coconut.*

\$5.00

