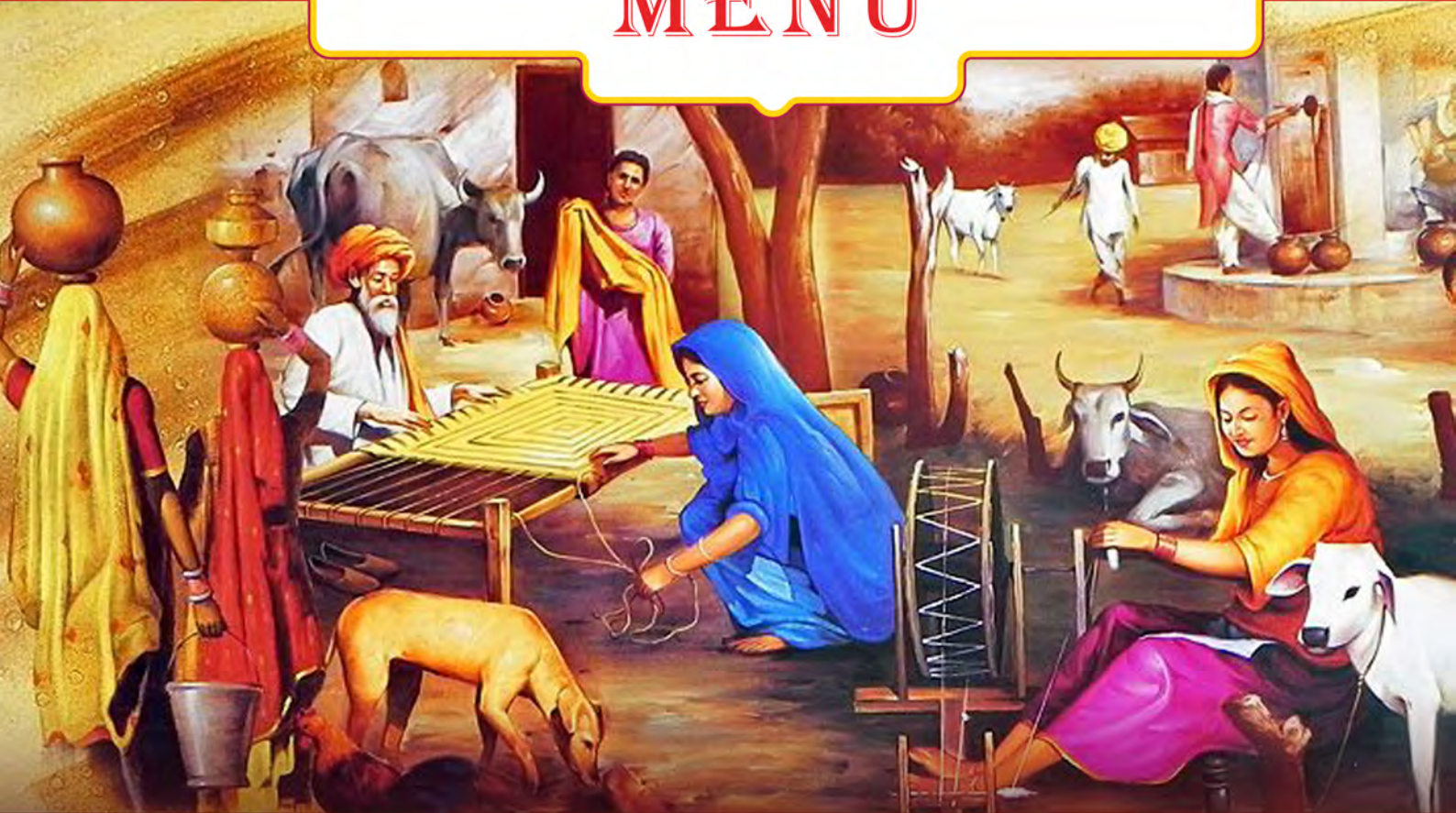




CURRY VILLAGE

AUTHENTIC NORTH INDIAN CUISINE

MENU





CURRY VILLAGE

AUTHENTIC NORTH INDIAN CUISINE

*We provide an ultimate dining experience
in Indian cuisine brought to you by
Chefs from India demonstrating the rich culinary expertise.*

*Indulge in our casually prepared yet sophisticated
Tandoor and Curry dishes.
You will be sure to discover the sensational flavours of
our seasonally changing menu.*

*Our passion is to serve highly flavoured meals
that are better for you and focus on the best
of each season. Be spoilt for choice with
our adventurous international wine list.*

*Feel like you are at home with our warm
and welcoming atmosphere.*

*Come enjoy the pleasure of
outstanding food expertly prepared, great wines
and the company of good friends.*



Soup

- | | | |
|---|--|----------------|
|  | Tamater Dhania Shorba
<i>An earthy broth of ripe tomatoes with a hint of coriander</i> | \$11.90 |
| | Mulligatawny Shorba
<i>A traditional lentils soup of south Indian. Delicately spiced</i> | |
| | Vegetarian | \$10.90 |
| | Non-Vegetarian | \$12.90 |
| | Cream of Mushroom Soup
<i>Mushroom, cream and a bit of cornflour</i> | \$10.90 |
| | Cream of Chicken Soup
<i>Chicken, cream and a bit of cornflour</i> | \$12.90 |
| | Hot & Sour Soup
<i>As the name suggests hot with chili oil, sour with vinegar and flavored with light soy.</i> | |
| | Vegetarian | \$10.90 |
| | Non-Vegetarian | \$12.90 |
| | Sweet Corn Soup
<i>Sweet corn, scallions, herbs and spices.</i> | \$11.90 |
| | Mix Veg Soup
<i>Miix Vegetarian, herbs & Spices.</i> | \$10.90 |

Salad & Raita

- | | | |
|---|---|----------------|
|  | Tandoori Murgh Salad
<i>Boneless Tandoori Chicken on a bed of fresh lettuce tossed with house dressings</i> | \$15.90 |
| | Green Salad
<i>Fresh green sliced onions, tomatoes, cucumbers sprinkled with chaat masala</i> | \$10.90 |
| | Kachumber Salad
<i>Fresh green chopped onions, tomatoes, cucumbers sprinkled with chaat masala</i> | \$10.90 |
| | Cucumber Salad
<i>Slice of fresh cucumber</i> | \$7.90 |
| | Tomato Salad
<i>Slice of fresh tomatoes</i> | \$7.90 |
| | Onion Salad
<i>Slice of onion</i> | \$7.90 |
| | Carrot Salad
<i>Slice of fresh carrot</i> | \$7.90 |
| | Mix Vegetable Raita
<i>Fresh yoghurt with chopped onion & cucumber</i> | \$7.90 |
| | Boondi Raita
<i>Tiny fried balls of gram flour batter soaked in yoghurt</i> | \$7.90 |
| | Plain Yoghurt
<i>Fresh yoghurt</i> | \$6.00 |



Chef Special



Spicy



All prices are subject to 10% service charge.

Appetizers

Vegetarian

- | | | |
|--|--|---------|
|  | Vegetable Samosa
<i>Deep fried conical pastries stuffed with spiced mashed potatoes & nuts</i> | \$7.90 |
| | Vegetable Pakoras
<i>Mixed vegetables coated with gram flour & deep fried</i> | \$13.50 |
| | Onion Pakora /Bhaji
<i>Crunchy onion sliced dipped in flour then deep fried to perfection</i> | \$12.90 |
|  | Onion Rings
<i>Deep fried coated onion rings</i> | \$12.90 |
| | Hara-Bhara Kebab
<i>Vegetarian kebab made with spinach, potatoes and green peas</i> | \$15.90 |
| | Kurkure Bhindi
<i>Deep fried lady finger tossed up with spices</i> | \$12.90 |
|  |  Masala Peanut
<i>Peanuts tossed with onion, tomato and chilli & chaat masala.</i> | \$12.90 |
| | Paneer Pakora
<i>Cottage cheese coated with gram flour & deep fried</i> | \$14.90 |
|  |  Mirchi Pakora
<i>Green peppers, stuffed and coated with gram flour and deep fried</i> | \$15.90 |
| | Paneer Bhurji
<i>Scrambled cottage cheese stir-fried along with capsicum in tomato onion masala</i> | \$16.90 |
| | Paneer Pepper Fry
<i>Paneer cubes are marinated with black pepper and shallow fried in oil.</i> | \$17.90 |
|  | Chana Dry
<i>Boiled chickpeas toasted curry leaves & south indian style.</i> | \$13.90 |
| |  Samosa Dahi Chaat
<i>Crunchy samosa is served with curd, sweet & sour spicy chutney garnish with sev & coriander leaves.</i> | \$13.90 |
|  | Aloo Chaat
<i>Potatoes, sweet & sour spicy chutney & Garnish with sev & coriander leaves.</i> | \$13.90 |
| | Papdi Chaat
<i>Fried flour crispies, potatoes, curd, sev & sweet & sour spicy chutney</i> | \$13.90 |
| |  Aloo Chana Chaat
<i>Potatoes with chickpea, sweet & sour spicy chutney</i> | \$13.90 |
| | French Fries | \$11.90 |
|  | Masala Papad (2PCS)
<i>Fried papad topped with a tangy and spicy onion tomato mix.</i> | \$6.90 |
| | Roasted Papad (2PCS)
<i>Papad roast in tandoor</i> | \$2.90 |
| | Indo Chinese | |
|  |  Chilli Paneer (Dry / Gravy)
<i>Diced chunks of paneer stir fried with sliced onion, capsicum & green chillies.</i> | \$16.90 |
| | Chilli Honey Garlic Potatoes
<i>Garlic flavour crispy potato fries with sweet & sour sauce.</i> | \$13.90 |
| |  Gobi Manchurian
<i>Florets of cauliflower, deep fried and tossed with house special sauce</i> | \$14.90 |
| | Veg Manchurian
<i>Florets of mixed vegetable, deep fried and tossed with house special sauce</i> | \$15.90 |
| |  Chilli Mushroom
<i>Mushroom stir fried with sliced onion, capsicum & green chillies.</i> | \$15.90 |
| |  Chilli Gobi
<i>Stir fried with sliced onion, capsicum & green chillies.</i> | \$15.90 |
| | Gobi 65
<i>Cauliflower tempered with curry leaves & green chillies & sauted in hot red sauce</i> | \$14.90 |
| | Crispy Baby Corn
<i>Baby corn in flour mixture and deep fry until golden brown, toast with garlic tadka</i> | \$15.90 |
| | Veg Spring Roll
<i>Spring roll wrapped with a spiced vegetable filling</i> | \$12.90 |



Chef Special



Spicy



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Appetizers

Non-Vegetarian

- Samundari Cake** \$16.90
Mashed chunks of fish, crumbled & deep fried, served with chilli mayonnaise sauce
-  **Chicken 65** \$16.90
Chicken cubes tempered with curry leaves & green chillies & sauted in hot red sauce
- Fish 65** \$17.90
Fish cubes tempered with curry leaves & green chillies & sauted in hot red sauce
- Fish Finger** \$17.90
boneless fish are mixed with a spicy seasoning, coated with flour and egg, and deep-fried until crispy and golden brown.
-  **Fish Amritsari** \$17.90
Fish is marinated with spice powders and deep-fried to get a flavorful
-  **Andhra Chicken 65** \$17.90
Deep fried Chicken bites coated with flour, curry leaves & spices
-  **Chicken Pepper Fry** \$17.90
Chicken cubes are marinated with black pepper and shallow fried in oil.
-  **Mutton Pepper Fry** \$22.90
Mutton cubes are marinated with black pepper and shallow fried in oil.
-  **Mysore Mutton** \$22.90
Boneless mutton cubes tossed gently with ground indian spices.
-  **Bhuna Mutton** \$23.90
Succulent boneless pieces of lamb cooked with fresh tomatoes, onions, bell pepper, spices & coriander
- Tawa Fish** \$22.90
Spiced masala coated dori fish fillet roasted to perfection on tawa.
- Egg Bhurji / Omelette** \$14.90
Scrambled egg stir-fried along with capsicum in tomato onion masala
- Boiled Eggs (2pcs)** \$6.90
Hard boiled eggs sprinkle salt,pepper,chilli powder.



Indo-Chinese

-  **Chilli Chicken (Dry/Gravy)** \$18.90
Bite sized chunks of chicken, seasoned with spices and cooked in a chilli sauce
-  **Chilli Garlic Fish** \$18.90
Bite sized chunks of fish, seasoned with spices and cooked in a chilli sauce
-  **Chicken Lolipop (5pcs)** \$19.90
Crisp chicken drumsticks served with spicy sauce.
- Chicken Manchurian** \$18.90
Florets of chicken, deep fried and tossed with house special sauce
-  **Chilli Mutton** \$22.90
Bite sized chunks of mutton, seasoned with spices & cooked in a chilli sauce
-  **Chilli Garlic Prawns** \$22.90
Prawns marinated, fried and seasoned in spicy tangy sauces, stir fried with sliced garlic, onion, capsicum & green chillies.

 **Chef Special**  **Spicy**



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Chef Special

Chilli Crab

Crabs are stir-fried in a semi-thick, sweet and savoury tomato-and-chilli-based sauce

Market Price



Pepper Crab

Crabs are stir-fried in a semi-thick, black pepper sauce.

Market Price

Masala Crab

Crabs are stir-fried in a semi-thick, spicy masala

Market Price

Tandoori Lobster

Lobster perfectly marinated and grilled in charcoal oven

Market Price



Tandoori Tiger Prawn

Prawn perfectly marinated and grilled in charcoal oven

Market Price

Tandoori Pomfret

Whole Pomfret fish perfectly marinated and grilled in charcoal oven

Market Price

Tandoori Sea Bass

Whole Pomfret fish perfectly marinated and grilled in charcoal oven

Market Price



Tandoori Crab

Crab perfectly marinated and grilled in charcoal oven

Market Price

Tandoori Crayfish

Perfectly marinated and grilled in charcoal oven

Market Price

Tawa Fry Pomfret

Marinated and fry on pan for perfection and served with chutney.

Market Price

Tawa Fry Sea Bass

Marinated and fry on pan for perfection and served with chutney.

Market Price



Fish Head Curry

Head of fish is stewed in a curry with assorted vegetables such as okra and eggplants.

Market Price



Chef Special



Spicy



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Kebab from Tandoor

Vegetarian

Paneer Tikka

Chunks of paneer marinated in spices, grilled in a tandoor.

\$18.90



Honey Mustard Paneer Tikka

Paneer marinated in mustard & spices, with a touch of honey

\$19.90

Veg Seekh Kebab

Minced mix vegetables tossed in Indian spices

\$17.90

Tandoori Gobi

Cauliflower marinated with spices and grilled in a tandoor.

\$17.90



Bharwan Tandoori Aloo

Potatoes stuffed with cottage cheese and nuts, grilled in a tandoor.

\$17.90

Cheese Mushroom

Mushroom stuffed with cheese, marinated in spices, grilled in a tandoor.

\$17.90

Pudina Hara Paneer Tikka

Paneer marinated in mint sauce spices and grilled in a tandoor.

\$19.90

Tandoori Broccoli

Broccoli marinated in spices, grilled in a tandoor.

\$18.90



Vegetable Kebab Platter

Platter of Mix Kebabs

\$39.90

Non-Vegetarian



Zafrani Chicken Tikka

Boneless chicken with saffron and Indian spices grilled in tandoor

\$20.90



Achari Chicken Tikka

Boneless chicken with saffron and pickle spices grilled in tandoor

\$21.90

Pudina Hara Murgh Tikka

Chicken marinated with green herbs - mint, coriander with spices, grilled in a tandoor.

\$22.90



Tandoori Chicken (Half) \$21.90 (Full) \$39.90

Chicken traditionally marinated in yogurt & spices, grilled in a tandoor.

\$21.90 (Full) \$39.90

Chicken Sheekh Kebab

Minced chicken subtly spiced, rolled on a skewer, grilled in a tandoor.

\$21.90

Reshmi Chicken Kebab

Boneless Chicken Breast, marinated in juicy mixture of curd, cream, cashew nuts, egg and Spices grilled in a tandoor.

\$23.90

Murgh Malai Kebab

Creamy chicken kebab in a combination of cheese, fresh herbs and mild spices

\$21.90

Fish Tikka

Boneless chunk of fish marinated in yoghurt, cumin & garam masala, grilled in tandoor

\$21.90

Malai Fish Tikka

Creamy boneless fish in a combination of cheese, fresh herbs and mild spices

\$21.90



Achari Fish Tikka

Boneless fish with saffron and pickle spices grilled in tandoor

\$21.90



Gulzari Tandoori Prawns

Juicy prawns in a creamy spicy marinade finished off in tandoor, perfectly matched with a fresh mint chutney

\$34.90



Mutton Seekh Kebab

Minced lamb subtly spiced, rolled on a skewer, then roasted

\$22.90



Tandoori Lamb Shank

Lamb Shank marinated overnight and perfectly baked in tandoor.

\$35.90



Tandoori Lamb Chops

Marinated lamb chops broiled & with homemade chutney

\$39.90



Non Veg Kebab Platter

Mix kebab platters of lamb, fish, chicken, prawns,

\$54.90

Lamb Chops Grilled with French Fries

4pcs Lamb chops grilled on charcoal & served with french fries.

\$49.90



Chef Special



Spicy



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Main Course


Chicken



Village Chicken Curry \$18.90

Marinated bone-in meat lends deep flavor to a simple, rustic Indian chicken curry.



 **Chicken Tikka Masala** \$19.90

Juicy chicken pieces grilled in tandoor then cooked with onion based gravy, perfect with hot naan

 **Butter Chicken** \$19.90

Boneless tandoori chicken simmered in creamy tomato gravy. An all time favourite of Indian kitchen

 **Chicken Masala** \$18.90

Boneless chicken cooked in a mild spicy golden homemade sauce

Garlic Chicken Masala \$18.90

Boneless chicken cooked with garlic, spicy golden homemade sauce



 **Kadai Chicken** \$18.90

Tender pieces of chicken with tomatoes & onions with special Indian sauce & stir fried in kadai

Afghani Chicken \$18.90

Tender pieces of chicken with tomatoes & onions with special afghani sauce & stir fried in kadai

Chicken Saag \$18.90

Chicken cooked with fresh spinach and cream



Chicken Kashmiri \$18.90

Chicken simmered in rich cashew gravy with fruits & nuts

Chicken Do Pyazza \$18.90

Pieces of chicken sauted in onion paste, carefully blended in spices & then garnished with seasoned onions

Chicken Korma \$18.90

Chicken cubes slow cooked in a delicate almond curry



 **Chicken Vindaloo** \$18.90

Very spicy chicken cooked with potatoes and vinegar

 **Chicken Kali Mirchi** \$18.90

Aromatic Indian black pepper chicken curry simmered with lots of black pepper in yogurt gravy.


 **Chicken Chettinad** \$18.90


A classic Indian recipe made with spices and coconut.

Chicken Jalfrezi \$18.90

Chicken stir-fried with vegetables.



 **Chicken Achari Masala** \$19.90

 *Chicken is made with pickling spices.*

Egg Palak \$16.90

Boiled egg cooked with spinach in indian masala.



 **Egg Makhani Masala** \$16.90

Boiled egg cooked in fresh tomato & butter gravy.

Egg Curry Masala \$15.90

Boiled fried eggs cooked with tomatoes, onions & herbs



Chef Special



Spicy



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Mutton



Kashmiri Rogan Josh

Tender pieces of lamb with fresh ground spices cooked in a rich stew of onions – A classic from Kashmir

\$21.90



Mutton Madras

Succulent pieces of lamb cooked with chopped onions and tomatoes, served on hot plates "Tawa"

\$21.90



Mutton Vindaloo

Succulent Meat cooked with potatoes in a sharp tangy sauce.

\$21.90

Saag Gosht

Boneless lamb cooked with fresh spinach puree and freshly pound spices

\$21.90



Keema Muttar

Minced lamb cooked with onions, garlic, ginger, tomatoes, peas & spices, garnished with fresh coriander

\$21.90



Hyderabadi Keema Masala

Minced lamb cooked with onions, garlic, ginger, tomatoes, spices, garnished with fresh coriander

\$21.90

Mutton Jalfrezi

Tender Lamb pieces cooked with vegetables, ginger and garlic

\$21.90



Lamb Korma

Lamb slow cooked in a delicate almond curry & creamy sauce

\$21.90



Rara Gosht

Lamb cubes & minced lamb cooked in a variety of masalas with a burst of red chillies.

\$21.90



Kadai Mutton

Mughlai curry made with tomatoes and aromatic Indian spices

\$21.90

Lamb Chops Masala

Marinated lamb chops broiled & served with tomatoes, onions & herbs

\$32.90



Garlic Mutton Masala

Boneless mutton cubes tossed gently with garlic & indian spices.

\$21.90

Afghani Mutton

Afghani-style mutton karhai with pepper, coriander and cumin in semi gravy.

\$23.90

Mutton Masala

Soft tender chunks of lamb meat in Indian style spiced onion tomato gravy.

\$21.90



Lamb Achari Masala

Boneless Mutton cubes cooked with pickling spices.

\$22.90



Masala Lamb Shank

Slow cooked lamb shank with a delicious masala gravy

\$33.90



Chef Special



Spicy




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Samundari Khana (Seafood)



Village Fish Curry \$20.90
Boneless fish cooked in a mildly spiced golden homemade sauce



 **Fish Masala** \$21.90
Tender pieces of dory fish cooked, simmered in a mixture of garlic & tomato sauce



Dum Methi Machli \$21.90
Boneless fish cooked in mild curry with fresh fenugreek and finished off with Dum



 **Kadai Fish** \$22.90
Fish fillet with tomatoes & onions with special Indian sauce & stir fried in a kadai



Machli Kashmiri \$21.90
Fish fillets in a rich cashew gravy with dried fruits & nuts





Goan Fish Curry \$22.90
Fish slow cooked in a coconut milk and onions curry



Fish Tikka Masala \$23.90
Fish fillets in a rich cashew gravy with dried fruits & nuts



  **Fish Vindaloo** \$22.90
Very spicy fish cooked with potatoes and vinegar

  **Prawn Vindaloo** \$24.90
Very spicy prawns cooked with potatoes and vinegar

 **Prawn Mirch Masala** \$24.90
Prawns off the shell cooked with onion, tomatoes & red chilli flakes


Prawn Korma \$24.90
Prawns slow cooked in a delicate almond curry

Prawn Do Pyazza \$24.90
Pieces of prawns sauted in onion paste, carefully blended in spices & then garnished with seasoned onions

 **Kadai Prawn** \$24.90
Prawns with tomatoes & onions with special Indian sauce & stir fried in a kadai

Kashmiri Prawn \$24.90
Prawn simmered in rich cashew gravy with fruits & nuts

Goan Prawn Curry \$24.90
Prawns slow cooked in a coconut milk and onions curry

 **Garlic Prawn Masala** \$24.90
Prawns cooked in garlic flavour, tomatoes & onions with special Indian sauce & stir fried in a kadai



Chef Special



Spicy



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Vegetarian

- | | | |
|---|---|---------|
| | Mattar Paneer | \$16.90 |
| | <i>Fresh cottage cheese cooked gently with garden fresh peas & blended</i> | |
|  | Paneer Aloo Mattar | \$16.90 |
| | <i>Cottage cheese cooked gently with garden fresh peas, potatoes & blended</i> | |
|  | Paneer Butter Masala | \$17.90 |
| | <i>Homemade paneer cooked with thick creamy tomato sauce flavoured with fenugreek leaves</i> | |
| | Palak Paneer | \$17.90 |
| | <i>Homemade cottage cheese cooked with fresh spinach and cream</i> | |
|   | Kadai Paneer | \$17.90 |
| | <i>Cottage cheese with onion & capsicum in a special kadai gravy with spices</i> | |
| | Paneer Korma | \$17.90 |
| | <i>Cottage cheese cooked in a mild cashew nut sauce & creamy sauce</i> | |
| | Paneer Tikka Masala | \$20.90 |
| | <i>Homemade paneer cooked with thick creamy tomato sauce flavoured with fenugreek leaves</i> | |
|  | Punjabi Channa Masala | \$16.90 |
| | <i>Garbanzo beans cooked in true Punjabi style</i> | |
| | Bombay Aloo Masala | \$16.90 |
| | <i>Potato cubes deep fried then cooked with mild yet tangy gravy</i> | |
| | Bhindi Do Pyaza | \$16.90 |
| | <i>Okra with onion, tomatoes & freshly pound spices</i> | |
| | Baingan Bartha | \$16.90 |
| | <i>Roasted brinjal cooked in garlic, tomatoes, onion & fresh green chilli</i> | |
| | Sabzi Navrathan | \$16.90 |
| | <i>A jewel coloured vegetables dish in saffron flavoured cream sauce</i> | |
| | Bhindi Masala | \$16.90 |
| | <i>Okra with onion, tomatoes & freshly pound spices</i> | |
| | Baingan Masala | \$16.90 |
| | <i>Cubes of aubergine, stir fried with spices and fresh coriander leaves</i> | |
| | Mili Juli Sabzi | \$16.90 |
| | <i>Seasonal fresh vegetables tossed with freshly pound spices and tomatoes, onions and green chillies</i> | |
|  | Shahi Malai Kofta | \$17.90 |
| | <i>Mixed vegetables and cottage cheese dumplings simmered in a creamy almond sauce</i> | |
|  | Malai Kofta Masala | \$17.90 |
| | <i>Mixed vegetables and cottage cheese dumplings simmered in with spicy yet tangy gravy</i> | |
|  | Dal Tadka | \$14.90 |
| | <i>Yellow lentils cooked till perfection, tempered with garlic and five spices</i> | |
| | Dal Makhani Khaas | \$16.90 |
| | <i>Black lentils and beans cooked overnight on tandoor, tempered with house special masala</i> | |
| | Panchrangi Dal | \$16.90 |
| | <i>Five type on lentils and beans cooked overnight on tandoor, tempered with house special masala</i> | |



Chef Special



Spicy



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Vegetarian



Punjabi Sarson Ka Saag

Mustard greens and spices such as ginger and garlic.

\$16.90

Dal Palak

Lentils cooked with spinach & tempered with basic Indian spices.

\$16.90



Kadai Veg

Vegetables sautéed with onions, green peppers & dry spice

\$16.90



Mix Vegetable Curry

Mix Vegetables cooked with onions, tomato gravy

\$16.90



Mix Veg Makhani Masala

Mix Vegetables cooked with cream, butter in Indian flavor tomato gravy

\$16.90



Jeera Aloo

Potato cubes tossed and cooked in jeera and fresh Indian spices

\$15.90

Aloo Mutter

Fresh potatoes & fresh green peas cooked with onions, tomatoes & delicate spices in a mild sauce

\$16.90

Aloo Gobi

A duet of potatoes and cauliflower with many spices which makes it fragrant and mouth-watering!

\$16.90



Kadai Mushroom Masala

sautéed button mushrooms, onions, bell peppers (capsicum) in a spiced, tangy tomato sauce.

\$16.90

Mushroom Masala

Indian curry made with mushrooms, onions, tomatoes, spices & herbs

\$16.90

Paneer Mushroom Masala

Indian curry made with Cottage Cheese, mushrooms, onions, tomatoes, spices & herbs

\$16.90



Vegetable Jaipuri

Broccoli and carrots are cooked with Indian spices

\$16.90

Methi Aloo Masala

Classic Indian side dish made with tender potatoes and flavorful fenugreek leaves

\$16.90



Methi Malai Mattar

A smooth, rich and delicious curry made in a white gravy along with fenugreek, peas, and cashews.

\$16.90

Broccoli Masala

Broccoli and carrots are cooked with Indian spices

\$16.90

Broccoli Mattar Masala

Broccoli and carrots are cooked with Indian spices

\$16.90



Vegetable Jalfrezi

Assorted veggies sautéed in a spicy Indianised tomato base sauce

\$16.90

Punjabi Kadhi

Pakoras are dunked in this slow cooked yogurt and gram flour soup

\$17.90



Chef Special



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Naan Bread

Plain Naan

Plain hand made multi layered bread

\$3.90

Butter Naan

Leavened hand made multi layers of white bread baked in clay oven

\$4.90

Garlic Naan

Hand made bread from white flour garnished with garlic and basil

\$5.50

Cheese Naan

Hand made bread filled with cheese

\$6.90

Kashmiri Naan

The traditional bread from the kitchen of the maharajas

\$6.90

Keema Naan

Hand made bread filled with minced lamb

\$8.90

Kulcha

Unleavened bread stuffed with your choice

Aloo / Paneer / Onion / Masala

\$7.90

Tandoori Roti

Whole wheat bread cooked in Tandoori

\$3.90

Butter Tandoori Roti

Whole wheat bread cooked in Tandoori

\$4.50

Lacha Parata

Multi layer whole wheat bread topped with hot ghee

\$4.90

Pudina Parata

Multi layer whole wheat bread filled with chopped mint and topped with hot ghee

\$5.50

Stuff Parata (Aloo/Paneer/Gobi)

Multi layer whole wheat bread filled with choice of Aloo/Paneer/ Gobi and topped with hot ghee

\$7.90

Roomali Roti

White bread made like handkerchief cooked over turned kadai

\$9.90

Naan Basket

Assortment of mix Naans - Plain, Butter, Garlic & Peshawari

\$18.90

Roti Basket

Assortment of rotis - Plain, Butter, Pudina & Lacha

\$17.90

Chapathi (Phulka)

Whole wheat bread cooked in Tawa

\$3.90



Chef Special



Spicy



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Rice & Biryani

Plain Basmati Rice	\$6.90
<i>Long grain basmati rice from the hills of India, parboiled</i>	
Pulao of Your Choice (Cumin / Peas / Saffron)	\$10.90
<i>Long grain basmati rice with your choice of tossings</i>	
Kashmiri Pulao / Wild Mushroom / Veg Pulao	\$13.90
<i>Biryani rice cooked with dry fruit / or Mushroom / or Mix veg</i>	
Gulzar Vegetable Dum Biryani	\$15.90
<i>Long grain rice with assorted vegetables and flavored with saffron</i>	
Paneer Tikka Biryani	\$20.90
<i>Long grain rice with assorted Paneer tikka and flavored with saffron</i>	
Prawn Biryani	\$22.90
<i>Prawns cooked with basmati rice & spiced up with Indian herbs</i>	
Mutton Dum Biryani	\$22.90
<i>Tender meat layered with long grain basmati rice, cooked till perfection</i>	
 Mutton Mysore Biryani	\$22.90
<i>South Indian style meat layered with long grain basmati rice, cooked till perfection</i>	
 Hyderabadi Chicken Dum Biryani	\$20.90
<i>Chunks of boneless chicken and rice simmered together in gravy made with almond, golden fried onion and fresh mint</i>	
 Chicken Tikka Biryani	\$21.90
<i>Chicken Tikka and rice simmered together in gravy made with almond, golden fried onion and fresh mint</i>	
Chicken 65 Biryani	\$20.90
<i>Chicken 65 and rice simmered together in gravy made with almond, golden fried onion and fresh mint</i>	
Tandoori Chicken Biryani	\$20.90
<i>Tandoori chicken and rice simmered together in gravy made with almond, golden fried onion and fresh mint</i>	
 Fish Tikka Biryani	\$22.90
<i>Fish Tikka and rice simmered together in gravy made with almond, golden fried onion and fresh mint</i>	
Dal Khichadi	\$14.90
<i>Comforting dish made with rice and moong lentils.</i>	
Curd Rice	\$12.90
<i>Long grain basmati rice from the hills of India, parboiled</i>	

Fried Rice & Noodles

Vegetable Fried Rice	\$16.90
<i>Rice tossed with mix vegetables, spring onion, soya sauce and spices</i>	
Egg Fried Rice	\$17.90
<i>Rice tossed with egg, spring onion, soya sauce and spices</i>	
Chicken Fried Rice	\$18.90
<i>Rice tossed with chicken, spring onion, soya sauce and spices</i>	
 Seafood Fried Rice	\$21.90
<i>Rice tossed with mixed seafood, spring onion, soya sauce and spices</i>	
Vegetable Fried Noodles	\$16.90
<i>Noodles tossed with mix vegetables, spring onion, soya sauce and spices</i>	
Egg Fried Noodles	\$17.90
<i>Noodles tossed with egg, spring onion, soya sauce and spices</i>	
Chicken Fried Noodles	\$18.90
<i>Noodles tossed with Chicken, spring onion, soya sauce and spices</i>	
 Seafood Fried Noodles	\$22.90
<i>Noodles tossed with seafood, spring onion, soya sauce and spices</i>	



Chef Special



Spicy



All prices are subject to 10% service charge.

Naan Pizza

Veg Naan Pizza

Mix Vegetable, spread pizza sauce evenly over naan bread.

\$14.90

Chicken Naan Pizza

Boneless chicken, spread pizza sauce evenly over naan bread.

\$15.90

Lamb Naan Pizza

Lamb, spread pizza sauce evenly over naan bread.

\$17.90



Wrap (Veg & Non-veg)

Veg Wrap

Mixed vegetables stuffing wrapped in paratha.

\$14.90

Paneer Tikka Wrap

Cottage cheese cooked on tawa, wrapped with vegetables in paratha.

\$16.90

Chicken Tikka Wrap

Spicy chicken with onion and peppers, drizzled with mint chutney, wrapped in paratha.

\$17.90

Fish Tikka Wrap

Fish Stuffed Parathas, with mint chutney.

\$18.90

Lamb Seekh Kebab Wrap

Lamb meat stuffed with yogurt dip in paratha.

\$19.90



Dessert

Kulfi (Mango/Pista)

Milk condensed half and frosted like ice cream flavoured with Pistachio or Cardamoms

\$7.90



Matka Kulfi

Milk condensed half and frosted like ice cream flavoured with Pistachio or Cardamoms

\$8.90

Gulab Jamun

Milk dumplings fried and simmered in sugar syrup

\$5.90

Ras Gulla

Milk dumplings fried and simmered in sugar syrup

\$5.90

Rasmalai

Made with Indian cottage cheese, soaked in rich saffron flavoured creamy milk

\$8.90

Gajar Ka Halwa

Grated carrots boiled in milk and sugar, flavoured with cardamom, raisins, saffron & almonds.

\$8.90



Chef Special



Spicy



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Beverages

Special Indian Drinks

Jaljeera \$6.90
Refreshing drinks made of mint and chief' specal spice mix

Masala Chaas \$6.90
Cool and referashing drink of skimmed yoghurt with indian spices and fresh coriander leaves.

Sweet Lassi \$6.90
A blended yogurt drink

Salted Lassi \$6.90
A blended yogurt drink

Mango Lassi \$7.90
A blended yogurt drink with mango flavors



Juice

Mango / Lime / Orange \$6.00

Pineapple / Apple \$6.00

Fruit Punch \$6.00

Fresh Lime Soda (Sweet & Salt) \$6.90



Cold Drink

Coke /Coke Lite/Zero/Sprite/Thums Up \$3.90

Ice Lemon Tea \$4.90

Ginger Ale / Soda Water / Tonic Water \$3.90

Mineral Water \$3.90

Perrier (Sparkling) \$5.90



Hot Drink

Coffee \$6.00

Masala Tea \$6.00
Indian tea made with cinnamon, cloves, fennel & Cardamom



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Alcoholic Drinks

Beer

	Glass	Pint	Jug	Bucket of 5
Tiger	\$7.90	\$10.90	\$24.00	\$35.90
Heineken	\$7.90	\$10.90	\$26.00	\$36.90
Carlsberg	\$7.90	\$10.90	\$26.90	
Hoegaarden	\$7.90	\$13.90	\$27.00	\$37.90
Asahi	\$7.90	\$13.90	\$27.00	\$37.90
Corona	\$7.90			\$35.90
Kingfisher	\$8.90			\$38.90
Erdinger White	\$14.90			\$69.90
Tiger Beer Tower				\$59.00
Beer Tower (Hoegaarden/Carlsberg/Asahi)				\$67.00
Kingfisher Beer Tower				\$72.00



Cocktails

Mojito \$18.90
White rum, sugar, lime juice, soda water, and mint.

Screwdriver \$17.90
Orange juice and vodka

Margarita \$18.90
Tequila, Triple Sec, fresh squeezed lime juice

Tequila Sunrise \$17.90
Tequila, orange juice, and grenadine syrup.

Pina Colada \$17.90
Rum, cream of coconut or coconut milk, and pineapple juice,

Singapore Sling \$17.90
Gin, Triple Sec, Cherry Brandy, Pineapple Juice

Long Island Tea \$22.90
Vodka, Gin, Rum, Triple Sec, Tequila, Coke & Lime Juice

Mocktails

Virgin Mojito \$11.90
Mint, sugar, lime juice and soda

Shirley Temple \$12.90
Lime, Soda, Gineger Ale, Grenadine

Masala Thums Up \$10.90
Thums Up, Jaljeera, Lime, Black Salt

Mint Lemonade \$11.90
Lemon juice, water, mint and sugar.

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Premium Spirits

Vodka

	30ml	60ml	Bottle
Absolut Vodka	\$10.90	\$19.90	\$120.00
Grey Goose			\$160.00



Rum

Old Monk	\$11.90	\$20.90	\$120.00
Bacardi White Rum	\$11.90	\$20.90	\$120.00
Captain Morgan Spiced Gold Rum			\$125.00
Myer's Dark Rum			\$145.00



Gin

Gordon's Gin	\$10.90	\$19.90	\$130.00
Bombay Sapphire	\$12.90	\$21.90	\$140.00
Hendrick's Gin			\$160.00



Shots

Jose Cuervo Tequila	\$11.90		\$130.00
Jägermeister	\$11.90		\$130.00



Whiskey

Chivas Regal 12yrs	\$10.90	\$19.90	\$120.00
JW Black Label	\$10.90	\$19.90	\$120.00
Jack Daniels	\$11.90	\$21.90	\$130.00
Monkey Shoulder	\$12.90	\$22.90	\$145.00
Jim Beam			\$120.00



Single Malt

Glenfiddich 12 Years	\$12.90	\$21.90	\$155.00
Macallan 12 Years	\$14.90	\$24.90	\$210.00
Glenmorangie Original			\$150.00
Glenmorangie Nectar D'OR			\$190.00
Balvenie 12 Years			\$170.00
Glenlivet 12 years			\$170.00
Singleton 12 years			\$130.00



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House Pour Wine

White

	Glass	Bottle
Casa Silva Sauvignon Blanc, Chile	\$11.00	\$60.00
<i>A crisp, super-refreshing Sauvignon Blanc Sweet, soft tropical fruit on the nose, with a touch of banana. Round and full on the palate, with soft peach and pear fruit and good length.</i>		

Red

Casa Silva Merlot, Chile	\$11.00	\$60.00
<i>Brilliant deep ruby colour. On the nose, fruity with distinctive notes of plum, raspberry and white pepper. On the palate, well-structured, tasty, full and a well-achieved balance.</i>		

Premium Wine

White

Cornerstone Marlborough Sauvignon Blanc Marlborough, New Zealand	\$85.00
<i>Aromas of guava and gooseberry with hints of passion fruit and lime. fresh dry and crisp, medium-bodied wine</i>	

Cora Chardonnay Riverland, South Australia	\$90.00
<i>Chardonnay Viognier - a white wine with a difference! Combination of crisp tropical citrus. Fruit of Chardonnay with apricot and pear notes of Viognier,</i>	

Bersano Moscato D'asti Piedmonte, Italy	\$95.00
<i>Light-bodied and floral with mouth watering acidity framing noted of key lime pie</i>	

Gunderloch Fritz Riesling Rheinhessen, Germany	\$100.00
<i>Hints of peach and spice mark this dry, supple wine. Crisp and direct, with a piquant finish. 100% Riesling wine in a hip packaging and balanced style.</i>	

Red Wine

Saint Clair Marlborough Pinot Noir Marlborough, New Zealand	\$85.00
<i>Bright ruby in colour, Lifted nose or raspberries, black berries and cherries and accompanied by subtle savoury notes. The wine has a soft, full palate, well-balanced acidity and supple tannins</i>	

Cora Shiraz Riverland, South Australia	\$90.00
<i>This shiraz is densely coloured with a medium body. It has a highly aromatic nose and floral lifted palate. the viognier adds complexity and interest to this delicious Australian Shiraz</i>	

Mt. Monster Cabernet Sauvignon Padthaway, Australia	\$95.00
<i>Deep purple in colour. Classic aromas of lifted blackcurrant, blackberry and mint on the nose. Sweet berry-fruit accent by fresh muddled mint. elegant, Structured palate with high velvety tannins.</i>	

Cornerstone Chile Merlot Colchagua, Chile	\$85.00
<i>Complex an expressive nose of raspberries, plums and berries. excellent rich fruit flavours full and long finish.</i>	

Sparkling Wine and Champagne

Monteolivo Moscato d'Asti, Italy	\$79.00
<i>This lovely wine will always be lower in alcohol and sweeter than the more famous Champagne, but those reasons are why it is so graceful.</i>	

Delamotte Brut Champagne, France	\$129.00
<i>While there are many sparkling wine regions around the globe, only Champagne from the Champagne appellation in France can be labeled as such.</i>	

Astoria Cuvée Lounge, Italy	\$73.90
<i>Good for a toast & party. Pale yellow color. Light floral and citrus aromas, a bit of pear and green apple. Dry with smooth sweet touches that fills great in the mouth. Short citrus aftertaste. Paired nice with Mille-feuille. Cheers!</i>	



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CURRY VILLAGE

AUTHENTIC NORTH INDIAN CUISINE

TANDOOR | CURRIES | BIRYANI | INDO CHINESE

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PRIVATE PARTIES & CATERING SERVICE



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