



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

*Take Away Menu*

**ENTREES**

VEGETABLE PAKORAS	\$9.50
Bite size pieces of in-season vegetables crisp fried in a light batter.	
PRAWN PAKORAS	\$9.50
Prawns in a crisp spicy batter fried so that they stay moist inside.	
SAMOSAS	\$9.50
Mildly spiced beef keema wrapped in a light pastry. A specialty of the house.	
FISH TIKKAS	\$9.50
Succulent cubes of fish, delicately marinated.	
ALU TIKKAS	\$9.50
Potato patties as only Mrs. Singh can prepare.	
MIXED ENTRÉE	\$14.50
An assortment of the above entrees.	

**ENTREES FROM THE TANDOOR**

PUNJABI LAMB TANDOORI	\$16.00
Cutlets of lamb marinated in yogurt, coriander, chili and Mrs. Singh's own blend of curry powder, then slowly cooked over charcoal in the Tandoor.	
CHICKEN TIKKA	\$12.00
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 \$20.90

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

MALABARI BEEF CURRY \$20.90

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

BHOONA GHOSHT \$20.90

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

LAMB KORMA \$20.90

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 \$28.50

Cutlets of lamb marinated in yogurt, coriander, chili 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 \$19.90

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

CHICKEN TANDOORI \$19.90

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 \$19.90

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 \$19.90

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 \$19.90

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 \$21.90

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

**FISH CURRY** \$21.90  
Fillets of fish prepared in the Goanese style with eggplant and mustard seeds in a hot and tangy sauce.

**TANDOORI FISH** \$21.90  
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** \$19.90  
A platter of rice, served with in-season vegetables, raita, alu ghobi and dhal.

### **BREADS**

**CHAPPATIS** \$2.40  
Flat discs of unleavened bread with a chewy texture.

**PARATHA** \$2.80  
Another type of pan-fried bread, more filling than chappatis.

**EGG PARATHA** \$11.00  
The addition of egg and onions add taste and texture to this bread.

**NAAN BREAD** Plain or Garlic \$3.50  
Freshly Baked Cheese \$4.30

**PAPADAMS** \$2.00  
Crispy lentil wafers which complement all curries.

### **SIDE DISHES**

**PALAK PANEER** \$10.00  
Mildly spiced cottage cheese cooked in creamed spinach.

**EGGPLANT CURRY** \$10.00  
A unique blend of eggplant, capsicum, onions and spices.

**SEASONAL VEGETABLES** \$10.00  
In season vegetables cooked in a light coconut sauce.

**PESHAWRI ALU** \$10.00  
Potatoes cooked with onions, tomatoes and lemon juice.

**ALU GHOBHI** \$10.00  
A traditional North Indian dish of cauliflower and potatoes.

**TARKA DHAL** \$9.00  
Lentils in a thick gravy flavoured with onion, ginger and garlic.

**LIVER PIAZ** \$9.00  
Stir-fried slivers of liver cooked in chilli, coriander and tumeric

## **SALADS & CHUTNEYS**

<b>RAITA</b> A cooling combination of yoghurt, sultanas and cucumber.	\$5.50
<b>CUCUMBER SALAD</b> Served with a home made dressing.	\$5.50
<b>CHUTNEY</b> Either hot or sweet, a traditional accompaniment to a curry.	\$3.00
<b>LEMON PICKLE</b> A hot and tangy accompaniment made by the chef.	\$3.00

## **DESSERTS**

<b>GULAB JAMUN</b> An Indian sponge cake in a rich syrup served alongside Kulfi, a homemade ice cream	\$9.00
<b>ZEPHI'S ORANGE CAKE</b> 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.	\$9.00

*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 May 2017  
All prices inclusive of GST.**