




Mother India Fremantle – Takeaway & Delivery Menu


love all serve all

STARTERS



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



Vegetarian and Vegan

Mixed Vegetables–Mild/Med/Hot   15.00
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   15.00
Baked cottage cheese cubes cooked in North Indian Style Spicy Spinach Sauce

Matter Paneer – Mild/Med   15.00
Baked Cottage cheese cubes cooked in Creamy Butter Sauce with green peas

Aloo Palak – Med   15.00
Potato cubes cooked in North Indian Style Spicy Spinach Sauce. On request can be made Dairy free,Sugar Free, Vegan

Aloo Baingan– Med   15.00
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



Seafood – Australian sustainable

Goan Prawns – Mild/Med  27.00
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  21.00
Fish cooked in Goanese Gravy with coconut milk, Mustard seeds, dry chili, fresh onions and Curry Leaves
Spanish MACKeral(Australian)

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

Lamb from Local Butcher



Rogan Josh– Med–   17.50
Diced Lamb cooked in rich tomato cardamom North Indian style Masala Sauce

Palak Lamb Mild/Med   17.50
Diced Lamb cooked in North Indian Style Spicy Spinach Sauce. On request can be made Dairy free, sugar free

Lamb Kerala –Mild/Med   17.50
Diced Lamb cooked in Kerala style coconut Gravy with curry leaves, mustard seeds and dry chili

Lamb Korma– Mild   17.50
Diced Lamb cooked in Creamy(Coconut) mild Turmeric Sauce

Lamb Dansak – Med   17.50
Diced Lamb cooked in Dhal(Lentils' gravy) with fresh herbs.

Lamb Vindaloo –   17.50
Diced Lamb cooked in malt vinegar, ginger & Chili. On request can be made gluten free. Recommend Raita with the dish



Lillydale Free Range Chicken

Butter Chicken–Mild/Med  17.50
Free range Chicken Thighs cooked in Creamy Butter Sauce

Palak Chicken–Med  17.50
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  17.50
Tandoori spiced Free Range Chicken Thighs cooked in Masala Gravy with fresh chili, coriander, Spring onions and ginger

Chicken Madras – Med–SF   17.50
Free range Chicken Thighs cooked in South Indian Style Sauce, With Mustard seeds, dry chili and Curry Leaves



Chicken Korma– Mild   17.50
Free range Chicken Thighs cooked in Creamy(coconut) mild Tumeric Sauce

Tandoori Chicken – Med–SF  17.50(6Pcs)
Free range Chicken Thighs marinated overnight & char grilled
Total 6 Pieces of chicken thighs on hot plate

Chicken Vindaloo    17.50
Free range Chicken Thighs cooked in malt vinegar, ginger & Chili.
Recommend Raita with the dish

Beef from Local Butcher

Beef Madras – Med–SF   17.50
Diced Beef cooked in South Indian Style Sauce. With Mustard seeds, dry chili and Curry Leaves

Beef Vindaloo –   17.50
Diced Beef cooked in malt vinegar, ginger & Chili
(Recommend Raita with the dish). On request can be made gluten free

Mother India Fremantle Take Away, Delivery Menu

Value Pack for 2 45.00

Choice of 2 curries from Beef Madras, Beef Vindaloo, Chicken Korma, Butter Chicken, Chicken Madras, Mixed Vegetables, Madras Potato Fry.
Includes Dhal, Rice, Naan,Raita, & Pappadam
Upgrade to Lamb for \$2each
Upgrade to Garlic Naan \$1each
Upgrade to other in the Menu for \$2each
Upgrade to Fish for \$3each, Upgrade for Prawns for \$10each

Value Pack for 3 people 65.00

Choice of 3 curries from Beef Madras, Beef Vindaloo, Chicken Korma, Butter Chicken, Chicken Madras, Mixed Vegetables, Madras Potato Fry.
Includes Dhal, Rice, Naan,Raita, & Pappadam
Upgrade to Lamb for \$2each
Upgrade to Garlic Naan \$1each
Upgrade to other in the Menu for \$2each
Upgrade to Fish for \$3each, Upgrade for Prawns for \$10each

Value Pack for 4 people 85.00

Choice of 4 curries from Beef Madras, Beef Vindaloo, Chicken Korma, Butter Chicken, Chicken Madras, Mixed Vegetables, Madras Potato Fry.
Includes Dhal, Rice, Naan,Raita, & Pappadam
Upgrade to Lamb or other for \$2each
Upgrade to Garlic Naan \$1each
Upgrade to Fish for \$3each, Upgrade for Prawns for \$10each




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   3.00
Diced mango in spicy south Indian style pickle




Mango Sweet Chutney  3.00
Diced mango in sweet English style chutney




Kamquat spicy Pickle  3.00
Home made spicy pickle _



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    6.50
Basmati rice cooked with green peas

Saffron/Turmeric Rice for 2    5.50 3.50
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

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.

