



Menu

Welcome to 'Spice of Life'. We are unconditionally committed to Quality, Service and Cleanliness. Most of all we are committed to giving you an exceptional culinary and service experience.

'Substance before Noise'.

Regards
SOLAIC Crew

Spice of Life Authentic Indian Cuisine Pty Ltd (SOLAIC)

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Banquet 'A'

(minimum 4 guests)

Entrée

Chicken Tikka

Chicken fillets marinated with yoghurt, tandoori spices and grilled in the tandoor.

Samosa

Plain flour crisp pastry filled with seasoned peas, potatoes and deep fried.

Mains

Butter Chicken

Roasted chicken tikka simmered in fresh tomato sauce, fenugreek leaves, and spices with a touch of crème.

Lamb Rogan Josh

Traditional lamb curry from northern India cooked with authentic freshly homemade ground masala finished with fresh coriander and ginger.

Chicken Vindaloo

Delicious chicken simmered in traditional hot vindaloo sauce.

Pappadums, Basmati Rice, Naan Breads (Garlic or Plain), Raita and Chutneys.

Gulab Jamun for Dessert

(\$35 pp)

Banquet 'B' **(minimum 2 guests)**

Entrée

Chicken Tikka

Chicken fillets marinated with yoghurt, tandoori spices and grilled in the tandoor.

Samosa

Plain flour crisp pastry filled with seasoned peas, potatoes and deep fried.

Mains

Butter Chicken

Roasted chicken tikka simmered in fresh tomato sauce, fenugreek leaves, and spices with a touch of crème.

Lamb Korma

Tender lamb pieces cooked in onion gravy, tomato sauce, finished in a cashew nut sauce with cream.

Pappadums, Basmati Rice, Naan Breads (Garlic or Plain), Raita and Chutneys.

One soft drink of choice per person.

(\$28 pp)

CHEF SPECIALS

Entrée

Black Pepper Chicken

Marinated chicken cooked with capsicum, onions, fresh coriander, fenugreek leaves, cinnamon and ginger. (\$24)

Afghani Chicken

A grilled chicken recipe in a perfectly balanced marinade of yoghurt and spices. (Full/Half \$24/\$14)

Mains

Kesar Murg (Saffron Chicken)

Boneless chicken, yoghurt, salt, pepper, chilli powder and saffron. (\$24)

Lamb Karahi

Lamb leg steaks, cut into cubes, chopped fresh coriander and chopped tomatoes. (\$24)

Paneer Bhurji

Homemade cheese (paneer) cooked with special blend of spices. (\$16)

Entrée

(All entrees are freshly made and served with mint chutney)

Onion Bhaji 2pcs \$6, 4pcs \$11

Sliced onion rolled in chick pea flour and deep fried.

Vegetable Samosa 2pcs \$7, 4pcs \$12

Plain flour crisp pastry filled with seasoned peas, potatoes and deep fried.

Samosa Chat 2pcs \$9, 4pcs \$13

Cut samosa's served with tamarind chutney and mint sauce. Topped with yogurt, date and tamarind and chilli and mint sauces.

Papdi Chaat \$12

Crunchy, tangy, hot and sweet flavours combine to make Papdi Chaat delicious to eat as a snack or a great alternative to a meal.

Chicken Tikka 2pcs \$8, 4pcs \$14

Tender fresh Chicken fillets marinated with yogurt, spices, herbs and grilled in the tandoor.

Lamb Cutlets 2pcs \$10, 4pcs \$20

Mouthwatering juicy and tender fresh lamb cutlets marinated with yogurt and freshly ground masala cooked in the tandoor.

Tandoori Chicken Half \$12, Full \$19

Whole Chicken marinated overnight in yogurt and fresh home ground spices, and then roasted in the tandoor.

Chicken

- Butter Chicken** **\$15.50**
Roasted chicken tikka simmered in fresh tomato sauce, fenugreek leaves, and spices with a touch of cream.
- Chicken Tikka Masala** **\$15.50**
Filletts of chicken, cooked with fresh capsicum, onions and home ground masala. Garnished with ginger and fresh coriander.
- Mango Chicken** **\$15.50**
Tender chicken curry blended together with mango, black mustard seeds, finished with cream.
- Chicken Korma** **\$15.50**
Tender chicken pieces cooked in onion gravy, tomato sauce, finished with cashews and cream.
- Chicken Vindaloo** **\$15.50**
Delicious chicken simmered in traditional hot vindaloo sauce.
- Chicken Jalfrezi** **\$15.50**
Diced chicken simmered in fresh vegetables, tomatoes and fenugreek. Finished with fresh coriander.
- Chicken Madras** **\$15.50**
Chicken cooked in a spicy curry leaves, herbs and finished with coconut cream and shredded coconut.
- Spinach Chicken** **\$15.50**
Chicken Curry cooked slowly in fresh baby spinach, selected spices and finished with fresh coriander and tomatoes.
- Chicken Dopiazza** **\$15.50**
Chicken simmered in fresh diced onions, capsicum and fenugreek. Finished with fresh coriander and green chillies.

* An extra-large serve of any chicken dish is an additional \$4.

Lamb

- Lamb Korma** \$17
Tender lamb pieces cooked in onion gravy, tomato sauce, finished in a cashew nut sauce with cream.
- Lamb Rogan Josh** \$17
Traditional lamb curry from northern India cooked with authentic freshly home ground spices. Finished with fresh coriander.
- Lamb Vindaloo** \$17
Delicious lamb simmered in traditional hot vindaloo sauce.
- Lamb Madras** \$17
Lamb cooked in a spicy curry leaves, herbs and finished with coconut cream and shredded coconut.
- Spinach Lamb** \$17
Lamb Curry cooked slowly in fresh baby spinach, selected spices and finished with fresh tomatoes.
- Lamb Dopiazza** \$17
Lamb simmered in fresh diced onions, capsicum and fenugreek. Finished with fresh coriander and green chillies.
- Bombay Lamb** \$17
Diced lamb with potatoes, green peas, fenugreek leaves. Finished with a touch of cream.
- * An extra-large serve of any lamb dish is an additional \$5.

Seafood

- Prawn Vindaloo** \$24
Delicious prawns simmered in traditional hot vindaloo sauce.
- Prawn Malabar** \$24
Fresh King Prawns cooked in fresh curry leaves.
- Prawn Tikka Masala** \$24
Prawns cooked in fresh onions, capsicum and garnished with fresh chilli and coriander.

Prawn Korma **\$24**
King Prawns cooked in onion gravy, tomato sauce, and cashew nut sauce, finished with cream.

* An extra-large serve of any prawn dish is an additional \$5.50

Vegetarian

Mixed Vegetables **\$12.90**
Mixed vegetables combined in a traditional cottage cheese and finished with fresh coriander.

Daal Makhani **\$12.90**
Black lentils cooked overnight tempered with a special tadka and herbs finished with a touch of cream and coriander.

Daal Fry **\$12.90**
Yellow lentils cooked in onions, vegetable oil, herbs and finished with coriander.

Spinach Potato **\$12.90**
Fresh spinach and potatoes mingled together with coriander and tomatoes.

Aloo Mutter **\$12.90**
Peas and potatoes cooked in onion, tomato and finished with fresh coriander.

Mushroom Mutter **\$12.90**
Popular North Indian dish; fresh Mushrooms and green peas cooked in onion and tomato based home style gravy.

Vegetable Korma **\$12.90**
Fresh vegetables cooked in onion gravy, tomato sauce, cashew nut sauce, finished with cream.

Palak Paneer (Spinach and Cottage Cheese) **\$15**
Fresh spinach and cottage cheese, mingled together with homemade spices topped with coriander and tomatoes.

Malai Kofta **\$15**
Potato and cheese dumplings cooked in onion gravy, tomato sauce, finished in cashewnut sauce and cream.

Paneer Tikka Masala **\$15**
Cottage cheese cooked in fresh onion and capsicum, lightly garnished with chilli and fresh coriander.

* An extra-large serve of any vegetarian dish is an additional \$4.

Biryani

(All biryani dishes are served with Raita)

Chicken Biryani	\$15.50
Chicken pieces cooked with basmati rice and exotic blend of herbs and spices.	
Lamb Biryani	\$16.50
Lamb pieces cooked with basmati rice and exotic blend of herbs and spices.	
Vegetable Biryani	\$15
Selected seasonal vegetables, cooked with basmati rice and exotic blend of herbs and spices.	
Prawn Biryani	\$24
Prawns cooked with basmati rice and exotic blend of herbs and spices.	

Breads

Plain Naan	\$3.30
Leavened bread of fine flour, baked in tandoor.	
Garlic Naan	\$3.60
Naan cooked in tandoor with garlic and coriander.	
Cheese Naan	\$4
Naan filled with shredded cheese and cooked in tandoor.	
Cheese Garlic Naan	\$4.30
Naan filled with shredded cheese, cooked in tandoor with garlic and coriander.	
Kashmiri Naan	\$4.70
Naan filled with dried mixed fruit, almond, cashewnuts, coconut powder, sugar and cooked in tandoor.	
Masala Kulcha	\$4.70
Naan filled with peas and potatoes, fresh onions, tomatoes, green chilli, fenugreek leaves and chat masala.	
Tandoori Roti	\$2.30
Wholemeal bread.	

Rice

Steamed Rice (Basmati) per person \$4.50

Pulao Rice (Zeera Rice) \$5.50

Rice cooked with cumin seeds and green peas.

Saffron Rice (Sweet / Normal) \$6.50

Rice cooked with sultanas, cashew nuts.

* An extra-large serve of any of the rice is an additional \$1.50

Sides

Green Salad (Indian Style) \$5

Pappadums 4 pcs \$3

Raita (Cucumber yogurt) \$3.50

Mint Chutney \$2

Beverages

Soft Drink Can (Pepsi, Pepsi Max, Lemonade, Sunkist & Solo) \$2.50

Lemon Lime Bitters \$4

Mango Lassi \$5

Orange Juice \$4

Masala Tea \$3.50

San Pellegrino Sparkling Mineral Water (750ml) \$6

Jug of Soft Drink \$9

Desserts

Gulab Jamun Milk dumplings poached in sugar and rose water.	\$5.50
Mango Kulfi	\$4.50
Pistachio Kulfi	\$4.50