



Punjabeez
Indian Restaurant

“ Come dine amongst friends “

MENU

*Open 6 Days from 4.00pm
(Closed Tuesdays)*

BYO

**Gluten Free Meals Available
Vegan Meals Available**

*2/3 Short Street
Morisset*

www.punjabeez.com.au



Entrees

Vegetable Samosa (2 pcs)	\$10.50
<i>Pyramid shaped pastries stuffed with potatoes and peas served with mint sauce</i>	
Onion Bhaji	\$10.50
<i>Freshly cut long strings of onion spiced and battered in chickpea flour and fried</i>	
Aloo Papri Chat	\$10.50
<i>Crisp fried dough wafers served in potatoes, chickpeas, chillies, yoghurt, tamarind chutney and mint chutney topped with fresh coriander</i>	
Salt & Pepper Squid	\$13.90
<i>Squid battered in plain flour with salt and pepper, then deep fried</i>	
Crispy Prawns	\$13.90
<i>Prawns battered in chickpea flour and spices, then deep fried</i>	
Fish Amritsari	\$13.90
<i>Fish marinated in yoghurt and selected spices, battered in chickpea flour, then deep fried</i>	
Chicken Tikka (4 pcs)	\$13.90
<i>Succulent and tender chicken pieces marinated in yoghurt, herbs & spices, cooked in a traditional Tandoori clay oven</i>	
Lamb Chops (4 pcs)	\$23.90
<i>Lamb cutlets marinated with fresh ginger, garlic, yoghurt, flavoured with fenugreek leaves and cooked in a traditional Tandoori clay oven</i>	
Seekh Kebab (4 pcs)	\$13.90
<i>Minced Lamb with fresh ginger, garlic, coriander mint & spices, skewered and cooked in a traditional Tandoori clay oven</i>	
Tandoori Chicken (half / full)	\$13.90 / \$23.90
<i>Chicken on the bone, marinated with tandoori spices and cooked in the traditional Tandoori clay oven</i>	
Mixed Entrée (1 pc of each)	\$13.90
<i>Samosa, Onion Bhaji, Chicken Tikka, Seekh Kebab</i>	



Main Courses - Vegetarian

Dal Makhni	\$21.90
<i>Whole black lentils soaked and cooked overnight and tempered with tomatoes, ginger, garlic and a touch of fresh cream</i>	
Bombay Potato	\$21.90
<i>Boiled cubes of potato tempered with cumin & spices, flavoured with fresh coriander, green chilli, lemon and fenugreek leaves</i>	
Vegetable Korma	\$21.90
<i>Fresh vegetables cooked in a cashew nut, onion & tomato base curry with a touch of fresh cream</i>	
Mixed Vegetables	\$21.90
<i>Fresh vegetables cooked in onion puree</i>	
Eggplant Potato	\$21.90
<i>Fresh eggplant and potato tempered with fresh onion, tomato & spices</i>	
Malai Kofta	\$21.90
<i>Cottage cheese balls and vegies, cooked in a cashew nut, onion base creamy sauce</i>	
Zenobia	\$21.90
<i>Cottage cheese balls and vegies, cooked in an onion and tomato base creamy sauce</i>	
Palak Paneer	\$21.90
<i>Cottage cheese cooked with spinach, tempered with onion, tomato, cumin, fresh ginger and fenugreek leaves</i>	
Paneer Makhni	\$21.90
<i>Cottage cheese cooked in tomatoes and a cream based sauce on low flame</i>	
Kadai Paneer	\$21.90
<i>Cottage cheese cooked with assorted pepper & tempered with spices</i>	
Saag Aloo	\$21.90
<i>Potato cooked with spinach and spices</i>	
Aloo Mattar Paneer	\$21.90
<i>Potato, pea and cottage cheese with onion, tomato, garlic & ginger</i>	
Navrattan	\$21.90
<i>Mild curry of mixed vegetables, cooked in tomatoes and fresh cream</i>	



Main Courses - Chicken

Butter Chicken	\$22.90
<i>A mild curry of marinated chicken tikkas, cooked in butter with a rich and creamy sauce</i>	
Chicken Tikka Masala	\$22.90
<i>Roasted chicken tikkas served in a creamy, lightly spiced & rich tasting sauce with capsicums & onions</i>	
Spicy Chicken Chilli	\$22.90
<i>Traditional spicy Indian curry with rich authentic flavours</i>	
Chicken Madras	\$22.90
<i>South Indian special, served medium hot with roasted mustard seeds, coconut milk and fresh coriander</i>	
Mango Chicken	\$22.90
<i>Boneless chicken pieces cooked in a mild sauce made with mango pulp, tempered with mustard seeds and fresh curry leaves</i>	
Chicken Jalfrezi	\$22.90
<i>Boneless chicken pieces cooked in a medium tomato based sauce with fresh vegetables</i>	
Chicken Korma	\$22.90
<i>Chicken cooked in cashew and onion based sauce with flavour of cardamom and a touch of fresh cream</i>	
Chicken Vindaloo	\$22.90
<i>Traditional goan style spicy chicken curry</i>	



Main Courses - Lamb/Beef

Lamb Rogan Josh	\$22.90
<i>Traditional Kashmiri lamb curries, cooked in an onion & tomato based sauce</i>	
Lamb/Beef Korma	\$22.90
<i>Lamb/beef cooked in a creamy cashew nut based sauce flavoured with cardamom and spices</i>	
Lamb/Beef Kadai	\$22.90
<i>Boneless lamb/beef pieces cooked in a medium tomato based sauce with vegetables in kadai style</i>	
Saag Lamb/Beef	\$22.90
<i>Tender pieces of lamb/beef cooked with spinach and spices</i>	
Lamb/Beef Madras	\$22.90
<i>South Indian special, served medium hot with roasted mustard seeds, coconut milk and fresh coriander</i>	
Lamb/Beef Vindaloo	\$22.90
<i>Traditional goan style spicy lamb/beef curries</i>	
Lamb Pepper Masala	\$22.90
<i>Tender lamb pieces cooked in an onion, tomato base flavoured with a crushed pepper and a touch of coconut milk</i>	
Bombay Beef	\$22.90
<i>Beef cooked in an onion, tomato, coconut base curry with potatoes and flavoured with fenugreek leaves</i>	
Goat Curry	\$22.90
<i>Chefs special goat curry on the bone</i>	
Peanut Beef	\$22.90
<i>Beef cooked in crunchy peanut, creamy sauce</i>	
Lamb/Beef Achari	\$22.90
<i>Juicy meat pieces cooked in a spicy and tangy sauce</i>	



Main Courses - Seafood

Malabar Prawn	\$23.90
<i>Prawns cooked with assorted peppers, tempered with mustard and flavoured with coconut cream</i>	
Chilli Garlic Prawn	\$23.90
<i>Prawns cooked with assorted peppers, flavoured with garlic and chilli</i>	
Prawn Eggplant	\$23.90
<i>Pan fried prawns cooked with eggplant, onion, ginger and garlic</i>	
Goan Fish Curry	\$23.90
<i>Traditional Goan style fish curry</i>	

Rice

Rice (per person)	\$3.50
Pulao Kashmiri	\$11.90
Veg Biryani	\$21.90
Chicken Biryani	\$22.90
Lamb Biryani	\$22.90



Tandoori Breads

Roti	\$4.00
Plain Naan	\$4.00
Garlic Naan	\$4.50
Cheese Naan	\$5.50
Cheese & Garlic Naan	\$6.00
Peshawari Naan	\$6.00
Masala Kulcha	\$6.00
Punjabeez Naan	\$6.00
Chicken Cheese Naan	\$6.00
Keema Naan	\$6.00
Vindaloo Naan	\$6.00



Side Dishes

Hot Chutney	\$3.50
Tamarind Sauce	\$3.50
Papadums (4 pcs)	\$3.50
Raita	\$3.50
Chilli Pickle	\$3.50
Mango Chutney	\$3.50
Tomato/Onion Salad	\$3.50
Mint Sauce	\$3.50
Side Dish Platter (any 4)	\$12.00

Desserts

Gulub Jamun	\$5.00
Mango Ice Cream	\$5.00



Drinks

Cans of Drinks	\$3.00
Lassi Mango	\$5.00
Lemon Lime Bitters	\$4.00
Mineral Water	\$4.00
Ginger Beer	\$4.00

Corkage \$2.00 per person



Banquet

(Minimum 10 people) \$40 per head

Entrée (1 piece per person)

Seekh Kebab

Samosa

Chicken Tikka

Main

Butter chicken

Lamb Rogan Josh

Beef Vindaloo

Mixed Vegetables

Plus

Rice

Plain Naan

Garlic Naan

Side Dish Platter

