

## Kid's Meal

- 1. Fish and Chips** \$9.00  
Fish fingers with chips served with salad + ice cream
- 2. Chicken Nuggets with Chips** \$9.00  
+ ice cream

## Rice & Biryani

- 1. Saffron Rice** \$3.50  
Famous basmati rice cooked with saffron.
- 2. Jeera Rice** \$4.50  
Basmati rice cooked with whole cumin seeds and garnished with coriander.
- 3. Kashmiri Rice** \$5.00  
Basmati rice cooked with exotic dried fruits and nuts.
- 4. Vegetable Fried Rice** \$10.00  
Mild / Med / Hot  
Basmati rice stir fried with mixed vegetables.
- 5. Chicken Fried Rice** \$14.00  
Basmati rice stir fried with chicken, onion, garlic and capsicum.
- 6. Prawn Fried Rice** \$18.00  
Basmati rice stir fried with garlic, capsicum, onion and prawns.
- 7. Biryani Rice** Mild / Med / Hot \$16.00  
Basmati rice sautéed with exotic spices and your choice of chicken, lamb, beef or vegetables.

## Tandoori Breads

- 1. Plain Naan** \$3.00  
Soft leavened bread cooked in tandoor.
- 2. Garlic Naan** \$3.50  
Naan with fresh garlic.
- 3. Cheese Naan** \$4.00  
Naan stuffed with tasty cheese.
- 4. Cheese and Potato Naan** \$5.00  
Naan stuffed with a mixture of cheese and potatoes.
- 5. Cheese and Garlic Naan** \$5.00  
Naan stuffed with cheese and topped with garlic cooked in tandoor.

- 6. Kashmiri Naan** \$4.50  
Naan stuffed with sultanas, almonds, cashews and sweet spices.
- 7. Pizza Naan** \$4.50  
Naan stuffed with cheese, capsicum, onion and coriander.
- 8. Vegetable Stuffed Paratha** \$4.50  
Tandoori naan stuffed with mashed potatoes, vegetable and herbs.
- 9. Roti** \$3.00  
Bread made up of wholemeal flour in tandoor.

## Side Dishes

- 1. Pappadums** \$3.00  
Crunchy paper thin crackers made of lentils and rice flour.
- 2. Raita** \$3.00  
Shredded cucumber in a mixture of yoghurt and cumin seeds.
- 3. Mint Sauce** \$3.00  
Homemade yoghurt mixed with shredded mint.
- 4. Sweet Mango Chutney** \$3.00  
Homemade chutney of mangoes cooked with mild spices.
- 5. Lemon / Mixed Pickle** \$3.00
- 6. Tamarind Chutney** \$3.00
- 7. Kuchumber Salad** \$5.00  
Salad of fine chopped onion, cucumber and tomatoes.

## Desserts

- 1. Gulab Jamun** 2 Pieces \$7.00  
Golden brown dumplings of cottage cheese dipped in sugar syrup.
- 2. Mango Kulfi** \$7.00  
Homemade Indian ice cream flavoured with Indian mango pulp.
- 3. Pistachio Kulfi** \$7.00  
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 - 2.30pm  
(Tue - Sat)

**DINNER**

5.00pm - late  
(Tue - Sun)

99 Commercial Street East  
Mount Gambier SA 5290

**PHONE 8725 1800**

[www.gourmetindia.com.au](http://www.gourmetindia.com.au)

# Gourmet India's Banquets

MIN. 2 PEOPLE  
PRICES ARE PER PERSON

## 1. Special \$35.00

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 \$38.00

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 \$33.00

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.

## Entree

1. **Vegetable Samosa** 2 Pieces \$8.00  
Fried pastry filled with spiced potatoes and peas, served with mint sauce.

2. **Onion Bhaji Pakora** 4 Pieces \$7.00  
Mild / Med. Thinly sliced onions mixed with chickpea batter and deep fried, served with mint sauce.

3. **Vegetable Mix Pakora** 4 Pieces \$7.00  
Mild / Med. Chopped vegetables dipped with mildly spiced chickpea batter and lightly fried, served with mint sauce.

4. **Aloo Tikki** Mild / Med. 2 Pieces \$7.00  
Mashed potatoes stuffed with spicy lentils and pan fried served with mint sauce.

5. **Chicken Tikka** Mild / Med. 4 Pieces \$14.00  
Tender chicken marinated in yoghurt, garlic and cooked in tandoori oven.

6. **Tandoori Chicken** Mild / Med. Quarter \$7.00  
Whole chicken marinated in tandoori spices, yoghurt, garlic and ginger, cooked to perfection in tandoori oven.

7. **Lamb Seekh Kebab** Mild / Med. 4 Pieces \$14.00  
Lamb mince flavoured with herbs and spices, skewered and roasted in tandoori oven.

8. **Prawn Pakora** Mild / Med. 6 Pieces \$16.00  
King prawns marinated in aromatic spices and deep fried.

9. **Fish Pakora** Mild / Med. 6 Pieces \$15.00  
Barramundi fish fillet coated with spices and crisp fried.

10. **Mixed Platter** Mild / Med. \$14.00  
A piece each of samosa, chicken tikka, chicken pakora and seekh kebab.

11. **Tandoori Platter** Mild / Med. \$14.00  
Includes chicken tikka (2 pieces) and seekh kebab (2 pieces).

12. **Seafood Platter** Mild / Med. \$15.00  
Includes fish pakora (3 pieces) and prawn pakora (3 pieces).

13. **Lamb Chop** Mild / Med. 3 Pieces \$15.00  
Lamb cutlets spiced with ginger, garlic and marinated and charcoal grilled.

14. **Tandoori Sizzler** Mild / Med. \$22.00

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

1. **Beef Rojan Josh** Mild / Med. \$17.00  
Tender pieces of beef cooked and flavoured with Kashmiri herbs and spices.

2. **Beef Vindaloo** Med. / Hot \$17.00  
Traditional Goan curry with vinegar and strong hot spices.

3. **Bombay Beef** Mild / Med. \$17.00  
Delicious mild beef curry with cream and fenugreek leaf.

4. **Beef Mushroom Masala** Mild / Med. \$17.00  
Sautéed mushrooms cooked with beef in a special masala sauce.

5. **Beef Korma** Mild / Med. \$17.00  
Tender beef pieces cooked with creamy sauce and cashew nuts.

6. **Beef Madras** Mild / Med. \$17.00  
Diced beef in a rich creamy sauce, cooked with capsicums and coconut milk.

7. **Beef Masala** Mild / Med. \$17.00  
Beef curry with fresh vegetables and tomatoes, finished with fresh coriander.

### Chicken

1. **Butter Chicken** Mild / Med. \$16.50  
Pieces of chicken marinated in exotic spices, cooked in tandoori oven, finished with tomato, cashew nut, cream and butter sauce.

2. **Mango Chicken** Mild / Med. \$16.50  
Pieces of chicken mixed with spices and cooked in sweet mango pulp.

3. **Chicken Korma** Mild / Med. \$16.50  
Pieces of chicken cooked in creamy mild sauce with cashew nuts and almonds.

4. **Chicken Tikka Masala** Mild / Med. \$16.50  
Tender chicken fillet precooked in tandoor, finished with tomatoes and onion gravy.

5. **Chicken Saag** Mild / Med. \$16.50  
Chicken cooked with spinach and fresh home ground spices.

6. **Chicken Jalfrezi** Mild / Med. \$16.50  
Chicken fillets cooked in pan with capsicum, onion and tomatoes in a spicy sauce.

7. **Chicken Vindaloo** Med. / Hot \$16.50  
Tender chicken pieces cooked in a spicy, hot, sharp and tangy curry sauce.

### Lamb

1. **Lamb Rojan Josh** Mild / Med. \$17.50  
Tender pieces of lamb cooked and flavoured with Kashmiri herbs and spices.

2. **Lamb Korma** Mild / Med. \$17.50  
Pieces of lamb cooked in creamy mild flavoured sauce with cashew nuts.

3. **Lamb Vindaloo** Med. / Hot \$17.50  
Tender lamb pieces cooked in a spicy, hot, sharp and tangy curry sauce.

4. **Lamb Madras** Mild / Med. \$17.50  
Diced lamb in a rich creamy sauce, cooked with capsicums and coconut milk.

5. **Lamb Saag** Mild / Med. \$17.50  
Lamb cooked with spinach and fresh home ground spices.

6. **Lamb Masala** Mild / Med. \$17.50  
Diced lamb cooked with fresh vegetables in a gravy of tomatoes and onions.

7. **Lamb Do Pyaza** Mild / Med. \$17.50  
Lamb pieces cooked with spiced ginger, garlic and onions.

8. **Lamb Mushroom** Mild / Med. \$17.50  
Lamb pieces cooked with ginger, garlic, onion, tomatoes and mushrooms.

9. **Bhuna Lamb** Mild / Med. \$17.50  
Tender pieces of lamb cooked with onions, tomatoes and capsicum in a thick, spicy gravy.

### Seafood

1. **Prawn or Fish Malabari** Mild / Med. \$21.00  
Sautéed prawn / fish cooked with onion, capsicum, coconut and spices.

2. **Prawn or Fish Vindaloo** Med. / Hot \$21.00  
Prawn / fish cooked in a spicy, hot, sharp and tangy curry sauce.

3. **Prawn Butter Masala** Mild / Med. \$21.00  
King prawns cooked in creamy sauce, finished with tomatoes, capsicum and onion gravy.

4. **Goan Fish Curry** Mild / Med. \$21.00  
Fish fillets cooked with fresh herbs, spices, lemon juice, finished with coconut sauce.

5. **Prawn Korma** Mild / Med. \$21.00  
Prawn cooked in creamy mild sauce flavoured with cashew nuts and almonds.

6. **Kadai King Prawn** Mild / Med. \$21.00  
King prawns cooked with onion, capsicums, tomatoes and aromatic spices.

7. **Prawn or Fish Masala** Mild / Med. \$21.00  
Prawn or fish cooked with fresh vegetables in a gravy of tomatoes and onion.

8. **Prawn Makhani** Mild / Med. \$21.00  
King prawns cooked in a rich, creamy tomato and butter sauce.

## Vegetarian

1. **Vegetable Jalfrezi** Mild / Med. \$15.00  
Fresh vegetables cooked in mild spices and herbs finished with a touch of vinegar.

2. **Palak Paneer** Mild / Med. \$15.00  
Cottage cheese cooked with spinach and aromatic spices.

3. **Paneer Makhani** Mild / Med. \$15.00  
Cottage cheese simmered in creamy gravy with almonds, finished with fenugreek leaves.

4. **Mutter Paneer** Mild / Med. \$15.00  
Cottage cheese and green peas cooked in thick gravy with aromatic spices.

5. **Aloo Gobhi** Mild / Med. \$15.00  
Potatoes and cauliflower cooked in rich gravy of tomatoes, herbs and spices.

6. **Vegetable Korma** Mild / Med. \$15.00  
Fresh seasonal vegetables cooked together with cashew nuts and almond sauce.

7. **Bombay Potatoes** Mild / Med. \$15.00  
Diced potatoes flavoured with fresh herbs, spices sautéed, garnished with coriander.

8. **Dal Maharani** Mild / Med. \$15.00  
Yellow lentils cooked with mustard, cumin seeds garnished with coriander.

9. **Malai Kofta** Mild / Med. \$15.00  
Potatoes and cottage cheese dumplings with cashews, sultanas cooked in creamy gravy.

10. **Mixed Vegetable Curry** Mild / Med. \$15.00  
Seasonal vegetables cooked in a mild gravy flavoured with herbs and spices.

11. **Vegetable Green Masala** Mild / Med. \$15.00  
Spinach and seasonal vegetables cooked in a creamy yoghurt sauce.

12. **Mushroom Mutter** Mild / Med. \$15.00  
Fresh mushrooms and green peas cooked with herbs and spices in creamy sauce.