



the indus
indian restaurant

December 2011

Entrees

Tandoori Chicken Tikka 3pce	\$10
Boneless Chicken pieces marinated in a Traditional marinade and Grilled	
Tandoori Chicken	Whole \$25 Half \$14.5
Whole or Half Chicken Grilled to perfection in the Tandoor	
Seekh Kebab	\$10
Premium Lamb Mince delicately spiced with cumin and Grilled in the Tandoor	
Lamb Samosa 2pce	\$9
Spicy Lamb Mince and Potato filling in Flaky Butter Pastry	
Kastoori Prawn Pakora 5pce	\$12
Prawns Golden Fried in a Fenugreek and Garlic Batter	
Chicken Tikka or Seekh Kebab Salad	\$14
Tandoori Grilled and mixed with Garden Fresh Salad Mint Yoghurt and Spices	
Indus Sharing Platter	\$22
2 Pieces each: Chicken Tikka, Prawn Pakora, Harra Barra Kebabs and Mushroom Pakora	

Vegetarian Entrees

Trio of Homemade Dips	\$12.5
Trio of Homemade Dips served with fresh Naan	
Onion Bhajji 3pce	\$8
Onions with Coriander and Chilli in a Chickpea Batter	
Vegetarian Samosa 2pce	\$8
Spiced Peas and Potatoes encased in a Flaky Butter Pastry	
Camembert Bollywood 3pce	\$9
Crispy Batter fried Camembert Wedges	
Aloo Chaat	\$8
Homemade Potato Wedges sprinkled with a Tangy Chaat Salsa and Yogurt	
Sandwich Pakora 3pce	\$8
Coriander Chutney and Cheese Stuffed in Bread and Batter Fried till Golden	
Mushroom Pakora 3pce	\$8
Mushrooms stuffed with Potato, Cheese and Coriander and fried	
Harra Barra Kebabs 3pce	\$8
Moist Potato, Corn and Spinach Patties with a hint of Chilli	

Chicken Curries

Butter Chicken (mild) Favourite Dish	\$20
Chicken Simmered in a smooth Ginger, Tomato and Cream Sauce	
Tikka Masala (med)	\$20
Capsicum, Onions and Fenugreek in a Tomato Sauce	
Mango (mild)	\$20
Chicken Cooked in a Sauce flavoured with Mango and Almonds	
Rajhasthani (med)	\$20
A spicy North Indian Curry made with a mix of Fennel, Pepper and Fenugreek Seeds	
Goan (med)	\$20
A Fragrant Coconut, Chilli and Tamarind flavoured South Indian Curry	
Nariyal Murgh (mild)	\$20
Chicken Simmered in a smooth White Gravy made of Cashewnuts and Coconuts	
Methi Malai (med) Indus Exclusive	\$20
An Aromatic Sauce of Fenugreek, Ginger, Onion and Tomatoes with a dash of Cream	
Chicken Kofta (mild)	\$21
Chicken Mince Dumplings in a Fennel Scented Gravy	

Beef Curries

Vindaloo (hot) Favourite Dish	\$18
Beef cooked in a Spicy Chilli, Garlic and Vinegar Preparation	
Balti (med)	\$18
Capsicums and Onions tossed with Tender Beef in a Rich Gravy	
Dhansak (med)	\$18
Beef cooked with Lentils, Vegetables, Coriander and Tomatoes	
Aachar (med)	\$18
A Punchy sauce made with Pickling Spices, Fennel and Garlic	
Chettinaad (hot)	\$18
Beef cooked in a Fiery Masala of Mustard Seeds, Red Chillies, Coconut and Black Pepper	

Lamb Curries

Khorma (mild) Favourite Dish	\$20
A Creamy and Mild, Almond and Rose Water Sauce	
Saagwalla (med)	\$20
Lamb Simmered with Spinach, Tomato and Nutmeg	
Rogan Josh (med) Favourite Dish	\$20
The Classic preparation of Onions, Ground Spices and Lamb	
Rahra Masala (med) Indus Exclusive	\$20
Cubed Lamb simmered in a Sauce of Spiced Lamb Mince and Coriander	
Nilgiri (med)	\$20
A Fragrant Curry made with Shallots, Coriander, Mint and Ginger	
Kheema Muttar (med)	\$19
Premium Lamb Mince Cooked with Ginger and Green Peas	
Kashmiri Lamb Shanks (2) (med) Indus Exclusive	\$22
Lamb Shanks Slow Cooked in a smooth Cardamom and Cream Sauce	

Seafood Curries

Goan – Fish or Prawn (med) Favourite Dish	\$21
A Fragrant Coconut, Chilli and Tamarind flavoured South Indian Curry	
Jalfrezie – Fish or Prawn (med)	\$21
Seafood cooked in an Aromatic Curry of Capsicum and Onions	
Vindaloo – Fish or Prawn (hot)	\$21
Seafood Simmered in a Spicy Chilli, Garlic and Vinegar Preparation	
Aachar – Fish or Prawn (med)	\$21
A Punchy Sauce made with Pickling Spices, Fennel and Garlic	
Prawn Malai (mild)	\$21
Prawns cooked in a Smooth Cashewnut and Coconut Gravy	
Nilgiri Prawn (med)	\$21
A Fragrant Curry made with Shallots, Coriander, Mint and Ginger	

Vegetarian Curries

Subzi Malai (med) (Vegan)	\$17
A Medley of Vegetables cooked in a Coconut and Tomato Sauce	
Chickpea Salan (med) Indus Exclusive (Vegan)	\$17
Pumpkin Tempered with Mustard and Curry leaves, cooked with Chickpeas and Spinach	
Aloo Channa Masala (med) (Vegan)	\$17
Chickpeas and Potatoes in a Spiced Tomato and Garlic Masala	
Bombay Aloo (mild)	\$17
Potato and Peas cooked with Ginger, Cumin and Tomatoes	
Aloo Baingan (med) (Vegan)	\$17
A Rich preparation of Potato, Eggplant in an Aromatic Spiced Curry	
Aloo Gobhi Muttar (med) Favourite Dish	\$17
A Favourite combination of Potato, Cauliflower and Peas tossed with Ginger, Chilli and Cumin	
Dahl Makhini (mild)	\$16
Black Urid Lentils slow cooked with Cream, Ginger and Tomatoes	
Tadka Dahl (mild)	\$16
Red Lentils Tempered with Garlic, Curry Leaves, Mustard, Coriander and Onions	
Dahl Palak (mild)	\$16
Lentils Simmered with Spinach, Tomatoes and Herbs	
Eggplant Pasanda (mild) Indus Exclusive	\$19
Eggplant Rolls stuffed with Panir and Potato and Coated in an Aromatic Rose and Cardamom Sauce	
Panir Kadhui (hot)	\$19
Panir Cooked in a Rich Spicy sauce of Chilli, Onions and Garam Masala	
Panir Tikka Masala (med) Favourite Dish	\$19
Panir Cubes cooked in a Creamy Tomato Fenugreek Sauce with Capsicums and Onions	
Panir Shahi (mild)	\$19
Panir Simmered in a smooth Cashewnut and Cream Gravy	
Palak Panir (med) Favourite Dish	\$19
Spiced Spinach, Coriander and Tomato Sauce with Panir Cubes	
Panir Muttar (med)	\$19
Panir Cubes cooked with Peas, Ginger, Cumin and a touch of Cream	

\$2 Corkage Per Person

15% Public Holiday Surcharge

\$2 Cakage Per Person

Prices and Availability Subject to Change Without Notice

Hydrabadi Biryani (med-hot)

A Classic Rice dish flavoured with Black Cardamom, Yogurt, Coriander and Tomatoes.

Served with Raita and Pappadums

Lamb	\$26
Chicken	\$25
Vegetarian	\$22

Tandoori Breads

Plain Naan	\$3.5	Garlic Naan	\$4
Green Olive Naan	\$4	Potato Naan	\$4
Pumpkin Naan	\$4	Peshwari Naan (Fruit,Nut)	\$4
Tasty Cheese Naan	\$4	Spinach Naan	\$4
Kheema Naan (Lamb Mince)	\$4	Chilli Naan	\$4
Punjabi Naan (Spinach Cheese)	\$5	Chicken Cheese Naan	\$5

Accompaniments

Cucumber and Yogurt Raita	\$4
Mango Chutney	\$2.5
Lime Pickle or Chilli Pickle	\$2.5
Papadums (4)	\$3
Tadka Dahl (half portion)	\$8
Steamed Rice (per portion)	\$3
Saffron Rice (per portion)	\$4

Drinks

Lassi: Mango, Rose and Cardamom, Strawberry or Plain	\$4.5
Soft Drinks	\$3.5
Juices	\$4

Desserts

Mango Kulfi (Homemade Mango Icecream)	\$5
Gulab Jamun (Milk and Rosewater Dumplings)	\$4

Banquet Options

Banquet A

Minimum 4 Persons
\$27 per Person

Entrees

one piece per person

Onion Bhajji
Chicken Tikka

Mains

Butter Chicken
Beef Balti
Lamb Khorma
Bombay Aloo

Accompaniments

Steamed Rice
Plain Naan
Pappadums
Raita

Dessert of the Day

Banquet B

Minimum 4 Persons
\$34 per Person

Entree

one piece per person

Prawn Pakora
Chicken Tikka
Mushroom Pakora

Mains

Lamb Rahra
Chicken Tikka Masala
Prawn Goan
Chickpea Salan

Accompaniments

Steamed Rice
Plain and Garlic Naan
Pappadums
Raita

Dessert of the Day