



Fine Indian cuisine... the whole nine yards!

From curries to naans savor authentic Indian cuisine at Sari's, where you can taste the whole nine yards of Indian cooking at its best. With traditional Indian chefs, blessed by the Sari-clad goddess Annapoorna, the Indian goddess of food, be sure to experience the magical delicacies that come from the exotic land of India. Draped in layers of various religions, castes, languages and cultures, India amazes you with its diversity, astonishes you with its beauty and mesmerizes you with its simplicity. So come and experience all this at Sari's and treat yourself to Indian ambrosia...the whole nine yards of it!

Sari's... let's take your taste buds on a delicious trip to India!



BANQUET



Indian Introduction

(Choice of any 2 curries)
min 2 people

Appetizers: onion bhaji / chicken tikka

Mains: butter chicken / beef korma / vegetable curry

Bread / Rice

\$35.00

per person

Maharaja's

min 4 people

Appetizers: onion bhaji / tandoori chicken

Mains: butter chicken / rogan gosh / prawn dhoom masala

Bread / Rice

\$45.00

per person



APPETIZERS



VEGETARIAN

Samosa

a traditional Indian pastry stuffed with potatoes and peas.

\$8.50

Onion Bhaji

sliced onions, marinated with carom seeds in a lentil batter and deep fried.

\$8.00

3 pieces

\$12.00

6 pieces

Bread & Dips

combination of naan and garlic naan with raita and mint chutney

\$10.00

NON VEGETARIAN

Sari's Chicken Tikka

boneless fillets marinated with herbs, spices, yoghurt and cooked in the tandoor

\$12.00

Hyderabadi Burra Kebab

rack of lamb marinated with herbs, spices, yoghurt and cooked in the tandoor

\$12.50

Tandoori Platter

combination of mixed meats cooked in the tandoor.

\$24.00

for 2 persons

Sari's Tandoori

Chicken

tender chicken marinated with herbs, spices, yoghurt and cooked in the tandoor

\$20.00



hot



medium

prices subject to change without notice. | minimum cover charge \$15.00 per person



MAINS



● NON VEGETARIAN

CLASSIC CURRIES

Butter Chicken	<i>boneless chicken cooked in a rich tomato and cashew based sauce with butter and mild spices.</i>	\$21.50
Chettinadu Chicken ■ (South Indian speciality)	<i>boneless chicken cooked with ground spices, herbs and tomatoes.</i>	\$21.50
Chicken Tikka Masala ■	<i>tender chicken cooked with fresh onions, capsicums and spices.</i>	\$22.00
Murgh Methi Malai	<i>fresh methi leaves and chicken simmered in a rich, creamy gravy.</i>	\$22.99
Goat Curry	<i>goat pieces cooked with tomatoes, onions and spices.</i>	\$23.50
Rogan Josh (Originally from Kashmir)	<i>tender lamb cooked with herbs, spices, tomatoes and onions in a traditional sauce.</i>	\$22.50
Khatta Aloo Gosht	<i>lamb pieces cooked with yoghurt, spices and potatoes.</i>	\$22.50
Lamb Saag	<i>tender lamb cooked with pureed spinach, tomatoes and spices.</i>	\$22.99
Beef Pepper Fry ▲	<i>diced beef cooked with tomatoes, onions, ground black pepper and curry leaves.</i>	\$21.50
Beef Vindaloo ▲	<i>tender beef cooked in a hot chili vinaigrette sauce.</i>	\$21.50
Beef Madras ■	<i>tender beef cooked with spices, curry leaves, coconut cream and tempered with mustard seeds.</i>	\$21.50
Malabar Prawn Curry ■	<i>prawns cooked in a tomato based sauce with coconut cream tempered with mustard seeds and curry leaves.</i>	\$22.99



hot



medium

curries may contain traces of nuts and dairy | credit card minimum \$25.00



MAINS



 VEGETARIAN

CLASSIC CURRIES

Vegetable Curry	<i>mixed vegetables cooked with blended cashew nuts, onions, tomatoes and spices</i>	\$18.99
Palak Paneer	<i>cottage cheese cubes cooked in pureed spinach in a mild curry sauce.</i>	\$19.99
Yellow Dal	<i>lentil stewed with onions, tomatoes and tossed in melted butter</i>	\$18.50
Dal Makhani	<i>buttery, creamy & flavorful slow cooked black lentils</i>	\$18.99
Chana Masala 	<i>chickpeas cooked with fresh onion, capsicum and spices in a tomato based sauce.</i>	\$18.99
Baingan Hyderabad	<i>diced eggplant cooked with tomatoes, onions, shredded coconut and tempered with mustard seeds</i>	\$18.99
Paneer Butter Masala	<i>creamy dish of cottage cheese in a tomato, butter and cashew sauce</i>	\$21.00
Kadai Paneer	<i>made with cottage cheese cooked with tomatoes-onions-bell peppers- and a blend of Indian spices</i>	\$21.00
Qsar-e-pukhtan	<i>one of the smooth curry which is cube cottage cheese doused with mughlai delicacy khurchan gravy garnished with butter and saffron.</i>	\$25.00



hot



medium

gift vouchers available | 15 % surcharge on public holidays | minimum cover charge \$15.00 per person

BREADS

COOKED IN THE TANDOOR

Naan	<i>unleavened bread made with plain flour</i>	\$3.50 <i>plain</i>	\$4.00 <i>butter</i>	\$4.50 <i>garlic</i>
Roti	<i>unleavened whole meal flour bread.</i>			\$3.99
Aloo Paratha ■	<i>unleavened bread, stuffed with spicy potato.</i>			\$5.50
Paneer Naan ■	<i>unleavened bread stuffed with cottage cheese and spices.</i>			\$5.50
Kashmiri Naan	<i>unleavened bread stuffed with mixed nuts and sultanas.</i>			\$5.50
Chilli Cheese Naan ▲	<i>unleavened bread, stuffed with chilli flakes and cheese.</i>			\$6.50
Cheese & Chives Naan	<i>plain flour bread stuffed with cheese & chives.</i>			\$6.50
Pizza Naan	<i>chef's special onion, capsicum & pizza seasoning with blend of cheese</i>			\$7.50

RICE

Basmati Rice	<i>basmati rice cooked with pinch of turmeric.</i>	\$5.00 <i>small</i>	\$6.95 <i>large</i>
Pulau Rice (Mixed Vegetable / Pea / Kashmiri)	<i>basmati rice cooked with butter / mixed vegetables / nuts, sultanas / spices peas.</i>		\$10.50

*subject to availability



SIDES



Raita	<i>yoghurt dip with roasted cumin powder.</i>	\$3.00
Papadams	<i>deep fried flatbread crackers made from rice and urad dal flour.</i>	\$3.00
Chutney	<i>mango / mint / tamarind / pickle</i>	\$3.00



KIDS MENU



AUSSIE INSPIRED INDIAN

Chicken Pizza Naan	<i>unleavened bread stuffed with chicken, onion, capsicum, Italian seasoning and blend of cheese.</i>	\$9.50
Chocolate Naan	<i>unleavened bread made with plain flour & stuffed with dreamy choco chips and garnish with choco syrup & powdered sugar.</i>	\$9.50
Chicken & Chips	<i>french fries small portion with clay oven cooked boneless byte size small chicken pieces.</i>	\$14.00



DESSERTS



Kulfi	<i>traditional Indian ice-cream made with roasted pistachios and milk.</i>	\$6.50
Gulab Jamun	<i>cottage cheese dumplings soaked in cardamom flavoured sugar syrup</i>	\$6.50
Dessert of the Day*	<i>traditional Indian dessert.</i>	\$9.99
Ice-cream	<i>two scoops of vanilla or ask staff</i>	\$5.50
Coffee	<i>filter coffee</i>	\$6.00
Tea	<i>traditional masala chai</i>	\$6.00

**subject to availability*



Thanks for visiting us!

LOVED US?



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