

Indian Entree

VEGETARIAN

Pea & Potato Samosa (2 pcs) \$8.90
Served with date & tamarind chutney.

Veg Pakora (V/GF) (6pcs) \$8.90
It is a delightful vegan vegetable pakoras, fried to crispy golden-brown perfection and served with date and



NON-VEGETARIAN

Chicken 65 Mild | Med | Hot \$14.90
Delicious juicy deep fried spicy piece of chicken meat bursting

Chicken Tikka (GF) (4) \$14.90
Tender chicken pieces flavoured with yoghurt and spices, cooked in a traditional clay tandoor oven. (GF)

Amritsar Tandoori Chicken (GF)
Half \$14.90 **Full \$21.90**
Skewered chicken marinated in traditional yoghurt, spices and grilled in tandoori oven.



INDUS SPECIAL ENTREE COMBO

Indus Mix Platter for Four (x4 pcs each) \$23.90
Our platter contains

- Veg Pakora
- Vegetable Samosa
- Chicken Tikka



Indian Mains

Please allow minimum 20-25 minutes as all dishes are cooked fresh to order.
All mains are Gluten free & some curries are Dairy free as marked =DF & Vegan as mark

All curries are served with complimentary steamed rice.

INDUS DESIGNER CURRIES

Step 1: Select one of the following:

Chicken \$21.90
Lamb \$22.90
Beef \$21.90
Mixed Veg \$20.90

Step 2: Choose your sauce from any of the following:

Choose Spice Level MILD | MEDIUM | HOT
Karahi (DF): Rustic and flavoursome spicy & home style Gravy Made with Karahi spices, fresh ginger, onion, Capsicum, and tomatoes.
Rogan Josh (DF): A popular North Indian dish cooked with fried onions, ground spices, tomato & herbs.
Saag (Spinach): Smooth spinach curry scented with nutmeg, cumin & fresh herbs.
Korma: Creamy yellow sweet, mild onion & almond and Cashew sauce.
Vindaloo (DF): Hot & spicy sauce made with red chillies, cumin, tomato, onion & vinegar.
Madras (DF): A traditional South Indian dish prepared with a combination of ginger, garlic, onions, tomatoes, & coconut with fresh herbs and spices



INDUS CHEFS SPECIAL

Choose Spice Level MILD | MEDIUM | HOT \$22.90
All curries are served with complimentary steamed rice.

Butter Chicken (GLOBAL INDIAN FAVOURITE): Diced Chicken Breast cooked in creamy, tomato, ginger & almond and Cashew sauce.
Chicken Tikka Masala (GLOBAL INDIAN FAVOURITE): Chicken Breast cooked in tomato, ginger & creamy sauce with diced onion, capsicum & herbs.
Aloo Gosht (Classic Lamb & Potato Curry): It is a beloved classic a hearty curry that combines tender piece of lamb with soft, succulent potatoes, all bathed in rich and fragrant sauce.
Lamb Cashew with black spice : A delicious thick, nutty lamb curry cooked with cashew nut, black pepper, and secret spicespepper & shallow fried.

SEAFOOD LOVERS

All curries are served with complimentary steamed rice.

Choose Spice Level MILD | MEDIUM | HOT \$22.90

Barra Fish/ Tiger Prawn Goan (DF): A fish/Prawn curry, delicacy of Southern India, prepared with tomato, onion, fresh herbs and spices, coconut, and curry leaves.
Barra Fish/ Tiger Prawn Vindaloo (DF): Hot & spicy sauce made with red chillies, cumin, vinegar & tomato.
Tiger Prawn Balti (DF) Prawn cooked with a delicious blend of Balti spices, tomatoes, chillies, garlic, onions, and capsicum.

VEGETABLE / VEGAN CURRY

All curries are served with complimentary steamed rice.

Please advise staff when ordering vegan option \$20.90

Choose Spice Level MILD | MEDIUM | HOT

Paneer Butter Masala: Cottage cheese cubes in a rich tomato, almond & creamy ginger sauce.
Palak Paneer: Cottage cheese cubes in a spinach & aromatic spices curry.
Paneer Kadhai: Cottage cheese cooked with in a rich onion & tomato sauce.
Bombay Aloo (Vegan): Potato cubes & peas pan-fried with ginger, garlic & spices with a tomato onion sauce.
Mix-Veg Curry (Vegan): Our special curry seasoned with cauliflower, carrot, potato, garden peas and beans.
Chickpeas & Spinach Salan (Vegan): Chickpeas tempered with mustard seeds, garlic, onion, curry leaves & cooked in a coconut cream and spinach sauce.
Chana Masala (Chole) (Vegan): It is a mixture of chickpeas, garam masala, and, typically, onion, tomatoes, coriander, garlic, ginger, and chiles sauce.
Muttar Paneer: Home-made cottage cheese cooked with green peas and tomato and onion-based sauce spiced with garam masala.
Eggplant and Potato Curry (Vegan): A rich & spicy eggplant, potato curry with aromatic spices , curry leaves , onions and tomato.

FAVOURITE LENTILS

All curries are served with complimentary steamed rice.

Choose Spice Level MILD | MEDIUM | HOT \$19.90

Tadka Dahl (Vegan): Traditional tempered dahl with garlic, chillies, onions, tomatoes, curry leaves & mustard seeds.
Black lentil and Kidney Beans (Vegan): Black lentil and Kidney Beans prepared in a special pot served with tempered fresh ginger, garlic, tomato and coriander.
Dahl Makhni: Dahl cooked in a rich tomato, almond & creamy ginger sauce.



Hyderabadi Dum Biryani \$23.90

Choose: Chicken or Lamb or Goat

Choose Please allow a minimum of 20 minutes from the time of order. A traditional rice & meat dish garnished with fried onions & served with raita.

(Note: Chicken & Goat Biryani is with bone)



RICE DISHES

Steam Rice \$3.00
Saffron Rice \$4.50
Coconut Rice \$4.50
Chicken & Egg Fried Rice \$16.90
Veg & Panner Fried Rice \$15.90

ACCOMPANIMENTS

Cucumber & Yoghurt Raita \$4.00
Mango Chutney \$3.00
Pappadums (4) \$3.00
Green Salads \$6.90

NAAN BREADS

Roti (Whole meal tandoori bread) \$4.00
Plain Naan \$4.50
Garlic Naan \$5.90
Potato Naan \$5.90
Tasty Cheese Naan \$6.90
Peshwari Naan (dry fruits & nuts) \$6.90
Spinach & Cheese Naan \$6.90
Chicken & Cheese Naan \$6.90
Chilli, Cheese and Capsicum (CCC) \$6.90

