

MASALI SHANTI MENU

Dine in Menu - Fully Licenced- Prices subject to change without notice. Please refer to instore menu for latest updates

- **Samosa**

A\$11.95

Potato & peas encased in a crusty homemade pastry (Vegan) served with in-house made Tamarind chutney and side salad

- **Onion Bhajjia,(GF)**

A\$11.95

A variety of onions blended in a chickpea batter, gently deep fried to golden brown (vegan).served with in-house made Tamarind chutney and side salad

- **Mixed Vegetable Pakora,(GF)**

A\$11.95

A Selection of vegetables individually coated a delicately spiced chickpea coating (vegan).served with in-house made Tamarind chutney and side salad

- **Chicken Tikka,(GF)**

A\$13.95

Succulent boneless chicken marinated then cooked in the Tandoor

- **Malai Chicken Tikka,(GF)**

A\$13.95

Boneless chicken tenders marinated in a creamy, nutty marinade, cooked in the Tandoor .Perfect for those who love mild exotic flavours. served with served with in-house made Mint chutney and side salad

- **Tandoori Prawns,(GF)**

A\$15.95

Prawns with tail on and Marinated and Spiced to your liking, mild, medium or hot and chargrilled in Tandoori oven .Served with in-house made Mint chutney and side salad

- **Hara Prawns,(GF)**

A\$15.95

Prawns sautéed with basil, coriander & green Chilli spiced Medium or hot .served with in-house made Mint chutney and side salad

- **Burra Kebab,(GF)**

A\$14.95

Lamb cutlets tenderized with yoghurt, Mint,garlic & nutmeg .Grilled to perfection in traditional oven .Served with in-house made Mint chutney and side salad

- **Sheekh Kebab,(GF)**

A\$14.95

Lamb mince delicately spiced then cooked on skewers in Tandoor .Served with in-house made Mint chutney and side salad

- **Tandoori Sizzler,(GF)**

A\$32.95

A medley of non-veg kebabs served on a sizzling hot plate

- **Bread & Dips,**

A\$16.95

Garlic Naan and Chilli & herb Naan Served with Chutney, Raita & Pickle

Main course (All Mains are Gluten Free) We will endeavor to cook all dishes to suit your unique preference (Mild, Medium or Hot)

- **Butter Chicken,**

A\$20.50

A mild, creamy butter sauce .A classic introduction to Indian cuisine

- **Chicken Tikka Masala**

A\$20.50

Chicken tikka cooked in a rich tomato & Onion Gravy with sautéed Capsicum

- **Lamb Banjara**

A\$22.50

Tender lamb tossed with potatoes in a thick gravy

- **Rogan Josh**

A\$22.50

Tender spiced Lamb Curry

- **Korma.**

A Lightly spiced, rich cashew nut & almond gravy . CHICKEN \$20.50, LAMB \$22.50 , PRAWNS \$24.90

- **Madras,**

A coconut Based gravy, with roasted mustard seeds Chicken \$20.50, Lamb \$22.50, Prawns \$24.90.

- **Saagwalla**

Finely chopped spinach gravy infused with Fenugreek leaves & Ginger Chicken \$20.50, Lamb \$22.50; Prawns \$24.90

- **Kadai**

A thick dry style curry cooked with roasted whole spices Chicken \$20.50 , Lamb \$22.50 , Prawns \$24.90

- **Vindaloo**

A Traditionally spicy curry originating from the Portuguese in Goa Chicken \$20.50, Lamb \$22.50, Prawns \$24.90

- **Homestyle Curry**

Semi Dry Curry, cooked with Curry leaves & infused with a touch of tamarind Prawns \$24.90 , Salmon \$25.90, Barramundi \$25.90

Vegetarian Main Course

- **Dhal Makhani**

A\$17.50

Slow cooked lentils delicately seasoned with butter & spices (vegan option available)

- **Mixed Vegetable Kadai**

A\$18.95

A selection of seasonal vegetables in a dry style curry

- **Vegetable Korma,**

A\$18.95

A selection of seasonal vegetables in a lightly spiced, rich cashew nut & almond gravy

- **Palak Paneer**

A\$19.50

Finely chopped spinach gravy infused with Fenugreek leaves & Ginger with paneer

- **Saag Aloo**

A\$18.95

Potatoes tossed in a spiced spinach gravy (vegan option available)

- **Mushroom Mattar Masala**

A\$18.95

Mushrooms & peas tossed with onions and tomatoes in a thick sauce

- **Chana Masala**

A\$18.95

Chickpeas and Potatoes in an aromatic gravy (vegan)

- **Kadai Paneer**

A\$19.50

Homemade paneer in a thick dry style curry cooked with roasted whole spices

- **Paneer Makhani**

A\$19.50

Homemade paneer in a mild, creamy butter sauce

- **Mattar Paneer**

A\$19.50

A traditional curry with Peas & paneer

- **Potato & Paneer Kofta**

A\$19.50

Potato & paneer dumplings simmered in a yoghurt based sauce

Chefs Specialties

- **Masala Dosa:**

A\$21.95

Dosa originates from South India, it is a thin crispy 'crepe' made from rice & lentils & is Traditionally served with Sambar, which is a soup like dhal, & a Coconut Chutney (GF) Masala Dosa is the most popular choice in India. a lightly spiced potato filling, with onions and curry leaves

- **Keema Dosa:**

A\$22.95

A lamb mince and pea filling spiced to perfection . It is a thin crispy 'crepe' made from rice & lentils & is Traditionally served with Sambar, which is a soup like dhal, & a Coconut Chutney (GF)

- **Plain Dosa**

A\$12.95

It is a thin crispy 'crepe' made from rice & lentils & is Traditionally served with Sambar, which is a soup like dhal, & a Coconut Chutney (GF)

- **'Spiced' Grilled Barramundi**

A\$28.50

Served on a Banana leaf With lightly spiced tossed vegetables & a South Indian-style Coconut Chutney

Rice

- **Basmati Rice,**

A\$5.50

Basmati rice cooked with aromatic Spices

- **Lemon Rice**

A\$6.95

- **Coconut Rice**

A\$6.95

- **Biryani**

Basmati rice spiced with cloves & cardamom with a hint of mint and coriander
Vegetable \$14.90 chicken \$17.90 lamb \$19.90

Bread

- **Plain Naan**

A\$5.00

- **Garlic Naan**

A\$5.50

- **Chilli & herb Naan**

A\$5.50

- **Cheese Naan**

A\$6.00

- **Peshwari Naan**

A\$6.50

- **Keema Naan**

A\$6.95

- **Tandoori Roti**

A\$4.50

Wholemeal bread (vegan options and flavours available)

Accompaniments

- **Raita,**

A\$5.50

Yoghurt lightly seasoned & topped with cooling diced cucumber

- **Garden Salad**

A\$10.50

Cucumber, tomatoes, onions, coriander, lettuce with a dressing of lemon juice and chat masala (vegan)

- **Chicken Tikka Salad**

A\$16.50

Chicken tikka tossed with cucumber, tomatoes, onions & coriander drizzled with lemon juice & a sprinkling of chat masala

- **Mango Chutney or Mixed vegetable Pickle (vegan)**

A\$4.00

- **Papadums (vegan) (gf)**

A\$3.00

Drinks

- **Sweet Lassi**

A\$5.50

- **Mango Lassi**

A\$6.95

- **Salted Lassi**

A\$5.00

- **Soft drinks**

A\$3.90

- **juice**

A\$4.50

Orange ,Apple, Pineapple, Peach ice tea or Lemon ice tea

- **Masala Chai**

A\$5.50

Traditional indian spiced tea with chefs blend of tea spices