



the  
**Snake Charmer**  
CLASSIC INDIAN CUISINE  
est 1979

Namasté

Your hosts Andrew and Munjula welcome you to The Snake Charmer Indian Restaurant. Our menu is seasonal, traditional and progressive. We support the smaller boutique wineries so please ask our friendly staff in helping you choose your wine to compliment your dinner.

*Entrées*

|   |         |
|---|---------|
| <b>Lamb curry crêpe</b>   | \$14.90 |
| A superb blend of East and West, combining lamb curry rolled in a crêpe with grilled cheese and cream.  |         |
| <b>Entrée Platter</b>   | \$14.90 |
| A taste of daily prepared assorted entrées (consult staff)  |         |
| <b>Vegetable Pakoras</b>  | \$10.90 |
| Vegetable fritters deep fried in lightly spiced besan flour with yoghurt and mint chutney.  |         |
| <b>Garlic Jhinga (Prawn)</b>  | \$14.90 |
| Prawns pan-fried with onion, garlic, vegetables, spices, dash of cream, with Dosa.  |         |
| <b>Kashmiri Lamb Cutlets</b>  | \$14.90 |
| Tender lamb cutlets simmered with cumin, black pepper and cardamom and yoghurt with a golden crust of besan and chilli with tamarind chutney. |         |
| <b>Salt and Pepper Squid</b>  | \$12.90 |
| Rounds of squid sautéed in a hot chilli, garlic, lemongrass, coconut and Laos root with coconut rice.   |         |
| <b>Aloo Samosa</b>  | \$11.90 |
| Traditional vegetarian pastries filled with lightly spiced potato, carrot, pea mixture, with onion bhajias and a tangy carrot pachadi.        |         |

## *From the Curry Kitchen*

Since 1979, many different curries have been made and not all are listed so please ask our staff for your favourites.

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| <b>Lamb Rogan Josh</b>   | \$1990  |
| A delicious lamb curry with paprika, capsicum, fresh curry leaves, tomato, ground cardamom, cloves, black pepper, simmered in yoghurt. |         |
| <b>Lamb Korma</b>  | \$18.90 |
| An aromatic lamb curry cooked in a creamy sauce of coconut, cardamom, cumin and cinnamon.  |         |
| <b>Beef Vindaloo</b>   | \$18.90 |
| A fiery beef curry of Goa, combining tender cubes of beef with a hot vinegar and chilli based gravy. (HOT!)                            |         |
| <b>Beef Madras</b>   | \$18.90 |
| Cubes of beef marinated in aromatic spices, sautéed with onions, ginger and a dash of cream with a touch of chilli.                    |         |
| <b>Corriander Chicken</b>  | \$18.90 |
| With yoghurt, garlic, cooked in a sauce of onion, chilli, tomato, aromatic spices and coriander.                                       |         |
| <b>Murgh Shahi Korma</b>   | \$18.90 |
| Boneless chicken cooked in a blend of aromatic spices, onion, ginger and garam masala yoghurt. (Mild)                                  |         |
| <b>Goat Durbari</b>  | \$20.90 |
| A wonderful aromatic dish with fennel, star anise, adding a bit of fire. (HOT!)  |         |
| <b>Kofta Kari</b>  | \$19.90 |
| Lamb minced meatballs cooked in a spicy sauce of tomatoes, yoghurt, onions and spices. (medium)  |         |
| <b>Prawn Malabar</b>   | \$24.90 |
| Prawns pan-fried in a sauce of onion, tomato, tamarind and coconut.  |         |
| <b>Pork Vindaloo</b>   | \$19.90 |
| Cubes of pork, in a spicy chilli, vinegar, and pepper gravy. (HOT!)  |         |

## *The Tandoori Kitchen*

Check our daily specials

|   |         |
|---|---------|
| <b>Tandoori Prawns</b>  | \$24.90 |
| Marinated in Chilli, yoghurt, mint, coriander with a dash of salt and finished with turmeric.                                     |         |
| <b>Fish of the Day</b>  | POA     |
| Please consult staff.   |         |
| <b>Butter Chicken</b>   | \$20.90 |
| Cubes of chicken fillet marinated in yoghurt, spices, roasted in the tandoor and tossed in a creamy sauce of tomato and capsicum. |         |
| <b>Murgh Tikka Masala</b>   | \$20.90 |
| Fillets of marinated chicken in tomato, chilli, mint, spices, cream and cheese served with a coconut tomato and ginger sauce.     |         |
| <b>Murgh Tandoori</b>   | \$20.90 |
| ½ chicken dipped in a sauce of spices, lemon, baked and served with a tomato and capsicum sauce.                                  |         |
| <b>Pork Tandoori</b>  | \$24.90 |
| Slithers of pork marinated in yoghurt and spices, roasted in the tandoor, served on a bed of tomato and creamy capsicum sauce.    |         |
| <b>Beef Dilpasand</b>   | POA     |
| Fillets of beef marinated in chilli, garlic, cumin, black pepper with rosti and green pepper sauce.                               |         |

## *Chefs Specials*

Order 24 hours in advance

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| <b>Moghlai Raan</b>  | POA |
| Spiced leg of lamb with garlic, ginger, almonds, garam masala and sultana marinade, baked in the tandoor with dahi bundi.  |     |
| <b>Dum Murghi</b>  | POA |
| Stuffed whole chicken baked in a clay pot with cloves, black pepper, ground cinnamon, yoghurt, chilli and ginger marinade. |     |
| <b>Lobster Tandoori Muckni</b>   | POA |
| Lobster pieces tossed with garlic, ginger, chilli, baked in the tandoor, served with delicious tomato chutney.             |     |
| <b>Crab Curry</b>  | POA |
| Whole pieces of crab in a delicious hot spicy sauce.   |     |

## ***Vegetarian Kitchen***

Please ask our friendly staff for our daily vegetarian specials.

|   |         |
|---|---------|
| <b>Paneer Mattar</b>  | \$13.90 |
| A Punjabi style vegetable curry with peas, potato and homemade cottage cheese.        |         |
| <b>Mushroom Shabnab</b>   | \$13.90 |
| Mushroom in a creamy fennel curried tomato garlic onion sauce.                        |         |
| <b>Dhall Curry</b>  | \$12.90 |
| Yellow lentils cooked with fried onion, tomato, mustard, spices and fresh coriander.  |         |
| <b>Alhoo Saag Paneer</b>  | \$13.90 |
| A spinach curry with diced potato and homemade cottage cheese.                        |         |
| <b>Vegetarian Thali</b>   | \$20.90 |
| A selection of vegetarian dishes served with tandoori bread, pullao rice and pickles. |         |

## ***Rice, Breads and Accompaniments***

|   |        |
|---|--------|
| <b>Pullao Rice</b>                            | \$5.90 |
| A Punjabi style spiced rice.                  |        |
| <b>Raita</b>                                  | \$3.80 |
| Cucumber and yoghurt salad with diced tomato. |        |
| <b>Sweet Mango Chutney / Hot lime pickle</b>  | \$3.00 |
| <b>Buttered Naan Bread</b>                    | \$3.00 |
| <b>Garlic Naan</b>                            | \$3.90 |
| <b>Cheese and Roast Almond Naan</b>           | \$3.90 |
| <b>Onion and Coriander Naan</b>               | \$3.90 |
| <b>Keema Naan</b>                             | \$3.90 |
| With a spicy roast beef filling.              |        |
| <b>Roti</b>                                   | \$3.80 |
| Wholemeal bread                               |        |