



Jasmin
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.	
SAMOSA	\$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 \$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 \$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 \$9.50
Lentils in a thick gravy flavoured with onion, ginger and garlic.

LIVER PIAZ \$12.00
Stir-fried slivers of liver cooked in chilli, coriander and tumeric

SALADS & CHUTNEYS

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

DESSERTS

GULAB JAMUN An Indian sponge cake in a rich syrup served alongside Kulfi, a homemade ice cream	\$9.00
ZEPHI'S ORANGE CAKE 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 2018
All prices inclusive of GST.**