

NAMASTE

From the seemingly infinite diversity of culinary creation existing throughout the Indian subcontinent we have chosen to present some of the more characteristic - yet legendary dishes. The word "Curry" is an English adaption of the Tamil word "Kari" meaning in effect - a Seasoned Sauce and traditionally never applied to identify Indian Cuisine as a whole. We trust that you may enjoy a truly unique and distinctive dining experience.

A UNIQUE CUISINE

Incredibly varied, Indian cuisine is a combination of many nationalities and cultures. The most elaborate dishes come from the North and were inherited from the invading persian Moghuls Pulaos and Biryani which are rich and lavish due to the ingredients used an abundance of meat Ghee (clarified butter), nuts and saffron. The North Indian Kormas in their Savoury Sauces, the kebabas and Tandoori dishes complemented by home made wheat breads such as parathas and Naan are world renowned. Hot spiced tea is the favourite drink in the cold North Indian winter. In Southern India Where for the most part, people are vegetarians, RICE is the staple food and it is served throughout the meal. The dishes are also hotter than the Northern dishes with chillies being a popular Ingredient as well as large amount of coconut oil and coconut milk. Southern Indian prefer steamed food rather than the barbecued Tandoori food so popular in the north and the favourite beverage is the freshly roasted ground coffee with sugar and milk THE NILGIRI HILLS in the south are famous for producing some of the world's finest coffees. The preparation and presentation of Indian Cuisine varies from region to region. However the above information broadly illustrates the essential basic differences between the cooking of North and South India.

RICE

RICE is known to have been used in the Indus Valley around 3000 BC. Indian today grows nearly 1000 varieties of rice with colours ranging from almost white to yellow to reddish brown, each having its own particular characteristics and fragrance.

PULAO: A Persian word meaning "Rice boiled in Meats and Spices" Chicken is traditionally the most agreeable meat for this type of dish.

BIRYANI: The Persian word for "Fried or "Roasted". The Biryani regarded as one of the finest expressions of Indian cooking, reached its height of perfection at the court of Shah Jehan in the 17th century Lamb or Mutton were the Meats generally employed in creating the royal repast.

TANDOOR

Indian Village still use the traditional mud stoves and clay ovens for cooking purposes and fed with coal or firewood the food becomes imbued with a special smoked flavour. One such oven is the "Tandoor" Shaped like a barrel with live coals at the bottom, the cylinder becomes evenly heated. The Tandoor was introduced into India from the Arab World prior to the 13th century and eventually became so popular with the reigning Moghuls that the Emperor Jehangir - a connoisseur of both good food and good living considered it an essential item in his hunting expeditions.

ROTI

The chorus of 1 Billion Indians! Roti is most commonly spoken word it means bread.

ROTI: Originally the name applied to ground whole wheat dough roasted on an open fire.

CHAPATI: Roti when roasted over an open fire on a lava - or cast iron plate.

PARATHA: Roti, lightly fried on a "Tava" sprinkled with oil, rather than deep fried. A thicker layered Roti of richer taste which allows a number of stuffings to be used for further enhancing the taste and nutritional value.

NAN: The Persian word for Roti, Generally applied to refined white bread made with flour (maida) Tandoori and TANDOORI NAN are those breads roasted in THE TANDOOR. The variety of Indian Breads is enormous and differs from region to region, However those Listed are the better known examples which deliciously complement the Indian dining experience.

Fitz Curry *Cafe*

Licensed
& B.Y.O
\$3 per person
wine only

BANQUETS SET MENU

BANQUET 1 - \$30.99 Per Person

for two people only

Entree

Onion bhajia

Main Course

Chicken Makhani
Navaratan Korma

Rice & Naan

BANQUET 2 - \$36.99 Per Person

Min for four people

Entree

Samosas, Chicken Tikka

Main Course

Rogan Josh
Chicken Makhani
Alu Mutter
Malai Kofta

Rice & Naan

BYO (Wine Only) \$3 corkage fee per person

VEGETARIAN ENTRÉE

1. **ONION BHAJIA (4 PIECES)** \$ 7.99
Mildly spiced deep fried onion fritters
2. **SPINACH AND VEGETABLE PAKORA** \$ 4.50
Seasonal vegetable and leafy spinach fritter
3. **SAMOSA VEGETABLE** \$ 4.50
Homemade pastries filled with cumin crusted peas and potatoes
4. **TANDOORI MUSHROOMS** \$13.99
Button Mushrooms marinated in yoghurt and spices, cooked in tandoor

NON-VEGETARIAN ENTRÉE

5. **MEAT SAMOSA** \$ 4.99
Homemade pastries filled with minced meat, peas and potatoes
6. **MUMBAI CHICKEN TIKKA (4 PIECES)** \$16.99
Boneless chicken pieces marinated in vinegar, turmeric & spices - cooked in the tandoor
7. **TANDOORI CHICKEN (HALF / FULL)** \$13.99 / \$23.99
Tender chicken marinated in yoghurt and authentic Indian spices, roasted in clay oven
8. **SIZZLER** \$25.99
Assorted items from the tandoor including chicken tikka, kebab and Mumbai chicken tikka & Tandoori Chicken
9. **MUGHLAI CHICKEN TIKKA** \$16.99
Boneless chicken marinated in herbs and spices
10. **TANDOORI PRAWNS** \$23.99
Prawns marinated in exotic fine spices and yoghurt, cooked in tandoor
11. **MALAI SEEKH KEBAB** \$15.99
Tender minced meat with ginger, garlic, herbs & spices cooked on a skewer



MAIN COURSE

VEGETARIAN MAINS

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| 12. | BAINGAN PATIALA | \$19.99 |
| | Eggplant cooked with tomatoes, onions, ginger and coriander | |
| 13. | MUSHROOM MUTTER | \$21.99 |
| | Mushrooms stir fried with tomatoes, capsicum, onions and green peas | |
| 14. | GREEN CHICKPEA CURRY | \$18.99 |
| | Chickpeas cooked with spinach and cream | |
| 15. | ALU GOBI | \$18.99 |
| | Cauliflower & potatoes stir fried with tomatoes and coriander | |
| 16. | ALU MUTER | \$18.99 |
| | Potatoes and peas cooked gently with tomatoes and fenugreek | |
| 17. | MUTER PANEER | \$20.99 |
| | Homemade cottage cheese cubes cooked with peas in curry sauce | |
| 18. | SAAG PANEER | \$20.99 |
| | Homemade cottage cheese cooked with spinach and cream | |
| 19. | SABJI JALFREZI | \$20.99 |
| | Seasonal vegetables sautéed with touch of spices | |
| 20. | MALAI KOFTA | \$18.99 |
| | Mashed cottage cheese and potatoes, egg shaped, cooked in creamy curry sauce with Nuts | |
| 21. | DAAL MAHARANI | \$20.99 |
| | Black lentils and kidney beans slow cooked the traditional way | |
| 22. | NAVARATAN KORMA | \$18.99 |
| | Seasonal vegetables selected by Chef and prepared in a creamy sauce with nuts | |
| 23. | SPINACH KOFTA CURRY | \$20.99 |
| | A northern Indian delight of vegetable fritters in creamy spinach sauce | |

CHICKEN

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| 24. | PUNJABI CHICKEN CURRY | \$22.99 |
| | Traditional chicken curry with chilli seeds- Grandmother's recipe | |
| 25. | CHICKEN MAKHANI / BUTTER CHICKEN | \$22.99 |
| | A fountainhead of Indian Cuisine, tender chicken cooked in Tandoor and finished off in silken smooth tomato sauce | |
| 26. | CHICKEN KORMA | \$22.99 |
| | Boneless chicken cooked in cashew gravy | |

27. **CHICKEN TIKKA MASALA** \$23.99
Tandoori chicken tikka cooked in special combination of spices
28. **CHICKEN VINDALOO** \$22.99
Spiced chicken curry
29. **CHICKEN SAAG WALLA** \$22.99
Chicken curry in creamed spinach
30. **CHICKEN JALFRAZI** \$22.99
Boneless chicken cooked with ginger & tomatoes in a sweet sour sauce
31. **MUMBAI CHICKEN CURRY** \$22.99
Turmeric and herbs marinated pieces of chicken char-grilled and finished in a Mumbai style coconut-based curry

LAMB

32. **ROGAN JOSH** \$23.99
Kashmiri style lamb curry
33. **LAMB BALTI GOSHT** \$23.99
Traditional lamb curry with seasonal vegetables and balti spices
34. **LAMB SHAHI KORMA** \$23.99
A northern Indian specialty of boneless lamb cooked with cashew & almonds
35. **LAMB VINDALOO** \$23.99
Lamb cooked in hot gravy with touch of vinegar
36. **LAMB MADRAS** \$23.99
South Indian specialty with coconut cream and mustard seeds
37. **LAMB SAAG WALLA** \$23.99
Lamb curry cooked in a spinach and thickened cream
38. **LAMB DO PYAZA (LAMB AND ONIONS)** \$24.99
Lamb stir fried with onions, capsicum and diced tomatoes



BEEF

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| 39. | BEEF ROGAN JOSH Khasmiri style beef curry | \$23.99 |
| 40. | BEEF VINDALOO Hot beef curry | \$23.99 |
| 41. | BEEF MADRAS Flavoured subtly coconut, mustard seeds and curry leaves | \$23.99 |
| 42. | BEEF SAAG WALLA Cooked with pureed spinach and cream | \$23.99 |
| 43. | CHILLI BEEF Cubes of Beef cooked with chillies & fresh tomatoes | \$24.99 |

SEAFOOD

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| 44. | PRAWN CURRY A traditional dish of prawn in spiced gravy with coconut & mustard seed | \$25.99 |
| 45. | PRAWN VINDALOO Traditional hot prawn curry | \$25.99 |
| 46. | PRAWN MASALA Prawn marinated in special spices cooked with onions and tomatoes | \$25.99 |
| 47. | FISH MASALA Fish cooked with onion, tomatoes & capsicum | \$24.99 |
| 48. | FISH VINDALOO Traditional hot fish curry | \$24.99 |
| 49. | FISH CURRY Fillet of fish cooked in freshly roasted spices with coconut & mustard seed | \$24.99 |



BREADS FROM TANDOOR

ENJOY VIBRANT HEALTH & VITALITY (Organic Flour Used)

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|-----|---|---------|
| 50. | TANDOOR NAAN A plain flour bread | \$ 3.99 |
| 51. | GARLIC NAAN Naan filled with caramelized garlic | \$ 4.50 |
| 52. | ROTI Whole meal bread | \$ 4.50 |
| 53. | MASALA KULCHA Bread filled with cottage cheese & Potatoes | \$ 5.99 |
| 54. | ONION KULCHA Bread filled with onions and other spices | \$ 5.99 |
| 55. | LACHA PARATHA Whole meal flaky bread | \$ 5.99 |
| 56. | ALU PARATHA Whole meal bread filled with spicy potatoes | \$ 5.99 |
| 57. | KASHMIRI NAAN Filled with nuts | \$ 6.99 |
| 58. | KEEMA NAAN Filled with minced lamb and coriander | \$ 6.99 |

RICE & BIRIYANI

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| 59. | MUTTER PULAO Rice cooked with green peas | \$ 8.99 |
| 60. | STEAMED BASMATI RICE Aromatic basmati rice | \$ 4.99 |
| 61. | KASHMIRI PULAO Rice with a variety of nuts | \$ 7.99 |
| 62. | VEGETABLE BIRIYANI Rice cooked with nuts & seasonal vegetables OR | \$20.99 |
| 63. | LAMB / BEEF BIRIYANI Rice cooked with nuts and cubes of lamb or beef | \$22.99 |
| 64. | CHICKEN BIRIYANI Rice cooked with nuts and chicken | \$22.99 |



SIDE ORDERS

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| 65. | RAITA Yoghurt with carrots and cucumber | \$ 3.99 |
| 66. | MINT CHUTNEY Yoghurt with fresh mint dip | \$ 3.99 |
| 67. | MANGO CHUTNEY | \$ 3.99 |
| 68. | PICKLES Mixed pickles vegetables | \$ 3.99 |
| 69. | PAPADAMS 5 pieces | \$ 5.50 |

DESSERTS

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| 70. | GULAB JAMUN (2 PIECES) Milk dumplings in a rose petal sugar syrup | \$ 6.99 |
| 71. | MANGO KULFI Traditional ice cream with Mango | \$ 6.99 |
| 72. | PISTA KULFI Traditional ice cream with Pistachios | \$ 6.99 |
| 73. | KHEER Rice pudding cooked with almond nuts, served warm | \$ 6.99 |



BEER & CIDER

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|---------------------------|---------|
| Cascade light | \$ 7.95 |
| VB | \$ 7.95 |
| Pure blonde | \$ 7.95 |
| Tiger | \$ 7.95 |
| Carlton draught | \$ 7.95 |
| Coopers sparkling | \$ 7.95 |
| Coopers pale ale | \$ 7.95 |
| King fisher | \$ 7.95 |
| Peroni | \$ 7.95 |
| Asahi | \$ 7.95 |
| Little creatures Pale ale | \$ 8.50 |
| Mountain goat steam ale | \$ 8.50 |
| Apple cider | \$ 7.95 |
| Peroni Zero Alcohol | \$ 6.95 |

SPIRITS

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|---------------------------|---------|
| Vodka | \$ 8.95 |
| Gin | \$ 8.95 |
| Bourbon | \$ 8.95 |
| Johnny walker red label | \$ 8.95 |
| Johnny walker black label | \$ 9.95 |

SOFT DRINKS

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|---------------------------|---------|
| Coke, Coke Zero, Lemonade | \$ 3.99 |
| Lemon Lime Bitters | \$ 5.95 |
| Ginger beer | \$ 5.95 |
| Orange / Apple Juice | \$ 5.95 |
| Lassi | \$ 4.95 |
| Mango / Rose Lassi | \$ 5.95 |



SPARKLING WINE

| | Glass | Bottle |
|---|-------|----------|
| Pauletts Trillians Sparkling Red Piccolo 200ml | N/A | \$ 15.95 |
| Pauletts Trillians Sparkling Brut Piccolo 200ml | N/A | \$ 15.95 |

WHITE WINE

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|---|---------|----------|
| house chardonnay/house sav blanc | \$ 7.95 | N/A |
| step by step pinot grigio | \$ 8.95 | \$ 21.95 |
| d'arenberg the stump jump sauvignon blanc | \$ 8.95 | \$ 24.95 |
| paulette clare valley riesling | N/A | \$ 29.95 |
| d'arenberg the olive grove chardonnay | N/A | \$ 29.95 |

RED WINE

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|---|---------|----------|
| house shiraz/merlot | \$ 7.95 | N/A |
| four sisters shiraz | \$ 8.95 | \$ 22.95 |
| fat bastard pinot noir | \$ 8.95 | \$ 25.95 |
| fat bastrad shiraz | \$ 8.95 | \$ 25.95 |
| 3 vineyards cabernet sauvignon | N/A | \$ 25.95 |
| pirramimma stock's hill cabernet merlot | N/A | \$ 29.95 |
| xanadu vinework shiraz | N/A | \$ 35.95 |
| Rockbare shiraz | N/A | \$ 36.95 |

PORT

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| Ramos Pinto Resserva Adriano Eight Year Old | 7.95 | N/A |
| Tawny Port (Portugal) | | |