



RICE & BIRYANI

- 1. SAFFRON RICE (PLAIN)** 5.00
Famous Basmati rice cooked with saffron
- 2. JEERA RICE** 6.00
Basmati rice cooked with whole cumin seeds and garnished with coriander
- 3. KASHMIRI RICE** 7.50
Basmati rice cooked with exotic dried fruits and nuts
- 4. VEGETABLE FRIED RICE** 17.00
MILD / MEDIUM / HOT
Basmati rice stir fried with mixed vegetables
- 5. CHICKEN FRIED RICE** 20.00
Basmati rice stir fried with chicken, onion, garlic and vegetables
- 6. PRAWN FRIED RICE** 24.00
Basmati rice stir fried with prawns, onion, garlic and capsicum
- 7. BIRYANI RICE** 26.00
MILD / MEDIUM / HOT
Basmati rice sautéed with exotic spices and your choice of chicken, lamb, beef or vegetables

TANDOORI BREADS

- 1. PLAIN NAAN** 4.00
Soft leavened bread cooked in tandoor
- 2. GARLIC NAAN** 4.50
Naan with fresh garlic
- 3. CHEESE NAAN** 5.50
Naan stuffed with tasty cheese
- 4. CHEESE AND POTATO NAAN** 6.50
Naan stuffed with a mixture of cheese and potatoes
- 5. CHEESE AND GARLIC NAAN** 6.50
Naan stuffed with cheese and topped with garlic cooked in tandoor
- 6. KASHMIRI NAAN** 6.50
Naan stuffed with sultanas, almonds, cashews and sweet spices

- 7. VEGETABLE STUFFED PARATHA** 6.50
Tandoori naan stuffed with mashed potatoes, vegetables and herbs

- 8. ROTI** 4.50
Bread made up of wholemeal flour in tandoor

SIDE DISHES

- 1. PAPPADUMS** 4.00
Crunchy paper thin crackers made of lentils and rice flour
- 2. RAITA** 4.00
Shredded cucumber in a mixture of yoghurt and cumin seeds
- 3. MINT SAUCE** 3.50
Homemade yoghurt mixed with shredded mint
- 4. SWEET MANGO CHUTNEY** 3.50
Homemade chutney of mangoes cooked with mild spices
- 5. LIME / MIXED PICKLE** 3.50
- 6. TAMARIND CHUTNEY** 3.50
- 7. FRESH GARDEN SALAD** 10.00
- 8. ONION SALAD** 7.00

KID'S MEAL

- 1. CHICKEN NUGGETS & CHIPS** 13.50
and ice cream

DESSERTS

- 1. GULAB JAMUN** 2 pieces 7.00
Golden brown dumplings of cottage cheese dipped in sugar syrup
- 2. MANGO KULFI** 7.50
Homemade Indian ice cream flavoured with Indian mango pulp
- 3. PISTACHIO KULFI** 7.50
Indian ice cream blended with almonds, pistachios and nuts
- 4. VANILLA ICE CREAM** 7.00



ESTABLISHED 2002

TASTE • FLAVOUR • NUTRITION

FULLY LICENSED AND BYO

LUNCH

12 Noon – 2.00pm

(Wednesday – Friday)

DINNER

5.00pm – 9.00pm

(Tuesday – Sunday)

99 Commercial Street East, Mount Gambier

PHONE 8725 1800

gourmetindia.com.au

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

GOURMET INDIA'S BANQUETS

MIN. 2 PEOPLE
PRICES ARE PER PERSON

1. SPECIAL 46.00	2. CHEF SPECIAL 50.00	3. VEG. SPECIAL 44.00
<p>Entree consisting of aloo tikki, chicken tikka, served with mint sauce.</p> <p>Any curry of your choice (excluding seafood), rice, plain and garlic naan, raita, pappadum and Gulab Jamun.</p>	<p>Entree consisting of samosa, chicken tikka, seekh kebab, served with mint sauce.</p> <p>Any curry of your choice, rice, plain and garlic naan, raita, pappadum and Gulab Jamun.</p>	<p>Entree consisting of samosa, vegetable pakora, served with mint sauce.</p> <p>Any vegetarian curry of your choice, rice, plain and garlic naan, raita, pappadum and Gulab Jamun.</p>

ENTRÉE

- 1. VEGETABLE SAMOSA** 2 pieces 11.00
Fried pastry filled with spiced potatoes and peas, served with mint sauce
- 2. ONION BHAJI PAKORA** 4 pieces 12.00
MILD / MEDIUM
Thinly sliced onions mixed with chickpea batter and deep fried, served with mint sauce
- 3. VEGETABLE MIX PAKORA** 4 pieces 12.00
MILD / MEDIUM
Chopped vegetables dipped with mildly spiced chickpea batter and lightly fried, served with mint sauce
- 4. ALOO TIKKI** MILD / MEDIUM 2 pieces 10.00
Mashed potatoes stuffed with spicy lentils and pan fried served with mint sauce
- 5. CHICKEN TIKKA** MILD / MEDIUM 4 pieces 18.00
Tender chicken marinated in yoghurt, garlic and cooked in tandoori oven
- 6. TANDOORI CHICKEN** FULL 4 pieces 35.00
MILD / MEDIUM HALF 2 pieces 18.00
Whole chicken marinated in tandoori spices, yoghurt, garlic and ginger, cooked to perfection in tandoori oven
- 7. LAMB SEEKH KEBAB** MILD / MEDIUM 4 pieces 18.00
Lamb mince flavoured with herbs and spices, skewered and roasted in tandoori oven
- 8. PRAWN PAKORA** MILD / MEDIUM 6 pieces 20.00
King prawns marinated in aromatic spices and deep fried
- 9. MIXED PLATTER** MILD / MEDIUM 19.00
A piece each of samosa, chicken tikka, chicken pakora and seekh kebab
- 10. TANDOORI PLATTER** MILD / MEDIUM 18.00
Includes chicken tikka (2 pieces) and seekh kebab (2 pieces)
- 11. SEAFOOD PLATTER** MILD / MEDIUM 21.00
Includes fish pakora (3 pieces) and prawn pakora (3 pieces)
- 12. LAMB CHOP** MILD / MEDIUM 3 pieces 23.00
Lamb cutlets spiced with ginger, garlic and marinated and charcoal grilled
- 13. TANDOORI SIZZLER** MILD / MEDIUM 33.00
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

ALL CURRIES ARE GLUTEN FREE

BEEF

- 1. BEEF ROGAN JOSH** MILD / MEDIUM 24.50
Tender pieces of beef cooked and flavoured with Kashmiri herbs and spices
- 2. BEEF VINDALOO** MEDIUM / HOT 24.50
Traditional Goan curry with vinegar and strong hot spices
- 3. BOMBAY BEEF** MILD / MEDIUM 24.50
Delicious mild beef curry with cream and fenugreek leaf
- 4. BEEF MUSHROOM MASALA** MILD / MEDIUM 24.50
Sautéed mushrooms cooked with beef in a special masala sauce
- 5. BEEF KORMA** MILD / MEDIUM 24.50
Tender beef pieces cooked in mild creamy gravy, flavoured with cashew nuts
- 6. BEEF MADRAS** MILD / MEDIUM 24.50
Diced beef in a rich creamy sauce, cooked with capsicums and coconut cream
- 7. BEEF MASALA** MILD / MEDIUM 24.50
Beef curry with fresh vegetables and tomatoes, finished with fresh coriander
- 8. BEEF SAAG** MILD / MEDIUM 24.50
Beef cooked with spinach and fresh home ground spices

CHICKEN

- 1. BUTTER CHICKEN** MILD / MEDIUM 23.50
Pieces of chicken marinated and cooked in exotic spices, finished with tomato, cashew nut, cream and butter sauce
- 2. MANGO CHICKEN** MILD / MEDIUM 23.50
Pieces of chicken mixed with spices and cooked in sweet mango pulp
- 3. CHICKEN KORMA** MILD / MEDIUM 23.50
Pieces of chicken cooked in creamy mild sauce with cashew nuts and almonds
- 4. CHICKEN TIKKA MASALA** MILD / MEDIUM 23.50
Pieces of chicken cooked and finished with onions, tomatoes and cashew nuts in a creamy gravy
- 5. CHICKEN SAAG** MILD / MEDIUM 23.50
Chicken cooked with spinach and fresh home ground spices

- 6. CHICKEN JALFREZI** MILD / MEDIUM 23.50
Chicken fillets cooked in a pan with onion, capsicum and tomatoes in a spicy sauce
- 7. CHICKEN VINDALOO** MEDIUM / HOT 23.50
Tender chicken pieces cooked in a spicy, hot, sharp and tangy curry sauce
- 8. CHICKEN MADRAS** MILD / MEDIUM 23.50
Tender chicken pieces in rich creamy sauce, cooked with capsicums and coconut cream
- 9. CHICKEN ROGAN JOSH** MILD / MEDIUM 23.50
Tender pieces of chicken cooked and flavoured with Kashmiri herbs and spices
- 5. PRAWN KORMA** MILD / MEDIUM 26.50
Prawn cooked in a mild, creamy sauce, flavoured with cashew nuts and almonds
- 6. KADAI KING PRAWN** MILD / MEDIUM 26.50
King prawns cooked with onion, capsicums, tomatoes and aromatic spices
- 7. PRAWN MAKHANI** MILD / MEDIUM 26.50
King prawns cooked in a rich, creamy, tomato and butter sauce

VEGETARIAN

- 1. VEGETABLE JALFREZI** MILD / MEDIUM 21.00
Fresh vegetables cooked in mild spices and herbs finished with a touch of vinegar
- 2. PALAK PANEER** MILD / MEDIUM 22.50
Cottage cheese cooked with spinach and aromatic spices
- 3. PANEER MAKHANI** MILD / MEDIUM 22.50
Cottage cheese simmered in creamy gravy with almonds, finished with fenugreek leaves
- 4. MUTTER PANEER** MILD / MEDIUM 22.50
Cottage cheese and green peas cooked in thick gravy with aromatic spices
- 5. ALOO GOBHI** MILD / MEDIUM 21.00
Potatoes and cauliflower cooked in a rich gravy of tomatoes, herbs and spices
- 6. VEGETABLE KORMA** MILD / MEDIUM 21.00
Fresh seasonal vegetables cooked together in creamy gravy with cashew nuts
- 7. BOMBAY POTATOES** MILD / MEDIUM 21.00
Diced potatoes flavoured with fresh herbs, spices sautéed, garnished with coriander
- 8. DAL TADKA / DAL MAKHANI** MILD / MEDIUM 21.00
Yellow / black lentils cooked with mustard and cumin seeds garnished with coriander
- 9. MALAI KOFTA** MILD / MEDIUM 22.50
Potatoes and cottage cheese dumplings with cashews and sultanas cooked in creamy gravy
- 10. MIXED VEGETABLE CURRY** MILD / MEDIUM 21.00
Seasonal vegetables cooked in a mild gravy flavoured with herbs and spices

LAMB

- 1. LAMB ROGAN JOSH** MILD / MEDIUM 25.50
Tender pieces of lamb cooked and flavoured with Kashmiri herbs and spices
- 2. LAMB KORMA** MILD / MEDIUM 25.50
Pieces of lamb cooked in a mild, creamy gravy, and flavoured with cashew nuts
- 3. LAMB VINDALOO** MEDIUM / HOT 25.50
Tender lamb pieces cooked in a spicy, hot, sharp and tangy curry sauce
- 4. LAMB MADRAS** MILD / MEDIUM 25.50
Diced lamb in a rich creamy sauce, cooked with capsicums and coconut cream
- 5. LAMB SAAG** MILD / MEDIUM 25.50
Lamb cooked with spinach and fresh home ground spices
- 6. LAMB MASALA** MILD / MEDIUM 25.50
Diced lamb cooked with fresh vegetables in a gravy of tomatoes and onions
- 7. LAMB DO PYAZA** MILD / MEDIUM 25.50
Lamb pieces cooked with spiced ginger, garlic and onions
- 8. LAMB MUSHROOM** MILD / MEDIUM 25.50
Lamb pieces cooked with ginger, garlic, onion, tomatoes and mushrooms
- 9. BHUNA LAMB** MILD / MEDIUM 25.50
Tender pieces of lamb cooked with onions, tomatoes and capsicum in a thick, spicy gravy

SEAFOOD

- 1. PRAWN OR FISH MALABARI** MILD / MEDIUM 26.50
Sautéed prawn / fish cooked with onion, capsicum, coconut cream and spices
- 2. PRAWN OR FISH VINDALOO** MEDIUM / HOT 26.50
Prawn / fish cooked in a spicy, hot, sharp and tangy curry sauce
- 3. PRAWN BUTTER MASALA** MILD / MEDIUM 26.50
King prawns cooked in a creamy sauce, finished with tomatoes, capsicum and onion gravy
- 4. GOAN FISH CURRY** MILD / MEDIUM 26.50
Fish fillets cooked with fresh herbs, spices, lemon juice, finished with coconut cream
- 11. VEGETABLE GREEN MASALA** MILD / MEDIUM 21.00
Spinach and seasonal vegetables cooked in a creamy sauce
- 12. MUSHROOM MUTTER** MILD / MEDIUM 21.00
Fresh mushrooms and green peas cooked with herbs and spices in creamy sauce
- 13. PANEER BUTTER MASALA** MILD / MEDIUM 22.50
Cottage cheese cooked with onion, capsicum, ginger and garlic in tomato based sauce

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