

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 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 kebabs 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 a large amount of coconut oil and coconut milk. Southern Indians 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 Villages 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.

BEER & CIDER

| | |
|---------------------------|---------|
| Cascade light | \$ 8.95 |
| VB | \$ 8.95 |
| Pure blonde | \$ 8.95 |
| Tiger | \$ 8.95 |
| Carlton draught | \$ 8.95 |
| Coopers sparkling | \$ 8.95 |
| Coopers pale ale | \$ 8.95 |
| King fisher | \$ 8.95 |
| Peroni | \$ 8.95 |
| Asahi | \$ 8.95 |
| Little creatures Pale ale | \$ 9.95 |
| Mountain goat steam ale | \$ 9.95 |
| Apple cider | \$ 9.95 |
| Peroni Zero Alcohol | \$ 8.95 |

SPIRITS

| | |
|---------------------------|----------|
| Vodka | \$ 10.95 |
| Gin | \$ 10.95 |
| Bourbon | \$ 10.95 |
| Johnny walker red label | \$ 10.95 |
| Johnny walker black label | \$ 11.95 |
| glenfiddich single malt | \$ 12.95 |

SOFT DRINKS

| | |
|---------------------------|---------|
| Coke, Coke Zero, Lemonade | \$ 4.50 |
| Lemon Lime Bitters | \$ 6.95 |
| Ginger beer | \$ 6.95 |
| Orange / Apple Juice | \$ 5.95 |
| Lassi | \$ 5.95 |
| Mango Lassi | \$ 6.95 |
| Rose Lassi | \$ 6.95 |



SPARKLING WINE

| | Glass | Bottle |
|---|-------|----------|
| Pauletts Trillians Sparkling Red Piccolo 200ml | N/A | \$ 16.95 |
| Pauletts Trillians Sparkling Brut Piccolo 200ml | N/A | \$ 16.95 |

WHITE WINE

| | | |
|---|---------|----------|
| house chardonnay/house sav blanc | \$ 8.95 | N/A |
| step by step pinot grigio | \$ 9.95 | \$ 24.95 |
| d'arenberg the stump jump sauvignon blanc | \$ 9.95 | \$ 28.95 |
| paulette clare valley riesling | N/A | \$ 32.95 |
| d'arenberg the olive grove chardonnay | N/A | \$ 32.95 |

RED WINE

| | | |
|---|---------|----------|
| house shiraz/merlot | \$ 8.95 | N/A |
| four sisters shiraz | \$ 9.95 | \$ 26.95 |
| fat bastard pinot noir | \$ 9.95 | \$ 29.95 |
| fat bastrad shiraz | \$ 9.95 | \$ 29.95 |
| 3 vineyards cabernet sauvignon | N/A | \$ 29.95 |
| pirramimma stock's hill cabernet merlot | N/A | \$ 33.95 |
| xanadu vinework shiraz | N/A | \$ 38.95 |
| Rockbare shiraz | N/A | \$ 38.95 |

PORT

| | | |
|--|------|-----|
| Ramos Pinto Resserva Adriano Eight Year Old Tawny Port (Portugal) | 9.95 | N/A |
|--|------|-----|

Fitz Curry Cafe

Licensed
& B.Y.O
\$4.50 per person
wine only

BANQUETS SET MENU

BANQUET 1 - \$34.99 Per Person

for two people only

Entree

Onion bhajia

Main Course

Chicken Makhani
Navaratan Korma

Rice & Naan

BANQUET 2 - \$40.99 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) \$4.50 corkage fee per person

VEGETARIAN ENTRÉE

1. **ONION BHAJIA (4 PIECES)** \$ 8.99
Mildly spiced deep fried onion fritters
2. **SPINACH AND VEGETABLE PAKORA** \$ 4.99
Seasonal vegetable and leafy spinach fritter
3. **SAMOSA VEGETABLE** \$ 4.99
Homemade pastries filled with cumin crusted peas and potatoes
4. **TANDOORI MUSHROOMS** \$13.99
Button Mushrooms marinated in yoghurt and spices, cooked in tandoor
5. **ALOO TIKKI** \$9.95
Made with mashed potatoes, onion, herbs and spices

NON-VEGETARIAN ENTRÉE

6. **MEAT SAMOSA** \$ 4.99
Homemade pastries filled with minced meat, peas and potatoes
7. **MUMBAI CHICKEN TIKKA (4 PIECES)** \$17.99
Boneless chicken pieces marinated in vinegar, turmeric & spices - cooked in the tandoor
8. **TANDOORI CHICKEN (HALF / FULL)** \$15.99 / \$28.99
Tender chicken marinated in yoghurt and authentic Indian spices, roasted in clay oven
9. **SIZZLER** \$30.99
Assorted items from the tandoor including chicken tikka, kebab and Mumbai chicken tikka & Tandoori Chicken
10. **MUGHLAI CHICKEN TIKKA** \$17.99
Boneless chicken marinated in herbs and spices
11. **TANDOORI PRAWNS** \$25.99
Prawns marinated in exotic fine spices and yoghurt, cooked in tandoor
12. **MALAI SEEKH KEBAB** \$16.99
Tender minced meat with ginger, garlic, herbs & spices cooked on a skewer



MAIN COURSE

VEGETARIAN MAINS

13. **BAINGAN PATIALA** \$23.99
Eggplant cooked with tomatoes, onions, ginger and coriander
14. **MUSHROOM MUTTER** \$24.99
Mushrooms stir fried with tomatoes, capsicum, onions and green peas
15. **GREEN CHICKPEA CURRY** \$23.99
Chickpeas cooked with spinach and cream
16. **ALU GOBI** \$23.99
Cauliflower & potatoes stir fried with tomatoes and coriander
17. **ALU MUTTER** \$23.99
Potatoes and peas cooked gently with tomatoes and fenugreek
18. **MUTTER PANEER** \$24.99
Homemade cottage cheese cubes cooked with peas in curry sauce
19. **SAAG PANEER** \$24.99
Homemade cottage cheese cooked with spinach and cream
20. **SABJI JALFREZI** \$24.99
Seasonal vegetables sautéed with touch of spices
21. **MALAI KOFTA** \$24.99
Mashed cottage cheese and potatoes, egg shaped, cooked in creamy curry sauce with Nuts
22. **DAAL MAHARANI** \$22.99
Black lentils and kidney beans slow cooked the traditional way
23. **NAVARATAN KORMA** \$23.99
Seasonal vegetables selected by Chef and prepared in a creamy sauce with nuts
24. **SPINACH KOFTA CURRY** \$23.99
A northern Indian delight of vegetable fritters in creamy spinach sauce

CHICKEN

25. **PUNJABI CHICKEN CURRY** \$25.99
Traditional chicken curry with chilli seeds- Grandmother's recipe
26. **CHICKEN MAKHANI / BUTTER CHICKEN** \$25.99
A fountainhead of Indian Cuisine, tender chicken cooked in Tandoor and finished off in silken smooth tomato sauce
27. **CHICKEN KORMA** \$25.99
Boneless chicken cooked in cashew gravy

28. **CHICKEN TIKKA MASALA** \$25.99
Tandoori chicken tikka cooked in special combination of spices
29. **CHICKEN VINDALOO** \$25.99
Spiced chicken curry
30. **CHICKEN SAAG WALLA** \$25.99
Chicken curry in creamed spinach
31. **CHICKEN JALFRAZI** \$25.99
Boneless chicken cooked with ginger & tomatoes in a sweet sour sauce
32. **MUMBAI CHICKEN CURRY** \$25.99
Turmeric and herbs marinated pieces of chicken char-grilled and finished in a Mumbai style coconut-based curry

LAMB

33. **ROGAN JOSH** \$26.99
Kashmiri style lamb curry
34. **LAMB BALTI GOSHT** \$26.99
Traditional lamb curry with seasonal vegetables and balti spices
35. **LAMB SHAHI KORMA** \$26.99
A northern Indian specialty of boneless lamb cooked with cashew & almonds
36. **LAMB VINDALOO** \$26.99
Lamb cooked in hot gravy with touch of vinegar
37. **LAMB MADRAS** \$26.99
South Indian specialty with coconut cream and mustard seeds
38. **LAMB SAAG WALLA** \$26.99
Lamb curry cooked in a spinach and thickened cream
39. **LAMB DO PYAZA (LAMB AND ONIONS)** \$27.99
Lamb stir fried with onions, capsicum and diced tomatoes



BEEF

40. **BEEF ROGAN JOSH** \$25.99
Kashmiri style beef curry
41. **BEEF VINDALOO** \$25.99
Hot beef curry
42. **BEEF MADRAS** \$25.99
Flavoured subtly coconut, mustard seeds and curry leaves
43. **BEEF SAAG WALLA** \$25.99
Cooked with pureed spinach and cream
44. **CHILLI BEEF** \$25.99
Cubes of Beef cooked with chillies & fresh tomatoes

GOAT

45. **GOAT CURRY** \$26.99
Authentic goat curry cooked in onion, tomato & aromatic spices

SEAFOOD

46. **PRAWN CURRY** \$27.99
A traditional dish of prawn in spiced gravy with coconut & mustard seed
47. **PRAWN VINDALOO** \$27.99
Traditional hot prawn curry
48. **PRAWN MASALA** \$27.99
Prawn marinated in special spices cooked with onions and tomatoes
49. **FISH MASALA** \$26.99
Fish cooked with onion, tomatoes & capsicum
50. **FISH VINDALOO** \$26.99
Traditional hot fish curry
51. **FISH CURRY** \$26.99
Fillet of fish cooked in freshly roasted spices with coconut & mustard seed



BREADS FROM TANDOOR

ENJOY VIBRANT HEALTH & VITALITY (Organic Flour Used)

- 52. **TANDOOR NAAN** \$ 4.50
A plain flour bread
- 53. **GARLIC NAAN** \$ 4.99
Naan filled with caramelized garlic
- 54. **ROTI** \$ 4.99
Whole meal bread
- 55. **MASALA KULCHA** \$ 6.99
Bread filled with cottage cheese & Potatoes
- 56. **ONION KULCHA** \$ 6.99
Bread filled with onions and other spices
- 57. **LACHA PARATHA** \$ 6.99
Whole meal flaky bread
- 58. **ALU PARATHA** \$ 5.99
Whole meal bread filled with spicy potatoes
- 59. **KASHMIRI NAAN** \$ 6.99
Filled with nuts
- 60. **KEEMA NAAN** \$ 6.99
Filled with minced lamb and coriander

RICE & BIRIYANI

- 61. **MUTTER PULAO** \$ 8.99
Rice cooked with green peas
- 62. **STEAMED BASMATI RICE** \$ 4.99
Aromatic basmati rice
- 63. **KASHMIRI PULAO** \$ 8.99
Rice with a variety of nuts
- 64. **VEGETABLE BIRIYANI** \$23.99
Rice cooked with nuts & seasonal vegetables
- 65. **LAMB BIRIYANI** \$26.99
Rice cooked with nuts and cubes of lamb
- 66. **BEEF BIRIYANI** \$26.99
Rice cooked with nuts and cubes of beef
- 67. **CHICKEN BIRIYANI** \$26.99
Rice cooked with nuts and chicken



SIDE ORDERS

68. **RAITA** \$ 3.99
Yoghurt with carrots and cucumber
69. **MINT CHUTNEY** \$ 3.99
Yoghurt with fresh mint dip
70. **MANGO CHUTNEY** \$ 3.99
71. **PICKLES** \$ 3.99
Mixed pickles vegetables
72. **PAPADAMS** \$ 5.50
5 pieces

DESSERTS

73. **GULAB JAMUN (2 PIECES)** \$ 6.99
Milk dumplings in a rose petal sugar syrup
74. **MANGO KULFI** \$ 6.99
Traditional ice cream with Mango
75. **PISTA KULFI** \$ 6.99
Traditional ice cream with Pistachios
76. **KHEER** \$ 7.99
Rice pudding cooked with almond nuts, served warm

