

STARTERS

Papadams (4 pcs)

MILD \$3.50

Papadams (4 pcs)

SPICY \$3.50

ENTREES

Vegetable Samosa

\$7.90

Mashed potatoes, green peas filled into a pyramid shaped dough, crisp fried, served with homemade fresh mint - yoghurt sauce.

Vegetable Pakora

\$7.90

Fresh vegetables dipped in special chick pea batter & crisp fried, served with mint - yoghurt sauce.

Onion Bhaji

\$7.90

Fresh onions mixed with chickpeas flour, deep fried. Served with mint - yoghurt sauce.

Cheese Pakora

\$13.90

Cottage cheese marinated in Indian herbs & spices, dipped in special chickpea batter, deep fried served with mint - yoghurt sauce.

Chicken Pakora

\$15.90

Chicken dipped in special chickpea batter & crisp fried. Served with mint - yoghurt sauce.

Prawn Pakora

\$15.90

Prawn dipped in special chickpea batter & crisp fried. Served with mint - yoghurt sauce.

Mushroom Pakora

\$11.90

Mushroom dipped in special batter made up of corn flour, plain flour, & crisp fried. Served with mint - yoghurt sauce.

TANDOORI ENTREES

Chicken Tikka

\$16.90

Boneless cubes of chicken marinated overnight, roasted to perfection in TANDOOR (Indian Clay Oven).

Seekh Kebab

\$13.90

Finely minced lamb blended with the Chef's own combination of herbs & spices, skewered & roasted in TANDOOR (Indian Clay Oven).

Chicken Kebab

\$13.90

Finely minced chicken blended with the Chef's own combination of herbs & spices, skewered & roasted in TANDOOR (Indian Clay Oven).

Lamb Cutlets

\$18.90

Ginger flavoured lamb cutlets marinated in yogurt & spices, kept overnight and cooked in TANDOOR (Indian Clay Oven).

**Magic Curry's Special Platter
(For 2 People)**

\$22.90

Combination of the following dishes: Chicken-Tikka, Lamb Cutlets, & Chicken Kebab.

VEGETARIAN

Vegetable Korma (Mild)

\$19.90

Mild mixed vegetable, cashew nut base, creamy curry.

Malai Kofta (Mild)

\$19.90

Mashed potatoes & cottage cheese formed into balls, deep fried & cooked in mild gravy. Highly Recommended.

Palak Paneer (Medium)

\$19.90

A puree of spinach cooked with homemade cottage cheese & flavoured with spices, ginger & touch of desi ghee.

Kadahi Paneer (Medium)

\$19.90

Fresh homemade cottage cheese cubes with red onions & capsicum, tempered with cumin seeds, fresh ginger & coriander.

Cheese Tomato (Mild)

\$19.90

Thinly sliced, homemade cottage cheese, done with tomato based gravy.

Cheese Butter Masala (Medium)

\$19.90

Fresh homemade cottage cheese cubes done with Chef's masala made of tomato, onions & spices, finished with a bit of thick cream.

Shahi Paneer (Mild)

\$19.90

Fresh homemade cottage cheese in a creamy tomato, cashew nut gravy, tempered with ginger-garlic & mild spices.

Aloo Palak (Medium)

\$19.90

Medium spiced potatoes cooked with puree of spinach, flavoured with spices, ginger & touch of desi ghee.

Aloo Gobhi (Medium)

\$19.90

Famous, dry Indian vegetable cooked with potatoes, cauliflower tempered with spices, ginger, garlic. Goes well with Raita (Yoghurt).

Dal Tadka (Medium)

\$19.90

Split chickpea lentils simmered over slow fire, tempered with onion, ginger, garlic & fresh tomatoes.

Dal Makhni (Medium)

\$19.90

Black lentils simmered over slow fire, tempered with onion, ginger, garlic & fresh tomatoes.

Rajmah (Medium)

\$19.90

Red kidney beans simmered over slow fire, tempered with onion, ginger, garlic & fresh tomatoes. Goes well with basmati rice.

Paneer Mattar (Medium)

\$19.90

Green Peas & cottage cheese in a smooth onion & tomato gravy.

Aloo, Mattar & Tamatar (Medium)

\$19.90

Green Peas, potatoes cooked in a smooth onion & tomato based gravy.

Mushroom Mattar (Medium)

\$19.90

Mushroom & green pea curry cooked in yellow sauce with a base of ground onion & tomatoes with a touch of Garam Masala.

Aloo Chana (Medium)	\$19.90	Rogan Josh (Medium)	\$20.90
<i>A traditional chickpea curry with potatoes, very famous in Northern India.</i>		<i>Popular preparation of lamb curry from Northern India.</i>	

Mixed Vegetables (Medium)	\$19.90	Sagh Gosht (Medium)	\$20.90
<i>Seasonal vegetables (cauliflower, beans, green peas, carrots) cooked Indian Style, with thick gravy.</i>		<i>Medium spiced lamb cooked with fresh leafy spinach puree, fresh ginger & touch of desi ghee, finished with fenugreek spice.</i>	

Bombay Potato (Medium)	\$19.90	Kadahi Gosht (Medium)	\$20.90
<i>Potatoes tempered with cummin seed & spices with a bit of fresh lemon & coriander.</i>		<i>Chef's special, with capsicum, onions, tempered with ginger, garlic & spices, with thick sauce.</i>	

CHICKEN

Tandoori Chicken (Half)	\$17.90		
(Full)	\$22.90		
<i>On the bone, chicken, marinated in traditional yoghurt & spices cooked to perfection in TANDOOR on slow fire.</i>			

Butter Chicken (Mild)	\$20.90		
<i>Boneless tandoori chicken pieces cooked in a rich creamy tomato based sauce.</i>			

Chilli Chicken (Medium)	\$20.90		
<i>An Indo-Chinese dish with a homemade sauce, capsicum & fresh red onions without gravy.</i>			

Mango Chicken (Mild)	\$20.90		
<i>Boneless chicken in a rich creamy mango sauce.</i>			

Chicken Korma (Mild)	\$20.90		
<i>Boneless chicken prepared in creamy cashew nut gravy.</i>			

Chicken Sagh (Mild)	\$20.90		
<i>Chicken cooked with Puree of spinach, fresh ginger & touch of desi ghee, finished with fenugreek spice.</i>			

Chicken Tikka Masala (Medium)	\$20.90		
<i>Boneless tandoori chicken pieces cooked with Chef's own masala made up of tomato, onions & spices.</i>			

Kadahi Chicken (Medium)	\$20.90		
<i>Special chicken cooked with capsicum, onion, tempered with ginger garlic & spices, finished with fenugreek spice.</i>			

Chicken Curry (Medium)	\$20.90		
<i>Chicken cubes cooked with smooth gravy of tomato-onions tempered with ginger, garlic & spices.</i>			

Chicken Vindaloo (Hot)	\$20.90		
<i>Very hot, Goan style curry, cooked in chef's special dynamite sauce.</i>			

LAMB

Lamb Korma (Mild)	\$20.90		
<i>An Aromatic blend of lamb with creamy, cashew nuts gravy.</i>			

Nawabi Lamb (Mild)	\$20.90		
<i>Tender cubes of lamb cooked with a creamy gravy made up of cashews & tomatoes. A must for people with a mild taste.</i>			

BEEF

Beef Korma (Mild)	\$20.90
<i>Beef cubes cooked in mild creamy cashewnut sauce.</i>	

Bombay Beef (Medium)	\$20.90
<i>Medium hot beef curry with fresh potatoes in tomato-onion base gravy.</i>	

Bhoona Beef (Medium)	\$20.90
<i>Thick beef curry tempered with freshly sliced red onions, garam masala and a bit of natural yoghurt.</i>	

Beef Madras (Hot)	\$20.90
<i>Hot spiced beef curry, coconut flavoured & tempered with mustard seeds.</i>	

Beef Vindaloo (Hot)	\$20.90
<i>Very hot, Goan style curry, cooked in Chef's special dynamite sauce.</i>	

SEAFOOD

Prawn Maharaja (Mild)	\$21.90
<i>Shelled prawn curry, prepared in mild creamy cashewnut gravy, coconut flavoured.</i>	

Prawn Masala (Medium)	\$21.90
<i>Shelled prawns cooked with Chef's own masala made up of tomato, onions & spices.</i>	

Prawn Burada (Medium)	\$21.90
<i>Creamy prawn curry cooked with shreds of cottage cheese in a cashew nut base gravy.</i>	

Prawn Vindaloo (Hot)	\$21.90
<i>Shelled Prawns, prepared in chef's Goan style dynamite hot sauce.</i>	

Goan Fish Curry (Hot)	\$21.90
<i>Fish fillets tempered with mustard seeds, cooked in onion tomato based gravy with some coconut.</i>	

Fish Masala (Medium)	\$21.90
<i>Fish fillets cooked in chef's special masala made up of fresh onions & tomatoes.</i>	

BREADS

Nan

Fine flour bread.

Garlic Nan

Fine flour bread with a touch of fresh garlic.

Keema Nan

Fine flour bread stuffed with spiced minced meat.

Stuff Kulcha

Fine flour bread stuffed with potato, onion & spices.

Paneer Kulcha

Fine flour bread stuffed with homemade cottage cheese & spices.

Kashmiri Nan

Fine flour bread stuffed with dried fruit & sultanas

Roti

Wholemeal bread without dairy/milk

Paratha

Wholemeal buttered, flaky bread

Aloo Paratha

Wholemeal bread stuffed with potato, onions & Spices.

Gluten Free Bread

Made with chickpea flour, onions & spices on a hot plate.

Cheese & Garlic Nan

Plain flour bread with shredded cheddar cheese & garlic.

BIRYANIS

Lamb Biryani

Basmati Rice cooked with Lamb & spices.

Chicken Biryani

Basmati Rice cooked with Chicken & spices.

Prawn Biryani

Basmati Rice cooked with Prawns & spices.

Vegetable Biryani

Basmati Rice cooked with Seasonal vegetables & spices.

PULAOS

Kashmiri Pulao

Basmati Rice cooked with dry fruits, nuts and sultanas.

Peas Pulao

Basmati Rice cooked with green peas, cumin seeds and onions.

RICE

\$3.50

Basmati Rice (per person)

\$3.00

Long grained aromatic basmati rice, grown in Indian Sub continent.

\$3.90

Side Dishes

\$3.50 (Each)

Sweet mango chutney, lime pickle, mango pickle, mixed pickle, chilli pickle, raita (Yoghurt), banana coconut, tomato-onion & coriander.

\$4.50

Side Dish Platter

\$11.90 (Each)

A combination of four of the above dishes.

\$4.50

Onion Salad

\$8.50

Fresh cut red onions sprinkled with fresh lime juice and chaat masala.

\$4.50

Fresh Salad

\$10.50

Mixture of fresh cut carrots, onions, lettuce, tomatoes, & cucumber. Sprinkled with fresh lime juice and chaat masala.

\$3.50

DESSERTS

\$4.50

Mango Kulfi

\$5.90

Our traditional homemade ice cream flavoured with mango.

\$4.50

Pista Kulfi

\$5.90

Traditional homemade ice cream flavoured with pistachio.

\$4.50

Gulab Jamun

\$5.90

Cottage cheese & plain flour dumplings, served with sugar honey syrup.

\$4.50

Gulab Jamun with Ice Cream

\$5.90

Cottage cheese and plain flour dumplings served with vanilla ice cream.

TEA

\$20.90

Green Tea

\$4.00

\$20.90

Darjeeling Tea without milk

\$4.00

Indian Spiced Tea with milk

\$4.00

Indian Spiced Tea without milk

\$4.00

Indian Ginger Tea with milk

\$4.00

\$21.90

Indian Ginger Tea without milk

\$4.00

English Tea with Milk

\$4.00

\$19.90

English Tea without Milk

\$4.00

(Minimum four people required)

Combination of Mild, Medium, Hot, Vegetarian and Meat Dishes.

EAT AS MUCH AS YOU LIKE

\$42.90 per person

Conditions

Everybody has to have the Banquet on the table.