

PUNJABI Curry Cafe

ENTRÉE

VEGETABLE SAMOSA	\$11.49
Homemade golden triangular savory pastry filled with mouth - watering spiced potatoes green peas fresh tempered spices and coriander	
CAULIFLOWER PAKORA	\$11.49
Cauliflower dipped in chickpea batter and fried	
ONION BHAJI	\$11.49
Onions batter fried	
ALOO TIKI	\$11.99
Shallow fried potato patties topped up with tangy chutneys	
SAMOSA/TIKI CHAAT	\$16.99
Veg samosa or Tiki dipped in chana masala, garnished with coriander, carrots, onions, tamarind and mint sauce	
PUNJABI SPECIAL TIKI CHAAT	\$17.99
Tiki dipped in sweet yoghurt, 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	\$22.99
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)	\$14.99
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)	\$19.99
Cottage cheese tossed with onions and capsicums in homemade garlic chilli soy sauce. A classic Indo - Chinese fusion	
MUSHROOM CHILLI(HOUSE SPECIAL)	\$19.99
Mushrooms tossed with onions and capsicums in homemade garlic chilli soy sauce	
PANEER TIKKA	\$18.99
Skewers of marinated cottage cheese, capsicum and onions cooked in tandoor.	
TANDOORI MUSHROOM	\$18.99
VEG/CHICKEN NOODLES	\$17.99
Noodles stir-fry with chicken or veggies in Indo-Chinese Sauce	
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)	\$21.99
Marinated chicken tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce. A classic Indo-Chinese fusion	

CHILLI SEEKH KEBAB	\$20.99
Seekh Kebab 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	\$17.99
Mughlai style succulent mince lamb rolls cooked in tandoor	
PUNJABI FISH AMRITSARI	\$18.99
Marinated fish dipped in batter deep fried till golden brown and crisp. Delicacy from street corners of Amritsar, chefs special.	
TANDOORI PRAWNS	\$18.99
Exotic spices marinated prawns cooked in tandoor to perfection	
FISH TIKKA	\$19.99
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	\$28.99
An assortment of Chicken and Lamb items from tandoor on sizzler	

MAINS

CHICKEN CURRY	\$23.99
Boneless Chicken pieces cooked in chef's special spicy onion gravy	
BUTTER CHICKEN	\$24.99
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- \$23.99 Lamb/Beef- \$24.99
Meat Pieces cooked with herbs in creamy gravy garnished with cashew nuts chef's recommendation for mild taste buds.	
VINDALOO (Chicken/Lamb/Beef)	Chicken- \$23.99 Lamb/Beef- \$24.99
Boneless meat in a aromatic Hot gravy, certain to leave the palate tingling	
PUNJABI KADAI CHICKEN	\$23.99
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/Goat)	Chicken- \$23.99 Lamb/Beef/Goat- \$24.99
Meat pieces cooked with pureed spinach, onions, tomato & spices	
MADRAS (Chicken/Lamb/Beef)	Chicken- \$23.99 Lamb/beef- \$24.99
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	\$23.99
Chicken cooked in Chef's special Balti sauce	
CHICKEN TIKKA MASALA	\$23.99
Chicken Tikka sautéed with tomato, onion and capsicum cooked with chef's special herbs & spices finished with fresh coriander	
CHICKEN JALFREZI	\$23.99
Boneless chicken cooked with ginger, tomatoes, and spices in our hot & sour jalfrezi sauce	
LAMB/BEEF ROGAN JOSH	\$24.99
Boneless lamb pieces cooked in chef's special spicy onion gravy	
PUNJABI LAMB/BEEF MASALA	\$24.99
Lamb/Beef cooked with onion, tomato and capsicum with fresh herbs	
ALOO GOSHT LAMB/ BEEF	\$24.99
Diced Lamb/Beef cooked over medium heat with spices and simmered with potatoes	

SLOW COOKED GOAT CURRY	\$24.99
Chunky goat pieces cooked in chef's special spicy Punjabi sauce	
GOAT MASALA	\$24.99
Chunky goat pieces cooked in chef's special mixture with onion, tomato and capsicum	

SEAFOOD

GOAN FISH CURRY	\$25.99
Fish of the season cooked in an exotic combination of herbs, tomato and spices	
FISH MADRAS	\$25.99
Fish fillet pieces cooked with roasted mustard seeds, a touch of coconut milk, bay leaves and cooked chillies	
FISH/ PRAWN VINDALOO	\$25.99
Fish fillet pieces/prawns cooked in a aromatic Hot gravy, certain to leave the palate tingling	
PUNJABI FISH/ PRAWN MASALA	\$25.99
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	\$25.99
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	\$22.99
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	
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.	

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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	
SAHI 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	
PANEER DILRUBA	\$22.99
Cottage cheese cooked in Chef's special cashew and creamy sauce with onions and capsicum.	
SOYA CHAAP MASALA	\$22.99
Soya Chaap pieces cooked in Chef's special cashew and creamy sauce with onions and capsicum.	

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)	\$22.49
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	\$6.99
Plain flour bread filled with cottage cheese and spices	
GARLIC CHEESE NAAN	\$7.99
Plain flour bread filled with cottage cheese and spices	
KASHMIRI NAAN	\$6.49
Plain flour bread filled with spiced dried fruits and nuts	
KEEMA NAAN	\$6.49
Naan bread stuffed with mildly spiced lamb mince, onions and coriander	
ROTI	\$3.99
Flat whole-meal bread baked in the Tandoor	
GARLIC ROTI	\$4.49
Whole meal bread with fresh garlic flavour	
CHILLI NAAN	\$5.99
Plain flour bread stuffed with chilli	

SIDE DISHES

RAITA	\$4.49
GARDEN SALAD	\$7.49
KACHUMBER SALAD	\$8.49
SIRKA ONION	\$5.49
MIXED PICKLE	\$3
MANGO CHUTNEY	\$3
SPICY CHUTNEY	\$3

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
BUTTER SCOTCH ICE- CREAM	\$8.99
RAS MALAI	\$9.99
Milk dumplings dipped in milky sweet sauce	
COMBO OF KULFI & GULAB JAMUN	\$9.49

FOOD & BEVERAGE ALLERGY STATMENT / 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
94195307

BANQUET

BANQUET MENU 1

Per Person **\$52.99**

(Minimum 2 Guests)

Wine

Glass of House Red/ White

Entree

Tandoori Chicken, Vegetable Samosa

Main

Butter Chicken, Lamb Rogan Josh, Dal Makhni, Plain naan

Saffron Rice & Raita

Dessert

Gulab Jamun

BANQUET MENU 2

Per Person **\$57.99**

(Minimum 4 Guests)

Wine

Glass of House Red/ White

Entree

Tandoori Chicken, Vegetable Samosa, Panir Tikka

Main

Butter Chicken, Lamb Rogan Josh, Dal Makhni,

Palak Paneer

Garlic Naan, Matar Pulao

Raita & Garden Salad

Dessert

Gulab Jamun/ Kulfi

HAPPY HOUR



Beer Glass-\$6 Jug-\$16

Wine Glass-\$6.50

Cocktails Two for One

Everyday 5 p.m to 7 p.m