



KASTURI

*indian
restaurant*



Starters

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| 1. Salmon Cheese Naan (tasty & new)
Bread stuffed with salmon cheese & coriander served with raita dip | \$7.50 |
| 2. Samosa (2 pcs)
Home made savoury pastry filled with spice potato and peas. | \$7.50 |
| 3. Vegetable Pakora (2 Pcs)
Spinach & potato mixed in a batter of chick pea flour & deep fried. | \$7.00 |
| 4. Onion Bhaji (2 Pcs)
Spicy onion fritters, deep-fried & served with spicy mint sauce. | \$7.00 |
| 5. Bombay Mushroom
Mushroom stuffed with lamb mince, cheese and deep-fried. | \$11.95 |
| 6. Chicken Kadhi Roll (2 Pcs)
Home made pastry filled with chicken tikka & onion deep fried. | \$11.95 |

Grilled items (Tandoor)

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| 7. Garlic Chicken Drumlets
Chicken drumlets cooked in garlic and tandoori spices & char grilled | \$12.95 |
| 8. Grilled Mushroom (4 Pcs)
Mushroom marinated in exotic Indian spices and chargrilled. | \$13.95 |
| 9. Malai Tikka (4Pcs) (Mild & Tasty)
Breast chicken pieces marinated in cashew sauce and yoghurt served with mild Malai sauce. | \$16.50 |
| 10. Chicken Tikka (4Pcs)
Free range chicken fillet marinated in spices & cooked in tandoor. | \$14.95 |
| 11. Lamb Seekh Kebab (4Pcs)
Lamb mince mixed with ginger, garlic and aromatic herbs, rolled on skewer and cooked in clay oven. | \$13.95 |
| 12. Tandoori Chicken (Half) (4Pcs)
Chicken marinated in Indian spices, yoghurt, garlic and ginger, cooked in clay oven. | \$13.95 |
| 13. Lamb Cutlets (4 Pcs)
Juicy lamb cutlets marinated in rum & spices cooked in tandoor. | \$19.95 |
| 14. Tandoori Salmon (Must Try!!!)
Delicious Atlantic Salmon marinated with spices, cooked in tandoor and served with home made cottage cheese. | \$21.95 |
| 15. Kasturi Mix Platter
It's an assortment of sizzling tandoori specialities. | \$26.95 |



Chicken

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| 16. Pepper Chicken | \$18.95 |
| Chicken cooked in curry sauce, coconut milk, mustard seed, curry leaves with hot!!! flavours. | |
| 17. Tandoori Chicken (Full) | \$22.95 |
| Chicken marinated in Indian spices, yoghurt, garlic and ginger, cooked in clay oven. | |
| 18. Butter Chicken | \$18.95 |
| Old time favourite & popular dish char grilled fillet chicken harmonious blend of tomatoes, enriched with cream. | |
| 19. Chicken Tikka Masala | \$18.95 |
| Chargrilled boneless chicken cooked with fresh tomato and spring onion. | |
| 20. Chicken Korma | \$18.95 |
| For mild taste buds, chicken cooked with cream and cashew nut sauce garnished with almonds. | |
| 21. Chicken Curry | \$18.50 |
| Authentic chicken curry cooked with potato and garnished with coriander. | |
| 22. Haryali Chicken | \$18.95 |
| Chicken cooked with fresh spinach and herbs and finished with fresh cream. | |
| 23. Kasturi Special Chicken | \$19.95 |
| Chicken tikka cooked with chef's special receipe and finished with boiled egg and cashew nuts and cream. | |
| 24. Chicken Vindaloo | \$18.50 |
| Chicken cooked with potatoes and hot chilli sauce finished with fresh coriander.
For the chilli lovers. | |
| 25. Chicken Jalfrizi | \$18.95 |
| Chicken cooked with fresh capsicum, onion & tomato, lightly spiced. | |
| 26. Chicken Chick Pea Masala | \$18.95 |
| Chicken curry mixed with chick pea & garnished with corriander and ginger. | |



Lamb

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| 27. Lamb Rara | \$19.95 |
| Lamb cooked with onion sauce mixed with mince & chef's spices. | |
| 28. Lamb Muglai | \$19.95 |
| Lamb cooked with raw egg, onion sauce & cream finished with almond flakes. | |
| 29. Rogan Josh | \$19.95 |
| Authentic lamb curry, all time favourite | |
| 30. Lamb Lazziz Korma | \$19.50 |
| Delicious mild lamb cooked in yoghurt based gravy, garnished with almonds & cream. | |
| 31. Chennai Lamb Curry | \$19.95 |
| Authentic South Indian lamb curry made with hot sauce to spice you up. | |
| 32. Hadi Gost | \$19.95 |
| Lamb cooked with onion and tomato and ground corriander seeds, cummin seeds and finished with mint. | |
| 33. Lamb Vindaloo | \$19.50 |
| Lamb cooked with potato and hot chilli sauce finished with fresh coriander and ginger. | |
| 34. Lamb Saag | \$19.95 |
| Lamb cooked with spinach and herbs and finished with cream.. | |

Beef

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| 35. Beef Rogani | \$18.50 |
| Authentic beef curry cooked with spices and herbs. | |
| 36. Beef Bablihad | \$18.50 |
| Tender beef cooked with vegetables and spices. | |
| 37. Beef Do Piazza | \$18.50 |
| Beef cooked with onion rings and finished with coriander. | |
| 38. Kashmiri Beef | \$18.50 |
| Mild beef cooked with cashew and onion gravy, garnished with mixed fruits and cream. | |
| 39. Beef Vindaloo | \$18.50 |
| Beef cooked with chilli sauce and garnished with coriander and ginger. | |
| 40. Hyderabad Beef | \$18.50 |
| Curry Beef cooked with lightly spiced and finished in mint flavour. | |
| 41. Chilli Beef | \$18.50 |
| Beef cooked with spices and chilli. | |
| 42. Beef Korma | \$18.50 |
| Beef cooked with mild yoghurt based gravy and garnished with almonds. | |



Seafood

43. Sri Lankan Fish	\$24.00
Curry Atlantic salmon cut into large chunks and cooked chilli powder, ginger and turmeric.	
44. Fish Masala	\$22.95
Rockling fillets cooked with capsicum and onion and tomato then garnished with coriander.	
45. Goan Fish Curry	\$22.95
Fish prepared with coconut cream and South Indian spices, cream and cooked in slow fire.	
46. Fish Malabar	\$23.00
Atlantic salmon cooked with typical South Indian Kerala spices with a touch of tamarind.	
47. Prawn Shai Korma	\$23.00
Prawns cooked with onion, korma sauce, and a touch of creamy butter sauce.	
48. Chilli Prawn	\$24.00
Prawns cooked in capsicum, onion sauce and finished with fresh coriander and ginger.	
49. Prawn Masala	\$24.00
Prawn tossed with ginger and garlic and cooked with five spices.	
50. Garlic Prawn	\$24.00
Prawn cooked with garlic, onion and capsicum and finished with coriander and ginger.	



Vegetable Garden

51. Mutteer Paneer	\$15.50
Cooked with onion and creamy tomato sauce with green peas and cottage cheese.	
52. Mushroom Matter Paneer	\$15.50
Greenpeas, cottage cheese and mushroom cooked in onion sauce touched with cashew sauce.	
53. Shai Paneer	\$15.50
Cottage cheese cooked with creamy butter sauce finished with coriander.	
54. Eggplant Masala	\$15.50
Eggplant cooked with potato and tomato rich sauce and garnished with spring onion.	
55. Malai Kofta	\$15.50
Potato & cheese balls, mixed with dry fruits & nuts simmered in almond flavoured sauce.	
56. Palak Paneer	\$15.50
Cottage cheese cooked in fresh spinach, cream and herbs.	
57. Stir Fry Vegetable	\$15.50
Fresh mixed vegetable cooked with spices and spring onion.	
58. Mushroom Jalfrazi	\$15.50
Fresh mushroom cooked with spring onion, capsicum, tomato and finished with coriander.	
59. Pumpkin Masala	\$15.50
Butter nut pumpkin cooked with mustard seed, curry leaves in rich tomato gravy garnished with almonds and cream.	
60. Dhal Maharani	\$14.95
Whole black lentils and Urud dhal cooked with rich tomato sauce and cream.	
61. Aloo Palak	\$15.50
Potatoes cooked with fresh spinach and garnished with cream.	
62. Aloo Gobi	\$15.50
Cauliflower and potatoe stirfry with spices finished with fresh tomatoes.	
63. Chick Pea Masala	\$15.50
Chickpea cooked with onion and capsicum and spices garnished with spring onion.	
64. Paneer Butter Masala	\$15.50
Home made cottage cheese cooked with butter sauce and finished with cream.	



Rice & Biryani

65. Basmati Rice	
Indian basmati rice. Medium - \$4.50 Large - \$5.00	
66. Kashmiri Pulao	\$7.95
Basmati rice cooked with dry fruits and nuts.	
67. Vegetable Pulao	\$8.95
Rice cooked with mixed vegetables.	
68. Lamb Buriyani	\$14.95
Rice cooked with lamb garnished with crispy onion.	
69. Hyderabad Chicken Buriyani	\$14.95
Rice cooked with chicken and garnished with crispy onion.	
70. Lemon Rice	\$7.95
Rice with mustard seed & curry leaves & finished with lemon juice.	
71. Coconut Rice	\$7.95
Rice cooked with grated cocount.	

From The Tandoor

72. Naan Plain flour bread.	\$3.50
73. Salmon Cheese Naan	\$7.50
Bread stuffed with salmon cheese & coriander served with raita dip.	
74. Cheese Naan	\$6.50
Plain flour bread stuffed with shredded cheese and coriander.	
75. Keema Cheese Naan	\$7.00
Bread stuffed with lamb mince and cheese.	
76. Garlic Naan	\$4.00
Plain flour bread garnished with garlic.	
77. Paratha	\$4.00
Flaky wholemeal bread.	
78. Aloo Paratha	\$6.00
Wholemeal bread stuffed with potato and herbs.	
79. Masala Kulcha	\$6.00
Bread stuffed with potato and herbs.	
80. Keema Naan	\$6.50
Bread stuffed with lamb mince and herbs.	
81. Roti	\$3.50
Wholemeal bread.	
82. Kashmiri Naan	\$6.50
Bread stuffed with fruits and nuts.	
83. Onion Kulcha	\$5.00
Flakey bread stuff with onion and cooked in tandoori oven.	



Bypass Order

84. Raita	\$3.50
Dice cucumber in home made yoghurt.	
85. Cachumber Salad	\$6.00
Spicy Indian salad.	
86. Fresh Garden Salad	\$6.00
Fresh vegetable salad garnished with lemon juice.	
87. Chicken Chat Salad	\$6.00
Chicken mixed with fresh salad and onion and spices.	
88. Tandoori Salad	\$10.95
Tandoori chicken mixed with fresh garden salad and yoghurt.	
89. Mango Chutney	\$3.00
90. Mix Pickle	\$3.00
91. Pappadam	\$3.00

For The Sweet Toothed

92. Kulfi	\$6.50
Home made Indian ice-cream with pistachio nuts.	
93. Gulab Jamun	\$6.50
Home-made cottage cheese dumpling in sweet syrup.	
94. Wattalappan	\$6.50
Authentic Sri Lankan Coconut Pudding.	
95. Assorted Ice-Cream	\$6.00
96. Mixed Fruit Ice-Cream	\$6.00
97. Banana Split	\$6.50
98. Lassi (Plain / Mango)	\$4.50
A soothing yoghurt drink.	