



CURRY TREASURE INDIAN RESTAURANT

DINE IN MENU

ENTREE DISHES

SAMOSA (2PCS) Mashed potatoes, peas & nuts with spices filled in a fried crisp triangular pastry wrap	\$10.00
ONION BHAJI (4PCS) Sliced onion seasoned with spices, battered in chick pea flour and fried	\$10.00
VEGETABLE PAKORA (4PCS) Fresh chopped mixed vegetable mixed with chickpea flour and deep fried	\$10.00
LAMB CHOP Succulent lamp chops marinated in ginger and spices which is baked in clay oven	\$18.00
CHICKEN TIKKA Free range chicken fillet marinated in spices and cooked in clay oven	\$16.00
LAMB SEEKH KABAB Lamb mince rolled on the skewer and grilled in clay oven	\$16.00
TANDOORI CHICKEN Barbecued chicken marinated in special spices and yoghurt overnight and cooked in a clay oven for baked flavour	FULL \$28.00 HALF \$16.00
TANDOORI MIX GRILL It's an assortment of sizzling tandoori specialties	\$34.00

CHICKEN DISHES

BUTTER CHICKEN (MILD) Succulent boneless chicken marinated and cooked in our thickest tomato sauce with a hint of butter and cream, contains nuts	\$22.99
CHICKEN KORMA Succulent boneless chicken cooked in a thick aromatic creamy sauce with ground cashew nuts and mild spices	\$22.99
CHICKEN TIKKA MASALA Succulent boneless chicken cooked with ground spices, diced onion, green capsicum in thick tomato and onion based sauce, contains	\$22.99
CHICKEN SAAG Fresh spinach and boneless chicken cooked with thick gravy	\$22.99
CHICKEN VINDALOO Boneless chicken cooked with flavour from very hot chillies, garlic, cardamom, cinnamon and more with a subtle hint of vinegar	\$22.99
MADRAS CHICKEN Boneless chicken cooked in a rich medium hot coconut based gravy with a delicate blend of aromatic spices, mustard seeds and fresh curry leaves	\$22.99

CHICKEN CURRY Chunks of chicken cooked with chopped onion, chili and coriander with special recipe	\$22.99
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CHICKEN JALFREZI Boneless chicken cooked in onion and tomato base gravy with aromatic spicy, capsicum and touch of cream	\$22.99
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LAMB DISHES

LAMB ROGAN JOSH Diced lamb cooked in onion and tomato gravy with aromatic spices	\$22.99
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LAMB KORMA Boneless lamb cooked in a thick and aromatic creamy sauce with ground, sultanas, fresh cream and cashew nuts	\$22.99
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LAMB SAAG Finest combination of finely spinach paste and cumin with cardamom flavouring tender chunks of boneless lamb	\$22.99
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LAMB MASALA Specially cooked tender boneless lamb boasting a taste of flavour some spices and freshly sliced green capsicum, onion and tomato in a thick sauce	\$22.99
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LAMB VINDALOO Boneless lamb cooked tender in a famous Indian hot and tangy red vindaloo sauce with a hint of malt vinegar	\$22.99
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MADRAS LAMB CURRY Succulent lamp chunks cooked with delicate blend of authentic spices with dried coconut and mustard seeds in a medium hot sauce	\$22.99
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CHEF SPECIAL GOAT CURRY Lean pieces of goat meat with bones cooked in an onion and tomato-based gravy with fragrant spices	\$24.00
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BEEF DISHES

BEEF CURRY Diced beef cooked in onion and tomato sauce	\$22.99
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BEEF KORMA Chef's own recipe, cooked in cashew and onion gravy	\$22.99
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BEEF VINDALOO Boneless beef cooked with famous hot Indian tangy vindaloo sauce with a hint of vinegar	\$22.99
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BEEF MADRAS Boneless tender beef cooked with coconut milk and mustard seeds, finished with dried coconut and curry leaves	\$22.99
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VEGETABLE DISHES

DAL MAKHANI Lentils gently simmered on low heat along with ginger, garlic, tomatoes and an irresistible blend of traditional spices	\$19.99
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DAL TADKA (YELLOW DAAL) A combination of lentils, seasoned with cumin seeds, ginger and garlic	\$19.99
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NAVRATAN KORMA Vegetables with nuts, cottage cheese and an adjustable list of vegetable in a cashew nut and creamy sauce	\$20.99
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PANEER SAAG Spinach and cottage cheese cubes in a thick curry sauce based on pureed spinach and spices	\$20.99
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PANEER BUTTER MASALA Indian cottage cheese cooked in saffron flavoured curry	\$20.99
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MADRAS PANEER Cottage cheese cubes cooked with onion based gravy, coconut milk and mustard seeds	\$20.99
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BUTTER PANEER Cottage cheese cubes cooked in thickest tomato sauce with thicken cream. Contains nuts	\$20.99
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PANEER KORMA Indian cottage cheese cube cooked in cashes and onion base gravy with aromatic spices and with cream	\$20.99
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MALAI KOFTA Malai kofta cooked with cashew paste, onion and tomato base and aromatic spices	\$20.99
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SEASONABLE VEGETABLES Fresh cut mixed vegetables cooked with aromatic Indian spices	\$20.99
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ALOO SAAG Fresh spinach cooked with potatoes, tomato puree, onions, spices	\$20.99
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CHANNA MASALA Curried dish made with white chickpeas, onions, tomatoes, spices & herbs	\$20.99
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EGGPLANT MASALA Eggplant cooked with onion & tomato gravy	\$20.99
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ALOO GOBI Potato and cauliflower cooked in tomatoes, onion & spices	\$20.99
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SEA FOOD DISHES

MALAI PRAWNS Prawns cooked in a thick aromatic gravy of almond, cashew nuts, cream and mild spices	\$25.00
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PRAWN MASALA Prawns cooked in tasty simmer sauce flavoured with shimmering onion and tomato	\$25.00
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DRINK MENU

BIRYANI HANDI SE

VEGETABLE BIRYANI

Aromatic Basmati rice cooked with fresh garden vegetables and served with mixed raita

CHICKEN BIRYANI

Tender chicken pieces, rice and aromatic Indian spices simmered in handi and finished with mint leaves, fresh herbs and fried onion

LAMB BIRYANI

Diced lamb freshly cooked with Basmati rice with aromatic Indian spices

BASMATI KHAZANA

STEAMED RICE

Fine quality steamed Basmati rice

COCONUT RICE

Rice cooked with grated coconut

LEMON RICE

Rice cooked with curry leaf and mustard seed and flavoured with lemon

PEAS PULAO

Fresh peas toasted in butter and cumin seeds, mixed with cooked Basmati rice, finished with fried onion



BREADS

PLAIN NAAN

Traditional Indian flatbread made out of plain flour and baked in tandoor

GARLIC NAAN

Traditional Indian flatbread topped with garlic

CHEESE NAAN

Plain naan filled with cheese and baked in tandoor

KASHMIRI NAAN

Delicious freshly made naan stuffed with spiced dried fruits and nuts

KEEMA NAAN

Authentic freshly made Indian naan bread filled with minced lamb, chopped ginger, coriander and Indian spices baked in tandoor

TANDOOR ROTI

Wholemeal flatbread baked in tandoor

ACCOMPANIMENTS

PAPADUMS (4 PCS)

Light and crispy discs made from pulse flour

MIX RAITA

Grated cucumber, cumin seeds, onion and tomatoes natural yoghurt

SWEET MANGO CHUTNEY

MIX PICKLE

DESSERT

GULAB JAMUN

Dumplings traditionally made from thickened and condensed milk soaked in rose flavoured sugar, served warm



BEARS

\$4.50

KINGFISHER

CRONA

CROWN LAGER

CARLTON DRAUGHT

HEINEKEN

\$4.50

\$6.00

\$6.00

\$6.00

\$4.50

HOUSE WHITE WINE

CHARDONNAY

SAUVIGNON

MOSCATO

RIESLING

GLASS

\$7.00

\$7.00

\$7.00

\$7.00

GLASS

\$7.00

\$7.00

\$7.00

\$7.00

\$7.00

BOTTLE

\$25.00

\$25.00

\$25.00

\$25.00

HOUSE RED WINE

\$5.00

SHIRAZ

MARLOT

PINOT NOIR

PEPPER JACK

PENFOLDS KOONUNGA HILL

WYNNS COONAWARRA ESTATE

\$5.00

\$4.00

\$4.00

GLASS

\$7.00

\$7.00

\$7.00

\$45.00 PER BOTTLE

\$40.00 PER BOTTLE

\$40.00 PER BOTTLE

BOTTLE

\$25.00

\$25.00

\$25.00

DRINKS

\$6.00

COKE

COKE DIET

FANTA

LEMONNADE

LEMON LIME BITTER

MANGO LASSI

\$5.00

\$5.00

\$5.00

\$5.00

\$6.00

\$5.00

CORKAGE CHARGES \$6.00 PER PERSON