

PUNJABI CURRY CAFE

ENTRÉE

VEGETABLE SAMOSA	\$11.50
Homemade golden triangular savory pastry filled with mouth - watering spiced potatoes green peas fresh tempered spices and coriander	
CAULIFLOWER PAKORA	\$11.50
Cauliflower dipped in chickpea batter and fried	
ONION BHAJI	\$11.50
Onions batter fried	
ALOO TIKI	\$11.99
Shallow fried potato patties topped up with tangy chutneys	
SAMOSA/TIKI CHAAT	\$15.99
Veg samosa or Tiki dipped in chana masala, garnished with coriander, tamarind and mint sauce	
PANIR PAKORA (4PCS)	\$15.99
Fresh cubes of cottage cheese dipped in lightly spiced chickpea batter and golden fried	
VEGETABLE PLATTER	\$20.99
An assortment of samosa, pakora, onion bahji & aloo tiki	
PEANUT MASALA	\$10.99
Fresh chilli spiced peanuts mixed with zesty masala	
CHAAT PAPRI	\$13.99
Crispy filo pastry tossed with potatoes, chick peas & tangy chutneys	
PANI PURI (8PCS)	\$11.99
Hollow balls of wheat semolinas, filled with potatoes and chick peas, served with mint tamarind flavoured tangy water	
DAHI BHALLE	\$9.99
Fried mased lentil patties served in yogurt with tangy chutneys	
DAHI BATATA PURI (6PCS)	\$11.99
Hollow balls of wheat semolinas filled with potato mixture, curd, sev & fresh coriander	
VEG MANCHURIAN (HOUSE SPECIAL)	\$17.99
Homemade vegetable balls cooked in chef's special sweet & sour Indo Chinese sauce	
CHEESE CHILLI (HOUSE SPECIAL)	\$18.99
Cottage cheese tossed with onions and capsicums in homemade garlic chilli soy sauce. A classic Indo - Chinese fusion	
MUSHROOM CHILLI(HOUSE SPECIAL)	\$18.99
Mushrooms tossed with onions and capsicums in homemade garlic chilli soy sauce	
PANEER TIKKA	\$16.99
Skewers of marinated cottage cheese, capsicum and onions cooked in tandoor.	
TANDOORI MUSHROOM	\$15.99
VEG/CHICKEN NOODLES	\$17.99
Noodles stir-fry with chicken or veggies in Indo-Chinese Sauce	
TANDOORI SOYA CHAAP	\$17.99
Marinated soya in yogurt and spices until tender and juicy in tandoor served with onions and mint sauce	
TANDOORI AFGHANI CHAAP	\$18.99
Marinated soya in yogurt, cream with cashew paste and spices cooked in tandoor	
CHILLI SOYA CHAAP	\$17.99
Soya chaap tossed with onions and capsicums in chefs special homemade chilli garlic soya sauce	
CHICKEN MOMOS (CHEF'S SPECIAL) 6 PCS	\$14.99
Steamed Himalayan chicken dumplings served with fresh sesame hinted tomato chutney	
CHILLI CHICKEN (HOUSE SPECIAL)	\$20.99
Marinated chicken tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce. A classic Indo-Chinese fusion	

CHICKEN TIKKA	\$15.99
Boneless pieces of chicken marinated in yogurt and spices cooked in tandoor	
TANDOORI CHICKEN	half- \$16.99 full- \$25.99
All time favourite Indian delicacies from the tandoor served on sizzler	
LAMB CUTLETS (4PCS)	\$20.99
Marinated lamb cutlets cooked in tandoor	
SEEKH KEBAB	\$16.99
Mughlai style succulent mince lamb rolls cooked in tandoor	
PUNJABI FISH AMRITSARI	\$16.99
Marinated fish dipped in batter deep fried till golden brown and crisp. Delicacy from street corners of Amritsar, chefs special.	
TANDOORI PRAWNS	\$16.99
Exotic spices marinated prawns cooked in tandoor to perfection	
FISH TIKKA	\$16.99
Exotic spices marinated fish pieces cooked in tandoor to perfection	
PUNJABI CHILLI PRAWNS	\$20.99
Prawns tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce	
PUNJABI TANDOORI PLATTER	\$27.99
An assortment of Chicken and Lamb items from tandoor on sizzler	

MAINS

CHICKEN CURRY	\$22.99
Boneless Chicken pieces cooked in chef's special spicy onion gravy	
BUTTER CHICKEN	\$22.99
Marinated Boneless pieces of chicken cooked in butter, coriander, tomato and ginger to produce the most popular dish served from the kitchen	
KORMA (Chicken/Lamb/Beef)	Chicken- \$22.99 Lamb/Beef- \$23.99
Meat Pieces cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds.	
VINDALOO (Chicken/Lamb/Beef)	Chicken- \$22.99 Lamb/Beef- \$23.99
Boneless meat in a aromatic Hot gravy, certain to leave the palate tingling	
PUNJABI KADAI CHICKEN	\$22.99
Boneless diced chicken cooked in a traditional Kadai (wok) on very high heat with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	
SAAG (Chicken/Lamb/Beef)	Chicken- \$22.99 Lamb/Beef- \$23.99
Meat pieces cooked with pureed spinach, onions, tomato & spices	
MADRAS (Chicken/Lamb/Beef)	Chicken- \$22.99 Lamb/beef- \$23.99
Comes from southern India and the curry is quite hot meat dish cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and cooked chillies	
PUNJABI BALTI CHICKEN	\$22.99
Chicken cooked in Chef's special Balti sauce	
CHICKEN TIKKA MASALA	\$22.99
Chicken Tikka sautéed with tomato, onion and capsicum cooked with chef's special herbs & spices finished with fresh coriander	
CHICKEN JALFREZI	\$22.99
Boneless chicken cooked with ginger, tomatoes, and spices in our hot & sour jalfrezi sauce	
LAMB/BEEF ROGAN JOSH	\$23.99
Boneless lamb pieces cooked in chef's special spicy onion gravy	
PUNJABI LAMB MASALA	\$23.99
Lamb cooked with onion, tomato and capsicum with fresh herbs	
ALOO GOSHT LAMB/ BEEF	\$23.99
Diced Lamb/Beef cooked over medium heat with spices and simmered with potatoes	

SLOW COOKED GOAT CURRY	\$23.99
Chunky goat pieces cooked in chef's special spicy Punjabi sauce	
GOAT SAAG	\$23.99
Chunky goat pieces cooked in fresh spinach with herbs and spices	
GOAT MASALA	\$23.99
Chunky goat pieces cooked in chef's special mixture with onion, tomato and capsicum	

SEAFOOD

GOAN FISH CURRY	\$24.99
Fish of the season cooked in an exotic combination of herbs, tomato and spices	
FISH MADRAS	\$24.99
Fish fillet pieces cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and cooked chillies	
FISH/ PRAWN VINDALOO	\$24.99
Fish fillet pieces/prawns cooked in a aromatic Hot gravy, certain to leave the palate tingling	
PUNJABI FISH/ PRAWN MASALA	\$24.99
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	\$24.99
Prawns cooked in a traditional Kadai (wok) on very high heat with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	

VEGETARIAN

DAAL MAKHNI	\$21.99
North Indian dinner delicacy, slow cooked black lentils & kidney beans in rich blend of creamy sauce and garnished with fresh coriander	
TADKA DAAL	\$21.99
Yellow lentils cooked with authentic spices, Tempered with cumin seeds, fresh onion and tomato & garnished with coriander	
CHANA MASALA	\$21.99
Chickpeas slow cooked in thick masala gravy with cumin, grounded turmeric garnished with fresh coriander	
MIXED VEGETABLE CURRY	\$21.99
Mixed vegetables cooked in onion gravy	
PUNJABI BALTI SABZI	\$21.99
Vegetables cooked in Chef's special Balti sauce	
VEGETABLE JALFREZI	\$21.99
Fresh Vegetables cooked with ginger, tomatoes, and spices in our sour jalfrezi sauce	
ALOO GOBI	\$21.99
Cauliflower and potato cooked with cumin and spices	
ALOO BAINGAN MASALA	\$21.99
Eggplants and potatoes cooked with cumin and spices	
SAAG ALOO	\$21.99
Fresh spinach and potatoes cooked in spicy herbs	
NAVRATAN KORMA	\$21.99
Seasonal fresh vegetables cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds	

PUNJABI CURRY CAFE

MALAI KOFTA	\$22.99
Deep fried cheese and potato balls stuffed with dry fruits, served in a special curry	
SHABNAM CURRY	\$22.99
Fresh mushrooms, green peas & premium cottage cheese slow cooked in rich creamy sauce garnished with fresh cream.	
PALAK PANEER	\$22.99
Fresh spinach and premium cottage cheese cooked with herbs, tomato & spices garnished with fresh cream.	
KADAI PANEER	\$22.99
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	
KADAI MUSHROOM	\$22.99
Mushrooms cooked in a traditional Kadai (wok) on very high heat with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	
SHAHI PANEER	\$22.99
Cottage cheese cooked with chef's special creamy sauce	
PANEER MAKHNI	\$22.99
Cottage cheese cooked in butter sauce & exotic Indian spices	
PANEER TIKKA MASALA	\$22.99
Cottage cheese cooked in chef's special mixture with onions and capsicums	
PALAK KOFTA	\$22.99
Deep fried cheese and potato balls stuffed with dry fruits and nuts in fresh spinach and cream gravy	

RICE

SAFFRON RICE	\$5.49
MATAR PULAO	\$7.49
Basmati rice cooked with fresh peas	
PUNJABI MUSHROOM PULAO	\$7.49
Basmati rice cooked with fresh mushrooms	
KASHMIRI PULAO	\$8.49
Basmati rice cooked with dry fruits and nuts	
BIRYANI (Chicken/Vegetable/Lamb/Goat)	\$20.49
cooked with basmati rice, nuts and spices served with raita	

TANDOORI BREADS

PLAIN NAAN	\$4.49
Plain flour bread from the tandoor, a perfect accompaniment to any curry	
GARLIC NAAN	\$4.99
Plain flour bread with fresh garlic flavour	
ALOO PARATHA	\$7.49
Plain flour bread stuffed with mildly spiced potatoes	
PARATHA	\$7.49
Flaky whole-meal bread from Tandoor	
MASALA KULCHA	\$7.49
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	\$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	\$3.99
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

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.

PUNJABI CURRY CAFE
 LICENSED & B.Y.O. WINE ONLY
 94195307



HAPPY HOUR

Beer Glass-\$5.50 Jug-\$15.50

Wine Glass-\$6.50

Everyday 5 p.m to 7 p.m

DESSERTS

GULAB JAMUN	\$7.49
Homemade traditional Milk dumplings dipped in sugar syrup	
PISTA KULFI	\$8.49
Pistachio Ice-cream	
PAAN KULFI	\$8.49
Paan Ice-cream	
KHOYA KULFI	\$8.49
Milk ice-cream	
MANGO KULFI	\$9.00
VANILA ICE- CREAM	\$7.49
RAS MALAI	\$8.49
Milk dumplings dipped in milky sweet sauce	
COMBO OF KULFI & GULAB JAMUN	\$9.49

BANQUET

BANQUET MENU 1

Per Person **\$45.00**
 (Minimum 2 Guests)

Entree

Tandoori Chicken, Vegetable Samosa

Main

Butter Chicken, Lamb Rogan Josh, Veg Jalfrezi, Plain naan

Saffron Rice & Raita

Dessert

Gulab Jamun

BANQUET MENU 2

Per Person **\$50.00**
 (Minimum 4 Guests)

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

PUNJABI CURRY CAFE

BEERS/CIDERS

ON TAP					
KINGFISHER PREMIUM LAGER				MOUNTAIN GOAT ORGANIC STEAM ALE	\$10.00
	330ml-\$9	1140ml-\$22		BODRIGGY COSMIC MICROWAVE NEW	
				ENGLAND IPA	\$9.50
BOTTLED/ CANNED				COOPERS PREMIUM LIGHT	\$8.50
CORONA EXTRA		\$10.00		YARRA VALLEY APPLE CIDER	\$10.00
ASAHI		\$10.00		VICTORIA BITTER	\$9.50
PURE BLONDE ULTRA LOW CARB LAGER		\$9.50		CARLTON DRAUGHT	\$9.50
LITTLE CREATURES PALE ALE		\$10.00			

WINE LIST

	<i>Glass</i>	<i>Bottle</i>
SPARKLING		
DE BORTOLI WILLOWGLEN SPARKLING BRUT	\$8	\$23
Elegant-measured and creamy sparkling wine		
DIVICI ORGANIC PROSECCO		\$37
Organically grown, very fine bubbly from northern Italy		
EMERI PINK MOSCATO PICCOLO		\$10. 50
A very crowd friendly bubbly		
ROSE		
FINCH ROSE	\$11	\$38
This Rose displays highly perfumed aromatics – notes of watermelon, berries, orange, acacia, camomile and jasmine blossom with a touch of white pepper		
WHITE		
DE BORTOLI WILLOWGLEN SEMILLON SAUVIGNON BLANC	\$7.50	\$26
Food friendly with alluring fragrances		
LORIMER CHARDONNAY	\$8.50	\$30
Elegant with long, balanced finish 'just gorgeous'		
BELLA RIVA PINOT GRIGIO	\$9.00	\$32
An aromatic, crisp, clean, drink-now white		
3 TALES MARLBOROUGH SAUVIGNON BLANC	\$9.00	\$32
Refreshing, bright, clean and vibrant with hints of lime, lemon		
SISKIN SAUVIGNON BLANC VICTORIA	\$11	\$38
Siskin Sauvignon Blanc displays fruit-forward flavours of white peach, melon, pear, gooseberry and orange zest		
RED		
DE BORTOLI WILLOWGLEN SHIRAZ CABERNET	\$7.50	\$26
Light to medium bodied food friendly red		
FINCH CABERNET SAUVIGNON SOUTH AUSTRALIA 2017	\$11	\$38
This rich and complex Cabernet Sauvignon displays notes of blackberry, plum and fragrant spices, with hints of cedar, pepper and cinnamon		
FINCH SHIRAZ SOUTH AUSTRALIA	\$11	\$38
The Finch Shiraz displays ripe red fruit flavours like fresh plums, cherries, strawberries and raspberries, with hints of cedar, pepper and cinnamon		
FINCH PINOT NOIR VICTORIA	\$11	\$38
With an almost translucent bright red look, notes of young strawberry, dark cherry, raspberry, chamomile and vanilla hit the nose first		

(BYO Wine only corkage charge \$4.5 Per Person)

PUNJABI CURRY CAFE

SPIRITS

SINGLE MALT

MACALLAN 12	\$15
THE SINGLETON	\$10

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	\$11.50
JAISALMER INDIAN CRAFT GIN	\$10.50

VODKA

GREY GOOSE	\$11.50
ABSOLUT	\$9.50

COCKTAILS

LONG ISLAND ICE TEA

White spiritz, lime juice, coke zero

PIMM'S

Pimm's, Lemonade, apple, strawberry, orange

APEROL SPIRITZ

Aperol, Soda Water

FRUIT TINGLE

Vodka, Blue curacao, raspberry, lemonade

NON ALCOHOLIC BEVERAGES

HOUSE SPECIALS

LEMON MASALA SODA	\$6
(Hand blended spices added to Soda a local delicacy from the streets of India)	
LEMON LIME & BITTERS	\$6
MANGO LASSI	\$6
(Velvety smooth Mango Puree blended with hand churned Yogurt)	
NAMKEEN LASSI	\$5
(Slightly Salted with roasted Cumin blended with hand churned Yogurt)	
LEMON ICED TEA	\$6.50

BOTTLED/CANNED

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

TEA/COFFEE

ENGLISH BREAKFAST	\$4.50
GREEN TEA	\$4.50
CHAI TEA (INDIAN STYLE)	\$4.50
COFFEE	\$4.50



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Wine Glass-\$6.50

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