

Mother India Fremantle

love all serve all

Lillydale Farm Free Range Chicken

Butter Chicken-Mild/Med **GF** 22.00
Free range Chicken Thighs cooked in Creamy Butter Sauce

Palak Chicken-Med **GF** 22.00
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** 22.00
Tandoori spiced Free Range Chicken Thighs cooked in Masala Gravy with fresh chili, coriander, Spring onions and ginger

Chicken Madras - Med-SF **GF** **DF** 22.00
Free range Chicken Thighs cooked in South Indian Style Sauce, With Mustard seeds, dry chili and Curry Leaves

Chicken Korma- Mild **GF** **DF** 22.00
Free Range Chicken Thighs cooked in Creamy(coconut) mild Tumeric Sauce

Tandoori Chicken - Med-SF **GF** 22.00(6Pcs)
Free Range Chicken Thighs marinated overnight & char grilled
Total 6 Pieces of chicken thighs on hot plate

Chicken Vindaloo **GF** **DF** **DF** 22.00
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** 25.00
Fish cooked in Goanese Gravy with coconut milk, Mustard seeds, dry chili, fresh onions and Curry Leaves
Spanish Mackerel(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** 22.00
Diced Beef cooked in South Indian Style Sauce. With Mustard seeds, dry chili and Curry Leaves

Beef Vindaloo - **DF** 22.00
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

We will try and accomodate all dietry requirements, please inform staff