



Minor

The Curry Point

DRINKS LIST

BEERS

KINGFISHER IMPORTED	-	\$7.50
HAYWARDS 5000 IMPORTED	-	\$7.50
CROWN LAGER	-	\$7.00
JAMES BOAGS	-	\$6.50
ASAHI	-	\$7.00
CARONA	-	\$7.50
TIGER	-	\$7.00
VICTORIA BITTER	-	\$7.00

WHITE WINES

HOUSE CHARDONNAY GLASS	-	\$5.00
DE BORTOLI SACRED HILL CHARDONNAY	-	\$12.50
YELLOWGLEN NV CHAMPAGNE	-	\$18.00
ST ANDREWS SAUVIGNON BLANC	-	\$15.00

RED WINES

HOUSE SHIRAZ GLASS	-	\$5.00
ST ANDREWS IMPERIAL RESERVE MERLOT	-	\$12.50
LINDEMANS BIN 45 CABERNET SAUVIGNON	-	\$15.00
KONNUNGA HILL SHIRAZ	-	\$22.50

SPIRITS

JOHNNIE WALKER RED LABEL	-	\$7.00
JOHNNIE WALKER BLACK LABEL	-	\$9.90
JACK DANIELS	-	\$7.50
ABSOLUT VODKA	-	\$7.50
JIM BEAM	-	\$7.50

COKE/FANTA/LEMONADE/COKE ZERO/DIET COKE CANS -		\$4.50
SWEET LASSI/ SALTY LASSI	-	\$5.00
MANGO LASSI GLASS	-	\$5.50
JUGS- COKE/FANTA/LEMONADE/COKE ZERO/DIET COKE -		\$13.50
LEMON LIME BITTERS	-	\$6.00
MANGO LASSI JUG	-	\$15.50
SWEET LASSI/ SALTY LASSI JUG	-	\$14.00

VEGETARIAN ENTRÉE

1. SAMOSA(2pcs)	\$6.00
Curry puffs, stuffed with green peas spicy potatoes	
2. ONION BHAI	\$8.50
Onion marinated in chickpea flour batter fried	
3. CHILLI CHEESE - A FUSION SPECIALITY	\$13.50
An indo Chinese style dish	
4. ALOO CHAAT	\$8.50
Potatoes mixed with spices	
5. SAMOSA CHANA CHAAT	\$10.50
Samosa served with chickpeas, tamarind and mint sauce	
6. MUSHROOM TIKKA	\$13.50
Mushrooms marinated and cooked in clay oven	
7. PANEER TIKKA	\$13.50
Cottage cheese cooked in special tandoori marination	
8. PAPDI CHAAT	\$8.50
9. ALOO TIKKI CHAAT	\$8.50
10. VEGETABLE PLATTER	\$18.50
A mixture of vegetarian Entrée on sizzling platter	
11. VEG MUNCHURIAN DRY	\$14.50

NON- VEG ENTRÉE

12. CHICKEN TIKKA (main)	\$18.00
Quality boneless chicken marinated and cooked in oven	
13. CHICKEN TIKKA (ENTRÉE)	\$12.50
14. TANDOORI CHICKEN	Half \$12.50 FULL \$18.00
A world signature dish marinated in yogurt and Mughlai spices made in tandoor	
15. CHICKEN MUNCHURIAN DRY	\$14.50
16. SEEKH KEBAB	\$12.50
Minced lamb mixed with special spices cooked in tandoor	
17. LAMB CHOPS(3 PSC)	\$16.50
Tender and juicy lamb chops marinated in spices cooked in clay oven	
18. CHILLI CHICKEN DRY	\$14.50
Desi chinese speciality	
19.TANDOORI PLATTER	\$21.50
Mixture of tandoori entree served on sizzling platter	
20.FISH AMRITSARI	\$16.50
Fillet of fish marinated in special spices and chickpea flour battered fried	

We can make the curries to your preference of spice level

FAVOURITES

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| 21. AMRITSARI CHUR-CHUR NAAN | \$16.00 |
| 2 Amritsari naans served with daal or chole masala with salad | |
| 22. PANEER AMRITSARI NAAN | \$17.00 |
| 2 Paneer Amritsari Naans served with daal or chole masala w salad | |
| 23. CHOLEY BHATURE(AVAIL TILL 4PM) | \$13.50 |
| North Indian styled fried naan served with chole masala | |
| 24. GARLIC CHICKEN GRAVY | \$15.50 |
| Tender pieces of chicken marinated and cooked in garlic based gravy | |
| 25. GARLIC CHICKEN DRY | \$14.50 |
| Tender pieces of chicken marinated and cooked in garlic based sauce | |
| 26. VEGETABLE NOODDLES | \$14.50 |
| Indochinese styled noodles cooked with fresh vegetables | |
| 27. CHICKEN NOODLES | \$15.50 |
| Indochinese styled noodles cooked with chicken in spicy sauce | |
| 28. GARLIC FISH CHILLI | \$16.00 |
| Premium quality marinated fish cooked in spicy garlic sauce | |

LAMB MAINS

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| 29.LAMB ROGANJOSH (PUNJABI SPECIAL) | \$16.50 |
| Diced lamb cooked in traditional homemade sauce | |
| 30. LAMB RAHRA | \$16.50 |
| Diced lamb cooked with mince lamb in thick gravy | |
| 31. KADAI GOSHT | \$16.50 |
| A Delhi delight of lamb cooked with onion & capsicum in tomato based gravy | |
| 32. MADRASI GOSHT CURRY | \$16.50 |
| A southern speciality diced lamb cooked with mustard seeds, curry leaves finished
W coconut cream in a thick sauce | |
| 33. LAMB SHAHI KORMA | \$16.50 |
| A Kashmiri Delicacy of tender lamb cooked in mild creamy cardamom flavoured Rich gravy | |
| 34. SAAGWALA LAMB GOSHT | \$16.50 |
| Tender lamb cooked in smooth spinach based creamy gravy | |
| 35. LAMB VINDALOO | \$16.50 |
| Diced lamb cooked in hot vindaloo based sauce | |
| 36. LAMB ACHARI | \$16.50 |
| Diced lamb cooked in pickle based spicy sauce | |
| 37. LAMB BHUNAGOSHT OUR LAMB SPECIALITY | \$16.50 |
| 38. LAMB METHI GOSHT | \$16.50 |
| Diced lamb cooked with fenugreek leaves cooked in a smooth creamy sauce | |
| 39. LAMB HANDI MASALA | \$16.50 |
| Lamb cooked in spicy onion based tangy spicy masala | |
| 40. GARLIC CHILLI LAMB | \$16.50 |
| Tender lamb cooked in a thick tangy spicy gravy finished with soy sauce | |

CHICKEN MAIN COURSE

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| 41. PUNJABI BUTTER CHICKEN | \$16.00 |
| Boneless pieces of chicken marinated in tandoori thick creamy tomato based sauce) | |
| 42. CHICKEN KORMA | \$16.00 |
| A chicken preparation in thick & rich gravy flavoured with onions, ginger,garlic and spices | |
| 43. KADAI CHICKEN | \$16.00 |
| Freshly cooked chicken pieces cooked with red whole Chillies, Tomato & Onions | |
| 44. CHICKEN BOTI MASALA | \$16.00 |
| Succulent chicken tikka cooked in rich tomato and onion based gravy | |
| 45. CHICKEN AACHARI GOSHT (hot Special) | \$16.00 |
| Marinated chicken cooked in spicy pickle based sauce | |
| 46.CHICKEN TIKKA MASALA | \$16.00 |
| Very special tender & juicy chicken tikka cooked in capsicum and tomato based gravy | |
| 47. CHICKEN MUSHROOM MASALA | \$16.00 |
| Diced Chicken Cooked in a combination w mushrooms in masala sauce | |
| 48. CHICKEN DO PIAZA | \$16.00 |
| Fresh Diced Chicken cooked in spicy onion based tangy sauce | |
| 49. PUNJABI CHICKEN CURRY | \$16.00 |
| Diced Chicken Cooked in Very spicy Southern speciality sauce with mustard Seeds, Sambar and curry leaves finished with coconut | |
| 50. CHICKEN SAAGWALA | \$16.00 |
| Boneless chicken cooked with spices and spinach finished with cream | |
| 51. CHICKEN ZALFREZI | \$16.00 |
| Chicken cooked with diced vegetables in very thick sauce finished with mint | |
| 52. CHICKEN VINDALOO | \$16.00 |
| Diced Chicken cooked in spices, Ginger, and fresh ground chilies.
- A fiery hot curry | |
| 53. CHICKEN MALAI METHI | \$16.00 |
| Our mild chicken speciality | |

TANDOORI SPECIAL'S – DELHI DI SHAAN

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| 54. TANDOORI BUTTER CHICKEN | \$18.50 |
| (Special spicy butter chicken cooked with tandoori chicken ON bone) | |
| 55. TANDOORI KADAI CHICKEN | \$18.50 |
| (Spicy masala chicken cooked with tandoori chicken w bone) | |

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SEAFOOD MAINS

56. PRAWN ZALFREZI	\$18.50
Prawns cooked in tangy onion and tomato based sauce	
57. PRAWN MASALA	\$18.50
Prawns cooked in Aromatic masala capsicum and onion sauce	
58. PRAWN MUGLAI	\$18.50
Prawns cooked with creamy rich & thick sauce, finished W dry fruits	
59. CHILLI PRAWNS	\$18.50
Spiced prawns cooked in spicy indo chinese speciality sauce	
60. PRAWN MADRASI	\$18.50
Prawns cooked in mustard seeds & curry leaves in spicy onion and tomato based sauce Finished with coconut cream	
61. FISH MUGALAI	\$17.50
Diced fish cooked in rich thick and creamy sauce finished W dry fruits	
62. FISH CHILLI (DRY/ GRAVY)	\$17.50
Batter fried fish cooked in desi Chinese speciality sauce	
63. MALABAR FISH CURRY (spicy)	\$17.50
Diced fish cooked in mustard seeds, curry leaves and finished with coconut cream	
64. FISH MAKHANI	\$17.50
Diced fish cooked in tomato based Makhani sauce	

SET MENU FOR 2 PEOPLE (strictly no sharing) - \$32.95 PER PERSON

CHICKEN TIKKA , SAMOSA, CHILLY CHICKEN

BUTTER CHICKEN, LAMB ROGANJOOSH, DAAL MAKHANI

UNLIMITED NAAN AND RICE

GULAB JAMUN , PISTA KULFI (FREE CORKAGE)- NO TAKEAWAY ALLOWED

SET MENU FOR VEGETARIANS - \$29.95 PER PERSON

CHILLY CHEESE , SAMOSA, MANGO LASSI

DHABA PANEER, MALAI KOFTA, DHABA DAAL

UNLIMITED NAAN AND RICE

PAAN KULFI, GULAB JAMUN

No takeaway, no sharing, children under 6 free, strictly no split menu, no changes in dishes

VEGETABLES (\$16.00)

65. SHAHI PANEER

Cottage Cheese prepared in rich & thick mild tomato based gravy

66. PALAK PANEER

Cubes of traditional cottage cheese cooked in creamy spinach and powdered spices

67. MATAR PANEER

Cottage Cheese & peas cooked in onion and tomato based spicy gravy

68. PANEER TIKKA MASALA

Cottage cheese marinated & cooked in tandoor cooked in capsicum and onions

69. METHI MATAR PANEER

Cubes of Cottage Cheese & fenugreek leaves cooked w aromatic spices in rich tomato Gravy finished in cream and butter

70. PANEER BUTTER MASALA

Batons of cottage cheese cooked in thick cashew based tomato gravy

71. PANEER MAKHANI

Cheese cooked in thick tomato based gravy finished with fresh coriander

72. PANEER MALAI MEHTI (OUR SIGNATURE DISH)

A very rare to find popular Indian cottage cheese induced with fresh fenugreek leaves Cooked in thick gravy

73. MALAI KOFTA

A rare combination of Cheese and potatoes dumplings cooked in mild onion based gravy

74. PALAK MALAI KOFTA

Our favourite

75. JEERA ALOO

Dry preparation of potatoes and cumin seeds

76. KHUMB MATAR

Mushroom and peas simmered in thick gravy and spices

77. DAAL MAKHANI

A Punjabi black lentils delicacy incorporating fresh tomato & garlic simmered overnight Finished with cream and served with a dollop of butter

78. PUNJABI CHANA MASALA

A north Indian styled cooked chickpeas in masala sauce

79. NAVRATAN KORMA

Seasonal vegetables cooked in mild and creamy sauce finished with dry fruits

80. MUSHROOM MASALA

Diced mushrooms cooked in masala based sauce

81. YELLOW DAAL TADKA

Yellow lentils cooked in Punjabi styled spicy gravy

82. ALOO GOBI

Cauliflower and potatoes cooked in Combination Finished With cumin seeds

83. DHABA DAAL

Very rare combination of black and yellow lentils cooked in mixture of spices inspired by the roadside joints of Delhi- MUST TRY

BREADS

84. NAAN	\$2.50
Leavened bread dough made from plain flour	
85. GARLIC NAAN	\$3.00
Naan bread topped with fresh garlic	
86. ROTI	\$2.50
Flat discs of unleavened bread with chewy texture	
87. ALOO PARANTHA	\$5.50
Naan stuffed with Potatoes, coriander and spices	
88. MINT NAAN	\$3.00
Naan bread baked in tandoor with mint flakes	
89. PANEER NAAN	\$6.50
Naan stuffed with cheese spices and coriander	
90. CHILLI NAAN	\$4.00
Plain naan baked with fresh chillies	
91. KASHMIRI NAAN	\$6.50
Naan stuffed with fruits and nuts	
92. KEEMA NAAN	\$6.50
Naan stuffed with lightly spiced minced meat	
93. LATCHA PARANTHA	\$4.50
Special butter based discs of leavened bread	
94. LATCHA MINT PARANTHA	\$5.00
Mint based parantha	

RICE AND BIRYANI

95. BOMBAY RICE	\$4.00
Long grain basmati rice	
96. PEAS PULAO	\$7.50
A rare combination of peas, fenugreek and spiced basmati rice	
97. KASHMIRI PULAO	\$5.50
Basmati rice cooked with assorted nuts and dry fruits	
98. CHICKEN BIRYANI	\$13.50
Diced Chicken cooked with basmati rice over slow fire with Muglai spices	
99. LAMB BIRYANI	\$14.50
Lamb cooked with basmati rice cooked over slow fire W mint	
100. VEGETABLE BIRYANI	\$15.00
Combination of seasonal mixed vegetables cooked in biryani rice	
101. VEGETABLE FRIED RICE	\$14.50
A Fusion speciality rice cooked with vegetables	
102. CHICKEN FRIED RICE	\$15.00
Fusion speciality rice cooked with marinated chicken	

DESSERTS

GULAB JAMUN	\$4.50
Sweet milk fried dumplings cooked in cardamom flavoured sugar	
PISTA KULFI	\$5.00
A traditional homemade Indian Ice-Cream made with Pistachio	
MANGO KULFI	\$4.00
A traditional homemade mango based Ice-Cream	
MANGO ICE-CREAM	\$4.00
Mango flavoured Ice-Cream	
PAAN KULFI	\$6.00

EXTRAS

GREEN SALAD	\$5.50
RED ONION SALAD	\$3.00
ONION SALAD	\$2.50
MIX PICKLE	\$2.00
MIX RAITA	\$3.50
BOONDI RAITA	\$3.50

ASK FOR WEEKLY DRINKS SPECIAL

LIKE US ON FACEBOOK FOR SPECIALS

CHECK THE SPECIALS BOARD FOR WEEKLY SPECIALS-\$2.00 EX

SPECIALISE IN CATERING

SPECIAL MENU ITEMS FOR BULK ORDERS

CORKAGE WINE \$2.50 PER PERSON

CORKAGE WHISKEY/BEER \$5.00 PER PERSON

CASH ONLY FOR BILLS UNDER \$20.00

NO SPLIT BILLS

5% SURCHARGE ON AMEX AND GIFT CARDS

PRICES CAN CHANGE WITHOUT PRIOR NOTICE

PLEASE ALLOW EXTRA TIME FOR INDO-CHINESE ORDERS