



*Jasmin*  
INDIAN RESTAURANT

*Take Away Menu*

**ENTREES**

VEGETABLE PAKORAS Bite size pieces of in-season vegetables crisp fried in a light batter.	\$9.90
PRAWN PAKORAS Prawns in a crisp, spicy batter.	\$11.50
SAMOSA Mildly spiced beef keema wrapped in a light pastry. A specialty of the house.	\$10.90
FISH TIKKAS Succulent cubes of fish, delicately marinated.	\$10.90
ALU TIKKAS Potato patties as only Mrs. Singh can prepare.	\$10.50
MIXED ENTRÉE An assortment of the above entrees.	\$16.90

**ENTREES FROM THE TANDOOR**

PUNJABI LAMB TANDOORI 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.	\$21.00
CHICKEN TIKKA Boneless pieces of chicken lightly marinated with ginger, coriander and garam masala and cooked in the tandoor.	\$13.50
TANDOORI MUSHROOMS A large mushroom marinated in coriander, mustard seed and black pepper and cooked in the tandoor.	\$11.00

## MAIN COURSES

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

BEEF VINDALOO \$23.50

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

MALABARI BEEF CURRY \$23.50

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

BHOONA GHOSHT \$23.90

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

LAMB KORMA \$23.90

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 \$33.00

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 \$22.50

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 \$22.90

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 \$22.50

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 \$22.50

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 \$22.50

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 \$24.50

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

**FISH CURRY** \$24.90  
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** \$22.50  
A platter of rice, served with in-season vegetables, raita, alu ghoobi 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** \$2.50  
Crispy lentil wafers which complement all curries.

### **SIDE DISHES**

**PALAK PANEER** \$11.00  
Mildly spiced cottage cheese cooked in creamed spinach.

**EGGPLANT CURRY** \$11.00  
A unique blend of eggplant, capsicum, onions and spices.

**SEASONAL VEGETABLES** \$11.00  
In season vegetables cooked in a light coconut sauce.

**PESHAWRI ALU** \$11.00  
Potatoes cooked with onions, tomatoes and lemon juice.

**ALU GHOBHI** \$11.00  
A traditional North Indian dish of cauliflower and potatoes.

**TARKA DHAL** \$10.50  
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**

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

## **DESSERTS**

<b>GULAB JAMUN</b> An Indian sponge cake in a rich syrup served alongside Kulfi, a homemade ice cream	\$10.00
<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.	\$10.00

*Lunch Thursday & Friday from 12 - 2 p.m.*

*Dinner Tuesday to Saturday from 5.30pm Onwards*

*For Reservations and Take-Away please phone (08) 8223 7837*

*Please allow 30 minutes for the preparation of your meal.*

**Prices effective as of January 2022  
All prices inclusive of GST.**