

# SPICE JUNCTION

## Authentic Indian Restaurant

### Starters

|  |                 |
|--|-----------------|
| <b>Samosa (2 Per Serve)</b> (Homemade Pastry stuffed with spiced potatoes and green peas)    | <b>\$5.50</b>   |
| <b>Keema Samosa</b> (Pastry Stuffed with spiced lamb mince)                                  | <b>\$6.50</b>   |
| <b>Onion Bhaji</b> (Freshly sliced onion cooked in mild chickpeas batter)                    | <b>\$5.00</b>   |
| <b>Tandoori Prawns</b> (Prawns marinated with yoghurt, chilli and lemon juice)               | <b>\$12.00</b>  |
| <b>Spicy Chicken Wings</b> (Buffalo wings cooked in hot Tandoori Sauce)                      | <b>\$8.00</b>   |
| <b>Calamari</b> (Lightly battered with spices served on fresh salad)                         | <b>\$13.00</b>  |
| <b>Amritsari Fish</b> (Deep fried marinated barramundi served with lemon & fresh salad)      | <b>\$14.00</b>  |
| <b>Tandoori Chicken</b> (Chicken with Indian spices, yoghurt & garlic finished in clay oven) | <b>\$9/\$15</b> |
| <b>Chilly Chicken</b> (Lightly fried chicken pieces tossed with capsicum, onion & cabbage)   | <b>\$12.00</b>  |
| <b>Tandoori Mushroom</b> (Marinated Mushroom with special spices cooked in clay oven)        | <b>\$8.00</b>   |
| <b>Seekh Kebab</b> (Lamb Mince mixed with ground spices & garlic)                            | <b>\$10.00</b>  |
| <b>Chicken Tikka</b> (Boneless chicken marinated in full of spices & cooked in Tandoor)      | <b>\$9.00</b>   |
| <b>Tandoori Mix Platter</b> (Tandoori chicken, wings, fish, calamari & seekh kabab)          | <b>\$18.00</b>  |

### Chicken

|   |                |
|---|----------------|
| <b>Butter Chicken</b> (Tandoori chicken pieces cooked in tomato, cream & cashew nut sauce)      | <b>\$12.50</b> |
| <b>Chicken Curry</b> (Boneless chicken pieces cooked in authentic Indian sauce)                 | <b>\$11.50</b> |
| <b>Kadai Chicken</b> (Chicken cooked with freshly diced onion & capsicum in cinnamon flavour)   | <b>\$12.50</b> |
| <b>Bangari Chicken</b> (Marinated chicken pieces cooked with spiced eggplant curry)             | <b>\$13.00</b> |
| <b>Chicken Lababdar</b> (Delicately spiced chicken pieces cooked in Mughlai gravy)              | <b>\$13.50</b> |
| <b>Haryali Chicken</b> (Fresh chicken pieces cooked with spinach & touch of cream)              | <b>\$12.50</b> |
| <b>Chicken Kalli Mirch</b> (Chicken cooked with freshly ground pepper in creamy sauce)          | <b>\$12.50</b> |
| <b>Chicken Jalfrezi</b> (Blend of spices with julienne capsicum, tomatoes & coconut cream)      | <b>\$12.00</b> |
| <b>Chicken Tikka Masala</b> (chicken tikka with fresh onion & capsicum in onion & tomato gravy) | <b>\$12.00</b> |
| <b>Chicken Korma</b> (Cooked in creamy cashew nuts & several spices)                            | <b>\$12.50</b> |
| <b>Chicken Madras</b> (cooked with ginger, garlic, mustard seeds & coconut milk)                | <b>\$12.50</b> |

### Meat

|  |                |
|--|----------------|
| <b>Lamb/Beef Jalfrezi</b> (Lamb /beef cooked in blend of spices with julienne of capsicum, fresh tomatoes & finished with coconut cream) | <b>\$12.50</b> |
| <b>Lamb/Beef Rogan Josh</b> (Slow cooked lamb or beef with onion, tomato and freshly ground spices)                                      | <b>\$12.50</b> |
| <b>Lamb/Beef Vindaloo</b> (Slow cooked lamb or beef cooked in hot vindaloo sauce)  | <b>\$12.50</b> |
| <b>Daal Gosht</b> (Lamb pieces cooked in yellow lentil topped with fried onion, garlic, ginger & whole chillies)                         | <b>\$13.50</b> |
| <b>Goat Curry</b> (Spiced Goat cooked in <b>Spice junction's</b> special blend)  | <b>\$12.50</b> |
| <b>Punjabi Goat Masala</b> (Goat in traditional Indian sauce finished with capsicum & onion)   | <b>\$12.50</b> |
| <b>Lamb/Beef Korma</b> (Slow cooked lamb/beef in creamy cashew nut sauce & spices)   | <b>\$13.50</b> |
| <b>Lamb/ Beef Madras</b> (cooked with ginger, garlic, mustard seeds & coconut milk )   | <b>\$13.50</b> |

## Vegetarian

|   |                |
|---|----------------|
| <b>Daal Makhani</b> (Traditional style slow cooked black lentil)                        | <b>\$10.00</b> |
| <b>Mix Veg Korma</b> (fresh seasonal veg cooked with creamy cashew nut sauce & spices)  | <b>\$11.00</b> |
| <b>Amritsari Chhole</b> (chick peas cooked with onion, tomato, ginger & garlic)         | <b>\$10.00</b> |
| <b>Achari Baingan</b> (clay oven roasted eggplant cooked in pickle sauce)               | <b>\$11.50</b> |
| <b>Paneer Haryali</b> (Homemade cottage cheese cooked with spinach & touch of cream)    | <b>\$11.50</b> |
| <b>Paneer Butter Masala</b> (fresh cottage cheese cooked with onion, tomato & capsicum) | <b>\$11.50</b> |
| <b>Shahi Paneer</b> (Homemade Indian cheese cooked with cream, tomatoes & butter sauce) | <b>\$11.50</b> |
| <b>Bombay Aaloo</b> (Dry Potatoes dish with cumin seeds, whole chillies and coriander)  | <b>\$11.50</b> |

## Sea Food

|  |                |
|--|----------------|
| <b>Fish / Prawn Malabari</b> (Barramundi or prawns cooked in onion & coconut cream finished with fenugreek leaves) | <b>\$13.50</b> |
| <b>Prawn Curry</b> (Marinated Garlic prawns cooked in authentic Indian sauce)                                      | <b>\$13.50</b> |
| <b>Fish Masala</b> (Barramundi cooked in curry sauce with onion, tomato & capsicum)                                | <b>\$13.50</b> |
| <b>Prawn/Fish Vindaloo</b> (Cooked in tangy & spicy Vindaloo sauce)  | <b>\$13.50</b> |

## Bread

|   |               |
|---|---------------|
| <b>Plain Naan</b>   | <b>\$2.50</b> |
| <b>Butter Naan</b>  | <b>\$2.80</b> |
| <b>Garlic Naan</b>  | <b>\$3.00</b> |
| <b>Garlic &amp; Cheese Naan</b> (Stuffed with Mozzarella Cheese & Garlic)                 | <b>\$4.00</b> |
| <b>Cheese &amp; Chilly Naan</b> (Stuffed with Mozzarella Cheese & Garlic)                 | <b>\$4.00</b> |
| <b>Kashmiri Naan</b> (Stuffed bread with dried fruits & nuts)                             | <b>\$4.00</b> |
| <b>Amritsari Naan</b> (Naan bread stuffed with spiced potatoes, onion & fresh chillies)   | <b>\$3.50</b> |
| <b>Keema Naan</b> (Naan with stuffing of spice lamb mince)                                | <b>\$5.00</b> |
| <b>Cheese/Paneer Naan</b> (naan bread stuffed with homemade cottage cheese or mozzarella) | <b>\$4.00</b> |
| <b>Laccha Parantha</b> (layered flaky wholemeal bread)                                    | <b>\$3.50</b> |

## Rice

|                        |                |
|------------------------|----------------|
| <b>Plain Rice</b>      | <b>\$3.00</b>  |
| <b>Lemon Rice</b>      | <b>\$4.00</b>  |
| <b>Jeera Rice</b>      | <b>\$4.00</b>  |
| <b>Saffron Rice</b>    | <b>\$4.00</b>  |
| <b>Lamb Biryani</b>    | <b>\$11.50</b> |
| <b>Veg Pulao</b>       | <b>\$6.50</b>  |
| <b>Chicken Biryani</b> | <b>\$11.50</b> |

## Sides

|                      |               |
|----------------------|---------------|
| <b>Raita</b>         | <b>\$3.00</b> |
| <b>Pickle</b>        | <b>\$2.00</b> |
| <b>Mango Chutney</b> | <b>\$2.00</b> |
| <b>Garden Salad</b>  | <b>\$5.50</b> |

## Desserts

|  |               |
|--|---------------|
| <b>Special Kulfi</b> (mango/pistachio) | <b>\$4.00</b> |
| <b>Gulab Jamun</b> (2 pieces)          | <b>\$4.00</b> |

## Drinks

|                     |               |
|---------------------|---------------|
| <b>Mango lassi</b>  | <b>\$3.00</b> |
| <b>Salted lassi</b> | <b>\$2.50</b> |
| <b>Soft Drinks</b>  | <b>\$2.00</b> |
| <b>Water</b>        | <b>\$2.00</b> |
| <b>Powerade</b>     | <b>\$3.50</b> |
| <b>Soft Drinks</b>  | <b>\$3.50</b> |