

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 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

Rice & Breads

- Biryani Rice - Lamb/Chicken 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.


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)

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

Free Range Chicken - Mt Barker or Lilly Farm

Butter Chicken-Mild/Med  16.00
Free range Chicken Thighs cooked in Creamy Butter Sauce

Palak Chicken-Med  16.00
Chicken Thighs cooked in North Indian Style Spicy Spinach Sauce. On request can be made Dairy free, Sugar Free

Chicken Tikka Masala -Mild/Med  16.00
Tandoori spiced Chicken Thighs cooked in Masala Gravy with fresh chili, coriander, Spring onions and ginger

Chicken Madras - Med-SF   16.00
Free range Chicken Thighs cooked in South Indian Style Sauce, With Mustard seeds, dry chili and Curry Leaves



Chicken Korma- Mild   16.00
Chicken Thighs cooked in Creamy(coconut) mild Tumeric Sauce

Tandoori Chicken - Med-SF  16.00(6Pcs)
Chicken Thighs marinated overnight & char grilled
Total 6 Pieces of chicken thighs on hot plate

Chicken Vindaloo    16.00
Chicken Thighs cooked in malt vinegar, ginger & Chili.
Recommend Raita with the dish

Beef from Local Butcher

Beef Madras - Med-SF   16.00
Diced Beef cooked in South Indian Style Sauce. With Mustard seeds, dry chili and Curry Leaves

Beef Vindaloo -   16.00
Diced Beef cooked in malt vinegar, ginger & Chili
(Recommend Raita with the dish). On request can be made gluten free

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

