BASMATI RICE

53. PLAIN RICE / LARGE RICE	\$3.50/\$4.00	57. LEMON RICE	\$8.50
54. PEAS PULAO (Rice)	\$5.00	Taste of lemon rice cooked with dry lentils and	
55. KASHMIRI PULAO (Fruit & Nuts)	\$8.50	curry leaves	
56. COCONUT RICE	\$8.50	58. VEGETABLE PULAO	\$9.00
		59 RIRYANI (CHICKEN / LAMB)	\$13.00

FRESH BREAD FROM TANDOOR

60. ROTI OR NAAN	\$2.00	66. CHEESE NAAN	\$5.00
61. GARLIC NAAN	\$2.50	67. KABULI NAAN (Fruit & Nuts)	\$5.00
62. PARATHA	\$4.00	68. KEEMA NAAN (Lamb mince stuffing)	\$5.00
63. BUTTER NAAN	\$4.00	69. ALOO PARATHA	\$5.00
64. MASALA KULCHA (Potato stuffin	ng) \$5.00	Wholemeal bread with potato & peas stu	ıffing
65. ONION KULCHA	\$5.00	70. CHEESE CHILLI ONION KULCHA	\$5.00
Onion stuffing with bread		Cheese, chilli, onion stuffing with bread	

ACCOMPANIMENT AND DESERTS

71. CHUTNEY (Mint / Mango / Mixed Pickle / Hot Chilli Sauce)	\$2.00
72. RAITA	\$4.00
73. GULAB JAMUN	\$5.00
74. CARROT HALWA (Home made warm carrot pudding)	\$5.00
75. MANGO LASSI	\$4.00
76, CAN OF SOFT DRINKS (COKE/COKE ZERO/FANTA/LEMONADE/SOLO)	\$2.50

OUR FAMILY PACK

FOR 2-3 PEOPLE

3 PIECES PAKORA 3 PIECES SEEKH KEBAB LAMB ROGAN JOSH **BUTTER CHICKEN** LARGE SERVE RICE **RAITA** 2 NAANS

PAPPADAMS



DELUXE FAMILY PACK

FOR 4-5 PEOPLE

5 PIECES SAMOSAS 5 PIECES CHICKEN TIKKA LAMB ROGAN JOSH **BUTTER CHICKEN BEEF VINDALOO VEGETABLE KORMA** 2 LARGE RICE **RAITA 4 NAANS PAPPADAMS**



BLACKBURN STATION SOUTH PDE **GANESH INDIAN RESTAURANT**



TAKE AWAY MENU



www.ganeshindianrestaurant.com.au

\$8.50 Lunch Pack Rice with Curry

Lunch: Tue - Fri 12pm to 2pm Dinner Open 7 Nights 5.00pm to 10.00pm

PH: 9894 1931 F

76 South Parade, Blackburn VIC 3130 (Blackburn Station)

ENTRÉE All Curries are Gluten Free	17. LAMB BHUNA Lamb cooked with capsicum, tomatoes, onions & lamb minc	VECTELA DIA NI All Coming and Cluber Free
Vegetarian 1. PAPPADAMS (GLUTEN FREE, 4 PIECES) \$3.00 2. SAMOSA (2 PIECES) \$5.50	18. MASALA (Chicken / Lamb / Beef) \$14. Pieces cooked with capsicum, tomato in herbs & spices herbs and deep fried	
Potato and peas mixed with mild spices stuffed in plain flour 3. PAKORA (4 PIECES) \$5.50 Cauliflower, onion, potato & spinach mixed with	19. CHICKEN AND POTATO (or Beef) \$14. Pieces cooked with potato, onion, tomato, yoghurt, herbs & spices with cream	36. DAAL TARDKA \$13.50 lentils cooked with fresh tomato, onion, coriander, ginger, garlic, herbs and spices
chickpea flour and deep fried 4. MASALA ALOO (2 PIECES) \$5.50 Round shaped balls of potatoes mixed with spices and	20. DO PIAZA (Chicken / Lamb / Beef) \$14. Pieces cooked with diced onions, tomatoes, herbs & spices 21. KORMA (Chicken / Lamb / Beef) \$14.	Butter pumpkin cooked with yougurt, onion & potatos & herbs
herbs and deep fried 5. ONION BHAJI (4 PIECES) \$5.50 Sliced onions battered and deep fried	Pieces cooked in cashew, peanut, garlic & coconut cream sauce 22. CASSEROLE (Chicken / Lamb / Beef) \$14. Pieces cooked in carrot, potato, fresh green beans,	Potatoes & cauliflower cooked with herbs & spices 39. MIXED VEGETABLE \$13.50 Mixed vegetable cooked with tomato, onion & creamy sauce
6. TANDOORI MUSHROOM WITH SALAD Mushrooms, onions, tomatoes, capsicum marinated with yoghurt and spices cooked in the Tandoor	herbs and spices 23. DAAL (Chicken / Lamb / Beef) Dice lamb cooked with lentils, tomatoes, herbs & spices	
7. PANEER TIKHA WITH SALAD \$16.00 Fresh cottage cheese marinated with spices and yogurt and cooked in Tandoor	24. BUTTER CHICKEN Chicken cooked with tomato, cashew nut, sugar, herbs and spices with a touch of cream	Vegetables cooked with vinegar, coconut, herbs and spices 42. VEGETABLE KORMA \$14.00
Non-Vegetarian Tandoori 8. TANDOORI CHICKEN WITH SALAD FULL (8pcs) \$18.50	25. MANGO CHICKEN Chicken pieces cooked with mango, cashew nut, herbs & spices with a touch of cream	Vegetables cooked in cashew, peanut, garlic and coconut cream sauce 43. MIXED VEGETABLE MAKHANI \$14.00
Chicken marinated with HALF (4pcs) \$10.50 yoghurt, Spices, ginger and Garlic then roasted in the Tandoor	26. VINDALOO (Chicken / Lamb / Beef) Pieces cooked with vindaloo sauce 27. SAAG (Chicken / Lamb / Beef) \$14.	sauce with nuts
9. SPECIAL TANDOORI PLATTER (10 PIECES WITH SALAD) Combination of Tandoori chicken, lamb cutlet Seek kebab and Chicken tikka	Pieces cooked in onion, tomato, ginger, herbs & spices with fresh spinach	Peas, mushroom cooked with onions, tomatoes, herbs & spices 45. PANEER MAKHANI \$14.00
10. FISH TANDOORI (6 PIECES WITH SALAD) \$16.00 Fresh fish marinated with spices, lemon juice and cooked in Tandoor	28. MADRAS (Chicken / Lamb / Beef) \$14. Pieces cooked with onion, tomato, yoghurt, herbs & curry Leaves with coconut milk	Cream & butter sauce with nuts 46. MUTTER PANEER \$14.00
11. SEEK KEBAB (4 PIECES WITH SALAD) \$10.50 Skewer cooked lamb mince marinated with herbs, Spices, ginger and garlic	29. SPECIAL GOAT CURRY Pieces of goat with bone cooked in yoghurt, tomatoes, onion & spices with cream \$16.	Fresh cottage cheese and peas cooked with vegetable sauce 47. KADAI PANEER Fresh cottage cheese cooked with capsicum, \$14.00
12. CHICKEN TIKKA WITH SALAD (4 PIECES WITH SALAD) \$11.00 Chicken fillet marinated (6 PIECES WITH SALAD) \$15.50 with ginger, garlic, Spices and	SEAFOOD 30. GOAN CURRY FISH \$17.	herbs and spices 48. PALAK PANEER / ALOO PALAK Potato & spinach cooked with herbs & spices \$14.00
cooked in the Tandoor 13. LAMB CUTLET (4 PIECES WITH SALAD) Tender lamb chops marinated in spices and yoghurt \$18.00	Pieces cooked with fresh coconut, PRAWNS \$18.1 onion, curry leaf, mustard seeds, herb & spices in Madras style 31. MASALA FISH \$17.1	Fresh cottage cheese & potato dumplings cooked
MAIN COURSE	Pieces cooked with tomato PRAWNS \$18.0 onions, capsicum & spices	50. CHANNA (CHICKPEA) MASALA \$14.00
Choice of Chicken, Lamb or Beef 14. CURRY (Chicken / Lamb / Beef) \$14.00 All curries cooked in onion, tomato, yoghurt herbs & spices 15. LAMB ROGAN JOSH \$14.00	32. VINDALOO Pieces cooked with vindaloo sauce vindaloo sauce 33. GARLIC PRAWN \$17. PRAWNS \$18.0 \$20.0	51. ALOO BAINGAN \$14.00 Eggplant cooked with potatoes tomatoes, onions,
Lamb cooked in Kashmiri style 16. SEEK KABAB MASALA Seek kabab pieces cooked with capsicum & tomato in herbs & spices	Fresh prawn cooked in garlic and cream sauce with capsicum 34. BUTTER PRAWNS Fresh prawn cooked with tomato, cream and cashew nuts	52. BAINGAN BHARTA Roasted eggplant mashed and cooked with peas and fresh tomatoes, a traditional Punjabi dish with smokey flavours