



**Gravy N More**  
If the Gravy is Good, It's all GOOD!

## #1 Fine Dining Experience

**OUR CHEFS CREAT MASTERPIECES IN EVERY SINGLE PLATE TO THE CUSTOMERS.**

We only serve food and drinks that can satisfy your desires and provide the most whole some eating experience.

## RESERVE NOW!

☎ 02 6183 0606

🏠 75/71 Giles St, Kingston 2604

🌐 [www.gravynmore.com.au](http://www.gravynmore.com.au)



## PIZZA

- MARGHERITA** \$15.90  
Stretchy mozzarella chese & diced tomatoes, topped with oregano
- PANNEER TIKKA MASALA** \$18.50  
The Indian specialty on your pizza with exotic panneer cheese tikka (From clay oven), red onions, capsicum & jalapenos.
- CHICKENN TIKKA MASALA** \$19.90  
Marinated chicken on stretchy mozzarella cheese, red onions, capsicum & olivers, all on Tikka sauce with touch of crushed garlic
- PAEI-PERI CHICKEN** \$20.50  
Curred chicken, capsicum, red onion, peri-peri sauce & chilly flake
- BUTTER CHICKEN** \$19.90  
The Traditional Flavor, cubes of butter chickenn, red onions, topped with coriander & fenugreek leaves, all on butter chicken sauce

## GARLIC BREAD

- GARLIC BREAD** \$7.50  
Crunchy edges with soft centre, & the subtle flavor of Garlic in every bite
- GARLIC BREAD WITH CHEESE** \$10.50  
Oven baked herb & garlic bread, topped with cheese
- CHICKEN TIKKA GARLIC BREAD** \$12.50  
Cheese garlic bread topped with chicken tikka (baked in the clay oven) (4 pcs)
- PANEER TIKKKA GARLIC BREAD** \$12.50  
Cheese garlic bread topped with panneer cheese tikka (baked in the clay oven) (4 pcs)

## DAAL MAKHANI \$20.90

Mixed black lentils soaked overnight and slow-cooked with tomatoes, ginger, garlic, onion, and a touch of cream and butter

## VEG KORMA \$20.90

Super aromatic delicious indian curry made with potatoes, peas, carrots, frenns beans, onions, tomatoes, nuts, and spices

## KADAI PANEER \$21.90

Cottage cheese, mustard capsicum, onion, fenugreek mint, and spices in semi-dry sauce.

## PALAK PANEER \$22.90

(Cottage cheese, spinach, onion, fenugreek, mint, and spices in semi-dry sauce)

## PANEER TIKKA MASALA \$22.90

Cottage cheese cooked with spicy gravy.

## SHAHI PANEER \$23.90

Cottage cheese cubes cooked with onion, and tomato gravy finishing with cream.

## MALAI KOFTA \$22.90

Kofta is fried dumpling balls made up of mashed potatoes, and mixed vegetables which are simmeredd in house-made sauce, spices and cream.

## BREAD

- PLAIN NAAN** \$4.50  
All purpose flour bread baked in the clay oven.
- GARLIC NAAN** \$5.00  
All purpose flour bread with garlic topping baked in the clay oven.
- CHEESE NAAN** \$6.00  
All purpose flour bread stuffed with cheese and baked in the clay oven.

## CHICKEN KORMA \$22.90

Cashew nut almond meal, onion, tomato, green cardamom, cream, turmeric, nut sugar

## CHICKEN JALFREJI \$22.90

Stir fry vegetablex cooked with chicken, lots of tomatoes, garlic, turmeric, and other spices, semi-dry curry.

## CHICKEN MADRAS \$22.90

South Indian special, several medium hot with coconut, lime juice, roasted mustaad seeds, coconut milk, fresh curry leaves, coriander, adn spices.

## CHICKEN TIKKA MASALA \$22.90

Lightly spiced thick creamy sauce of capsicum, onion, fenugreek, and fresh lemmonn juice andd spices.

## CHICKEN SAAG WAALA \$22.90

Baby spinach, dark kale, mustard oil, garlic, julian ginger, greenn chilies, fenugreek.

## CHICKEN ROGHAN JOSH \$22.90

Traditional Kashmiri curry cooked in onion and tomato-based sauce with spices aand fresh herbbs.

## LAMB/BEEF/PRAWN CURRY

### LAMB/BEEF/PRAWN VINDALOO

Traditional goat tangy and spicy curry, garlic, jaggery, vinnegar, Kashmiri chili, black pepper, spices.

### LAMB/BEEF/PRAWN KADHAJI

Oven roasted peppers, diced red onion, julian ginger, mint, fresh coriander and spices.

### LAMB/BEEF/PRAWN KORMA

Cashew nut, almond meal, yello onion, tomato, green cardamom, cream, turmeric and sugar.

## CHEESE & GARLIC/SPINACH NAAN \$6.50

All purpose flour bread stuffed with cheese and garlic and baked in the clay oven.

## BUTTER/CHILLY SPINACH NAAN \$5.50

All purpose flour bread baked in the clay oven and tossed with butter.

## KASHMIRI NAAN \$6.90

Delicious of Indiaan bread sprkledd with dry fruits and nuts glazed in butter with saffron note.

## KEEMA NAAN \$7.5

Stuffed with spiced mince lamb

## GARLIC NAAN \$3.50

Indian Garlic flat bread cooked in a tandoor

## HERB NAAN \$4.50

Flat Naan flavoured with butter and mixed herbs.

## ALOO PALK \$19.90

Cubed potato Cooked pinaachh and flavoured with fenugreek

## ALOO MATAR \$18.90

Florets of Peas and dice potatoes cooked with Onion, Tomato, Ginge and Garlu

## ALOO METHI \$18.90

Florets of Divd potatoes Our Gravy with Fenugreek

## LACCCHA PARATHA \$5.50

All purpose flour bread fried in round shape.

## ROTI TANDOORI \$4.50

Whole-wheat flour bread traditionally baked in the clay Oolay oven

## RICE

- PLAIN RICE** \$4.50  
Steamed white Rice
- JEERA RICE** \$5.50  
Rice cooked with Curmin seeds and spices.
- SAFRON RICE** \$5.50  
Rice cooked with Saffron.
- MATAR RICE** \$5.50  
Rice cooked with green peas.
- COCONUT RICE** \$6.10  
Rice cooked with Coconut.
- VEG. BIRYANI** \$20.90  
Biryani rice prepared with mix vegetables.
- LAMB/BEEF/CHICKEN BIRYANI** \$22.90  
Biryani rice prepared with Lamb/Beef/Chicken and spices.

## WINES

VOODKAS	GINS	RED WINES
Smirnoff No 21 \$9.90	Monkey 47 \$14.90	Shaw Wines Cabernet \$9.90 \$39.50
Absolut Vodka \$9.90	Hendrick's \$14.90	Melki, Cibera \$8.50 \$38.50
		Baarossa Valley (Shiraz) \$9.00 \$39.50
RUMS	GINS	South Australia \$12.00 \$45.00
Captain Morgan \$9.90	Monkey 47 \$14.90	Norwester (Pinot Noir) \$12.00 \$45.00
Mount Gay Barbados \$9.90	Hendrick's \$14.90	Cantebury
Diplomatico Mastmazo \$12.90		CHAMPAGES
Bundaberg Original \$9.90		Coronna Extra \$9.50
		Carlton Dry \$9.50
WHISKEY	Jack Daniel's No.7 \$9.90	Sensi Pinot Noir Rose (Brot), Italian \$8.50 \$38.50
Chivas Regal \$9.90	Tiger \$9.50	Sensi Prosecco (Bout) \$8.50 \$38.50
Carnegie Club 1858 \$9.90	Victoria Bitter \$9.50	Italian \$12.00 \$45.00
Jameson Irish \$9.90	Hencken \$9.50	Zane Hills (Sparkling Brut Cuvee, Australia) \$8.50 \$38.00
		Chandon blanc De Blancs, Australia \$8.50 \$38.00
JOHNNIE WALKER	WHITE WINES	
Black Label \$11.90	Bourke Street \$9.00 \$39.00	
Green Label \$14.90	(Chardonnay), Australia \$9.00 \$39.00	
Gold Label \$14.90	Due South (Chardonnay) \$9.00 \$39.50	
TEQUILAS	Wa \$8.50 \$38.00	
Batanga Blanco \$11.90	Tasock Jumper (Pinot Grigio), Italy \$9.00 \$39.00	
Esplon Reposado \$11.90	Rube Wines (Moscato), Australia \$9.00 \$39.00	
	Cofield (Chardonnay Pinot \$9.00 \$39.50)	
	Noir) Australia	



## ENTRE NON-VEG

- MALAI CHICKEN TIKKA** \$12.50  
Chicken pieces marinated with cheese, cream, and aromatic spices and roasted in a clay oven.
- CHICKEN TIKKA** \$14.90  
Tender chickenn pieces marinated in herb yogurt, and spices. Cooked inn a traditional clay oven.
- TAANNDOORI CHICKEN** \$14.90  
Bonne chicken marinated with yogurt and spices.
- FISH TIKKA** \$20.90  
Pieces of fish lightly spiced andnd roasted inn tandoor
- CHICKEN NUGGETS (6 PC) & CHIPS** \$17.50  
Grill fried chicken nuggets with potato friedd chips..
- CHICKEN WINGS (4 PC)** \$15.90  
4 chickenn wings served with Mmint Sauce.
- MURG PUDINNA TIKKA** \$20.90  
Tender Chickenn pieces marinnated inn mint and spices Cooked inn a traditional clay oven.
- TANDOORI PRAWNS** \$20.90  
Prawns marinated with yogurt and spices
- LAMB SEEK KABAB** \$19.00  
Succulent Lamb Mince, Spiced With Coarse Spices, Skewered And Cooked In Tandoor Oven

## CHICKEN CURRIES

- BUTTER CHICKEN** \$22.90  
Rich and creamy sauce, plum tomatoes, cinnamon, star aniseed, black cardamom, fennel seed, sugar, cashew.
- CHICKEN VINDALOO** \$22.90  
Traditional coan tangy and spicy curry, garlic, jaggery, vinegar, Kashmiri chili, black pepper, spices.
- CHICKEN KADHAI** \$22.90  
Oven-roasted peppers, diced red onion, ginger, mint, fresh coriannnder, andd spices.

## ENTRE VEG

- VEG SAMOSA (2PIECES)** \$11.50  
Atriangular pastry stuffed with potatoes and peas deep-fried. Served with fresh mint and tamarind sauce.
- CHOLE SAMOSA (2PIECES)** \$17.50  
Atriangular pastry stuffed with potatoes and peas deep-fried. Served with fresh mint and tamarind sauce.
- ONNIONN BHAJI (4PIECES)** \$12.50  
Onion fried with white chickpeas lour and spices.
- PANEER PAKKORA (6PIECES)** \$13.90  
Mildly spiced cottage cheese fritters.
- PALAK PAKKORA (4PIECES)** \$13.90  
Mildly Spiced Spinach fritters
- PAANI POORI (6PIECES)** \$12.50  
Fried balls served with sauce and mint, asafetida (heeng), andd sweet water
- SPRING ROLL (6PIECES)** \$11.90  
Light & crispy spring rolls wrapper in rice crepe with vegetable stuffing.
- PANEER TIKKA** \$18.90  
Cubex of cottage cheese marinated in yogurt, and mild spices, and cooked in a clay oven.
- POTATO CHIPS** \$7.50  
Fried POTATO Chips
- SWEET POTATO CHIPS** \$8.50  
Fried SWEET POTATO Chips
- MIX PLATTER (4 PCS)** \$16.00
- MIX PLATTER (8 PCS)** \$34.00

## VEGAN BITES

- DAL MAKHAN** \$23.40  
Mixed black lentils soaked overnight and slow-cooked with tomatoes, ginger, garlic, and onion.
- DAL TADKKA** \$23.40  
Lentils tempered with mustard curry leaves with extra spices.
- ALOO GOBHI** \$23.40  
Cauliflower & potatoes tempered inn tomato, red onion, garlic, and spices.
- CHANNA MASALA** \$23.40  
White chickpeas, masala gravy, onion, tomato, feugreak, mango powder, andd lemon.
- VEG KORMA ( IN COCONUT CREAM)** \$23.40  
Super aromatic delicious Indian curry made with potatoes, peas, carrots, french beans, onions, tomatoes, nuts, and spices
- PLAIN NAAN** \$5.00  
All-purpose flour bread baked in the clay oven.
- GARLIC NAAN** \$5.00  
All-purpose flour bread with garlic topping bake inn the clay oven.
- SPINACH NAAN** \$5.50  
All-purpose flour bread stuffed with garlic andd baked in the c clay oven.



## SALADS & ACCOMPANIMENTS

- LAMB/BEEF/PRAWN JALFREJI**  
Stir fry vegetables cooked with your choice of meat, lots of tomatoes, garlic, turmeric and other spices. Semi-dry curry.
- LAMB/BEEF/PRAWN TIKKA MASALA**  
Lightly spiced thick creamy sauce off capsicum, onion, fenugreek and fresh lemmonn juice and spices.
- LAMB/BEEF/PRAWN ROGHAN JOSH**  
Traditional Kashmiri curry cooked in onion and tomato based sauces with spices and fresh herbs.

**LAMB \$24.90**  
**BEEF \$23.90**  
**PRAWN \$26.90**

## VEG CURRY

- ALOO GOBHI** \$19.90  
Cauliflower & potatoes tempered in tomato, redd onion, garlic and spices.
- CHANA MASALA** \$20.90  
White chickpeas, masala gravy, onion, tomato, fenugreek, mango powder andd lemon.
- BUTTER PANEER** \$22.90  
Cottage cheese dipped in butter gravy w8520/ith a touch of spices.
- DAAL TADKA** \$19.90  
lentils tempered with mustard curry leaves with extra spices.

- CUCUMBER RAITA** \$5.90  
Refreshing yoghurt with pieces of cucumber and spices..
- BOONDI RAITA** \$5.90  
Pieces of cucumber dip in yoghurt and spices andd small fried balls.
- KACHUMBER SALAD** \$5.90  
Pieces of cummcumber onion, tomato, pudina, lemon juice and addd spices.
- FRESH GARDEN SALAD** \$8.90  
Ina large bowl, combine lettuce, endive, tomatoes, radishes, carrots, and cucumbers.
- MIXED PICKLE** \$4.90  
Homemade Pickle mango, carrot, lemmonn, olive, chilly, with spices.
- SWWET MAANGO CHUTNNEY** \$4.90  
Mango slices are cooked inn boiling water with spices like cardamom, cinnamon andd clove, the gives it a spsicy zing.
- PAPPADUMS** \$4.90  
Chickpea flour, baking powder, all purpose flour, lentils, black pepper.
- DESSERTS**
- GULAB JAMUN (2 PC)** \$9.00  
Two deep fried chese balls soaked in rose and cardamom-flavored sugar syrup.
- KULFI (PISTA / MANGO)** \$7.50  
A delicious homemade pistachio-mango flavored kulffi.
- VANILLA ICE CREAM WITH TOOPPING** \$5.00  
Creamy vanilla ice cream with whipped cream and a cherry on top.
- RAS MALAI (2 PC)** \$7.90  
Deep fried balls of cottage cheese in reduced milk & saffron flavor