



### BREAD (From the Tandoor)

51. NAAN (Plain flour bread)	2.2
52. GARLIC NAAN (Plain flour bread with Garlic butter)	2.7
53. ROTI (Wholemeal bread)	2.0
54. PARANTHA (Flaky Wholemeal Bread with Butter)	3.0
55. ALOO PARANTHA (Stuffed with spicy potato and peas)	3.5
56. MASALA KULCHA (Stuffed with Spicy cottage cheese)	3.5
57. KASHMIRI NAAN (Stuffed with dried fruit and nuts)	3.5
58. KEEMA NAAN (Stuffed with lamb mince)	4.0



### RICE DISHES

59. PULAO RICE (Indian Saffron rice)	3.0
	Large 4.5
60. PEA PULAO (Saffron rice cooked with peas & Onion)	4.0
61. VEGETABLE BIRYANI (Saffron rice cooked with vegetables)	8.0
62. CHICKEN BIRYANI (Saffron rice cooked with diced chicken)	12.5
63. LAMB BIRYANI (Saffron rice cooked with diced lamb)	12.5
64. COCONUT RICE (Saffron rice cooked with diced lamb)	6.5

### ACCOMPANIMENTS

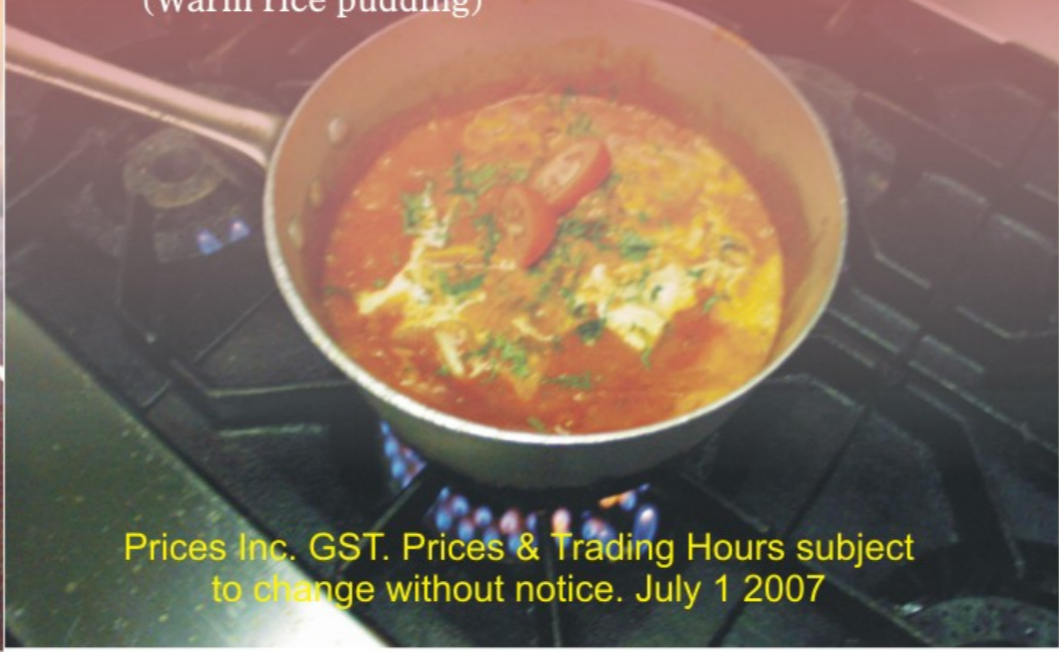
65. RAITA (Spicy Cucumber and carrot yoghurt dip)	3.0
66. MIXED PICKLE	3.0
67. SWEET MANGO CHUTNEY	3.0
68. SALAD	3.5
69. MINT CHUTNEY	.50
70. RED CHUTNEY	.50
71. PAPPADAMS (4 pieces)	1.5

### INDIAN YOGHURT DRINKS

72. SWEET LASSI (Rose flavoured cool drink)	2.5
73. MANGO LASSI (Mango flavoured yoghurt drinks)	3.0

### INDIAN SWEETS

74. GULAB JAMUN (Sweet Dumplings)	3.5
75. MANGO KULFI	3.5
76. DATE & WALNUT KULFI	3.5
77. BADAM KHEER (Warm rice pudding)	3.5



Prices Inc. GST. Prices & Trading Hours subject to change without notice. July 1 2007

**NEW**

# Indian Star Restaurant

254-256 MARIBYRNONG ROAD  
MOONEE PONDS

Phone: 9375 1113 & 9370 7298

[www.indianstar.com.au](http://www.indianstar.com.au)

Winner of the 1996 Australian & Victorian  
Indian Restaurant of the Year Awards



## TAKE AWAY MENU

(Pick-Up Only)

### TRADING HOURS

Monday Saturday 5.30pm-11pm

Sunday Dinner 5.30pm-10.30pm

Lunch by special arrangements

Catering for all your functions

We use Halal Meat

NO EFTPOS

## SOUP

- 1.MURG SHORBA 5.5  
2.TOMATO SHORBA 4.5  
3.VEGETABLE SHORBA 4.5

- 4.ONION BHAJIA 4.5  
(Sliced onion & mint leaves coated in spicy chickpea batter & fried)

- 5.PAKORA 4.5  
(Vegetable fritters coated in a spicy chickpea batter)

- 6.TANDOORI GOBI 8.5  
Marinated cauliflower cooked in the Tandoor)

- 7.VEGETABLE SAMOSA 4.5  
(2 fried patties stuffed with spiced potato and green peas)

## SPECIALS FROM THE TANDOOR

- 8.TANDOORI PLATTER 17.5  
(A variety of chicken, lamb, & fish roasted in the tandoor)

- 9.LAMB TIKKA 8.5  
(Lamb fillets roasted in tandoor)

- 10.SEEK KEBAB 8.5  
(Lamb sausages roasted in tandoor)

- 11.CHICKEN TIKKA 8.5  
(Fillets of chicken marinated & roasted in tandoor)

- 12.TANDOORI CHICKEN (half) 8.5  
(full) 14.0

## DICED BEEF DISHES

- 13.BEEF CURRY 10.9  
(Cooked in tomato & onion curry) Large 14.5

- 14.BEEF VINDALOO 10.9  
(Cooked in Hot curry) Large 14.5

- 15.BEEF MADRAS 10.9  
(Simmered in mustard seeds, coconut & roasted chilli curry) Large 14.9

- 16.BEEF MASALA 10.9  
(Cooked in capsicum, tomato & onion) Large 14.5

- 17.BEEF MUGHLAI 10.9  
(Cooked with capsicum, cottage cheese & simmered in mild creamy curry) Large 14.5

- 18.BEEF DEWANI 10.9  
(Cooked with mixed vegetables) Large 14.9

## CHICKEN FILLET DISHES

- 19.CHICKEN MAKHANI (Butter Chicken) 11.8  
(Cooked in creamy tomato curry) Large 15.7

- 20.CHICKEN TIKKA MASALA 11.8  
(Cooked with tomato, capsicum & onion) Large 15.7

- 21.CHICKEN PASANDA 11.7  
(Cooked in a mild almond curry) Large 15.7

- 22.CHICKEN KORMA 11.7  
(Cooked in a creamy nut curry) Large 15.7

- 23.CHICKEN VINDALOO 11.7  
(Cooked in hot curry) Large 15.7

- 24.CHICKEN MADRAS 11.7  
(Simmered in mustard, coconut, and roasted chilli) Large 15.7

- 25.CHICKEN CURRY 11.7  
(Cooked in a mild curry) Large 15.7

- 26.CHICKEN SAAG 11.8  
(Cooked in a creamy spinach curry) Large 15.7

- 27.CHICKEN DEWANI 11.8  
(Cooked with mixed vegetables) Large 15.7

## DICED LAMB DISHES

- 28.ROGAN JOSH 11.0  
(Cooked in yoghurt & Spices) Large 14.9

- 29.LAMB VINDALOO 10.9  
(Cooked in hot curry) Large 14.9

- 30.BHUNA GOSHT 10.9  
(Cooked with ginger, onion, capsicum & tomato) Large 14.9

- 31.LAMB KORMA 10.9  
(Cooked in a creamy nut curry) Large 14.9

- 32.LAMB DEWANI 10.9  
(Cooked with mixed vegetables) Large 14.9

- 33.LAMB SAAG 11.0  
(Cooked in a creamy spinach curry) Large 14.9

- 34.DAAL GOSHT 10.9  
(Cooked with mixed lentils) Large 14.9

## OCEANS CATCH

(Available in one size only)

- 35.PRAWN MASALA 15.5  
(Cooked with tomato, capsicum & onion)

- 36.PRAWN MALAI 15.5  
(Cooked in a mild tomato curry with a touch of coconut cream)

- 37.PRAWN VINDALOO 15.5  
(Cooked in a hot curry)

## ROCKLING FILLET

- 38.FISH MADRAS CURRY 15.5  
(Cooked in mustard seeds & roasted chilli)

- 39.FISH VINDALOO 15.5  
(Hot Fish Curry)

- 40.GOA FISH CURRY 15.5  
(Mild fish curry cooked with a touch of coconut curry)

## VEGETARIAN DISHES

- 41.DAL MAHARANI 8.5  
(Mixed Lentil curry) Large 10.9

- 42.VEGETABLE DHANSAK 8.5  
(Mixed vegetables cooked with lentils) Large 10.9

- 43.MADRAS VEGETABLE 8.5  
(Mixed vegetables cooked in mustard seeds & roasted chilli) Large 10.9

- 44.ALOO MUTTER 8.5  
(Mild potato and pea curry) Large 10.9

- 45.ALOO BAINGAN 9.5  
(Potato and eggplant cooked in a spicy curry with a touch of coconut milk) Large 11.9

- 46.ALOO GOBI 8.5  
(Potato and cauliflower curry) Large 10.9

- 47.ALOO PALAK 9.5  
(Creamy spinach curry cooked with potato) Large 11.9

- 48.NAVRATTAN KORMA 9.5  
(Creamy vegetable curry cooked with cottage cheese & nuts) Large 11.9

- 49.MALAI KOFTA 9.5  
(Cottage cheese and mashed potato balls cooked in a mild curry) Large 12.5

- 50.PALAK PANEER 10.0  
(Mild spinach curry cooked with cottage cheese) Large 12.5