



Mother India Fremantle Take Away, Delivery Menu

Value Pack for 2 People \$55

Choice of 2 Curries frm Selected Chicken,
Any Beef, or Any Vegetarian

Includes Dhal,Rice,Naan,Raita & Pappadam

Upgrade to Butter Chicken \$2
Upgrade to Chicken Tikka Masala for \$2
Upgrade to Any Lamb Dish for \$3
Upgrade to Fish for \$6
Upgrade to Prawns for \$10
Upgrade to Garlic Naan for \$1

Value Pack for 3 People \$80

Choice of 3 Curries frm Selected Chicken,
Any Beef, or Any Vegetarian

Includes Dhal,Rice,Naan,Raita & Pappadam

Upgrade to Butter Chicken \$2
Upgrade to Chicken Tikka Masala for \$2
Upgrade to Any Lamb Dish for \$3
Upgrade to Fish for \$6
Upgrade to Prawns for \$10
Upgrade to Garlic Naan for \$1

Value Pack for 4 People \$100

Choice of 4 Curries frm Selected Chicken,
Any Beef, or Any Vegetarian

Includes Dhal,Rice,Naan,Raita & Pappadam

Upgrade to Butter Chicken \$2
Upgrade to Chicken Tikka Masala for \$2
Upgrade to Any Lamb Dish for \$3
Upgrade to Fish for \$6
Upgrade to Prawns for \$10
Upgrade to Garlic Naan for \$1

SALADS & CONDIMENTS

Cucumber Raita   6.00
Yoghurt with ground cumin,salt,sugar,
pepper & diced cucumber

Onion Raita   6.00
Yoghurt with ground cumin,salt,sugar,
pepper & diced onions

Tomato Raita   6.00 Yoghurt
with ground cumin,salt,sugar, pepper
& diced tomato

Onion & Fresh chili Raita   6.00
Yoghurt with ground cumin,salt,sugar,
pepper with diced onions and fresh
chili

Fresh red onion Salad    6.00
Fresh red onion finely sliced with Chaat
& squeezed lemon juice.



Pappadam   \$3.00

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 
  18.00
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
   L 5.50 S 3.50
Basmati rice cooked with Saffron
or Turmeric. Ask staff which you
want

Butter/Plain Naan -  5.00
Levered bread (Can be made
Vegan)

Garlic Naan -  6.00
Levered bread with Garlic &
Herbs - Can be made Vegan

Paratha -  6.00 Unlevered
bread - Can be made Vegan

Roti -   +6.00
Unlevered bread

Chilli Naan -  6.00
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  21.00(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  5.00(1pc)
Fresh Punjabi in house made, fried pastryfilled spicy potatoes, green peas and served with our own chilli yoghurt

Onion Bhaji- Med - SF    12.00(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 18.00 
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, Gluten F or Vegan




Palak Paneer -Mild/Med 18,00 
Baked cottage cheese cubes cooked in North Indian Style Spicy Spinach Sauce. Gluten free

Matter Paneer - Mild/Med 18.00  
Baked Cottage cheese cubes cooked in Creamy Butter Sauce with green peas

Aloo Palak - Med 18,00   
Potato cubes cooked in North Indian Style Spicy Spinach Sauce.
On request can be made Dairy free,Sugar Free, Vegan

Aloo Baingan- Med 18.00   
Cubes of potato & egg plant cooked in Tamarind Sauce with Fresh Herbs On request can be made Dairy free,Sugar Free

Madras Potato- Med 18.00  
Cubes of potato cooked in South Indian Style.Dry with Mustard seeds, dry chili and Curry Leaves

Mother India Dhal-Med 18.00(LGE) 7.50(SML)   
Moong dhal, Mysore Dhal cooked with turmeric, salt, pepper & whole spices



Seafood - Australian sustainable

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

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

Lamb from Local Butcher



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

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


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

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

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

Free Range Chicken


Butter Chicken-Mild/Med  21.00
Free range Chicken Thighs cooked in Creamy Butter Sauce

Palak Chicken-Med  21.00
Chicken Thighs cooked in North Indian Style Spicy Spinach Sauce.
On request can be made Dairy free, Sugar Free

Chicken Tikka Masala -Mild/Med  21.00
Tandoori spiced Chicken Thighs cooked in Masala Gravy with fresh chili, coriander, Spring onions and ginger

Chicken Madras - Med-SF   21.00
Free range Chicken Thighs cooked in South Indian Style Sauce, With Mustard seeds, dry chili and Curry Leaves



Chicken Korma- Mild   21.00
Chicken Thighs cooked in Creamy(coconut) mild Tumeric Sauce

Tandoori Chicken - Med-SF  21.00(6Pcs)
Chicken Thighs marinated overnight & char grilled
Total 6 Pieces of chicken thighs on hot plate

Chicken Vindaloo    21.00
Chicken Thighs cooked in malt vinegar, ginger & Chili.
Recommend Raita with the dish

Beef from Local Butcher

Beef Madras - Med-SF   21.00
Diced Beef cooked in South Indian Style Sauce. With Mustard seeds, dry chili and Curry Leaves

Beef Vindaloo -   21.00
Diced Beef cooked in malt vinegar, ginger & Chili
(Recommend Raita with the dish). On request can be made gluten free

