

TRUE CURRY EXPERIENCE
SINCE 2008

Our menu brings together the dishes people love most about North Indian food. From bold starters to comforting curries, fresh naan and classic desserts, there's something for every table.



STARTERS

PEANUT MASALA	10.99
Fresh chilli spiced peanuts mixed with zesty masala	
VEGETABLE SAMOSA	11.49
Homemade golden triangular savory pastry filled with mouth-watering spiced potatoes, green peas, fresh tempered spices & coriander	
CAULIFLOWER PAKORA	11.49
Crispy cauliflower florets coated in a lightly spiced chickpea batter and fried until golden	
ONION BHAJI	11.49
Sliced onions dipped in spiced chickpea batter and fried. Served with chutney.	
MASALA PAPAD	12.99
Two Crispy Papadam topped with fresh onion, tomato, coriander, chilli and masala.	
CHAAT: PAPRI / BHALLE	13.99
PAPRI : Crispy filo pastry with potatoes, yoghurt & chutneys BHALLA: Soft lentil balls topped with creamy yoghurt, tangy chutneys, spices and garnishes	
DAHI BATATA PURI (6PCS)	13.99
Hollow balls of wheat semolinas filled with potato mixture, curd, sev & fresh coriander	
MOMOS Chicken/Vegetarian (6PCS)	14.99
Steamed Himalayan dumplings served with fresh sesame hinted tomato chutney	
PANI PURI (6PCS)	14.99
Hollow balls of wheat semolinas, filled with potatoes, served with mint tamarind tangy water	
SAMOSA/TIKKI CHAAT	16.99
Veg samosa or Tiki dipped in sweet yoghurt, garnished with coriander, carrots, onions, tamarind and mint sauce	

VEG MANCHURIAN	17.99
Homemade vegetable balls cooked in chef's special sweet & sour Indo Chinese sauce	
PUNJABI FISH AMRITSARI	18.99
Marinated fish dipped in batter deep fried till golden brown and crisp. Delicacy from street corners of Amritsar	
CHEESE CHILLI	19.99
Cottage cheese tossed with onions and capsicums in homemade garlic chilli soy sauce.	
MUSHROOM CHILLI	19.99
Mushrooms tossed with onions and capsicums in homemade garlic chilli soy sauce	
PUNJABI CHILLI PRAWNS	20.99
Prawns tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce	
CHILLI CHICKEN	21.99
Marinated chicken tossed with onions and capsicums in chef's special homemade garlic chilli soy sauce	
VEGETABLE PLATTER	23.99
Assorted samosa, pakora, onion bahji & aloo tikki.	



TANDOORI - COOKED IN CLAY OVEN

CHICKEN TIKKA	16.99
Boneless chicken marinated in yogurt & spices	
SEEKH KABAB	17.99
Minced lamb, herbs & spices. Skewered & cooked in tandoor	
TANDOORI CHICKEN Half/Full	17.99 25.99
All time favourite Indian delicacies from the tandoor served on sizzler.	
PANEER TIKKA	18.99
Cubes of fresh cottage cheese, capsicum, and onions marinated in spiced yoghurt and cooked in a tandoor	
TANDOORI MUSHROOMS	18.99
Succulent marinated mushrooms cooked in tandoor	
TANDOORI PRAWNS	18.99
Marinated prawns cooked in tandoor to perfection	
FISH TIKKA	19.99
Marinated fish fillet in our house punjabi spices	
LAMB CUTLETS (4PCS)	23.99
Marinated lamb cutlets cooked in tandoor	
PUNJABI TANDOORI PLATTER	29.99
Assorted Chicken and Lamb pieces from tandoor served on a sizzler plate.	



MAINS

BUTTER CHICKEN MOST POPULAR & RATED	26.99
Marinated Boneless pieces of chicken cooked in butter, coriander, tomato & ginger to produce our most popular dish	
MURG MALAI METHI	25.99
Chicken in creamy gravy with fenugreek leaves & spices	
CHICKEN CURRY	24.99
Boneless Chicken cooked in chef's special spicy onion gravy	
PUNJABI KADAI CHICKEN	24.99
Boneless chicken cooked in Kadai (wok) on high heat with tomatoes, onions, capsicum, ginger, garlic, fresh herbs & spices	
CHICKEN DILRUBA	24.99
Chicken in a cashew & creamy sauce with onions & capsicum	
PUNJABI BALTI CHICKEN	24.99
Chicken cooked in Chef's special balti sauce	
CHICKEN TIKKA MASALA	24.99
Chicken Tikka sautéed with tomato, onion & capsicum cooked with chef's special herbs & spices finished with fresh coriander	
VINDALOO Chicken/Lamb/Beef	25.99
Boneless meat in an aromatic spicy gravy	
KORMA Chicken/Lamb/Beef	25.99
Meat Pieces cooked with herbs in creamy gravy garnished with cashew nuts. Perfect for mild taste buds	
SAAG Chicken/Lamb/Beef/Goat	25.99
Meat cooked with pureed spinach, onions, tomato & spices.	
MADRAS Chicken/Lamb/Beef	25.99
South Indian spicy meat dish cooked with roasted mustard seeds, a touch of coconut milk, bay leaves & cooked chillies	
LAMB/BEEF ROGAN JOSH	25.99
Boneless meat cooked in chef's special spicy onion gravy	
PUNJABI LAMB/BEEF MASALA	25.99
Meat cooked with onion, tomato & capsicum with fresh herbs	
ALOO GOSHT LAMB/ BEEF	25.99
Diced Lamb/Beef cooked over medium heat with spices and simmered with potatoes	
SLOW COOKED GOAT CURRY	25.99
Chunky goat pieces cooked in chef's special Punjabi spicy sauce	
SEAFOOD	
GOAN FISH CURRY	25.99
Seasonal fish cooked with herbs, tomato and spices. From GOA.	
FISH MADRAS	25.99
Fillet pieces with mustard seeds, coconut milk, bay leaves & chillies	
FISH/ PRAWN VINDALOO	25.99
Fish fillet pieces/prawns cooked in an aromatic spicy gravy	
PUNJABI KADAI PRAWNS	25.99
Prawns cooked in a Kadai (wok) on high heat with fresh tomatoes, onions, capsicum, ginger, garlic, fresh herbs and spices	

VEGETARIAN

TADKA DAAL	21.99
Yellow lentils cooked with authentic spices, Tempered with cumin seeds, fresh onion & tomato 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
Seasonal vegetables simmered in a rich, spiced onion and tomato gravy.	
ALOO BAINGAN MASALA	21.99
Tender eggplant and potatoes cooked with cumin, coriander, and spices in a tomato-onion masala	
ALOO GOBI	21.99
Cauliflower and potatoes cooked with cumin, onion and aromatic spices until soft and fragrant	
SAAG ALOO	21.99
Tender potatoes and wilted spinach slow-cooked with cumin, ginger, and house spices	
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	
MALAI KOFTA	22.99
Deep fried cheese and potato balls stuffed with dry fruits, served in a special curry sauce	
PALAK PANEER	22.99
Fresh spinach and premium cottage cheese cooked with herbs, tomato & spices garnished with fresh cream	
KADAI PANEER/MUSHROOM	22.99
Vegetables/Mushrooms/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	
PANEER MAKHANI	22.99
Cottage cheese cooked in our Punjabi style butter sauce and exotic Indian spices	
PANEER TIKKA MASALA	22.99
Cottage cheese cooked in chef's special mixture with onions and capsicums	
PANEER DILRUBA POPULAR	22.99
Cottage cheese cooked in Chef's special cashew and creamy sauce with onions and capsicum	
SOYA CHAP MASALA	22.99
Soya Chaap (Soy Bean) pieces cooked in Chef's special cashew and creamy sauce with onions, capsicum and our own masala	
PUNJABI BALTI SABZI	22.99
A mix of seasonal vegetables cooked cumin and onions with our Chef's special Balti sauce	

RICE - BASMATI

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	
COCONUT RICE	7.49
KASHMIRI PULAO	8.49
Basmati rice cooked with dry fruits and nuts	

BIRYANI Chicken/Vegetable/Lamb/Goat	24.49
A blend of fragrant basmati rice, slow-cooked with aromatic spices, saffron, and your choice of tender meat or vegetables, layered to perfection and served with refreshing raita. A true feast for rice lovers!	



TANDOORI BREADS

Fresh from the tandoor, soft, fluffy, and full of flavor!

ROTI	4.49
Flat whole-meal bread baked in the Tandoor	
PLAIN NAAN	4.99
Plain flour bread from the tandoor	
GARLIC ROTI	4.99
Whole meal bread with fresh garlic flavour	
GARLIC NAAN	5.49
Plain flour bread with fresh garlic flavour	
CHILLI NAAN	6.49
Plain flour bread stuffed with chilli	
KASHMIRI NAAN	6.99
Plain flour bread filled with spiced dried fruits and nuts	
CHEESE NAAN	7.49
Plain flour bread filled with cottage cheese and spices	
ALOO PARATHA	7.99
Plain flour bread stuffed with mildly spiced potatoes	
PARATHA	7.99
Flaky whole-meal bread from Tandoor	
MASALA KULCHA	7.99
Flour bread filled with potatoes, onions, cheese & coriander	
KEEMA NAAN	7.99
Tandoor-baked naan stuffed with spiced minced meat.	
GARLIC CHEESE NAAN	8.49
Plain flour bread filled with cottage cheese and spices	

ACCOMPANIMENTS

In Indian culture, meals are incomplete without flavorful sides like raita, pickles, and chutneys, which enhance the taste and balance the spices of every dish.	
PAPADAM	4.49
Crispy, thin lentil wafers, lightly spiced	
RAITA	4.49
Refreshing yogurt dip with cucumber, carrot, roasted cumin	
GARDEN SALAD	7.49
Fresh mixed red onions, cucumbers, carrots, raddish & chillies	
KACHUMBER SALAD	8.49
Diced cucumbers, tomatoes, onions, and lemon juice	
SIRKA ONION	5.49
Pickled onions soaked in tangy vinegar	
MIXED PICKLE	3.00
Traditional Indian spicy and tangy mixed vegetable pickle	
MANGO CHUTNEY	3.00
Sweet and tangy mango relish with mild spices	

DESSERTS - MEETHA

GULAB JAMUN	7.49
Soft, homemade milk dumplings soaked in warm sugar syrup.	
PISTA KULFI	8.49
Creamy Indian ice cream with real pistachios.	
PAAN KULFI	8.49
Rich and aromatic Indian ice cream infused with paan flavor.	
KHOYA KULFI	8.49
Traditional dense & creamy ice cream made with reduced milk.	
RAS MALAI	9.99
Soft milk dumplings soaked in a luscious saffron-infused sweet milk sauce.	
CARROT HALWA	9.99
Slow-cooked grated carrots with ghee, reduced milk solids and nuts, finished in the traditional North Indian style.	

FEED ME MENU

A COMPLETE INDIAN DINING EXPERIENCE!

Our Banquet Menu is perfect for those who want to indulge in a full-course Indian dining experience. Served per person, it offers a curated selection of entrées, mains, sides, and desserts, ensuring you get to taste the best of our flavors. Enjoy a glass of house wine, followed by a variety of rich, aromatic curries, fresh naan, rice, and accompaniments, finishing with a traditional Indian dessert. Whether you're dining in pairs or with a group, this Feed Me Menu is the perfect way to enjoy an authentic Indian feast!

A Classic Indian Feast 52.99/p

Pappadums
Entrée
Chicken Tikka, Vegetable Samosa
Mains
Butter Chicken
Lamb Rogan Josh
Dal Makhni
Breads & Rice
Plain naan
Basmati Saffron Rice
Accompaniemnts
Cucumber & Carrot Raita
Dessert
Gulab Jamun
Min 2 guests

A Grand Culinary Experience 63.99/p

Pappadums
Entrée
Tandoori Chicken, Vegetable Samosa, Paneer Tikka
Mains
Butter Chicken
Lamb Rogan Josh
Dal Makhani
Palak Paneer
Breads & Rice
Garlic Naan/ Butter Naan
Basmati Matar Pulao
Accompaniemnts
Cucumber & Carrot Raita, Kuchumber Salad
Dessert
Gulab Jamun / Ras Malai
Min 4 guests

FOOD & BEVERAGE ALLERGY NOTICE

At Punjabi Curry Cafe, we take food allergies seriously and do our best to accommodate special requests. However, as our kitchen handles various ingredients, cross-contact may occur, and we cannot guarantee allergen-free meals. Please inform our staff of any dietary concerns, and we'll do our best to assist you.



LOVE DINING WITH US? SHARE SOME LOVE

Your experience matters to us! We'd love to hear your thoughts on our food and service. Share your feedback with our team or leave us a review online. Your support helps us improve and continue serving you the best Indian cuisine!

Please scan the QR Code to leave a review.
For feedback please email us to nikhil@punjabicurrycafe.com.au

