

Please dispose this handbill in a rubbish bin. Do not litter.

SPICE KITCHEN

Idly	\$4.95
(Served with Chutney & Sambar)	
Dosa	\$4.95
(Served with Chutney & Sambar)	
Veggie Uttappam	\$6.50
Choice of Two Vegetarian Curries of the day served with	\$7.90
Rice, Naan, Pappadam & Raita	
Choice of One-Veg. & Meat Curry of the day served with	\$8.90
Rice, Naan, Pappadam & Raita	
Choice of Two Meat Curries of the day served with	\$9.90
Rice, Naan, Pappadam & Raita	
South Indian Combo	\$9.90
(Idly, Dosa, Upma)	
Special Chicken Biryani	\$9.90
(With Egg Curry & Raita)	

Phone: 9663-3006







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SPICE KITCHEN

Buffet!!! ALL YOU CAN EAT

Lunch - \$12.95

Onion Bhaji, Chicken Tikka/Keema, Spicy Aloo Salad, One Veggie curry, One Meat curry, Rice of the day, Garlic naan, Paratha, Pappadam, & Raita.

Dinner - \$14.95

Onion Bhaji, Chicken Tikka/Sheek Kebab, Two Veggie curries, Two Meat curries, Rice of the day, Garlic naan, Paratha, Salad, Pappadam, & Raita.

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Entree.

1. Samosa (2 Pieces) \$5.50

Traditional Indian pattics filled with spiced vegetables and deep fried.

Chilli Panger \$9.90
 Traditional silky Indian cheese cubes cooked in capsicum, dieed onion and chilli sauce.

3. Onion Bhaji \$5.00 Sliegd onions dipped in spicy chickpea flour batter with herbs and deep fried.

4. Gobi Manchurian \$9.90 Cauliflower mixed with lentils, herbs, and spices and deep fried.

5. Tandoori Mushroom \$9.90

Mushrooms marinated in spices and cooked in Tandoori oven.

6. Pepper Chicken \$9.90 Chicken fillets cooked with spices, pepper and garnished with fresh onion.

7. Chieken Tikka \$9.90 Chieken fillets marinated in yoghurt, herbs, and spices and cooked in a Tandoori oven.

8. Andhra Chicken \$9.90 Chicken sautéed with dried chilli, onions and garnished with roasted cashews.

9. Tandoori Chicken – Half \$8.00 Full \$15.00

Whole chicken marinated in yoghurt, herbs, and spices and cooked in a Tandoori oven.

10. Sheek Kebab \$9.90
Minced meat spiced and cooked in the Tandoori elay oven, served with mint sauce.





- Vegetarian Platter \$14.90
 Samosa, Onion Bhaji, Gobi Manchuri & Tandoori Mushroom.
- 12. Mixed Platter \$19.90 Samosa, Onion bhaji, Chicken Tikka, Sheek Kebab, Tandoori Mushroom, Tandoori Chicken

Main Course:

Chicken:

- 13. Butter Chieken \$13.90
 Chieken fillets cooked in the tandoori oven then finished with tomato, eashew nut gravy and butter sauce.
- 14. Chicken Tikka Masala \$13.90Chicken Tikka eooked in tomato capsicum and onion.
- 15. Chicken Saag \$13.90 Chicken curry cooked with spinach.
- 16. Chicken Korma \$13.90
 Chicken fillets cooked in mild spices, cream, almond and cashew nut gravy.
- 17. Chicken Madras \$13.90

 Very hot and spiey chicken curry cooked with coconut and a variety of south Indian spices.
- 18. Chicken Posa \$12.90
 Lentil paneake with chicken filling served with chutney and sambar.

Lamb:

- 19. Lamb Rogan JoshTender dieed lamb eooked in tomato & onion based gravy.
- 20. Lamb Madras \$13.90

 Diegd lamb cooked in hot chilli and coconut sauce.

21. Lamb Vindaloo \$13.90

Tender dieed lamb cooked with hot chilli, spices and special tangu sauce.

22. Lamb Korma \$13.90

Dieed lamb cooked in mild spices, cream, almond and cashew nut gravy.

23. Lamb Kheema \$13.90

Lamb mines slowed cooked with tomato and hot chilli sauce.

24. Andhra pepper Lamb \$13.90

Succulent dieed lamb slow cooked in freshly grounded spices and garnished pepper.

Beef:

25. Beef Vindaloo \$13.90

Tender dieed beef cooked with hot chilli, spices and special tangy sauce.

26. Beef Madras \$13.90

Diegd beef cooked in hot chilli and coconut sauce.

Seafood:

27. Goan Fish Curry \$15.90

Fish fillets cooked in ground coconut, tamarind and whole spices.

28. Malabar Prawn Masala \$15.90

Tiger prawns cooked in coconut and cream.

Vegetarian:

29. Phal Makhni \$10.90

Lentils cooked with fresh herbs.

30. Navaratan korma \$11.90

Nine vegetables cooked in cashew nut and almond gravy.

31. Aloo Mutter \$11.90

Potatoes and green peas cooked with tomato.





- 32. Aloo Bengan \$12.90Spicy eggplant and potatoes.
- 33. Palak panger \$12.90 Indian home made cheese cubes cooked with spinach.
- 34. Mushroom Mutter \$12.90
 Fresh button mushrooms cooked with peas and tomato.
- 35. Panger / Kofta Butter Masala \$12.90 Silky traditional Indian cheese cubes or vegetable dumplings cooked in rich creamy tomato and cashew nut sauce
- 36. Posa \$4.95
 Lentil paneake served with chutney and sambar.
- 37. Masala Dosa \$6.50
 Lentil paneake with potato filling served with chutney and sambar.
- 38. Veggie Uttappam \$6.50
 Lentil paneake topped with vegetables served with chutney and sambar.
- 39. Idly \$4.95
 Steamed rice cakes served with fresh chutney and sambar.
- 40. Poori \$7.90
 Fried Flour Flat Breads served with a potato or mixed vegetable curry.

Side Dishes:

- 41. Pappadam (3) \$1.00
- 42. Raita \$2.50 Shredded eueumber in yoghurt. Perfect for cooling a spicy dish.
- 43. Pickles \$2.00 (Hot mango, mixed vegetable or sweet mango)





44. Kuckambar salad \$5.00

Tangy Indian salad - chopped onions, tomato and dieed eucumber.

45. Spicy Aloo Salad \$6.50 Spicy Indian potato salad

Rice:

46. White Rice \$3.50

47. Saffron Rice \$4.50

48. Spice Kitchen birgani \$9.90 (Veg. or Chicken)

49. Navaratan pulao \$8.90

50. Jeera Rice \$6.90 Basmati rice cooked with cumin seeds.

51. Lemon Rice \$7.90
Rice cooked with lemon, peanuts, curry leaves.

Breads:

52. Naan \$3.00
Plain flour bread cooked in Tandoor.

53. Garlie Naan \$3.50

54. Paratha \$3.50 Layered wholemeal bread.

55. Tandoori Roti \$3.00 Wheat flour bread

56. Kashmiri Naan \$4.00 Plain flour bread with dry fruits & nuts cooked in Tandoor.



57. Cheese Naan \$4.50



Desserts:

58. Kulfi \$6.00

Home made ice cream with mango, pistachio and cardamom.

59. Gulab Jamoon & \$6.50

Vanilla ice-cream

Golden dumplings made from milk in eardamom flavoured syrup served with ice ergam.

60. Kheer \$5.50 Traditional Rice pudding.

Prinks:

61. Lassi \$3.00

Yoghurt drink

62. Mango Lassi \$4.50

Chilled yoghurt drink with mango pulp topped with mango pieces.

63. Masala Chai \$2.60

Traditional Indian tea made with ginger and cardamom. Prawn in a traditional way to a frothy texture.

64. Coffee \$2.60

(Cafe latte, Cappuccino, Flat White, Short Black)

65. Tça \$2.60

(selection of fine teas)

