



*J a s m i n*  
*INDIAN RESTAURANT*

*Take Away Menu*

**ENTREES**

VEGETABLE PAKORAS	\$9.90
Bite size pieces of in-season vegetables crisp fried in a light batter.	
PRAWN PAKORAS	\$9.90
Prawns in a crisp, spicy batter.	
SAMOSA	\$9.90
Mildly spiced beef keema wrapped in a light pastry. A specialty of the house.	
FISH TIKKAS	\$9.90
Succulent cubes of fish, delicately marinated.	
ALU TIKKAS	\$9.90
Potato patties as only Mrs. Singh can prepare.	
MIXED ENTRÉE	\$15.50
An assortment of the above entrees.	

**ENTREES FROM THE TANDOOR**

PUNJABI LAMB TANDOORI	\$19.00
Cutlets of lamb marinated in yoghurt, coriander, chilli and Mrs. Singh's own blend of curry powder, then slowly cooked over charcoal in the Tandoor.	
CHICKEN TIKKA	\$12.50
Boneless pieces of chicken lightly marinated with ginger, coriander and garam masala and cooked in the tandoor.	
TANDOORI MUSHROOMS	\$10.00
A large mushroom marinated in coriander, mustard seed and black pepper and cooked in the tandoor.	

## MAIN COURSES

Each main course is served with an individual portion of fragrant basmati rice at no extra cost.

BEEF VINDALOO \$21.90

One of Mrs. Singh's most outstanding creations. A favorite with those who like it hot.

MALABARI BEEF CURRY \$21.90

A mild beef curry cooked in coconut, cream, onions, a touch of ginger and garlic and mild spices.

BHOONA GHOSHT \$22.50

A full-flavoured medium to hot lamb curry prepared to an old family recipe.

LAMB KORMA \$22.50

Tender cubes of lamb in a delicious medium thick gravy with a distinctive coriander and cumin flavour. A mild to medium dish. *\*Please note, almond meal is used in this dish*

PUNJABI LAMB TANDOORI \$32.00

Cutlets of lamb marinated in yoghurt, coriander, chilli and Mrs. Singh's own blend of curry powder, then slowly cooked over charcoal in the tandoor. A mild to medium dish served with dhal.

CHICKEN TINDALOO \$20.90

Boneless pieces of chicken cooked in spices, ginger and fresh ground chillies. A fiery hot curry – a must for those who find the vindaloo "mild".

CHICKEN TANDOORI \$20.90

Perhaps one of India's most famous chicken preparations. Delicately seasoned in rare spices and yoghurt and baked in the tandoor to enhance its subtle flavour. Served with dhal.

CHICKEN MASALA \$20.90

A typical North Indian home-style boneless chicken curry in a mild sauce blended with select herbs and spices to produce a tantalising flavour.

CHICKEN TIKKA \$20.90

Boneless pieces of chicken lightly marinated with ginger, coriander and garam masala and cooked in the tandoor. A mild dish served with dhal.

BUTTER CHICKEN \$20.90

Boneless pieces of chicken cooked in butter, coriander, tomato and ginger to produce the most popular dish served from the kitchen. *\*Please note, almond meal is used in this dish*

PRAWN SAMBAL \$22.90

A medium hot dish. Prawns served in a spicy sauce flavoured with fresh onions, ginger, tomatoes and herbs. A real treat.

**FISH CURRY** \$22.90  
Fillets of fish prepared in the Goanese style with eggplant and mustard seeds in a hot and tangy sauce.

**TANDOORI FISH** \$24.90  
A fillet of barramundi lightly marinated in a delicious blend of mild spices and cooked in the tandoor. Accompanied by an eggplant chutney and a potato and coconut curry. A mild to medium dish.

**VEGETARIAN THALI** \$20.90  
A platter of rice, served with in-season vegetables, raita, alu ghobi and dhal.

### **BREADS**

**CHAPPATIS** \$2.50  
Flat discs of unleavened bread with a chewy texture.

**PARATHA** \$3.00  
Another type of pan-fried bread, more filling than chappatis.

**EGG PARATHA** \$12.00  
The addition of egg and onions add taste and texture to this bread.

**NAAN BREAD** Plain or Garlic \$4.00  
Freshly Baked Cheese or Chilli Cheese \$5.00

**PAPADAMS** \$2.20  
Crispy lentil wafers which complement all curries.

### **SIDE DISHES**

**PALAK PANEER** \$10.50  
Mildly spiced cottage cheese cooked in creamed spinach.

**EGGPLANT CURRY** \$10.50  
A unique blend of eggplant, capsicum, onions and spices.

**SEASONAL VEGETABLES** \$10.50  
In season vegetables cooked in a light coconut sauce.

**PESHAWRI ALU** \$10.50  
Potatoes cooked with onions, tomatoes and lemon juice.

**ALU GHOBHI** \$10.50  
A traditional North Indian dish of cauliflower and potatoes.

**TARKA DHAL** \$10.00  
Lentils in a thick gravy flavoured with onion, ginger and garlic.

**LIVER PIAZ** \$13.00  
Stir-fried slivers of liver cooked in chilli, coriander and tumeric

## **SALADS & CHUTNEYS**

RAITA	\$6.00
A cooling combination of yoghurt, sultanas and cucumber.	
CUCUMBER SALAD	\$6.50
Served with a homemade dressing.	
CHUTNEY	\$3.00
A traditional accompaniment to a curry. Hot Date or Sweet Mango	
LEMON PICKLE	\$3.00
A hot and tangy accompaniment made by our chef.	

## **DESSERTS**

GULAB JAMUN	\$10.00
An Indian sponge cake in a rich syrup served alongside Kulfi, a homemade ice cream	
ZEPHI'S ORANGE CAKE	\$10.00
Mrs. Singh's best friend Zephi has kindly agreed to bake her luscious orange sponge cake for us, which is soaked in an orange sauce.	

*Lunch Thursday & Friday  
Dinner Tuesday to Saturday*

*For Reservations and Take-Away please phone (08) 8223 7837  
Please allow 30 minutes for the preparation of your meal.*

**Prices effective as of June 2019  
All prices inclusive of GST.**