

Entree

Non-Vegetarian

Chicken Tikka (GF) (6 per serve) \$14.90

Succulent kebabs of marinated, boneless chicken, prepared in the Tandoor.

Seekh kebab (GF) (6 per serve) \$14.95

Spicy minced lamb & chicken mince pressed onto skewers & cooked in the Tandoor.

Tandoori Chicken (GF) Half \$9.90 / Full \$ 15.90

Chicken marinated on the bone with tandoori spices.

Chilli Chicken \$14.95

Sweet, spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chilli sauce & soya sauce.

Lamb Cutlets (4 per serve) \$14.95

Marinated lamb cutlets in Tandoori spices & grilled in Tandoor.

Amritsari Fish \$15.95

Bassa fillets marinated in fresh yoghurt, herbs & spice deep fried.

Vegetarian

Veg Samosa (2 per serve) \$7.00

Puffed pastry stuffed with spiced potato & green peas.

Spring Roll (4 per serve) \$8.00

Onion Bhaji \$7.00

Shredded onion in a tasty lightly spiced chickpea flour batter.

Pakooras (4 per serve) \$6.90

Mixed vegetable fritters in a delicious chickpea flour batter.

Samosa Chaat \$10.00

Samosa topped with chickpeas curry & tangy sauce.

Chilli Paneer \$15.00

Indo chinese spicy paneer cooked with capsicum, onion & chilly sauce.

Gobi Manchurian \$14.00

Deep fried cauliflorets marinated & cooked in soy, ginger, garlic sauce.

Hara Bhara Kebab \$8.00

Vegetarian kababs made with spinach, potatoes & green peas.

Mains

(All main curries served with rice)

Butter Chicken (GF) (Mild) \$14.95

Tender boneless chicken, tandoori roasted then finished in a mild creamy tomato sauce.

Chicken Tikka Masala (GF) (Mild) \$14.95

Boneless tandoori chicken cooked in a curry sauce with onion, capsicum & herbs.

Desi Chicken \$14.95

Home style chicken curry with fresh herbs & aromatic spices.

Chicken Chettinad \$14.95

South Indian style chicken curry a spicy tomato flavoured with coconut & dry red chillies.

Chicken Kadhai (GF) \$14.95

Diced chicken cooked in an aromatic special sauce of onion, tomato, ginger & herbs.

Mango Chicken (GF) \$14.95

Tender pieces of chicken cooked in mild spices, mango & cream.

Bombay Beef or Chicken (GF) \$16.50

Chef Special curry dish with fresh herbs & spices with a touch of sour cream.

Rogan Josh, Lamb (GF) (MED) \$15.95

A rich dish from North India with yoghurt & fresh herbs.

Goat Curry (GF) \$15.95

Diced goat on bone cooked with homemade curry paste, fresh ginger & coriander

Traditional Favourites

(Choose from Lamb, Chicken or Beef)

Korma (GF) \$14.95

Tender pieces of meat cooked in a mild rich creamy cashew sauce.

Madras (GF) \$14.95

South Indian style curry with mustard seeds, chili & curry leaves with beef or chicken.

Saagwala (GF) \$14.95

Cubes of beef, lamb or chicken simmered in saag (spinach puree) finished with ginger tomato & fresh coriander.

Vindaloo (GF) (Hot) \$14.95

Cooked in a spicy vindaloo paste made of fresh chili, ground spice & vinegar.

Vegetarian

Daal Maharani (GF) \$13.95

Black lentils finished in a cream & tomato pure & garnished with fresh herbs.

Daal Tadka (GF) \$13.95

A traditional tempered daal with garlic, chili, onion, tomato & fresh coriander.

Aloo Gobhi Mutter (GF) \$13.95

A Combination of potato, cauliflower & peas with tomato, ginger & spices.

Eggplant Masala (GF) \$13.95

Aromatic dish of eggplant & sweet peppers prepared with peas and potato.

Palak Paneer (GF) \$14.95

Indian cottage cheese cooked in aromatic spinach.

Paneer Tikka Masala (GF) \$14.95

TPaneer cooked in a creamy tomato sauce with capsicum, onion & fresh coriander.

Subzi Kadhai (GF) \$13.50

Vegetables cooked in a Kadhai (wok) with onion, tomato, capsicum & fresh coriander.

Aloo Channa Masala (GF) \$13.95

Chickpeas & potatoes cooked with tomato & secret ground spices.

Malai Kofta (GF) \$13.95

A rich dish with paneer & dry figs, traditionally made on special occasions.

Seafood

Goan Curry Fish or Prawn (GF) \$15.95

A Goanese specialty seafood curry prepared with coconut milk & freshly ground spices.

Prawn Malabar \$15.95

A South Indian coastal curry with aromatic coconut sauce.

Mix Seafood Curry \$15.95

Chef special recipe with fresh herbs & ground spices. Combination of fish, calamari & prawns.

GF = Gluten Free

Rice & Biryani

Steamed Basmati Rice	\$3.00
Fragrant long-grained basmati rice.	
Kashmiri Pulao	\$5.50
Saffron coloured basmati rice with peas, dry fruit & fried onion.	
Yellow Rice	\$4.50
Biryani	Veg \$14.90 / Lamb \$16.90 Chicken \$15.90 / Goat \$16.90
Specialty of aromatic rice cooked with your choice of chicken, lamb or vegetables.	

Breads

Plain Naan	\$3.50
Butter Naan	\$4.00
Roti	\$3.50
Garlic Naan	\$3.50
Cheese Naan	\$4.50
Cheese Garlic Naan	\$5.00
Lachha Pratha	\$4.50
Aloo Pratha	\$5.00
Peshawari Naan	\$5.00

Salads & Sides

Onion Salad	\$5.00
Garden Salad (Mix)	\$8.00
Pappadums (4pcs)	\$3.00
Mix Pickle	\$3.00
Mango Chutney	\$3.00
Raita	\$3.00
Mint Sauce	\$2.00

Drinks

Sparkling Water	\$3.00
Soft Drink 375ml	\$3.00
Soft Drink 1.25 Lt	\$5.00
Mango Lassi	\$4.00

Desserts

Gulab Jamun (2pcs)	\$5.00
Mango kulfi	\$5.00
A rich Indian mango icecream made from fresh Milk, Alphonso Mango and condensed milk.	
Pista kulfi	\$5.00
Reduced milk flavoured with rose water, cardamom and pistachios.	

Indian Tandoori Palace Specials

Bhuna Ghost	\$15.90
Bhuna gosht, a finger licking mutton delicacy using lamb which is nicely roasted until a thick roasted gravy is obtained.	
Chicken/lamb Dhansak	\$15.90
Traditional Parsee dish rich curry made with lentils and veg, chicken stock and freshly ground spices and herbs.	
Moghulai Chicken	\$16.90
Boneless Tandoori chicken pieces cooked in tomato creamy sauce and chefs secret spices.	
Paneer Pasanda	\$16.90
Vegetarian Delicacy Cottage cheese sandwich with dry fruits and cooked in rich creamy sauce.	
Vegetable Zalfrezi	\$14.90
Melody of mix vegetable cooked with sweet and sour sauce with fresh herbs and aromatic Spices.	

V = Vegetarian | VV = Vegan | GF = Gluten Free
NF = Nut Free | DF = Dairy Free



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Chef Sam Semwal is International Award winning Chef worked USA, DUBAI, UK and Settled in Australia Since 2002.

Worked in Australian and Indian Restaurants in Sydney and Adelaide. Chef Sam is a passionate restaurateur and takes pride in his Cooking and shares his recipes with Customers.

