

NIRANKAR

INDIAN INSPIRED CUISINE

entree

rasam lentil soup with spices and herbs with touch of tomato puree	8
vegetable samosas served with tamarind sauce	8
deep fried onion bhajia served with tamarind sauce	8
aloo fikki , lightly spiced and deep-fried served with tamarind sauce	8
aloo fikki chaat , topped with yoghurt, tamarind dressing & fresh herbs	11.5
paneer pakora , battered paneer deep fried with chickpea flour	10.5
thai beef salad , tender beef fillets infused with a lemon lime dressing	12.5
grilled saganaki cheese with a lemon aioli	16.5
asian tasting platter with prawns, calamari and chicken skewers	16

tandoori kebab

lamb kashmiri cutlets spiced with cinnamon and fennel	3 pc 15		5 pcs 21
sheekh kebab , lightly spiced and cooked in the clay oven			13
chicken tikka lahsooni marinated in yoghurt and herbs			13
tandoori chicken marinated overnight in a mix of yoghurt and spices	half 14		full 25
tandoori mixed meat sizzler served on a hot plate with salad			28
tandoori prawns marinated in fresh ginger, garlic, lemon juice & spices			21
tandoori calamari lightly spiced and char grilled			13.5
tandoori mushrooms cooked delicately in the clay oven			12.5

vegetarian

tarka dal , lentils cooked with herbs and masala	14
dal makhani , kidney beans cooked with a creamy tomato sauce	15
mixed subzi vegetable curry	15
aloo gobi , cauliflower and potatoes flavoured with cumin seeds	15
matar makai mushrooms simmered in a tomato based sauce	16.5
shahi matar paneer , cottage cheese in a creamy tomato sauce	16.5
pumpkin masala , cooked with bhuna masala and tempered with mustard	16.5
malaidaar paneer kofta , potato dumplings cooked in mild creamy sauce	16.5

curries

beef 22 | **lamb** 24 | **chicken** 22 | **vegetable** 16

korma, rich creamy almond nutty sauce garnished with nuts and raisins.

available with beef, lamb, chicken or vegetable

saagwala, aromatic mix of flavours with creamy spinach.

available with beef, lamb, chicken, potato or paneer

vindaloo, hot and spicy with a touch of vinegar

available with beef, lamb, chicken or potato

rogan josh, traditional north indian curry cooked with onion, tomato and herbs

available with beef, lamb or chicken

madras, cooked with fresh curry leaves, coconut and mustard seeds

available with beef, lamb, chicken and fish

chicken butter cream, tandoori roasted chicken in a mild, creamy tomato sauce

lamb bhuna, cooked with tomato, onion, ginger, green chilli and herbs

chicken fikka masala stir fried with capsicum, onion and tomatoes

mains

greek lamb stack with a mediterranean cous cous salad topped with a minted tzatziki 23.5

chicken and potato curry on the bone 22

chilli chicken breast with fresh red capsicums and ginger 22

peking duck risotto with sweet chilli soy, coriander and mint 22

hong kong style chicken breast with crispy chow mein noodles with mango & orange salsa 24

chow mein noodles with chicken and fried garlic 18

seafood

goan fish curry made red hot & delicious 23

balti prawn masala cooked with garlic, onions, tomatoes and capsicums 24.5

garlic chilli prawns cooked with snow peas with tawa sauce 24

prawn malai cooked in a mild sauce with coconut cream 24

herb crusted salmon with a rocket parmesan fennel salad and a balsamic reduction 22.5

mohinga, rice vermicelli in fresh water fish soup 18

side dishes

pan fried potato and spinach	6
paneer chilli fry	6
asian greens	6
rocket parmesan salad	5
cachcumber spicy green mixed salad	7

bread

white plain flour	
plain naan	4.5
garlic naan	5
kashmiri naan stuffed with nuts and raisins	6
keema naan stuffed with lamb mince	6
masala kulcha stuffed with cottage cheese, potatoes & onions	6
mushroom malai kulcha stuffed with mushroom & mozzarella cheese	6

wholemeal flour

roti	4.5
garlic roti	5
flaky plain paratha	5
aloo paratha stuffed with spicy potatoes	6

rice

plain rice	5
saffron rice	5
matar pulao cooked with peas, cumin and garam masala	8
biryani cooked in fragrant spices with chicken, lamb, or beef	20
or mixed veggies	16.5
or prawns	20.5

accompaniments

sliced onions / chillies	4
raita	4.5
sweet mango chutney	3.5
mixed vegetable pickle	3.5
extra papadums	3

nirankar classic banquet

32 per person dinner / 28 per person lunch

entree

aloo tikki
onion bhajia

main

chicken butter cream
lamb rogan josh
mixed subzi
daal
rice / breads
raita

choice banquet

38 per person

entree

samosa
onion bhajia

main

choice of 2 meat curries
choice of 1 vegetable curry
daal
rice / breads
raita

dessert

gulab jamun

maharajah banquet

42 per person

entree

samosa
onion bhajia
tandoori chicken

main

choice of 1 seafood dish
chicken butter cream
beef vindaloo
aloo gobi
rice / breads
raita

dessert

pistachio kulfi

* all banquets are for a minimum of 4 people. \$10 surcharge applies for less.