

MAHARAJA

TANDOORI - INDIAN



*In days gone by,
feasts were given on
special occasions, but for
kings and queens every day
was a day of festivity.*

*Some Maharajas
produced their own special
recipes while others had their
cooks – who made their own
innovations to suit their
masters tastes.*

*Many Maharajas
are still remembered with
fondness and reverence for
their creativity in foodcraft, and
their great recipes are still
carried on today.*

RESTAURANT

Dine-in Banquet meals

FOR FOUR (4) OR MORE

BANQUET No.1 **\$27.95 per head**

ENTREE: PAPADAMS,
TOMATO ONION OR
MANGO CHUTNEY

MAIN: CHICKEN MAKHANI
ROGAN JOSH
DAL
BEEF JAL FREJI
BASMATI RICE
NAAN

BANQUET No.2 **\$30.95 per head**

ENTREE: PAPADAMS,
TOMATO ONION OR MSC
CHICKEN WINGS

MAIN: CHICKEN CURRY
ROGAN JOSH
BEEF KORMA
MIX VEGETABLES
BASMATI RICE
NAAN
RAITA

BANQUET No.3 **\$35.95 per head**

ENTREE: PAPADAMS
PAKORAS
CHICKEN WINGS

MAIN: BEEF CURRY or
BEEF JALFREJI
CHICKEN VINDALOO or
CHICKEN MAKHANI
ROGAN JOSH
LAMB KORMA
BASMATI RICE
NAAN
RAITA
PICKLE

DESSERT: ICE CREAM
with choice of topping

BANQUET No.4 **\$43.95 per head**

ENTREE: PAPADAMS
PAKORAS
VEG or
KEEMA SAMOSAS
TANDOORI CHICKEN

MAIN: BUTTER CHICKEN
LAMB CURRY or
SAAG GOSHT
BEEF VINDALOO or
FISH MASALA
SUBJI-VEG
BASMATI RICE
NAAN
RAITA
PICKLE or CHUTNEY

DESSERT: GULAB JAMUN with
ICE CREAM
TEA or COFFEE

Port's "Finest" Indian Restaurant

Catering available at generous discounts

Sorry no cheques accepted

Prices include GST

Minimum charge \$20.00 per head, Corkage \$4 per bottle

10% Surcharge applies on Public Holidays

Takeaway containers for leftover food 50c per container

Thank you for your patronage

Your taste is our pleasure

MAHARAJA ENTREES

VEGETABLE SAMOSAS 2 per serve - (1/2 serve \$4.95)	\$9.50
Mashed potatoes, green peas and spices filled into a pyramid shaped dough, crisp fried, and served with home made fresh mint chutney.	
KEEMA SAMOSAS 2 per serve - (1/2 serve \$4.95) - Spiced mince lamb wrapped in a triangular home made pastry.	\$10.50
PAKORAS 4 per serve - (1/2 serve \$4.95) - Spinach & onion battered in pea flour	\$9.00
ONION BHAJI 3 per serve - Onion Bhaji served with mint sauce.	\$9.50
PAPADUMS 4 per serve	\$3.95
ALOO TIKKI CHAAT Mashed potato patty mixed with coriander, onion, yoghurt, tamarind sauce and spices.	\$11.50
SAMOSA CHAAT Mashed Samosa is served by adding chickpea masala with freshly cut coriander and onion toppings	\$11.50

FROM THE EARTHEN OVEN - TANDOOR.

TANDOORI CHICKEN - (1/2 serve \$14.95) - Chicken marinated in fresh yoghurt with various spices.	\$21.95
CHICKEN TIKKA 4 per serve.	\$17.95
Boneless chicken subtly marinated overnight in rare spices from the spice box of the Master Chef and done to perfection in the Tandoor.	
LAMB CUTLETS 3 per serve - Marinated in yoghurt overnight with various spices from the spice box	\$24.95
SEEKH KEBAB - Tender minced lamb flavoured with fresh herbs and roasted in the Tandoor.	\$18.95
CHICKEN WINGS - Chicken wings marinated in a secret recipe and roasted in the Tandoor.	\$16.95
M.S. PLATTER - A combination of some of the above entrees.	\$19.50
TANDOORI PRAWNS - 10 per serve.	\$28.95
FISH TIKKA - Fish marinated in spices & herbs with yoghurt.	\$20.50
MIX ENTREES For Two - Combination of 5 items of the above entrees.	\$28.50

MAHARAJA MAINS

CHICKEN (MURGH)

CHICKEN CURRY - Traditional chicken curry.	\$19.95
CHICKEN KORMA (Mild) - Boneless chicken cooked in creamy sauce with crushed cashew nuts	\$19.95
CHICKEN MADRAS - Boneless chicken cooked in creamy masala sauce with crushed cashew nuts and coriander.	\$19.95
MANGO CHICKEN (V. Mild) - Fillet of chicken cooked in a delicious mango sauce.	\$20.95
CHICKEN TIKKA MASALA - Boneless chicken pieces roasted in tandoor and cooked in spicy masala	\$20.95
BUTTER CHICKEN (Mild) - Chicken marinated and roasted in tandoor and cooked in creamy sauce with herbs.	\$20.95
CHICKEN DO-PIAZA - Boneless chicken cooked with capsicum and onion based sauce.	\$19.95
CHICKEN VINDALOO (Hot!) - Hot and Spicy dish created for those who love the taste of vindaloo	\$19.95
CHICKEN SAAGWALA - Chicken cooked with spinach, herbs & spices.	\$20.95
CHICKEN JAL FREJI - Chicken cooked with potatoes and tomatoes in spicy masala sauce.	\$19.95
CHICKEN (MURGH SPECIAL) (Med)	\$21.95
Chicken with bone and boneless marinated and roasted in tandoor and cooked in spicy creamy sauce with herbs.	
KADHAI CHICKEN - Boneless chicken cooked with capsicum, onion spices finished with tomato and coriander.	\$20.95

LAMB (GOSHT)

LAMB CURRY - Lamb cooked in tomato, yoghurt, and onion with fresh ginger.	\$23.95
LAMB KORMA (Mild) - Lamb cooked in creamy sauce with crushed cashew nuts.	\$23.95
LAMB DO-PIAZA - Lamb cooked with capsicum and onion based sauce.	\$23.95
ROGAN JOSH - Speciality in Kashmir, lamb pieces cooked in traditional Kashmiri style.	\$23.95
SAAG GOSHT - Lamb blended to perfection with fresh green spinach and spices	\$23.95
LAMB VINDALOO (Hot!) - Hot and spicy dish created for those who love the taste of vindaloo	\$23.95
LAMB MADRAS - Lamb cooked in creamy masala sauce with crushed cashew nuts and coriander.	\$23.95
LAMB JAL FREJI - Cooked with Potatoes & spicy tomato based sauce.	\$23.95

GOAT CURRY \$26.95

BEEF

BEEF CURRY - Traditional beef curry	\$20.95
BEEF KORMA (Mild) - Beef cooked in creamy sauce with crushed cashew nuts.	\$20.95
BEEF JAL FREJI - Cooked with potatoes & spicy tomato based sauce.	\$20.95
BEEF VINDALOO (Hot!) - Hot and spicy dish created for those who love the taste of vindaloo	\$20.95
MUMBAI BEEF - Beef cooked with capsicum and tomatoes with creamy sauce and herbs.	\$20.95
SAAG BEEF - Spinach and beef curry	\$20.95
BEEF MADRAS - Beef cooked in creamy masala sauce with crushed cashew nuts and coriander.	\$20.95
BEEF DO-PIAZA - Beef cooked with capsicum and onion based sauce.	\$20.95
BEEF WITH VEGETABLES - Beef cooked with vegetables in tomato and onion based sauce.	\$20.95

FISH (MACHLI)

FISH MASALA - Fillets of fish cooked in traditional curry	\$21.95
FISH VINDALOO (Hot!) - Fish fillets cooked in hot and spicy vindaloo sauce.	\$21.95
PANJUM FISH CURRY - Boneless pieces of fish simmered in spiced coconut milk.	\$21.95
FISH JAL FREJI - Fish cooked with potatoes and tomatoes in spicy masala sauce.	\$21.95

PRAWN (JHINGA)

PRAWN MASALA - Prawns cooked in a freshly ground spiced masala	\$25.95
PRAWN MALABAR - Prawns cooked in cream, peas and sauce	\$26.95
PRAWN VINDALOO (Hot!) - Prawns cooked in hot and spicy vindaloo	\$25.95
KADAI PRAWN - Prawns cooked with garlic, capsicum, onion & tomatoe based sauce	\$26.95
PRAWN SAAG - Prawns cooked with fresh green spinach and spices.	\$26.95

VEGETARIAN

MALAI KOFTA - Potato balls stuffed with sultanas, peas cooked in a cream based sauce.	\$19.95
MUTTER PANEER - Home made cottage cheese and pea curry.	\$19.95
SAAG PANEER - Cottage cheese and spinach curry	\$19.95
POTATO & PEA CURRY	\$19.95
MIXED VEGETABLES - Fresh garden vegetables prepared in herbs, tomatoes and onion.	\$19.95
DAL MAKHANI - Black Urad Pulse (lentils) cooked with fresh ginger and creamy sauce.	\$19.95
CHANNA MASALA - Chick pea cooked in onion and tomato based sauce.	\$19.95
EGG CURRY - Traditional egg curry.	\$19.95
POTATO & EGG CURRY - Boiled eggs and potatoes cooked in creamy masala sauce with coriander.	\$19.95
DAL MASALA - Black lentils cooked in spicy tomato based sauce with butter.	\$19.95
CHEESE KOFTA - Home made cottage cheese and potato balls cooked in creamy masala sauce.	\$19.95
VEGE KORMA - Mixed vegetables cooked with creamy sauce.	\$19.95
PANEER BUTTER MASALA - Paneer cooked with rich creamy masala sauce.	\$22.95
POTATO SAAG - Potato cooked in spinach sauce.	\$19.95
DAL FRY - Yellow lentils cooked in tomato and onion based sauce with herbs.	\$19.95
PANEER TIKKA MASALA - Cheese paneer cooked with capsicum onions in tomato based sauce.	\$19.95

BASMATI RICE (CHAWAL)

PLAIN BASMATI RICE	Small \$ 4.95	Large \$ 5.95
LAMB BIRYANI - Basmati rice cooked with lamb, herbs & spices.	\$20.95	
CHICKEN BIRYANI - Basmati rice cooked with chicken, herbs & spices.	\$18.95	
BEEF BIRYANI - Basmati rice cooked with beef, herbs & spices.	\$18.95	
GOAT BIRYANI - Basmati rice cooked with goat, herbs and spices.	\$20.95	
VEGETABLE BIRYANI - Basmati rice cooked with mixed vegetables, herbs and spices.	\$18.95	
KASHMIRI PULAO - Basmati rice cooked with mixed fruits and crushed cashew nuts.	\$18.95	
JEERA RICE - Basmatic rice cooked with cumin seeds	\$7.95	
PULAO RICE - Basmati rice cooked with peas and cumin seeds	\$8.95	

FRESH BREAD

FROM TANDOOR (EARTHEN OVEN). Varieties of traditional breads made from wholemeal and plain flour then baked in Tandoor.

NAAN	Plain flour	\$ 3.00
ROTI	Wholemeal flour	\$ 3.95
VEGETABLE PARATHA - Stuffed with potato, peas and a touch of spice.		\$ 6.50
GARLIC NAAN		\$ 4.50
KEEMA NAAN - Stuffed with mince.		\$ 6.50
PANEER NAAN - Filled with home made cottage cheese with a touch of spice.		\$ 6.50
NAAN MAKHANNI		\$ 4.20
PESHWARI NAAN - Filled coconut & dried fruits		\$ 6.50
CHEESE AND SPINACH NAAN		\$ 7.50
CHEESE NAAN		\$ 6.00
With garlic extra .50c		

SIDE DISHES

RAITA - Home made yoghurt and seasoned cucumber with a touch of spice.	\$ 6.95
PUNJABI SALAD - Lettuce, cucumber, tomatoes and onions, and a touch of spice.	\$ 7.95
BANANA COCONUT	\$ 4.95
TOMATO ONION	\$ 4.95
PICKLES (each) - Mango, lime, chilli	\$ 3.50
MIXED PICKLE	\$ 3.95
MANGO SWEET CHUTNEY	\$ 3.50
HOME MADE YOGHURT	\$ 5.50

DRINKS

LASSI (sweet or salted) - From home made yoghurt	\$ 6.00
MANGO LASSI - From home made yoghurt	\$ 6.95
ORANGE, APPLE JUICE or PINEAPPLE	\$ 4.50
COKE, LEMONADE, DIET COKE, FANTA, SOLO	\$ 3.50
GINGER BEER, SODA WATER, TONIC WATER, SPARKLING MINERAL WATER, FIRE ENGINE and more	\$ 5.50

DESSERT

GULAB JAMUN - North Indian sweet made from home made condensed whole milk, served in syrup.	\$ 6.95
GULAB JAMUN with ICE CREAM	\$ 7.95
MANGO KULFI - Indian ice cream made with fresh mangoes and dried fruit	\$ 7.50
LYCHEES ICE CREAM	\$ 6.95
INDIAN TEA	\$ 4.95
ORGANIC TEA - English Breakfast, Spice Chai, Darjeeling, Green, Peppermint, Herbal	\$ 3.30
RASMALAI - Made with cheese, milk and cardamon	\$ 4.50

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Your taste is our pleasure

**Maharaja Tandoori
Restaurant**

