

ENTREE

VEGETARIAN

Indian Pyramids (samosa) (V)

mashed potatoes & peas with tamarind chutney

16.9

Samosa Chaat (D)

chickpea curry, yogurt, coriander & mint chutney, pomegranate seeds

18.9

Dahi Puri (D)

crispy hollow pastry filled with spiced mashed potatoes, yogurt, tamarind chutney

15.0

Pani Puri

pastry filled with spiced mashed potatoes, served with tangy water

13.9

Okra Fries (V)

spice tampered okra

15.9

Onion Bhaji (V)

crispy onion golden fritters in spiced chickpea flour batter

15.9

Gobi Manchurian

crispy cauliflower tossed in a tangy, spicy Indo-Chinese sauce

17.9

Veg Momos

handmade dumplings served with sesame & roasted tomato chutney

18.0

Paneer Tikka (D)

oven roasted cottage cheese, Capsicums, pickled onions

19.9

Ghobi 65

spicy fried cauliflower, mustard seeds & curry leaves

17.9

Soya Chaap (malai/tikka/achari) (D, N)

-grilled soya sticks marinated in

-spicy, smoky flavors/Creamy,

-soft soya sticks marinated in a rich, mild sauce/Tangy,

-spicy soya sticks with pickling spices

19.9

Vegetarian Platter (for 2)

assortment of paneer tikka, onion bhaji, samosa, gobi 65

28.9

V-Vegan I-Imported D-Contains Dairy GF-Gluten free N- Contains Nuts

ENTREE

NON VEGETARIAN

Chicken Tikka (D, GF)

marinated chicken cooked in tandoor, served with pickled onions

19.9

Malai Tikka (D, GF, N)

creamy, mildly spiced chicken cooked in tandoor, served with pickled onions

19.9

Seekh Kabab (GF)

lamb skewers served with mint & coriander chutney

20.9

Lamb Cutlet's (D, GF)

spiced porched & gram masala marinated

24.9

Chicken 65 lollipop

spicy fried chicken, mustard seeds & curry leave sauté

17.9

Garlic Banana Prawn (D, GF, I)

tiger prawns served with fresh mint & coriander chutney

22.9

Fish Taco (GF, I)

crispy Barramundi, pineapple salsa, masala guacamole

18.9

Prawn Taco (I)

juicy Prawns, pineapple salsa, masala guacamole

19.9

Momos-Chicken

handmade dumplings served with sesame & roasted tomato chutney

19.5

Fish Tikka (D, I)

tandoor cooked fish with chef's special spices

18.9

Tava Goat on bone/sizzler

tender goat on the bone, tossed with spices served on a sizzling hot plate

29.0

Tandoori Chicken (Half/Whole) (D, GF)

classic bone in chicken marinated in yoghurt, spices & grilled in the tandoor

21/29

Seafood platter (for 2) (I)

fresh, flavourful mix of tandoori fish, fish tacos & tandoori prawn

39.9

Tandoori Platter (for 2)

assortment of seekh kabab, lamb cutlets & (malai tikka OR chicken tikka)

34.9

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MAINS

VEGETARIAN (GF)

Dal Makhani (D)

slow cooked black lentils & Red kidney beans with dash of cream

25

Dal Fry (V)

yellow lentils with fresh ginger, tomatoes & cumin seed

22.9

Bhindi (V)

okra stir fry with onion, tomato & spices

25

Palak Paneer (D)

fresh spinach delicately blended & sautéed with cottage cheese cubes

25

Navratan Korma (D, N)

seasonal vegetables in an exotic creamy sauce

25

Shai Paneer (D, N)

roasted cottage cheese in creamy cashew sauce

25

Malai Kofta (D, N)

cottage cheese & mashed potato balls cooked in rich creamy sauce

25

Vegan Butter Chicken (V)

roasted soya chunks in our special vegan butter sauce

25

Chana Masala (V)

chickpeas simmered in a rich tomato-onion gravy, infused with warming spices

25

Aloo Baingan (V)

soft, spiced eggplant earthy, & full of flavour

25

Paneer Tikka Masala (D)

cottage cheese cubes tossed with capsicums & onions

25

Kadai Mix Veg (V)

fresh seasonal vegetables cooked in ginger n garlic & mix of spices

25

MAINS

NON VEGETARIAN (GF)

Butter Chicken (D N)

a timeless classic, rich and beloved by all

28.5

Chicken Pistachio (D N)

chicken simmered in a creamy pistachio sauce, mildly spiced, rich & nutty

28.5

Chicken Madras

spicy & bold chicken curry, rich with coconut, curry leaves, & roasted spices

28.5

Chicken Xacuti

Goan style chicken curry with roasted coconut & aromatic spices

28.5

Kadai Chicken

chicken sautéed with diced onion, capsicum, tomatoes & fresh ginger

28.5

Chicken Korma (D N)

chicken simmered in a flavourful & creamy sauce

28.5

Mango Chicken (D)

chicken simmered in creamy mango sauce, sweet, tangy, & gently spiced

28.5

Chicken Tikka Masala (D)

roasted chicken combined with diced capsicum in a rich, creamy sauce

28.5

Delhi Butter Chicken (D N)

chicken cooked in a creamy tomato & cashew sauce, nutty & boldly spiced with a fiery kick

28.5

Dal Murg

hearty chicken cooked with yellow lentils, wholesome, mildly spiced, & comfortingly rich

28.5

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GF-Gluten free

N- Contains Nuts

Dietary requirements can be catered, please check with our staff!

LAMB (GF)

Punjabi Lamb Saagwala

lamb with English spinach

29.5

Kerala Lamb

lamb cooked in coconut cream, mustard seeds

29.5

Jaipuri Lal Maas

a fiery lamb dish for the brave-hearted only!

29.5

Lamb Eggplant Masala

tender lamb cooked with smoky eggplant in a rich, spiced sauce

29.5

29.5

Okra Lamb

lamb cooked with fresh okra, spicy and satisfying

29.5

Lamb Bhunna

slow-cooked lamb in a thick, spicy sauce

GOAT (GF)

Goat Licious

slow-cooked goat, tender and falling off the bone

29.5

Khadai Goat

spicy, saucy goat curry with peppers & tomatoes

29.5

Goat Korma (D N)

tender goat in a creamy, mildly spiced sauce

29.5

Vindaloo

Lamb/beef/chicken/goat

fiery, tangy curry with a spicy punch

29.5

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SEA FOOD

Goan Fish (I)

Barramundi Cooked in a smooth coconut cream sauce

29.9

Samundri Khajana (I)

a zesty, spicy blend of fresh seafood simmered in a rich, flavorful sauce

32.9

Punjabi Fish Masala (I)

fish cooked in a spicy, tangy tomato gravy

29.9

Makhani Prawn (D, I)

Tiger prawns tossed in a creamy, buttery sauce, rich and delicious

29.9

Malabar Prawn (I)

prawns cooked with coconut & Malibu Rum

29.9

Masala Prawn (I)

spicy, flavorful prawns cooked in a masala sauce with curry leaves

29.9

BIRYANI

Goat/Lamb/Chicken/Veg

29 29 28 26

Meat and Vegetables cooked with rice in
Dum (Sealed Pot) served with cucumber
Raita & Gravy

RICE

Plain Rice/Saffron Rice

6.5

Pulao Rice (N)

7.9

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BREADS

Garlic Naan	6.5
Plain Naan	5.5
Butter Naan	6.0
Cheese Naan	6.5
<i>cheese/cheese & Garlic</i>	
Kashmiri Naan (N)	7.5
<i>delicately spiced sweet naan with dried fruits and nuts.</i>	
Cheese Chilli Naan	6.5
Roti	5.5
<i>vegan/butter</i>	
Laccha Paratha	7.5
Gluten Free Naan	6.5
Keema Naan	8.5
Biscoff/Nutella Naan (N)	8.5

Kids-Friendly

Chicken Nuggets & Fries	15
Chicken Lollipops & Fries	15
Chicken Nuggets	10
Fries with butter sauce	10

SIDES

Pappadums (GF)	6
Yogurt Raita (D)	6
Mango Chutney	3
Lime Pickle	3
Mint Chutney	3

DIPS PLATTER 14.9

Comes with sides all on one plate

DESSERTS

Ras Malai (D N)	10
<i>cheese dumplings in a chilled creamy sauce, Pistachio</i>	
Gulab Jamun (D)	10
<i>cottage cheese balls in rose syrup</i>	
Mango Kulfi (D GF)	7.8
<i>condense milk, Mango pulp, cream</i>	
Pista Kulfi (D N GF)	7.8
<i>condense milk, Pistachio, cardamon</i>	

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SET MENU

Minimum 4 people

VEGETARIAN

49

Entrees- Okras, Samosa, Dahi Puri, Onion Bhaji

Mains- Dal Fry, Kadai Mix Veg, Palak Paneer, Malai Kofta

NON-VEGETARIAN

59

Entrees- Chicken Tikka, Seek Kabab, Lamb cutlet, Chicken Lollipops

Mains- Butter Chicken, Goat Licious, Beef Rogan Josh, Kerala Lamb

SEAFOOD (I)

69

Entrees- Tandoori Fish, Fish Taco, Prawn Taco, Tandoori Prawn

Mains- Goan Curry, Prawn Masala, Seafood Mix Curry, Butter Prawn

ACCOMPANIED BY

Naan Basket- Classic Naan in Plain, butter, garlic OR Roti

Plain/Saffron Rice

Sides- Pappadums & Raita

Desert- Gulab jamun, Ras Malai, Mango Kulfi OR Pista Kulfi

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LUNCH SPECIAL- CHEF'S CHOICE

11AM-3PM

RAJ BHOG VEGETARIAN

For 2 People

Entrees - 2 55
Mains - 3
Rice
Naan
Dips Platter

Paired with soft drink 60

Paired with Beer Schooner 65

RAJ BHOG NON-VEGETARIAN

For 2 People

Entrees - 2 60
Mains - 3
Rice
Naan
Dips Platter

Paired with soft drink 65

Paired with Beer Schooner 70



Some items may contain nuts.
Please inform staff of any allergies.

Our ingredients are certified non-GMO by our suppliers.



Cakeage \$4 per person or \$20 for the table on externally sourced cakes

B.Y.O - \$7 Corkage per person

Public Holiday Surcharge 15%

Credit Card & Eftpos surcharge 1.65%

All meat is 100% halal certified

Contact us: info@theturmerictable.com.au

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