

ENTREE

VEGETARIAN

Indian Pyramids (samosa) (V) <i>mashed potatoes & peas with tamarind chutney</i>	17.7
Samosa Chaat (D) <i>chickpea curry, yogurt, coriander & mint chutney, pomegranate seeds</i>	19.8
Dahi Puri (D) <i>crispy hollow pastry filled with spiced mashed potatoes, yogurt, tamarind chutney</i>	16.5
Pani Puri <i>pastry filled with spiced mashed potatoes, served with tangy water</i>	14.5
Okra Fries (V) <i>spice tempered okra</i>	16.8
Onion Bhaji (V) <i>crispy onion golden fritters in spiced chickpea flour batter</i>	16.9
Gobi Manchurian <i>crispy cauliflower tossed in a tangy, spicy Indo-Chinese sauce</i>	18.9
Veg Momos <i>handmade dumplings served with sesame & roasted tomato chutney</i>	19.0
Paneer Tikka (D) <i>oven roasted cottage cheese, Capsicums, pickled onions</i>	20.95
Ghobi 65 <i>spicy fried cauliflower, mustard seeds & curry leaves</i>	18.75
Soya Chaap (malai/tikka/achari) (D, N) <i>-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</i>	20.9
Vegetarian Platter (for 2) <i>assortment of paneer tikka, onion bhaji, samosa, gobi 65</i>	29.9

ENTREE

NON VEGETARIAN

Chicken Tikka (D, GF)

20.9

marinated chicken cooked in tandoor, served with pickled onions

Malai Tikka (D, GF, N)

20.9

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

Seekh Kabab (GF)

21.9

lamb skewers served with mint & coriander chutney

Lamb Cutlet's (D, GF)

29.9

spiced porched & gram masala marinated

Chicken 65 lollipop

18.9

spicy fried chicken, mustard seeds & curry leave sauté

Garlic Banana Prawn (D, GF, I)

23.9

tiger prawns served with fresh mint & coriander chutney

Fish Taco (GF, I)

19.9

crispy Barramundi, pineapple salsa, masala guacamole

Prawn Taco (I)

20.5

juicy Prawns, pineapple salsa, masala guacamole

Momos-Chicken

20.25

handmade dumplings served with sesame & roasted tomato chutney

Fish Tikka (D, I)

20.95

tandoor cooked fish with chef's special spices

Tava Goat on bone/sizzler

29.95

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

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

22/29.95

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

Seafood platter (for 2) (I)

40.9

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

Tandoori Platter (for 2)

37.9

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

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

MAINS

VEGETARIAN (GF)

Dal Makhani (D)

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

25.8

Dal Fry (V)

yellow lentils with fresh ginger, tomatoes & cumin seed

23.95

Bhindi (V)

okra stir fry with onion, tomato & spices

25.95

Palak Paneer (D)

fresh spinach delicately blended & sautéed with cottage cheese cubes

26

Navratan Korma (D, N)

seasonal vegetables in an exotic creamy sauce

26

Shai Paneer (D, N)

roasted cottage cheese in creamy cashew sauce

26

Malai Kofta (D, N)

cottage cheese & mashed potato balls cooked in rich creamy sauce

26

Vegan Butter Chicken (V)

roasted soya chunks in our special vegan butter sauce

26

Chana Masala (V)

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

26

Aloo Baingan (V)

soft, spiced eggplant earthy, & full of flavour

26

Paneer Tikka Masala (D)

cottage cheese cubes tossed with capsicums & onions

26

Kadai Mix Veg (V)

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

26

MAINS

NON VEGETARIAN (GF)

Butter Chicken (D N)

a timeless classic, rich and beloved by all

29.5

Chicken Pistachio (D N)

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

29.5

Chicken Madras

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

29.5

Chicken Xacuti

Goan style chicken curry with roasted coconut & aromatic spices

29.5

Kadai Chicken

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

29.5

Chicken Korma (D N)

chicken simmered in a flavourful & creamy sauce

29.5

Mango Chicken (D)

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

29.5

Chicken Tikka Masala (D)

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

29.5

Delhi Butter Chicken (D N)

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

29.5

Dal Murg

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

29.5

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LAMB (GF)

Punjabi Lamb Saagwala

lamb with English spinach

30.5

Kerala Lamb

lamb cooked in coconut cream, mustard seeds

30.5

Jaipuri Lal Maas

a fiery lamb dish for the brave-hearted only!

30.5

Lamb Eggplant Masala

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

30.5

Okra Lamb

lamb cooked with fresh okra, spicy and satisfying

30.5

Lamb Bhunna

slow-cooked lamb in a thick, spicy sauce

30.5

GOAT (GF)

Goat Licious

slow-cooked goat, tender and falling off the bone

30.5

Khadai Goat

spicy, saucy goat curry with peppers & tomatoes

30.5

Goat Korma (D N)

tender goat in a creamy, mildly spiced sauce

30.5

Vindaloo

Lamb/beef/chicken/goat

fiery, tangy curry with a spicy punch

30.5

SEA FOOD

Goan Fish (I)

Barramundi Cooked in a smooth coconut cream sauce

30.9

Samundri Khajana (I)

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

33.9

Punjabi Fish Masala (I)

fish cooked in a spicy, tangy tomato gravy

30.9

Makhani Prawn (D, I)

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

30.9

Malabar Prawn (I)

prawns cooked with coconut & Malibu Rum

30.9

Masala Prawn (I)

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

30.9

BIRYANI

Goat/Lamb/Chicken/Veg

30 30 29 27

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

RICE

Plain Rice/Saffron Rice

7.5

Pulao Rice (N)

8.5

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BREADS

Garlic Naan	6.95
Plain Naan	5.95
Butter Naan	6.5
Cheese Naan	6.95/7.95
<i>cheese/cheese & Garlic</i>	
Kashmiri Naan (N)	8
<i>delicately spiced sweet naan with dried fruits and nuts.</i>	
Cheese Chilli Naan	6.95
Roti	5.85
<i>vegan/butter</i>	
Laccha Paratha	8
Gluten Free Naan	6.75
Keema Naan	8.95
Biscoff/Nutella Naan (N)	8.95

Kids-Friendly

Chicken Nuggets & Fries	16
Chicken Lollipops & Fries	16
Chicken Nuggets	11
Fries with butter sauce	11

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)	10.5
<i>cheese dumplings in a chilled creamy sauce, Pistachio</i>	
Gulab Jamun (D)	10.5
<i>cottage cheese balls in rose syrup</i>	
Mango Kulfi (D GF)	7.9
<i>condense milk, Mango pulp, cream</i>	
Pista Kulfi (D N GF)	7.9
<i>condense milk, Pistachio, cardamon</i>	

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

SET MENU

Minimum 4 people

PP

VEGETARIAN

50

Entrees- Okras, Samosa, Dahi Puri, Onion Bhaji

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

NON-VEGETARIAN

60

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

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

SEAFOOD (I)

70

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 58
Mains - 3
Rice
Naan
Dips Platter

Paired with soft drink 64

Paired with Beer Schooner 70

RAJ BHOG NON-VEGETARIAN

For 2 People

Entrees - 2 67
Mains - 3
Rice
Naan
Dips Platter

Paired with soft drink 72

Paired with Beer Schooner 79



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%

All meat is 100% halal certified

Contact us: info@theturmerictable.com.au

Ph Number: 99710890

Visit us: www.theturmerictable.com.au

