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|--|-------|
| 57. Prawn Curry  | 18.50 |
| <i>Fresh prawns cooked in selected spices with mild sauce finished with coconut</i>      |       |
| 58. Prawn Makhani  | 18.50 |
| <i>Marinated fresh prawns cooked with a sweet tomato, butter, cream and cashew sauce</i> |       |
| 59. Prawn Vindaloo   | 18.50 |
| <i>Pieces of fresh prawns cooked with selected spiced in hot chili sauce</i>             |       |

### Breads

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|---|------|
| 60. Roti  | 2.00 |
| <i>wholemeal flour tandoori flatbread</i>                       |      |
| 61. Naan  | 2.00 |
| <i>Plain Flour tandoori bread</i>                               |      |
| 62. Garlic Naan   | 2.50 |
| <i>Garlic flavoured naan</i>                                    |      |
| 63. Butter Naan   | 4.00 |
| <i>Layered flaky plain bread</i>                                |      |
| 64. Laccha Prantha  | 3.50 |
| <i>layered flaky wholemeal bread</i>                            |      |
| 65. Onion Kulcha  | 3.50 |
| <i>plain flour bread filled with onion</i>                      |      |
| 66. Pudina Prantha  | 3.00 |
| <i>mint flavour plain flour flaky bread</i>                     |      |
| 67. Masala Kulcha   | 3.50 |
| <i>naan stuffed with spiced peas, potato and cottage cheese</i> |      |
| 68. Keema Naan  | 4.50 |
| <i>plain flour stuffed with lamb mince</i>                      |      |
| 69. Cheese Naan   | 3.50 |
| <i>plain flour bread filled with shredded cheese</i>            |      |
| 70. Peshawari Naan  | 4.50 |
| <i>plain naan filled with dry fruits and nuts</i>               |      |

### The Harvest

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|--|-------|
| 71. Basmati Rice   | 3.50  |
| 72. Lemon rice   | 4.00  |
| <i>rice cooked with mustard seeds, curry leaves and lemon</i>                                |       |
| 73. Mutter Pulao   | 5.00  |
| <i>fresh green peas tossed in butter with cumin, mixed with rice</i>                         |       |
| 74. Zafrani Pulao  | 6.50  |
| <i>basmati rice cooked with dry fruits, nuts and touch of saffron</i>                        |       |
| 75. Biryani-(Chef special)   | 11.90 |
| <i>choice of veg/chicken/lamb cooked with basmati rice and flavoured with selected herbs</i> |       |

### Accompaniments

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|-------------------|------|
| 76. Mango Chutney | 2.50 |
| 77. Mixed Pickle  | 2.50 |

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|---|------|
| 78. Raita   | 4.00 |
| <i>grated cucumber and carrots in natural yoghurt flavoured with roasted cumin powder</i> |      |
| 79. Kachumber Salad   | 5.50 |
| <i>chopped cucumber, onion, tomatoes, coriander mixed with lemon juice</i>                |      |

### Dessert

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|--|------|
| 80. Gulab Jamun  | 4.90 |
| <i>soft balls of cottage cheese, deep fried and soaked in sugar syrup with ice cream</i> |      |
| 81. Kulji  | 4.90 |
| <i>home made Mango/Pistacho Ice cream</i>  |      |
| 82. Gajjar ha Halwa  | 4.90 |
| <i>carrot pudding made with milk and dry fruits served with ice cream</i>                |      |
| 83. Gulab Kulji  | 4.90 |
| <i>rose and cardamom flavoured ice cream</i>   |      |
| 84. Rasmalai   | 4.90 |
| <i>cheese patties cooked in a special condensed milk with pistachios and rosewater</i>   |      |
| 85. Faluda Kulji   | 6.90 |
| <i>Thin vermicelli served with kulji along with rose syrup and nuts</i>                  |      |

### Simple Pack

- 1 Samosa | 1 Rice | 1 Plain Naan**  
**1 Raita | 1 Curry**  
**1 Pappadum | 1 Can of Drink**

**20.99\***

Pickup

**24.99\***

Delivered

### Family Pack

- 2 Samosa Pc | 2 Chicken Pc**  
**2 Curries | 2 Rice**  
**2 Plain Naan | 1 Raita**  
**2 Pappadum | 1.25ltr. Drink**

**\$43.99\***

Pickup or  
Delivered

### Party Pack

- 4 Samosa Pc | 4 Chicken Pcs.**  
**3 Curries | 2 Rice | 2 Plain Naan**  
**1 Raita | 1 Chutney**  
**4 Pappadum | 1.25ltr. Drink**

**\$64.99\***

Pickup or  
Delivered

\* Seafood not included in packs

\*Full paying customer only



Indian & Fusion Cuisine



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DELICIOUS  
FOOD!!  
TO YOUR TABLE**

**Sunday Buffet \$24.95\***

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## Entree

### Straight from Tandoor:

1. **Samasa 2Pcs.** 5.00  
Pastry filled with spicy potato and peas, deep fried
2. **Onion Bhaji** 5.00  
Chopped onion, fresh coriander mixed with chickpea flour, deep fried
3. **Grilled Gobi** 11.50  
Chunks of Cauliflower Marinated in Yoghurt and assorted Indian spices and grilled in Tandoor. Served with Salad and Mint Chutney
4. **Paneer Tikha** 12.90  
Cubes of cottage cheese mildly spiced with fresh vegetables and grilled in Tandoor
5. **Grilled Mushroom** 13.90  
Stuffed mushrooms marinated with assorted spices, showered and grilled in Tandoor. Served with Tandoori Broccoli
6. **Grilled Vegetables** 11.90  
Marinated pumpkin, Potato and seasonal vegetables with mild spices and grilled in Tandoor
7. **Chicken Tikha** £8.50 M14.50  
Succulent pieces of Chicken thigh fillet Marinated in spiced Yoghurt and grilled in Tandoor
8. **Seekh Kebab** 14.50  
Lamb mince infused with special spices, showered and cooked in Tandoor
9. **Lamb Chops** 14.50  
Lamb chops tenderised in a special marinade and grilled in Tandoor
10. **Grilled Fish** 13.50  
Marsets of fish marinated with special Tandoori sauce and grilled in Tandoor
11. **Grilled Basil Prawns** 13.50  
King prawns flavoured with basil leaves, marinated in special sauce, Grilled in Tandoor

## Indo-Chinese Fusion

12. **Vegetable Manchurian** 11.50  
Vegetable dumplings stir fried in garlic and soy sauce garnished with spring onion
13. **Chilli Paneer** 11.50  
Batter fried cottage cheese tossed with capsicum in chilli sauce
14. **Honey Gobhi** 11.50  
Cauliflower florets batter fried and tossed with honey and soy sauce
15. **Chilli Garlic Potato** 11.50  
Potatoes tossed with fresh garlic and chilli sauce
16. **Vegetable Chow Mein** 11.50  
Noodles tossed with shredded vegetables and soy sauce
17. **Vegetable Fried Rice** 11.50  
Rice tossed in wok with vegetables and a dash of soy sauce
18. **Chicken Fried Rice** 13.50  
Rice tossed in wok with Chicken, vegetables and a dash of soy sauce
19. **Chicken Chow Mein** 13.50  
Noodles tossed with shredded Chicken, vegetables and soy sauce

20. **Chilli Chicken** 13.50  
Pieces of chicken battered with corn flour, deep fried and cooked with chilli sauce
21. **Honey Chicken** 13.50  
Pieces of chicken batter fried and tossed with honey and soy sauce

## Indo Italian Fusion

22. **Masala Pasta (Chicken/Veg/Lamb)** 12.50  
Selection of pasta cooked with tomato sauce and Indian spices
23. **Garlic Pasta (Chicken/Veg/Lamb)** 12.50  
Selection of pasta cooked with Garlic sauce and Indian spices
24. **Creamy Spinach Pasta (Chicken/Veg/Lamb)** 12.50  
Selection of pasta cooked with Creamy spinach sauce and Indian spices

## Mains- Vegetarian

25. **Dal Makhani** 12.50  
Mixed lentils cooked in creamy onion gravy with a mild selection of spices
26. **Dal Tadka** 12.50  
Smooth red and yellow lentils cooked with selection of mild spices
27. **Dal Palak** 12.90  
Yellow dal tossed with spinach leaves, garlic and cumin
28. **Punjabi Kofta** 13.90  
Classic cheese dumplings simmered in a smooth sauce
29. **Shahi Kofta** 13.90  
Blended cottage cheese, potatoes and nuts dumplings cooked in an exquisite gravy
30. **Mutter Malai Methi** 13.90  
Green Peas cooked with fenugreek leaves and finished with cream
31. **Mutter Mushroom** 13.90  
Button mushrooms and peas cooked in exotic onion and tomato sauce
32. **Shahi Paneer** 13.90  
Cottage cheese cooked with exquisite gravy topped with cream and coriander
33. **Palak Paneer** 13.90  
Indian cottage cheese cooked in creamy spinach sauce and simmered in spicy gravy
34. **Balti Paneer** 13.90  
Indian cottage cheese prepared in gingery tomato sauce and tossed with onion and capsicum
35. **Pindi Channa** 13.90  
Chickpeas cooked with potatoes and selected spices
36. **Aloo Baingan and Peas** 13.90  
Eggplant, green peas and potatoes in light gravy topped with ginger and coriander
37. **Mix Vegetable** 13.90  
Seasonal mixed vegetable curry sautéed with traditional Indian spices and garnished with fresh coriander
38. **Pumpkin Masala** 13.90  
Pumpkin and green peas cooked together with selected Indian spices

## Poultry

39. **Butter Chicken** 14.90  
Marinated chicken pieces grilled in tandoor then cooked with tomato, butter, cream and cashew gravy
40. **Kadahi Chicken** 14.90  
Tender chicken pieces tossed with fresh capsicum, onion, homemade spices finished with coriander
41. **Chicken Korma** 14.90  
Succulent chicken pieces cooked with creamy cashew nut gravy
42. **Chicken Saag** 14.90  
Chicken cooked with fresh spinach, herbs and selected spices
43. **Chicken Vindaloo** 14.90  
Chicken and potatoes cooked with selected spiced in hot chilli sauce
44. **Chicken Madras** 14.90  
Chicken cooked with coconut cream and finished with coriander
45. **Chicken Tikka Masala** 14.90  
Chicken pieces cooked in specially made tikka masala gravy
46. **Chicken Jalfrezi** 14.90  
Chicken pieces lightly spiced and sautéed with tomato, capsicum and onion
47. **Meethi Chicken** 14.90  
Chicken pieces lightly spiced and cooked in onion and fenugreek

## Lamb

48. **Lamb Rogan Jash** 15.50  
Diced lean lamb cooked in rich onion gravy and selected herbs
49. **Lamb Spinach** 15.50  
Lean lamb dices cooked with fresh spinach, seasonal herbs finished with cream
50. **Handi Lamb** 15.50  
Lean Lamb, sautéed with onion, capsicum, tomato and seasoned with selected spices
51. **Lamb Korma** 15.50  
Diced lean lamb pieces slow cooked in cashew and creamy sauce
52. **Lamb Madras** 15.50  
Lamb Pieces cooked in coconut and onion based sauce
53. **Lamb Vindaloo** 15.50  
Lamb and potatoes cooked with selected spiced in hot chilli sauce

## Seafood

54. **Kolkata fish curry** 17.50  
Pieces of fresh fish cooked in a special blend of spices, coconut milk gravy finished with curry leaves
55. **Fish Vindaloo** 17.50  
Fresh Fish and potatoes cooked with selected spiced in hot chilli sauce
56. **Fish Jalfrezi** 17.50  
Pieces of fresh fish sautéed with tomato, capsicum and onion with selected spices