

PUNJABI *Curry Cafe*

D I N E I N O R T A K E A W A Y

Licensed & B.Y.O. wine only

9419 5307



**At PUNJABI CURRY CAFE we offer wide range of Authentic
North Indian dishes and use freshest ingredients to ensure our
North Indian style cuisine never disappoints.
Place where you get Quality Service, Quality food and
Value for money**

• BEERS/CIDERS •



ON TAP	
KINGFISHER (INDIAN)	
BOTTLED	
HAYWARDS 5000 (INDIAN)	\$9
LITTLE CREATURES PALE ALE (AUSTRALIAN)	\$8.5
COOPERS SPARKLING ALE (AUSTRALIAN)	\$8.5
COOPERS PALE ALE (AUSTRALIAN)	\$8.5
PERONI (ITALIAN)	\$8.5
STELLA ARTOIS (BELGIUM)	\$8.5
FURPHY REFRESHING ALE (AUSTRALIAN)	\$8.5
CORONA (MEXICAN)	\$8.5
CROWN LAGER (AUSTRALIAN)	\$8.5
PURE BLONDE (AUSTRALIAN)	\$8.5
VICTORIA BITTER (AUSTRALIAN)	\$8
MAGNERS ORIGINAL APPLE CIDER (IRELAND)	\$8.5
SOMERSBY PEAR CIDER (DENMARK)	\$8.5
COOPERS PREMIUM LIGHT (AUSTRALIAN)	\$8

wine list



• SPARKLING •

DE BORTOLI WILLOWGLEN SPARKLING BRUT	BOTTLE
Elegant-measured and creamy sparkling wine	\$7/23
DIVICI ORGANIC PROSECCO	\$36
Organically grown, very fine bubbly from northern Italy	
JACOB'S CREEK SPARKLING MOSCATO ROSE (PICCOLO)	\$9. 50
A very crowd friendly bubbly	

• ROSE •

BELLA RIVA SANGIOVESE ROSE'(DRY)	\$33
Gentle flavours, morello cherry,creamy, delicious	

• WHITE •

	GLASS	BOTTLE
DE BORTOLI WILLOWGLEN SEMILLON SAUVIGNON BLANC	\$7	\$25
Food friendly with alluring fragrances		
LORIMER CHARDONNAY	\$8	\$29
Elegant with long, balanced finish 'just gorgeous'		
JACOB CREEK RIESLING	\$8	\$29
With a tickle of sweetness and refreshing wine		
BELLA RIVA PINOT GRIGIO	\$8.5	\$31
An aromatic, crisp, clean, drink-now white		
3 TALES MARLBOROUGH SAUVIGNON BLANC	\$8.5	\$31
Refreshing, bright, clean and vibrant with hints of lime, lemon		
DE BORTOLI YARRA VALLEY RESERVE CHARDONNAY		\$33
This Chardonnay is in perfect balance		
TOI TOI SAUVIGNON BLANC		\$43
A truly classic Marlborough Sauvignon Blanc		

• RED •

	GLASS	BOTTLE
DE BORTOLI WILLOWGLEN SHIRAZ CABERNET Light to medium bodied food friendly red	\$7	\$25
JACOB'S CREEK CABERNET SAUVIGNON Shows excellent varietal character and structure	\$8	\$29
DE BORTOLI YARRA VALLEY RESERVE PINOT NOIR From the best pinot noir wine yards in Australia	\$8.5	\$31
DEEN VAT 8 SHIRAZ Fruit driven palate. Plums and spice upfront finishing with chocolaty tannins	\$8.5	\$31
PEPPERJACK SHIRAZ Rich and soft with a hint of anise	\$10.5	\$43
VINOQUE SANGIOVESE Sangiovese grown on quality sites		\$33
DE BORTOLI YARRA VALLEY RESERVE CABERNET A very distinguished and classy Yarra Valley Cabernet Sauvignon		\$33
CRAFTSMAN RESERVE SHIRAZ Classically flavoursome Shiraz from Barossa Valley		\$43

Spirits



• WHISKEY •

JOHNY WALKER GOLD LABEL	\$13
GLENFIDICH SINGLE MALT	\$12
JOHNY WALKER DOUBLE BLACK	\$11
DIMPLE	\$9.5
CHIVAS REGAL	\$9.5
JOHNY WALKER BLACK LABEL	\$9.5
JACK DANIELS	\$9.5

• BOURBON •

JIM BEAM	\$9
WILD TURKEY	\$9

• RUM •

OLD MONK (INDIAN)	\$9
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• GIN •

GORDONS LONDON DRY GIN	\$9
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• VODKA •

GREY GOOSE
ABSOLUT

\$12
\$9

• SOFT DRINKS/TEA COFFEE •

MT OSSA SPARKLING/STILL WATER (750 ml)	\$6
COKE/COKE ZERO/DIET COKE	\$4.5
LEMONADE/FANTA/SOLO	\$4.5
MANGO LASSI	\$4.99
LEMON LIME & BITTERS	\$4.99
LEMON MASALA SODA	\$4.99
LEMON ICED TEA	\$4.99
NAMKEEN LASSI	\$4.5
THUMS UP/LIMCA	\$4.5
APPLE/ORANGE JUICE	\$4.5
CAFFE LATTE	\$4
FLATWHITE	\$4
ESPRESSO	\$3
CAPPUCCINO	\$4
LONG BLACK	\$4
ENGLISH BREAKFAST	\$4
GREEN TEA	\$4
CHAI TEA (INDIAN STYLE)	\$2





Entrée & Tandoori Treasures

VEGETABLE SAMOSA (2PCS)	\$8.99
Homemade golden triangular savory pastry filled with mouth - watering spiced potatoes green peas fresh tempered spices and coriander	
VEGETABLE PAKORA (4PCS)	\$8.99
Vegetables dipped in chickpea batter and fried	
ONION BHAJI	\$8.99
Onions batter fried	
ALOO TIKI	\$9.99
Shallow fried potato patties topped up with tangy chutneys	
SAMOSA/TIKI CHAAT	\$13.99
Veg samosa or Tiki dipped in chana masala, garnished with coriander, tamarind and mint sauce.	
PANIR PAKORA (4PCS)	\$11.99
Fresh cubes of cottage cheese dipped in lightly spiced chickpea batter and golden fried	
VEGETABLE PLATTER	\$18.99
An assortment of samosa, pakora, onion bahji & aloo tiki	
CHAAT PAPRI	\$8.99
Crispy filo pastry tossed with potatoes, chick peas & tangy chutneys	
PANI PURI (8PCS)	\$7.99
Hollow balls of wheat semolinas, filled with potatoes and chick peas, served with mint tamarind flavoured tangy water	
DAHI BHALLE	\$7.99
Fried mased lentil patties served in yogurt with tangy chutneys	
DAHI BATATA PURI	\$8.99
Hollow balls of wheat semolinas filled with potato mixture, curd, sev & fresh coriander	
VEG MANCHURIAN (HOUSE SPECIAL)	\$14.99
Homemade vegetable balls cooked in chef's special sweet & sour Indo Chinese sauce	
CHICKEN MANCHURIAN (HOUSE SPECIAL)	\$15.99
Homemade Chicken balls cooked in chef's special sweet & sour Indo Chinese sauce	
CHEESE CHILLI (HOUSE SPECIAL)	\$14.99
Cottage cheese tossed with onions and capsicums in homemade garlic chilli soy sauce. A classic Indo - Chinese fusion	
MUSHROOM CHILLI (HOUSE SPECIAL)	\$14.99
Mushrooms tossed with onions and capsicums in homemade garlic chilli soy sauce	
PANEER TIKKA	\$13.99
Skewers of marinated cottage cheese, capsicum and onions cooked in tandoor.	
TANDOORI MUSHROOM	\$13.99
CHICKEN MOMOS (CHEF'S SPECIAL) 6 PCS	\$11.99
Steamed Himalayan chicken dumplings served with fresh sesame hinted tomato chutney	
CHILLI CHICKEN (HOUSE SPECIAL)	\$15.99
Marinated chicken tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce. A classic Indo-Chinese fusion	
CHICKEN TIKKA	\$13.99
Boneless pieces of chicken marinated in yogurt and spices cooked in tandoor	

TANDOORI CHICKEN	Half \$13.99 Full \$21.99
All time favourite Indian delicacies from the tandoor	
LAMB CUTLETS (4PCS)	\$18.99
Marinated lamb cutlets cooked in tandoor	
SEEKH KEBAB	\$13.99
Mughlai style succulent mince lamb rolls cooked in tandoor	
PUNJABI FISH AMRITSARI	\$14.99
Marinated fish dipped in batter deep fried till golden brown and crisp. Delicacy from street corners of Amritsar, chefs special.	
TANDOORI PRAWNS	\$14.99
Exotic spices marinated prawns cooked in tandoor to perfection	
FISH TIKKA	\$14.99
Exotic spices marinated fish pieces cooked in tandoor to perfection	
PUNJABI CHILLI PRAWNS	\$15.99
Prawns tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce	
PUNJABI TANDOORI PLATTER	\$24.99
An assortment of items from tandoor for two on sizzler	



• CHICKEN •

CHICKEN CURRY	\$17.99
Boneless Chicken pieces cooked in chef's special spicy onion gravy	
BUTTER CHICKEN	\$18.99
Marinated Boneless pieces of chicken cooked in butter, coriander, tomato and ginger to produce the most popular dish served from the kitchen	
CHICKEN KORMA	\$17.99
Chicken Pieces cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds.	
CHICKEN VINDALOO	\$17.99
Boneless chicken in a aromatic Hot gravy, certain to leave the palate tingling	
PUNJABI KADAI CHICKEN	\$18.99
Boneless diced chicken cooked in a traditional Kadai (wok) on very high heat with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	
CHICKEN SAAG	\$17.99
Chicken pieces cooked with pureed spinach, onions, tomato & spices	
CHICKEN MADRAS	\$17.99
Comes from southern India and the curry is quite hot chicken dish cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and cooked chillies	
PUNJABI BALTI CHICKEN	\$17.99
Chicken cooked in Chef's special Balti sauce	
CHICKEN TIKKA MASALA	\$18.99
Chicken Tikka sautéed with tomato, onion and capsicum cooked with chef's special herbs & spices finished with fresh coriander	
CHICKEN JALFREZI	\$18.99
Boneless chicken cooked with ginger, tomatoes, and spices in our hot & sour jalfrezi sauce	

• LAMB/BEEF •

LAMB/BEEF ROGAN JOSH \$18.99
Boneless lamb pieces cooked in chef's special spicy onion gravy

LAMB/BEEF BHUNA GHOST \$18.99
Diced lean lamb, tossed with Red chilli, fresh tomato & garnished with ginger & Coriander (Dry)

LAMB/BEEF MADRAS \$18.99
Lamb pieces cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and cooked chillies

PUNJABI LAMB MASALA \$18.99
Lamb cooked with onion, tomato and capsicum with fresh herbs

LAMB/BEEF VINDALOO \$18.99
Lamb cooked in a aromatic Hot gravy, certain to leave the palate tingling

LAMB/BEEF KORMA \$18.99
Diced cubes of Lean spring Lamb cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds.

LAMB/BEEF SAAG \$18.99
Lean Pieces of spring Lamb/Beef cooked with pureed spinach, onions, tomato & spices

ALOO GOSHT LAMB/ BEEF \$18.99
Diced Lamb/Beef cooked over medium heat with spices and simmered with potatoes

• GOAT •

GOAT CURRY \$17.99
Chunky goat pieces cooked in chef's special spicy Punjabi sauce

GOAT MASALA \$18.99
Chunky goat pieces cooked in chef's special mixture with onion, tomato and capsicum

• SEAFOOD •

GOAN FISH CURRY \$17.99
Fish of the season cooked in an exotic combination of herbs, tomato and spices

FISH MADRAS \$17.99
Fish fillet pieces cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and cooked chillies

FISH/ PRAWN VINDALOO \$17.99
Fish fillet pieces/prawns cooked in a aromatic Hot gravy, certain to leave the palate tingling

PUNJABI FISH/ PRAWN MASALA \$18.99
Fish/Prawns sautéed with tomato, onion and capsicum cooked with chef's special herbs & spices finished with fresh coriander & fresh spring onions

PUNJABI KADAI PRAWNS \$18.99
Prawns cooked in a traditional Kadai (wok) on very high heat with fresh tomatoes, onions, capsicum. Ginger, garlic, fresh herbs and spices





• DAAL MAKHNI •

DAAL MAKHNI	\$14.99
North Indian dinner delicacy, slow cooked black lentils & kidney beans in rich blend of creamy sauce and garnished with fresh coriander	
TADKA DAAL	\$14.99
Yellow lentils cooked with authentic spices, Tempered with cumin seeds, fresh onion and tomato & garnished with coriander	
CHANA MASALA	\$14.99
Chickpeas slow cooked in thick masala gravy with cumin, grounded turmeric garnished with fresh coriander	
MIXED VEGETABLE CURRY	\$15.99
Mixed vegetables cooked in onion gravy	
PUNJABI BALTI SABZI	\$15.99
Vegetables cooked in Chef's special Balti sauce	
VEGETABLE JALFREZI	\$15.99
Fresh Vegetables cooked with ginger, tomatoes, and spices in our sour jalfrezi sauce	
ALOO GOBI	\$15.99
Cauliflower and potato cooked with cumin and spices	
ALOO JEERA	\$15.99
potato cooked with cumin and spices	
ALOO BAINGAN MASALA	\$15.99
Eggplants and potatoes cooked with cumin and spices	
SAAG ALOO	\$15.99
Fresh spinach and potatoes cooked in spicy herbs	
NAVRATAN KORMA	\$15.99
Seasonal fresh vegetables cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds	
PUNJABI BAINGAN BHARTHA	\$15.99
Roasted mashed eggplant cooked with green peas in Punjabi mix masala	
MALAI KOFTA	\$16.99
Deep fried cheese and potato balls stuffed with dry fruits, served in a special curry	
SHABNAM CURRY	\$16.99
Fresh mushrooms, green peas & premium cottage cheese slow cooked in rich creamy sauce garnished with fresh cream.	
PALAK PANEER	\$16.99
Fresh spinach and premium cottage cheese cooked with herbs, tomato & spices garnished with fresh cream.	
KADAI PANEER	\$16.99
Cubes of cottage cheese cooked in a traditional Kadai (wok) on very high heat with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	
SHAHI PANEER	\$16.99
Cottage cheese cooked with chef's special creamy sauce	
PANEER MAKHNI	\$16.99
Cottage cheese cooked in butter sauce & exotic Indian spices	
PANEER TIKKA MASALA	\$16.99
Cottage cheese cooked in chef's special mixture with onions and capsicums	

• RICE •

SAFFRON RICE	\$4.99
MATAR PULAO	\$6.99
Basmati rice cooked with fresh peas	
PUNJABI MUSHROOM PULAO	\$6.99
Basmati rice cooked with fresh mushrooms	
KASHMIRI PULAO	\$7.99
Basmati rice cooked with dry fruits and nuts	
BIRYANI	
CHICKEN/ VEGETABLE	\$16.99
GOAT/LAMB	\$17.99
cooked with basmati rice, nuts and spices served with raita	

• TANDOORI BREADS •

PLAIN NAAN	\$3.5
Plain flour bread from the tandoor, a perfect accompaniment to any curry	
GARLIC NAAN	\$3.99
Plain flour bread with fresh garlic flavour	
ALOO PARATHA	\$4.50
Whole-meal bread stuffed with mildly spiced potatoes	
PARATHA	\$3.99
Flaky whole-meal bread from Tandoor	
MASALA KULCHA	\$4.99
Plain flour bread filled with potatoes, onions, cheese and coriander	
CHEESE NAAN	\$5.99
Plain flour bread filled with cottage cheese and spices	
GARLIC CHEESE NAAN	\$6.99
Plain flour bread filled with cottage cheese and spices	
KASHMIRI NAAN	\$4.99
Plain flour bread filled with spiced dried fruits and nuts	
KEEMA NAAN	\$4.99
Naan bread stuffed with mildly spiced lamb mince	
ROTI	\$3.5
Flat whole-meal bread baked in the Tandoor	
GARLIC ROTI	\$3.99
Whole meal bread with fresh garlic flavour	

• SIDE DISHES •

RAITA	\$3.99
BOONDI RAITA	\$3.99
GARDEN SALAD	\$6.99
KACHUMBER SALAD	\$5.99
SIRKA ONION	\$3.99
MIXED PICKLE	\$2.5
MANGO CHUTNEY	2.5
SPICY CHUTNEY	\$2.5

• DESSERTS •

GULAB JAMUN	\$5.99
Homemade traditional Milk dumplings dipped in sugar syrup	
PISTA KULFI	\$6.99
Homemade pistachio Ice-cream	
PAAN KULFI	\$6.99
Homemade paan Ice-cream	
RAS MALAI	\$6.99
Milk dumplings dipped in milky sweet sauce	
MANGO ICE- CREAM	\$5.99
COMBO OF KULFI & GULAB JAMUN	\$7.99



• Banquet Menu 1 •

Per Person

(Minimum 2 Guest)

Entree

Tandoori Chicken, Vegetable Samosa

Main

Butter Chicken, Lamb Rogan Josh, Mixed Veg Curry, Plain naan

Saffron Rice, Raita & Pickle

Dessert

Gulab Jamun

\$34.90



• Banquet Menu 2 •

Per Person

(Minimum 4 Guest)

Entree

Tandoori Chicken, Vegetable Samosa, Panir Tikka

Main

Butter Chicken, Lamb Rogan Josh, Daal Makhni

Palak Paneer

Garlic Naan, Matar Pulao

Raita, Pickle & Garden Salad

Dessert

Gulab Jamun/ Kulfi

\$39.90



FOOD & BEVERAGE ALLERGY STATMENT / NOTICE

While Punjabi Curry Cafe will endeavour to accomodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is

Due to the potential of trace allergens in the working environment and supplied ingredients.

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