

# 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.  
Your friendly place where you get Quality Service,  
Quality food and Value for money**

## • BEERS/CIDERS •



### ON TAP

KINGFISHER PREMIUM LAGER

330ml \$9 1140ml \$22

### BOTTLED/ CANNED

CORONA EXTRA	\$9.5
ASAHI	\$9.5
PURE BLONDE ULTRA LOW CARB LAGER	\$9
LITTLE CREATURES PALE ALE	\$9.5
MOUNTAIN GOAT ORGANIC STEAM ALE	\$9.5
BODRIGGY COSMIC MICROWAVE NEW ENGLAND IPA	\$9
COOPERS PREMIUM LIGHT	\$8
YARRA VALLEY APPLE CIDER	\$9.5
VICTORIA BITTER	\$9
CARLTON DRAUGHT	\$9

## wine list



## • SPARKLING •

DE BORTOLI WILLOWGLEN SPARKLING BRUT  
Elegant-measured and creamy sparkling wine

**BOTTLE**  
\$7/23

DIVICI ORGANIC PROSECCO  
Organically grown, very fine bubbly from northern Italy

\$36

EMERI PINK MOSCATO PICCOLO  
A very crowd friendly bubbly

\$9.50

## • ROSE •

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

\$9.5 \$33

## • WHITE •

DE BORTOLI WILLOWGLEN SEMILLON SAUVIGNON BLANC  
Food friendly with alluring fragrances

**GLASS BOTTLE**  
\$7 \$25

LORIMER CHARDONNAY  
Elegant with long, balanced finish 'just gorgeous'

\$8 \$29

JACOB CREEK RIESLING  
With a tickle of sweetness and refreshing wine

\$8 \$29

BELLA RIVA PINOT GRIGIO  
An aromatic, crisp, clean, drink-now white

\$8.5 \$31

3 TALES MARLBOROUGH SAUVIGNON BLANC  
Refreshing, bright, clean and vibrant with hints of lime, lemon

\$8.5 \$31

DE BORTOLI YARRA VALLEY RESERVE CHARDONNAY  
This Chardonnay is in perfect balance

\$33

FORESTER ESTATE SAUVIGNON BLANC  
Margate River Lifestyle clean, fruit driven Semillon Sauvignon Blanc  
(REMOVE TOI TOI SAV BLANC)

\$43



## • VODKA •

GREY GOOSE

\$12

ABSOLUT

\$10

## NON ALCOHOLIC BEVERAGES

### • HOUSE SPECIALS •

HAND PRESSED FRESH ORANGE JUICE	\$6.5
LEMON MASALA SODA (Hand blended spices added to Soda a local delicacy from the streets of India)	\$6
MANGO LASSI (Velvety smooth Mango Puree blended with hand churned Yogurt)	\$6
NAMKEEN LASSI (Slightly Salted with roasted Cumin blended with hand churned Yogurt)	\$5
HOMEMADE LEMON ICETEA	\$6.5

### • BOTTLED/CANNED •

SPARKLING/STILL WATER	\$5.5
LEMON LIME & BITTERS	\$6
THUMS UP/LIMCA	\$5
APPLE JUICE	\$5
COKE/COKE ZERO/DIET COKE	\$5

### • TEA/COFFEE •

CAFFE LATTE	\$5
FLATWHITE	\$5
ESPRESSO	\$4
CAPPUCCINO	\$5
LONG BLACK	\$5
ENGLISH BREAKFAST	\$5
GREEN TEA	\$5
CHAI TEA (INDIAN STYLE)	\$5



## RED

BYO Wine only corkage charge \$4.5 Per Person

	GLASS	BOTTLE
DE BORTOLI WILLOWGLEN SHIRAZ CABERNET Light to medium bodied food friendly red	\$7.5	26
JACOB'S CREEK CABERNET SAUVIGNON Shows excellent varietal character and structure	\$8.5	\$30
DE BORTOLI YARRA VALLEY RESERVE PINOT NOIR From the best pinot noir wine yards in Australia	\$9.5	\$32
DEEN VAT 8 SHIRAZ Fruit driven palate. Plums and spice upfront finishing with chocolaty tannins	\$9	\$32
PEPPERJACK SHIRAZ Rich and soft with a hint of anise	\$11	\$44
VINOQUE SANGIOVESE Sangiovese grown on quality sites		\$34
DE BORTOLI YARRA VALLEY RESERVE CABERNET A very distinguished and classy Yarra Valley Cabernet Sauvignon		\$34
CRAFTSMAN RESERVE SHIRAZ Classically flavoursome Shiraz from Barossa Valley		\$44

## Spirits



### • SINGLE MALT •

RAMPUR INDIAN SINGLE MALT	\$16
GLENFIDICH SINGLE MALT	\$14

### • BLENDED SCOTCH •

JOHNY WALKER GOLD LABEL	\$13.50
JOHNY WALKER BLACK LABEL	\$10
CHIVAS REGAL	\$10
BLACK DOG	\$10

### • AMERICAN WHISKEY •

JACK DANIELS	\$10
JIM BEAM	\$10

### RUM

OLD MONK INDIAN RUM	\$10
BACARDI	\$10

### GIN

FOUR Pillars RARE DRY GIN	\$12
JAISALMER INDIAN CRAFTGIN	\$11



## • VODKA •

GREY GOOSE

\$12

ABSOLUT

\$10

## NON ALCOHOLIC BEVERAGES

### • HOUSE SPECIALS •

HAND PRESSED FRESH ORANGE JUICE	\$6.5
LEMON MASALA SODA (Hand blended spices added to Soda a local delicacy from the streets of India)	\$6
MANGO LASSI (Velvety smooth Mango Puree blended with hand churned Yogurt)	\$6
NAMKEEN LASSI (Slightly Salted with roasted Cumin blended with hand churned Yogurt)	\$5
HOMEMADE ICED SPECIAL	\$6.5

### • BOTTLED/CANNED •

SPARKLING/STILL WATER	\$5.5
LEMON LIME & BITTERS	\$6
THUMS UP/LIMCA	\$5
APPLE JUICE	\$5
COKE/COKE ZERO/DIET COKE	\$5

### • TEA/COFFEE •

CAFFE LATTE	\$5
FLATWHITE	\$5
ESPRESSO	\$4
CAPPUCCINO	\$5
LONG BLACK	\$5
ENGLISH BREAKFAST	\$5
GREEN TEA	\$5
CHAI TEA (INDIAN STYLE)	\$5







# Entrée & Tandoori Treasure

<b>VEGETABLE SAMOSA (2PCS)</b>	<b>\$10.50</b>
Homemade golden triangular savory pastry filled with mouth - watering spiced potatoes green peas fresh tempered spices and coriander	
<b>VEGETABLE PAKORA (4PCS)</b>	<b>\$10.50</b>
Vegetables dipped in chickpea batter and fried	
<b>ONION BHAJI</b>	<b>\$10.50</b>
Onions batter fried	
<b>ALOO TIKI</b>	<b>\$10.99</b>
Shallow fried potato patties topped up with tangy chutneys	
<b>SAMOSA/TIKI CHAAT</b>	<b>\$14.99</b>
Veg samosa or Tiki dipped in chana masala, garnished with coriander, tamarind and mint sauce.	
<b>PANIR PAKORA (4PCS)</b>	<b>\$14.99</b>
Fresh cubes of cottage cheese dipped in lightly spiced chickpea batter and golden fried	
<b>VEGETABLE PLATTER</b>	<b>\$19.99</b>
An assortment of samosa, pakora, onion bahji & aloo tiki	
<b>PEANUT MASALA</b>	<b>\$9.99</b>
Fresh chili spiced peanuts mixed with zesty masala	
<b>CHAAT PAPRI</b>	<b>\$12.99</b>
Crispy filo pastry tossed with potatoes, chick peas & tangy chutneys	
<b>PANI PURI (8PCS)</b>	<b>\$10.99</b>
Hollow balls of wheat semolinas, filled with potatoes and chick peas, served with mint tamarind flavoured tangy water	
<b>DAHI BHALLE</b>	<b>\$8.99</b>
Fried mased lentil patties served in yogurt with tangy chutneys	
<b>DAHI BATATA PURI</b>	<b>\$10.99</b>
Hollow balls of wheat semolinas filled with potato mixture, curd, sev & fresh coriander	
<b>VEG MANCHURIAN (HOUSE SPECIAL)</b>	<b>\$17.99</b>
Homemade vegetable balls cooked in chef's special sweet & sour Indo Chinese sauce	
<b>CHICKEN MANCHURIAN (HOUSE SPECIAL)</b>	<b>\$16.99</b>
Homemade Marinated pieces of Chicken cooked in chef's special sweet & sour Indo Chinese sauce	
<b>CHEESE CHILLI (HOUSE SPECIAL)</b>	<b>\$17.99</b>
Cottage cheese tossed with onions and capsicums in homemade garlic chilli soy sauce. A classic Indo - Chinese fusion	
<b>MUSHROOM CHILLI (HOUSE SPECIAL)</b>	<b>\$17.99</b>
Mushrooms tossed with onions and capsicums in homemade garlic chilli soy sauce	
<b>PANEER TIKKA</b>	<b>\$15.99</b>
Skewers of marinated cottage cheese, capsicum and onions cooked in tandoor.	
<b>TANDOORI MUSHROOM</b>	<b>\$14.99</b>
<b>CHICKEN MOMOS (CHEF'S SPECIAL) 6 PCS</b>	<b>\$13.99</b>
Steamed Himalayan chicken dumplings served with fresh sesame hinted tomato chutney	
<b>CHILLI CHICKEN (HOUSE SPECIAL)</b>	<b>\$19.99</b>
Marinated chicken tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce. A classic Indo-Chinese fusion	
<b>CHICKEN TIKKA</b>	<b>\$14.99</b>
Boneless pieces of chicken marinated in yogurt and spices cooked in tandoor	



<b>TANDOORI CHICKEN</b>	half-\$15.99	full-\$22.99
All time favourite Indian delicacies from the tandoor served on sizzler		
<b>LAMB CUTLETS (4PCS)</b>		\$19.99
Marinated lamb cutlets cooked in tandoor		
<b>SEEKH KEBAB</b>		\$15.99
Mughlai style succulent mince lamb rolls cooked in tandoor		
<b>PUNJABI FISH AMRITSARI</b>		\$15.99
Marinated fish dipped in batter deep fried till golden brown and crisp. Delicacy from street corners of Amritsar, chefs special.		
<b>TANDOORI PRAWNS</b>		\$15.99
Exotic spices marinated prawns cooked in tandoor to perfection		
<b>FISH TIKKA</b>		\$15.99
Exotic spices marinated fish pieces cooked in tandoor to perfection		
<b>PUNJABI CHILLI PRAWNS</b>		\$19.99
Prawns tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce		
<b>PUNJABI TANDOORI PLATTER</b>		\$26.99
An assortment of Chicken and Lamb items from tandoor on sizzler		



<b>CHICKEN CURRY</b>	\$20.99
Boneless Chicken pieces cooked in chef's special spicy onion gravy	
<b>BUTTER CHICKEN</b>	\$20.99
Marinated Boneless pieces of chicken cooked in butter, coriander, tomato and ginger to produce the most popular dish served from the kitchen	
<b>CHICKEN KORMA</b>	\$20.99
Chicken Pieces cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds.	
<b>CHICKEN VINDALOO</b>	\$20.99
Boneless chicken in a aromatic Hot gravy, certain to leave the palate tingling	
<b>PUNJABI KADAI CHICKEN</b>	\$20.99
Boneless diced chicken cooked in a traditional Kadai (wok) on very high heat with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	
<b>CHICKEN SAAG</b>	\$20.99
Chicken pieces cooked with pureed spinach, onions, tomato & spices	
<b>CHICKEN MADRAS</b>	\$19.99
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	
<b>PUNJABI BALTI CHICKEN</b>	\$20.99
Chicken cooked in Chef's special Balti sauce	
<b>CHICKEN TIKKA MASALA</b>	\$20.99
Chicken Tikka sautéed with tomato, onion and capsicum cooked with chef's special herbs & spices finished with fresh coriander	
<b>CHICKEN JALFREZI</b>	\$20.99
Boneless chicken cooked with ginger, tomatoes, and spices in our hot & sour jalfrezi sauce	



## • LAMB/BEEF •

<b>LAMB/BEEF ROGAN JOSH</b> Boneless lamb pieces cooked in chef's special spicy onion gravy	\$21.99
<b>LAMB/BEEF BHUNA GHOST</b> Diced lean lamb, tossed with Red chilli, fresh tomato & garnished with ginger & Coriander (Dry)	\$21.99
<b>LAMB/BEEF MADRAS</b> Lamb pieces cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and cooked chillies	\$21.99
<b>PUNJABI LAMB MASALA</b> Lamb cooked with onion, tomato and capsicum with fresh herbs	\$21.99
<b>LAMB/BEEF VINDALOO</b> Lamb cooked in a aromatic Hot gravy, certain to leave the palate tingling	\$21.99
<b>LAMB/BEEF KORMA</b> Diced cubes of Lean spring Lamb cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds.	\$21.99
<b>LAMB/BEEF SAAG</b> Lean Pieces of spring Lamb/Beef cooked with pureed spinach, onions, tomato & spices	\$21.99
<b>ALOO GOSHT LAMB/ BEEF</b> Diced Lamb/Beef cooked over medium heat with spices and simmered with potatoes	\$21.99

## • GOAT •

<b>LSLOW COOKED GOAT CURRY</b> Chunky goat pieces cooked in chef's special spicy Punjabi sauce	\$21.99
<b>GOAT MASALA</b> Chunky goat pieces cooked in chef's special mixture with onion, tomato and capsicum	\$21.99

## • SEAFOOD •

<b>GOAN FISH CURRY</b> Fish of the season cooked in an exotic combination of herbs, tomato and spices	\$21.99
<b>FISH MADRAS</b> Fish fillet pieces cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and cooked chillies	\$21.99
<b>FISH/ PRAWN VINDALOO</b> Fish fillet pieces/prawns cooked in a aromatic Hot gravy, certain to leave the palate tingling	\$21.99
<b>PUNJABI FISH/ PRAWN MASALA</b> Fish/Prawns sautéed with tomato, onion and capsicum cooked with chef's special herbs & spices finished with fresh coriander & fresh spring onions	\$22.99
<b>PUNJABI KADAI PRAWNS</b> Prawns cooked in a traditional Kadai (wok) on very high heat with fresh tomatoes, onions, capsicum, Ginger, garlic, fresh herbs and spices	\$22.99







<b>DAAL MAKHNI</b> North Indian dinner delicacy, slow cooked black lentils & kidney beans in rich blend of creamy sauce and garnished with fresh coriander	\$19.99
<b>TADKA DAAL</b> Yellow lentils cooked with authentic spices, Tempered with cumin seeds, fresh onion and tomato & garnished with coriander	\$19.99
<b>CHANA MASALA</b> Chickpeas slow cooked in thick masala gravy with cumin, ground turmeric garnished with fresh coriander	\$19.99
<b>MIXED VEGETABLE CURRY</b> Mixed vegetables cooked in onion gravy	\$19.99
<b>PUNJABI BALTI SABZI</b> Vegetables cooked in Chef's special Balti sauce	\$19.99
<b>VEGETABLE JALFREZI</b> Fresh Vegetables cooked with ginger, tomatoes, and spices in our sour jalfrezi sauce	\$19.99
<b>ALOO GOBI</b> Cauliflower and potato cooked with cumin and spices	\$19.99
<b>SHIMLA ALOO JEERA</b> Capsicum & potatoes cooked with cumin and spices	\$19.99
<b>ALOO BAINGAN MASALA</b> Eggplants and potatoes cooked with cumin and spices	\$19.99
<b>SAAG ALOO</b> Fresh spinach and potatoes cooked in spicy herbs	\$19.99
<b>NAVRATAN KORMA</b> Seasonal fresh vegetables cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds	\$19.99
<b>MALAI KOFTA</b> Deep fried cheese and potato balls stuffed with dry fruits, served in a special curry	\$20.99
<b>SHABNAM CURRY</b> Fresh mushrooms, green peas & premium cottage cheese slow cooked in rich creamy sauce garnished with fresh cream.	\$20.99
<b>PALAK PANEER</b> Fresh spinach and premium cottage cheese cooked with herbs, tomato & spices garnished with fresh cream.	\$20.99
<b>KADAI PANEER</b> 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	\$20.99
<b>KADAI MUSHROOM</b> Mushrooms cooked in a traditional Kadai (wok) on very high heat with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	\$20.99
<b>SHAHI PANEER</b> Cottage cheese cooked with chef's special creamy sauce	\$20.99
<b>PANEER MAKHNI</b> Cottage cheese cooked in butter sauce & exotic Indian spices	\$20.99
<b>PANEER TIKKA MASALA</b> Cottage cheese cooked in chef's special mixture with onions and capsicums	\$20.99

## RICE

<b>SAFFRON RICE</b>	\$5.49
<b>MATAR PULAO</b> Basmati rice cooked with fresh peas	\$7.49
<b>PUNJABI MUSHROOM PULAO</b> Basmati rice cooked with fresh mushrooms	\$7.49
<b>KASHMIRI PULAO</b> Basmati rice cooked with dry fruits and nuts	\$8.49
<b>BIRYANI</b>	
<b>CHICKEN/VEGETABLE</b>	\$20.49
<b>GOAT/LAMB</b> cooked with basmati rice, nuts and spices served with raita	\$20.49

## TANDOORI BREADS

PLAIN NAAN	\$4.49
Plain flour bread from the tandoor, a perfect accompaniment to any curry	
GARLIC NAAN	\$5
Plain flour bread with fresh garlic flavour	
ALOO PARATHA	\$5.49
Whole-meal bread stuffed with mildly spiced potatoes	
PARATHA	\$5
Flaky whole-meal bread from Tandoor	
MASALA KULCHA	\$5.49
Plain flour bread filled with potatoes, onions, cheese and coriander	
CHEESE NAAN	\$6.49
Plain flour bread filled with cottage cheese and spices	
GARLIC CHEESE NAAN	\$7.49
Plain flour bread filled with cottage cheese and spices	
KASHMIRI NAAN	\$5.49
Plain flour bread filled with spiced dried fruits and nuts	
KEEMA NAAN	\$5.49
Naan bread stuffed with mildly spiced lamb mince	
ROTI	\$4
Flat whole-meal bread baked in the Tandoor	
GARLIC ROTI	\$4.49
Whole meal bread with fresh garlic flavour	

## SIDE DISHES

RAITA	\$4.49
MASALA PAPADS (2PCS)	\$10.49
GARDEN SALAD	\$7.49
KACHUMBER SALAD	\$7.49
SIRKA ONION	\$3.49
MIXED PICKLE	\$3
MANGO CHUTNEY	\$3
SPICY CHUTNEY	\$3

## DESSERTS

GULAB JAMUN	\$6.99
Homemade traditional Milk dumplings dipped in sugar syrup	
PISTA KULFI	\$7.99
Homemade pistachio Ice-cream	
PAAN KULFI	\$7.99
Homemade paan Ice-cream	
RAS MALAI	\$7.99
Milk dumplings dipped in milky sweet sauce	
MANGO/VANILA ICE- CREAM	\$6.99
COMBO OF KULFI & GULAB JAMUN	\$8.99





# • Banquet Menu 1 •

Per Person

(Minimum 2 Guest)

Entree

Tandoori Chicken, Vegetable Samosa

Main

Butter Chicken, Lamb Rogan Josh, Veg Jalfrezi, Plain naan  
Saffron Rice & Raita

Dessert

Gulab Jamun

\$40



## • Banquet Menu 2 •

### Per Person

(Minimum 4 Guest)

### Entree

Tandoori Chicken, Vegetable Samosa, Panir Tikka

### Main

Butter Chicken, Lamb Rogan Josh, Veg Jalfrezi,  
Palak Paneer  
Garlic Naan, Matar Pulao  
Raita & Garden Salad

### Dessert

Gulab Jamun/ Kulfi

**\$47.50**





**FOOD & BEVERAGE ALLERGY STATEMENT / NOTICE**

While Punjabi Curry Cafe will endeavour to accommodate 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.

**PUNJABI CURRY CAFE**  
**LICENSED & B.Y.O. WINE ONLY**  
**9419 5307**