

GF = Gluten Free: DF = Dairy Free: SF = Sugar Free: VEG=Vegetarian: VG=Vegan

## Mt.Barker/ Lilly Farm Free Range Chicken

**Butter Chicken GF - Mild/Med** 2 3 . 0 0  
Chicken Thighs cooked in Creamy Butter Sauce

**Palak Chicken GF - Mild/Med** 2 3 . 0 0  
Chicken Thighs cooked in North Indian Style Spicy Spinach Sauce.  
On request can be made Dairy free, Sugar Free

**Chicken Tikka Masala GF -Mild/Med** 2 3 . 0 0  
Tandoori spiced Chicken Thighs cooked in Masala Gravy with fresh chili, coriander, Spring onions, ginger

**Chicken Madras GF,DF,SF - Med** 2 3 . 0 0  
Chicken Thighs cooked in South Indian Style Sauce, With Mustard seeds, dry chili and Curry Leaves

**Chicken Korma- GF - Mild** 2 3 . 0 0  
Chicken Thighs cooked in Creamy mild Turmeric Sauce

**Tandoori Chicken - GF,SF - Med** 2 3 . 0 0  
Chicken Thighs marinated overnight & char grilled  
Total 6 Pieces of chicken thighs on hot plate

**Chicken Vindaloo - DF,SF - Hot** 2 3 . 0 0  
Chicken Thighs cooked in malt vinegar, ginger & Chili. Recommend Raita with the dish

## Beef from Local Butcher

**Beef Madras - GF ,DF,SF- Med** 2 3 . 0 0  
Diced Beef cooked in South Indian Style Sauce.

**Beef Vindaloo - DF - Hot** 2 3 . 0 0  
Diced Beef cooked in malt vinegar, ginger & Chili (Recommend Raita with the dish)

## Lamb from Local Butcher

**Rogan Josh GF, DF - Med** 2 5 . 0 0  
Diced Lamb cooked in rich tomato cardamom North Indian style Masala Sauce

**Palak Lamb GF - Mild/Med** 2 5 . 0 0  
Diced Lamb cooked in North Indian Style Spicy Spinach Sauce.  
On request can be made Dairy free, sugar free

**Lamb Kerala -GF - Mild/Med** 2 5 . 0 0  
Diced Lamb cooked in Kerala style coconut Gravy with curry leaves, mustard seeds and dry chili

**Lamb Korma- GF - Mild** 2 5 . 0 0  
Diced Lamb cooked in Creamy mild Turmeric Sauce

**Lamb Dansak GF - Med** 2 5 . 0 0  
Diced Lamb cooked in Dhal (Lentils' gravy) with fresh herbs.

**Lamb Vindaloo - DF - Hot** 2 5 . 0 0  
Diced Lamb cooked in malt vinegar, ginger & Chili  
Recommend Raita with the dish

## Australia's sustainable Seafood

**Goan Prawns - GF Mild/Med** 3 0 . 0 0  
Australia's sustainable Tiger Prawns cooked in Goanese Gravy with coconut milk, Mustard seeds, dry chili, diced onions and Curry Leaves

**Goan Fish - GF Mild/Med** 2 3 . 0 0  
Fish cooked in Goanese Gravy with coconut milk, Mustard seeds, dry chili, fresh onions and Curry Leaves

**Ling Fish** 2 3 . 0 0  
M P

**Fish of the day(Ask Staff)**  
**Tandoori Prawns - GF,SF - Med** 3 0 . 0 0  
Australia's sustainable Tiger Prawns marinated overnight & char grilled  
Total 6 Pieces of prawns on hot plate

## Vegetarian Choices

**Mixed Vegetables GF,VEG** 1 7 . 0 0  
Mild/Med/Hot

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 Friendly

**Palak Paneer GF,VEG - Mild/Med** 1 7 . 0 0  
Baked cottage cheese cubes cooked in North Indian Style Spicy Spinach Sauce.

**Matter Paneer GF,VEG - Mild/Med** 1 7 . 0 0  
Baked Cottage cheese cubes cooked in Creamy Butter Sauce with green peas

**Aloo Palak GF,VEG ,VG - Med** 1 7 . 0 0  
Potato cubes cooked in North Indian Style Spicy Spinach Sauce.  
On request can be made Dairy free,Sugar Free

**Aloo Baingan- GF,VEG,VG - Med** 1 7 . 0 0  
Cubes of potato & egg plant cooked in Tamarind Sauce with Fresh Herbs  
On request can be made Dairy free,Sugar Free

**Madras Potato GF,DF,SF,VEG,VG Med** 1 5 . 0 0  
Cubes of potato cooked in South Indian Style.Dry with Mustard seeds, dry chili and Curry Leaves

**Mother India Dhal GF,SF,VEG, VG** 1 5 . 0 0  
Moong dhal, Mysore Dhal cooked with turmeric, salt, pepper & whole spices  
Large  
Small

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## Sides

**Cucumber Raita GF** 5 . 0 0

Yoghurt with ground cumin,salt,sugar, pepper with diced cucumber

**Onion Raita GF** 5 . 0 0

Yoghurt with ground cumin,salt,sugar, pepper with diced onions

**Tomato Raita GF** 5 . 0 0

Yoghurt with ground cumin,salt,sugar, pepper with diced tomato

**Onion & Fresh chili Raita** 5 . 0 0

Yoghurt with ground cumin,salt,sugar, pepper with diced onions and fresh chili

**Fresh red onion Salad** 5 . 0 0

Fresh red onion finely sliced with Chaat & squeezed lemon juice. **GF,DF, VG**

**Kachumbar GF,DF,VG** 5 . 0 0

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

**Pappadam** 2 . 0 0

## Pickles

**Mango Spicy Pickle** 2 . 0 0

Diced mango in spicy south Indian style pickle

**Mango Sweet Chutney -** 2 . 0 0

Diced mango in sweet English style chutney

**Lime or Kamquat spicy Pickle** 3 . 0 0

Home made spicy pickle \_ **On Availability**

## Entrees

**Sea Food Mixed Platter** 2 2 . 0 0  
**For 2 people**

Includes 2 tandoori chicken,  
2 tandoori prawns  
choice of bhaji or 2 samosas

**Mixed Platter** 1 8 . 0 0  
**For 2 people**

Includes 2 Tandoori chicken,  
Two samosas & bhaji

**Tandoori Chicken GF,SF - Med** 2 0 . 0 0

Chicken Thighs marinated  
overnight & char grilled

**6 Pieces chicken on hot plate** 2 0 . 0 0  
**4 Pieces** 1 4 . 0 0

**Tandoori Prawns GF,SF - Med** 3 0 . 0 0

Australia's sustainable Tiger Prawns  
marinated overnight & char grilled

**6 Pieces of prawns on hot plate** 3 0 . 0 0  
**4 Pieces** 2 0 . 0 0

**Samosa SF - Med** 3 . 0 0

Fresh Punjabi in house made, fried  
pastry with our own chilli yoghurt  
sauce

**Onion Bhaji GF,DF,SF,VG - Med** 1 0 . 0 0

Finely sliced onions dipped in chickpeas  
& rice flour batter and fried with fresh  
herbs served with our own chili yoghurt  
sauce

## Rice & Breads

**Bryani Rice - Lamb or Chicken** 2 0 . 0 0

**Ask for spicy or mild**

Basmati rice cooked with spices  
and meat **GF,DF, SF**

**Allow 45mts to cook**

**Bryani Rice - Vegetarian** 1 7 . 0 0

**Ask for spicy or mild**

Basmati rice cooked with spices and  
Vegetables **GF,DF, SF,VG**

**Allow 45mts to cook**

**Pullao Rice - For Two** 6 . 0 0

Basmati rice cooked with green peas

**GF,DF, SF,VG**

**Saffron or** 5 . 0 0

**Turmeric Rice - For 2**

Basmati rice cooked with Saffron/Turmeric

**GF,DF, SF,VG**

**Cauliflower Rice - for 2** 6 . 0 0

Cauliflower rice mildly sautéed in spices

**Only on availability GF,DF, SF,VG**

**Butter/Plain Naan - DF,VG** 4 . 0 0

Levered bread

**Garlic Naan - DF,VG** 5 . 0 0

Levered bread with spices and Garlic

**Paratha or Roti - DF, SF,VG** 4 . 0 0

Unlevered bread

# Royal Mother India

## Banquet

4 people and above

\$40 per person

### 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

4 people and above

\$35 per person

### Entrée

Samosa, Onion Bhaaji, Tandoori chicken

### Main

From menu

Choice of any one lamb dish

Choice of any one Chicken dish

Goan Fish

Mixed Vegetables, Dhal

Rice, Naan, Garlic Naan

Raita, Pappadam, Pickles