

Kid's Meal

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

RICE & BIRYANI

1. **Saffron Rice** \$4.50
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** \$16.00
Mild / Med / Hot
Basmati rice stir fried with mixed vegetables.
5. **Chicken Fried Rice** \$19.00
Basmati rice stir fried with chicken, onion, garlic and capsicum.
6. **Prawn Fried Rice** \$23.00
Basmati rice stir fried with garlic, capsicum, onion and prawns.
7. **Biryani Rice** Mild / Med / Hot \$22.00
Basmati rice sautéed with exotic spices and your choice of chicken, lamb, beef or vegetables.

Tandoori BREADS

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

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

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

SIDE DISHES

1. **Pappadums** \$3.50
Crunchy paper thin crackers made of lentils and rice flour.
2. **Raita** \$3.50
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** \$9.00
8. **Onion Salad** \$6.00

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, pistachio and nuts.
4. **Vanilla Ice Cream** \$7.00



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

MIN. 2 PEOPLE
PRICES ARE PER PERSON

1. Special \$44.00 Entree consisting of aloo tikki, chicken tikka, served with mint sauce. Any curry of your choice (excludes seafood), rice, plain naan, pappadum and Gulab Jamun.	2. Chef Special \$48.00 Entree consisting of samosa, chicken tikka, seekh kebab, served with mint sauce. Any curry of your choice, rice, plain naan and garlic naan, raita, pappadum and Gulab Jamun.	3. Vegetarian Special \$40.00 Entree consisting of samosa, vegetable pakora served with mint sauce. Any vegetarian curry of your choice, rice, plain and garlic naan, pappadum, raita and Gulab Jamun.
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ENTRÉE

- 1. Vegetable Samosa** 2 Pieces \$10.00
Fried pastry filled with spiced potatoes and peas, served with mint sauce.
- 2. Onion Bhaji Pakora** Mild / Med. 4 Pieces \$10.00
Thinly sliced onions mixed with chickpea batter and deep fried, served with mint sauce.
- 3. Vegetable Mix Pakora** Mild / Med. 4 Pieces \$10.00
Chopped vegetables dipped with mildly spiced chickpea batter and lightly fried, served with mint sauce.
- 4. Aloo Tikki** Mild / Med. 2 Pieces \$8.00
Mashed potatoes stuffed with spicy lentils and pan fried served with mint sauce.
- 5. Chicken Tikka** Mild / Med. 4 Pieces \$16.00
Tender chicken marinated in yoghurt, garlic and cooked in tandoori oven.
- 6. Tandoori Chicken** Mild / Med. 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 / Med. 4 Pieces \$16.00
Lamb mince flavoured with herbs and spices, skewered and roasted in tandoori oven.
- 8. Prawn Pakora** Mild / Med. 6 Pieces \$19.00
King prawns marinated in aromatic spices and deep fried.
- 9. Fish Pakora** Mild / Med. 6 Pieces \$19.00
Ling fish fillet coated with spices and crisp fried.
- 10. Mixed Platter** Mild / Med. \$17.00
A piece each of samosa, chicken tikka, chicken pakora and seekh kebab.
- 11. Tandoori Platter** Mild / Med. \$16.00
Includes chicken tikka (2 pieces) and seekh kebab (2 pieces).
- 12. Seafood Platter** Mild / Med. \$20.00
Includes fish pakora (3 pieces) and prawn pakora (3 pieces).
- 13. Lamb Chop** Mild / Med. 3 Pieces \$22.00
Lamb cutlets spiced with ginger, garlic and marinated and charcoal grilled.

- 14. Tandoori Sizzler** Mild / Med. \$32.00
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 / Med. \$22.00
Tender pieces of beef cooked and flavoured with Kashmiri herbs and spices.
- 2. Beef Vindaloo** Med. / Hot \$22.00
Traditional Goan curry with vinegar and strong hot spices.
- 3. Bombay Beef** Mild / Med. \$22.00
Delicious mild beef curry with cream and fenugreek leaf.
- 4. Beef Mushroom Masala** Mild / Med. \$22.00
Sautéed mushrooms cooked with beef in a special masala sauce.
- 5. Beef Korma** Mild / Med. \$22.00
Tender beef pieces cooked in mild creamy gravy, flavoured with cashew nuts.
- 6. Beef Madras** Mild / Med. \$22.00
Diced beef in a rich creamy sauce, cooked with capsicums and coconut cream.
- 7. Beef Masala** Mild / Med. \$22.00
Beef curry with fresh vegetables and tomatoes, finished with fresh coriander.

CHICKEN

- 1. Butter Chicken** Mild / Med. \$21.00
Pieces of chicken marinated and cooked in exotic spices, finished with tomato, cashew nut, cream and butter sauce.
- 2. Mango Chicken** Mild / Med. \$21.00
Pieces of chicken mixed with spices and cooked in sweet mango pulp.
- 3. Chicken Korma** Mild / Med. \$21.00
Pieces of chicken cooked in creamy mild sauce with cashew nuts and almonds.

- 4. Chicken Tikka Masala** Mild / Med. \$21.00
Pieces of chicken cooked and finished with tomatoes, cashew nuts and onions in a creamy gravy.
- 5. Chicken Saag** Mild / Med. \$21.00
Chicken cooked with spinach and fresh home ground spices.
- 6. Chicken Jalfrezi** Mild / Med. \$21.00
Chicken fillets cooked in pan with capsicum, onion and tomatoes in a spicy sauce.
- 7. Chicken Vindaloo** Med. / Hot \$21.00
Tender chicken pieces cooked in a spicy, hot, sharp and tangy curry sauce.

LAMB

- 1. Lamb Rogan Josh** Mild / Med. \$23.00
Tender pieces of lamb cooked and flavoured with Kashmiri herbs and spices.
- 2. Lamb Korma** Mild / Med. \$23.00
Pieces of lamb cooked in mild creamy gravy, flavoured with cashew nuts.
- 3. Lamb Vindaloo** Med. / Hot \$23.00
Tender lamb pieces cooked in a spicy, hot, sharp and tangy curry sauce.
- 4. Lamb Madras** Mild / Med. \$23.00
Diced lamb in a rich creamy sauce, cooked with capsicums and coconut cream.
- 5. Lamb Saag** Mild / Med. \$23.00
Lamb cooked with spinach and fresh home ground spices.
- 6. Lamb Masala** Mild / Med. \$23.00
Diced lamb cooked with fresh vegetables in a gravy of tomatoes and onions.
- 7. Lamb Do Pyaza** Mild / Med. \$23.00
Lamb pieces cooked with spiced ginger, garlic and onions.
- 8. Lamb Mushroom** Mild / Med. \$23.00
Lamb pieces cooked with ginger, garlic, onion, tomatoes and mushrooms.
- 9. Bhuna Lamb** Mild / Med. \$23.00
Tender pieces of lamb cooked with onions, tomatoes and capsicum in a thick, spicy gravy.

SEAFOOD

- 1. Prawn or Fish Malabari** Mild / Med. \$24.00
Sautéed prawn / fish cooked with onion, capsicum, coconut cream and spices.
- 2. Prawn or Fish Vindaloo** Med. / Hot \$24.00
Prawn / fish cooked in a spicy, hot, sharp and tangy curry sauce.
- 3. Prawn Butter Masala** Mild / Med. \$24.00
King prawns cooked in creamy sauce, finished with tomatoes, capsicum and onion gravy.
- 4. Goan Fish Curry** Mild / Med. \$24.00
Fish fillets cooked with fresh herbs, spices, lemon juice, finished with coconut cream.

- 5. Prawn Korma** Mild / Med. \$24.00
Prawn cooked in mild creamy sauce, flavoured with cashew nuts and almonds.
- 6. Kadai King Prawn** Mild / Med. \$24.00
King prawns cooked with onion, capsicums, tomatoes and aromatic spices.
- 7. Prawn Makhani** Mild / Med. \$24.00
King prawns cooked in a rich, creamy tomato and butter sauce.

VEGETARIAN

- 1. Vegetable Jalfrezi** Mild / Med. \$19.00
Fresh vegetables cooked in mild spices and herbs finished with a touch of vinegar.
- 2. Palak Paneer** Mild / Med. \$20.00
Cottage cheese cooked with spinach and aromatic spices.
- 3. Paneer Makhani** Mild / Med. \$20.00
Cottage cheese simmered in creamy gravy with almonds, finished with fenugreek leaves.
- 4. Mutter Paneer** Mild / Med. \$20.00
Cottage cheese and green peas cooked in thick gravy with aromatic spices.
- 5. Aloo Gobhi** Mild / Med. \$19.00
Potatoes and cauliflower cooked in rich gravy of tomatoes, herbs and spices.
- 6. Vegetable Korma** Mild / Med. \$19.00
Fresh seasonal vegetables cooked together in creamy gravy with cashew nuts.
- 7. Bombay Potatoes** Mild / Med. \$19.00
Diced potatoes flavoured with fresh herbs, spices sautéed, garnished with coriander.
- 8. Dal Tadka / Dal Makhani** Mild / Med. \$19.00
Yellow/black lentils cooked with mustard and cumin seeds garnished with coriander.
- 9. Malai Kofta** Mild / Med. \$19.00
Potatoes and cottage cheese dumplings with cashews, sultanas cooked in creamy gravy.
- 10. Mixed Vegetable Curry** Mild / Med. \$19.00
Seasonal vegetables cooked in a mild gravy flavoured with herbs and spices.
- 11. Vegetable Green Masala** Mild / Med. \$19.00
Spinach and seasonal vegetables cooked in a creamy sauce.
- 12. Mushroom Mutter** Mild / Med. \$19.00
Fresh mushrooms and green peas cooked with herbs and spices in creamy sauce.