

### Kids Meal

- Chicken Nuggets with Chips** \$12.00  
+ ice cream.

### RICE & BIRYANI

- Saffron Rice** \$4.50  
Famous basmati rice cooked with saffron.
- Jeera Rice** \$5.00  
Basmati rice cooked with whole cumin seeds and garnished with coriander.
- Kashmiri Rice** \$7.00  
Basmati rice cooked with exotic dried fruits and nuts.
- Vegetable Fried Rice** \$13.00  
Basmati rice stir fried with mixed vegetables.
- Chicken Fried Rice** \$16.00  
Basmati rice stir fried with chicken, onion, garlic and capsicum.
- Prawn Fried Rice** \$20.00  
Basmati rice stir fried with garlic, capsicum, onion and prawns.
- Biryani Rice** Mid / Med / Hot \$22.00  
Basmati rice sautéed with exotic spices and your choice of chicken, lamb, beef or vegetables.

### Tandoori Breads

- Plain Naan** \$3.50  
Soft leavened bread cooked in tandoor.
- Garlic Naan** \$4.00  
Naan with fresh garlic.
- Cheese Naan** \$5.00  
Naan stuffed with tasty cheese.
- Cheese and Potato Naan** \$6.00  
Naan stuffed with a mixture of cheese and potatoes.
- Cheese and Garlic Naan** \$6.00  
Naan stuffed with cheese and topped with garlic cooked in tandoor.
- Kashmiri Naan** \$6.00  
Naan stuffed with sultanas, almonds, cashews and sweet spices.

- Vegetable Stuffed Paratha** \$ 6.00  
Tandoori naan stuffed with mashed potatoes, vegetable and herbs.

- Roti** \$ 4.00  
Bread made up of wholemeal flour in tandoor.

### SIDE DISHES

- Pappadums** \$3.50  
Crunchy paper thin crackers made of lentils and rice flour.
- Raita** \$3.50  
Shredded cucumber in a mixture of yoghurt and cumin seeds.
- Mint Sauce** \$3.50  
Homemade yoghurt mixed with shredded mint.
- Sweet Mango Chutney** \$3.50  
Homemade chutney of mangoes cooked with mild spices.
- Lemon / Mixed Pickle** \$3.50
- Tamarind Chutney** \$3.50
- Salad** \$8.00

### DESSERTS

- Gulab Jamun** 2 Pieces \$7.00  
Golden brown dumplings of cottage cheese dipped in sugar syrup.
- Mango Kulfi** \$7.00  
Homemade Indian ice cream flavoured with Indian mango pulp.
- Pistachio Kulfi** \$7.00  
Indian ice-cream blended with almonds, pistachio and nuts.
- Vanilla Ice Cream** \$7.00



**GOURMET INDIA RESTAURANT**  
Established 2002

**TASTE FLAVOUR NUTRITION**  
Fully Licensed and BYO

**LUNCH** 12 Noon - 2.00pm (Wed - Fri)  
**DINNER** 5.00pm - 9.00pm (Tue - Sun)

99 Commercial Street East  
Mount Gambier SA 5290

**PHONE 8725 1800**  
www.gourmetindia.com.au

10% surcharge applies on Public Holidays  
Prices are subject to change without prior notice

### Gourmet India's BANQUETS

MINI 2 PEOPLE PRICES ARE PER PERSON

<b>1. Special</b> \$40.00 Entree consisting of aloo tikki, chicken tikka, served with mint sauce. Any curry of your choice (excludes seafood), rice, plain naan, pappadam and Gulab Jamun.	<b>2. Chef Special</b> \$44.00 Entree consisting of samosa, chicken tikka, seekh kebab, served with mint sauce. Any curry of your choice, rice, plain naan and garlic naan, raita, pappadam and Gulab Jamun.	<b>3. Vegetarian Special</b> \$38.00 Entree consisting of samosa, vegetable pakora served with mint sauce. Any vegetarian curry of your choice, rice, plain and garlic naan, pappadam, raita and Gulab Jamun.
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### ENTRÉE

- Vegetable Samosa** 2 Pieces \$9.00  
Fried pastry filled with spiced potatoes and peas, served with mint sauce.
- Onion Bhaji Pakora** Mid / Med. 4 Pieces \$9.00  
Thinly sliced onions mixed with chickpea batter and deep fried, served with mint sauce.
- Vegetable Mix Pakora** Mid / Med. 4 Pieces \$9.00  
Chopped vegetables dipped with mild spicy chickpea batter and lightly fried, served with mint sauce.
- Aloo Tikki** Mid / Med. 2 Pieces \$8.00  
Mashed potatoes stuffed with spicy lentils and pan fried served with mint sauce.
- Chicken Tikka** Mid / Med. 4 Pieces \$15.00  
Tender chicken marinated in yoghurt, garlic and cooked in tandoori oven.
- Tandoori Chicken** Mid / Med. Half 2 Pieces \$16.00  
Whole chicken marinated in tandoori spices, yoghurt, garlic and ginger, cooked to perfection in tandoori oven.
- Lamb Seekh Kebab** Mid / Med. 4 Pieces \$15.00  
Lamb mince flavoured with herbs and spices, skewered and roasted in tandoori oven.
- Prawn Pakora** Mid / Med. 4 Pieces \$18.00  
King prawns marinated in aromatic spices and deep fried.
- Fish Pakora** Mid / Med. 6 Pieces \$18.00  
Barramundi fish fillet coated with spices and crisp fried.
- Mixed Platter** Mid / Med. \$16.00  
A piece each of samosa, chicken tikka, chicken pakora and seekh kebab.
- Tandoori Platter** Mid / Med. \$15.00  
Includes chicken tikka (2 pieces) and seekh kebab (2 pieces).
- Seafood Platter** Mid / Med. \$18.00  
Includes fish pakora (3 pieces) and prawn pakora (3 pieces).
- Lamb Chop** Mid / Med. 3 Pieces \$22.00  
Lamb cutlets spiced with ginger, garlic and marinated and charcoal grilled.

- Tandoori Sizzler** Mid / Med. \$28.00  
Includes chicken tikka (2 pieces), lamb seekh kebab (2 pieces), lamb cutlets (2 pieces) on sizzling hot bed, served with garden fresh salad and mint sauce.

### MAIN COURSE

#### BEEF

- Beef Rojan Josh** Mid / Med. \$20.50  
Tender pieces of beef cooked and flavoured with Kashmiri herbs and spices.
- Beef Vindaloo** Med / Hot \$20.50  
Traditional Goan curry with vinegar and strong hot spices.
- Bombay Beef** Mid / Med. \$20.50  
Delicious mild beef curry with cream and fenugreek leaf.
- Beef Mushroom Masala** Mid / Med. \$20.50  
Sautéed mushrooms cooked with beef in a special masala sauce.
- Beef Korma** Mid / Med. \$20.50  
Tender beef pieces cooked with creamy sauce and cashew nuts.
- Beef Madras** Mid / Med. \$20.50  
Diced beef in a rich creamy sauce, cooked with capsicums and coconut milk.
- Beef Masala** Mid / Med. \$20.50  
Beef curry with fresh vegetables and tomatoes, finished with fresh coriander.

#### CHICKEN

- Butter Chicken** Mid / Med. \$19.50  
Pieces of chicken marinated in exotic spices, cooked in tandoori oven, finished with tomato, cashew nut, cream and butter sauce.
- Mango Chicken** Mid / Med. \$19.50  
Pieces of chicken mixed with spices and cooked in sweet mango pulp.
- Chicken Korma** Mid / Med. \$19.50  
Fillet pieces of chicken cooked in creamy mild sauce with cashew nuts and almonds.

- Chicken Tikka Masala** Mid / Med. \$19.50  
Tender chicken fillet precooked in tandoor, finished with tomatoes and onion gravy.
- Chicken Saag** Mid / Med. \$19.50  
Chicken cooked with spinach and fresh home ground spices.
- Chicken Jalfrezi** Mid / Med. \$19.50  
Chicken fillets cooked in pan with capsicum, onion and tomatoes in a spicy sauce.
- Chicken Vindaloo** Med / Hot \$19.50  
Tender chicken pieces cooked in a spicy, hot, sharp and tangy curry sauce.

#### LAMB

- Lamb Rojan Josh** Mid / Med. \$21.50  
Tender pieces of lamb cooked and flavoured with Kashmiri herbs and spices.
- Lamb Korma** Mid / Med. \$21.50  
Pieces of lamb cooked in creamy mild flavoured sauce with cashew nuts.
- Lamb Vindaloo** Med / Hot \$21.50  
Tender lamb pieces cooked in a spicy, hot, sharp and tangy curry sauce.
- Lamb Madras** Mid / Med. \$21.50  
Diced lamb in a rich creamy sauce, cooked with capsicums and coconut milk.
- Lamb Saag** Mid / Med. \$21.50  
Lamb cooked with spinach and fresh home ground spices.
- Lamb Masala** Mid / Med. \$21.50  
Diced lamb cooked with fresh vegetables in a gravy of tomatoes and onions.
- Lamb Do Pyaza** Mid / Med. \$21.50  
Lamb pieces cooked with spiced ginger, garlic and onions.
- Lamb Mushroom** Mid / Med. \$21.50  
Tender beef pieces cooked with ginger, garlic, onion, tomatoes and mushrooms.
- Bhuna Lamb** Mid / Med. \$21.50  
Tender pieces of lamb cooked with onions, tomatoes and capsicum in a thick, spicy gravy.

#### SEAFOOD

- Prawn or Fish Malabari** Mid / Med. \$23.00  
Sautéed prawn / fish cooked with onion, capsicum, coconut and spices.
- Prawn or Fish Vindaloo** Med / Hot \$23.00  
Prawn / fish cooked in a spicy, hot, sharp and tangy curry sauce.
- Prawn Butter Masala** Mid / Med. \$23.00  
King prawns cooked in creamy sauce, finished with tomatoes, capsicum and onion gravy.
- Goan Fish Curry** Mid / Med. \$23.00  
Fish fillets cooked with fresh herbs, spices, lemon juice, finished with coconut sauce.

- Prawn Korma** Mid / Med. \$23.00  
Prawn cooked in creamy mild sauce flavoured with cashew nuts and almonds.
- Kadai King Prawn** Mid / Med. \$23.00  
King prawns cooked with onion, capsicums, tomatoes and aromatic spices.
- Prawn Makhani** Mid / Med. \$23.00  
King prawns cooked in a rich, creamy tomato and butter sauce.

#### VEGETARIAN

- Vegetable Jalfrezi** Mid / Med. \$18.00  
Fresh vegetables cooked in mild spices and herbs finished with a touch of vinegar.
- Palak Paneer** Mid / Med. \$18.00  
Cottage cheese cooked with spinach and aromatic spices.
- Paneer Makhani** Mid / Med. \$18.00  
Cottage cheese simmered in creamy gravy with almonds, finished with fenugreek leaves.
- Mutter Paneer** Mid / Med. \$18.00  
Cottage cheese and green peas cooked in thick gravy with aromatic spices.
- Aloo Gobhi** Mid / Med. \$18.00  
Potatoes and cauliflower cooked in rich gravy of tomatoes, herbs and spices.
- Vegetable Korma** Mid / Med. \$18.00  
Fresh seasonal vegetables cooked together with cashew nuts and almond sauce.
- Bombay Potatoes** Mid / Med. \$18.00  
Diced potatoes flavoured with fresh herbs, spices sautéed, garnished with coriander.
- Dal Maharani** Mid / Med. \$18.00  
Yellow lentils cooked with mustard, cumin seeds garnished with coriander.
- Malai Kofta** Mid / Med. \$18.00  
Potatoes and cottage cheese dumplings with cashews, sultanas cooked in creamy gravy.
- Mixed Vegetable Curry** Mid / Med. \$18.00  
Seasonal vegetables cooked in a mild gravy flavoured with herbs and spices.
- Vegetable Green Masala** Mid / Med. \$18.00  
Spinach and seasonal vegetables cooked in a creamy yoghurt sauce.
- Mushroom Mutter** Mid / Med. \$18.00  
Fresh mushrooms and green peas cooked with herbs and spices in creamy sauce.