

# Mother India Fremantle

love all serve all


## STARTERS

Seafood Mixed Platter for 2 people 22.50  
Includes 2 tandoori chicken, 2 tandoori prawns, 2 samosas

Mixed Platter for 2 people 18.50  
Includes 2 Tandoori chicken, 2 samosas & 2 bhajis



Tandoori Chicken - Med - SF  20.00(6pcs) 14.00(4pcs)  
Free Range Chicken Thighs marinated overnight & char grilled.

Tandoori Prawns Med- SF  30.00(6pcs) 20.00(4pcs)  
Australia's sustainable Tiger Prawns marinated overnight & char grilled.




Samosa -Med - SF  3.00(1pc)  
Fresh Punjabi in house made, fried pastryfilled spicy potatoes, green peas and served with our own chilli yoghurt




Onion Bhaji- Med - SF    10.00(4pieces)  
Finely sliced onions dipped in chickpeas & rice flour batter and fried with fresh herbs and spices. Served with our own chilli yoghurt Dip




## Rice & Breads

Biryani Rice -Lamb/Chicke  
  20.00  
Ask for spicy or mild Basmati rice cooked with spices and meat  
Allow 45mts to cook-


Biryani Rice - Vegetarian   
  17.00  
Ask for spicy or mild Basmati rice cooked with spices and Vegetables  
Allow 45mts to cook-

Pullao Rice - For 2    6.00  
Basmati rice cooked with green peas

Saffron/Turmeric Rice for 2  
   5.00  
Basmati rice cooked with Saffron or Turmeric. Ask staff which you want

Cauliflower Rice - for 2    
 8.00  
Cauliflower rice mildly sautéed in spices (Only on availability)

Butter/Plain Naan -  4.00  
Levered bread (Can be made Vegan)

Garlic Naan -  5.00  
Levered bread with Garlic & Herbs - Can be made Vegan

Paratha -  4.00  
Unlevered bread - Can be made Vegan

Roti -   4.00  
Unlevered bread

Chilli Naan -  5.00  
Levered bread with spices and chilli - Can be made Vegan




## SALADS & CONDIMENTS

Cucumber Raita   5.00  
Yoghurt with ground cumin,salt,sugar, pepper & diced cucumber

Onion Raita   5.00  
Yoghurt with ground cumin,salt,sugar, pepper & diced onions


Tomato Raita   5.00  
Yoghurt with ground cumin,salt,sugar, pepper & diced tomato


Onion & Fresh chili Raita   5.00  
Yoghurt with ground cumin,salt,sugar, pepper with diced onions and fresh chili

Fresh red onion Salad    5.00  
Fresh red onion finely sliced with Chaat & squeezed lemon juice.

Kachumbar    5.00  
Fresh diced red onions, tomato,cucumber with chat and squeezed lemon juice




Pappadam   2.00

Mango or Lime Hot Pickle  2.00  
Diced mango in spicy south Indian style pickle

Mango Sweet Chutney  2.00  
Diced mango in sweet English style chutney




Kamquat spicy Pickle  3.00  
Home made spicy pickle \_

## Vegetarian and Vegan

Mixed Vegetables-Mild/Med/Hot    17.00  
Potato,Cauliflower, Broccoli, Green beans,White beans,Capsicum,Green peas,Carrot cooked in Masala Gravy with fresh chili, Coriander leaves, Spring onions, ginger & diced onions  
On request can be made sugar free, dairy free or Vegan

Palak Paneer -Mild/Med   17.00  
Baked cottage cheese cubes cooked in North Indian Style Spicy Spinach Sauce

Matter Paneer - Mild/Med   17.00  
Baked Cottage cheese cubes cooked in Creamy Butter Sauce with green peas

Aloo Palak - Med    17.00  
Potato cubes cooked in North Indian Style Spicy Spinach Sauce. On request can be made Dairy free,Sugar Free, Vegan

Aloo Baingan- Med    17.00  
Cubes of potato & egg plant cooked in Tamarind Sauce with Fresh Herbs  
On request can be made Dairy free,Sugar Free

Madras Potato- Med    15.00  
Cubes of potato cooked in South Indian Style.Dry with Mustard seeds, dry chili and Curry Leaves

Mother India Dhal-Med    15.00(LGE) 7.50(SML)  
Moong dhal, Mysore Dhal cooked with turmeric, salt, pepper & whole spices

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.



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## Lillydale Farm Free Range Chicken

Butter Chicken-Mild/Med **GF** 20.00  
Free range Chicken Thighs cooked in Creamy Butter Sauce

Palak Chicken-Med **GF** 20.00  
Free Range Chicken Thighs cooked in North Indian Style Spicy Spinach Sauce.  
On request can be made Dairy free, Sugar Free

Chicken Tikka Masala -Mild/Med **GF** 20.00  
Tandoori spiced Free Range Chicken Thighs cooked in Masala Gravy with fresh chili, coriander, Spring onions and ginger

Chicken Madras - Med-SF **GF** **DF** 20.00  
Free range Chicken Thighs cooked in South Indian Style Sauce, With Mustard seeds, dry chili and Curry Leaves

Chicken Korma- Mild **GF** **DF** 20.00  
Free Range Chicken Thighs cooked in Creamy(coconut) mild Tumeric Sauce

Tandoori Chicken - Med-SF **GF** 20.00(6Pcs)  
Free Range Chicken Thighs marinated overnight & char grilled  
Total 6 Pieces of chicken thighs on hot plate

Chicken Vindaloo **GF** **DF** **DF** 20.00  
Free Range Chicken Thighs cooked in malt vinegar, ginger & Chili.  
Recommend Raita with the dish

## Seafood - Australian sustainable

Goan Prawns - Mild/Med **GF** 30.00  
Australia's sustainable Tiger Prawns cooked in Goanese Gravy with coconut milk, Mustard seeds, dry chili, diced onions and Curry Leaves

Goan Fish - Mild/Med **GF** 23.00  
Fish cooked in Goanese Gravy with coconut milk, Mustard seeds, dry chili, fresh onions and Curry Leaves  
Spanish MACKeral(Australian)

Tandoori Prawns - Med-SF **GF** 30.00  
Australia's sustainable Tiger Prawns marinated overnight & char grilled  
Total 6 Pieces of prawns on hot plate

## Beef from Local Butcher

Beef Madras - Med-SF **GF** **DF** 20.00  
Diced Beef cooked in South Indian Style Sauce. With Mustard seeds, dry chili and Curry Leaves

Beef Vindaloo - **DF** 20.00  
Diced Beef cooked in malt vinegar, ginger & Chili  
(Recommend Raita with the dish). On request can be made gluten free

## Lamb from Local butcher

Rogan Josh- Med- **GF** **DF** 22.00  
Diced Lamb cooked in rich tomato cardamom North Indian style Masala Sauce

Palak Lamb Mild/Med **GF** **DF** 22.00  
Diced Lamb cooked in North Indian Style Spicy Spinach Sauce. On request can be made Dairy free, sugar free

Lamb Kerala -Mild/Med **GF** **DF** 22.00  
Diced Lamb cooked in Kerala style coconut Gravy with curry leaves, mustard seeds and dry chili

Lamb Korma- Mild **GF** **DF** 22.00  
Diced Lamb cooked in Creamy(Coconut) mild Turmeric Sauce

Lamb Dansak - Med **GF** **DF** 22.00  
Diced Lamb cooked in Dhal(Lentils' gravy) with fresh herbs.

Lamb Vindaloo - **DF** 22.00  
Diced Lamb cooked in malt vinegar, ginger & Chili. On request can be made gluten free. Recommend Raita with the dish

## Royal Mother India Banquet 45.00(min 4people) Entrée

Samosa , Tandoori chicken, Tandoori Tiger Prawns

## Main

From menu

Choice of any one lamb dish

Choice of any one Chicken dish

Goan Tiger Prawns

Mixed Vegetables, Dhal

Pulao Rice, Naan, Garlic Naan

Raita, Pappadam, Pickles

## Mother India Banquet 40.00(min 4 people)

Entrée

Samosa , Tandoori chicken, Onion Bhaji

Main

Choose from main menu

Choice of any one lamb dish

Choice of any one Chicken dish

Goan Fish

Mixed Vegetables, Dhal

Pulao Rice, Naan, Garlic Naan

Raita, Pappadam, Pickles

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## Cold Drinks

**Fresh Bombay Lemonade** 6.50  
Freshly squeezed lemons, Fresh Mint, Fresh Ginger,  
Spices, Sugar, Salt,

**Fresh Lemonade** 6.50  
Choose from following  
With Cold pressed Mango & Orange Juice  
With Cold pressed Orange Juice unsweetened  
With Cold pressed Apple Juice

**Lassi - Indian Yoghurt Drink** 6.50  
Choose from following  
Mango Flavour or Sweet Flavour or Salt Flavour  
Or Plain Flavour or Spicy Flavour(pepper, salt, cumin)

**Lemon Lime & Bitters** 4.50  
Combination of lemonade, cordial and bitters

**Juices** 6.50  
Please ask staff for availability

**Soft Drinks** 2.50  
Coke, Fanta, Diet Coke, Lemonade etc ....

**Sparkling Mineral Water** 2.50 small 6.50 large

**Spring Water** 2.50

## Hot Drinks

**Rasam—Pepper soup** 6.50  
The use of black pepper in the stew helps secretion of acids that aid digestion. It also prevents formation of gas, and flatulence. Rasam is rich in antioxidants that prevent the free radical activity. The tomato used in the Rasam comes with its share of antioxidants and vitamin C which further enhances skin health. Garlic, Ginger, Tumeric, Tamarind and Cummin also added.

**Mother India Chai** 6.50  
Traditional Indian Tea

## Desserts

**Mango Kulfi** 6.50  
Home style Icecream with Mango

**Pistachio Kulfi** 6.50  
Home style Icecream with Pistachio

**Gulab Jamun- Served hot** 6.50  
Cottage Cheese Dumplings in Honey Syrup

**Vanilla Ice Cream** 4.00  
Plain Vanilla Ice cream

**Affagatto** 6.50  
Vanilla Icecream with a shot of espresso coffee

**Combination** 6.50  
Hot Gulabjamun Served with Vanilla Ice cream

## Daily Specials

**Winter Warm desserts**  
Please ask staff

**Summer specials**  
Please Ask staff

