

ENTRÉE

Papadom (4)	\$3.00
Onion Bhaji Sliced onion coated in chick pea, masala batter & deep fried.	\$7.00
Vegetable Pakora A selection of vegetables coated in chick pea, masala batter & deep fried.	\$7.00
Samosa (Vegetable or Meat) (2 pieces) Deep fried triangular pastry filled with meat or vegetables.	\$7.00
Seekh Kebab Spiced mince balls cooked in tandoor.	\$12.00
Chicken Tikka Tender boneless chicken pieces marinated in yoghurt, spices & cooked in tandoor.	\$12.00
Chilli Chicken (Medium) Tender boneless chicken pieces marinated in fresh garlic, ginger, chilli & cooked in tandoor.	\$12.00
Barrah Kebab Lamb cutlets marinated in yoghurt, fresh garlic, ginger & finished in tandoor.	\$15.00
Mixed Platter (for 2) Combination of vegetable, samosa, pakora, onion bhaji, chicken tikka & seekh kebab.	\$18.00
Tandoori Platter (for 2) Combination of tandoori chicken, seekh kebab, chicken tikka & lamb cutlets.	\$20.00
Tandoori Chicken Half \$12.00 Whole 20.00 Tender whole chicken, marinated in yoghurt dressing & cooked in tandoor.	

CHICKEN CURRIES

Butter Chicken Chicken in tomato sauce, cream & nuts. World famous delicacy not to be missed.	\$15.00
Chicken Korma Prepared in coconut cream, onion, tomato gravy & nuts.	\$15.00
Chicken Tikka Masala Tender boneless chicken marinated in yoghurt & tandoori masala. BBQed in our clay oven & cooked in tomato.	\$15.00
Chicken Vindaloo (Hot or Very Hot) Chicken in vindaloo spicy sauce. Popular dish for its unique tangy & hot taste, straight from Goa.	\$15.00
Chicken Saagwala Cooked with spinach & onion.	\$15.00
Mango Chicken Chicken cooked in delicious mango pulp, creamy & lightly spiced sauce.	\$15.00
Ginger Chicken Chicken pieces cooked in garam masala & fresh ginger.	\$15.00

Chapati

INDIAN RESTAURANT & BAR

TAKEAWAY MENU

LAMB OR BEEF CURRIES

Saagwala Diced meat cooked with spinach & onion.	\$16.00
Rogan Josh Kashmir style cooked in our selected spices.	\$16.00
Vindaloo (Hot or Very Hot) Cooked in vindaloo spicy sauce. Popular dish for its unique tangy & hot taste, straight from Goa.	\$16.00
Korma Combination of nuts & fresh cream. Lightly spiced with creamy taste.	\$16.00
Madras Popular South Indian dish, prepared in coconut cream, onion, tomato & madras spices.	\$16.00
Masala Popular Central Indian dish, cooked with tomato & fresh coriander	\$16.00

SEAFOOD CURRIES

Macchi Masala Boneless fish cooked in tomato, tamarind & fresh coriander.	\$16.00
Prawn Masala Prawns cooked in masala gravy, tomato & capsicums.	\$17.00
Butter Prawns Prawns cooked in creamy tomato sauce.	\$17.00
Fish Madras Boneless fish prepared in madras spices, onion, tomato & coconut milk.	\$16.00
Butter Fish Fish pieces prepared in onion, tomato gravy, cream & nuts.	\$16.00
Fish Vindaloo (Hot or Very Hot) Boneless fish pieces prepared in Vindaloo sauce. Producing a unique tangy & hot taste. A dish from Goa.	\$16.00

CHAPATI'S SPECIAL CURRIES

Chef's Special Combination of chicken, lamb & potatoes in lightly spiced onion & tomato gravy.	\$17.00
Maharajah's Choice (Chicken, Lamb or Beef) Cooked with mushrooms, onions & capsicum.	\$17.00
Jalfrezi (Lamb, Beef or Chicken Tikka) Freshly grounded spices with onions & chillies. A method to bring out the most delicious taste with extra special flavour.	\$17.00
Do-Piazza (Lamb, Beef or Chicken) With double onions (which is what do-piazza means). An elegant dish served mild or as hot as you like.	\$17.00
Kadai (Lamb, Beef or Chicken Tikka) Onions, capsicum, tomatoes & whole spices with fresh ginger & finished with coriander.	\$17.00
Goat Curry Masala Tender boneless meat cooked in North Indian style. For a wild man or women.	\$17.00

VEGETARIAN CURRIES

Mixed Vegetable Curry Seasonal vegetables in spiced gravy.	\$14.00
Aloo Mutter Panner Peas & potatoes cooked with home made cheese.	\$14.00
Chana Masala Chicken peas cooked in garlic, ginger & onion sauce.	\$14.00
Palak Paneer Spinach cooked in cottage cheese, garnished with spring onions.	\$14.00
Bombay Aloo Potatoes cooked with cumin seeds & tomatoes.	\$14.00
Malai Kofta Mashed potatoes & cottage cheese balls cooked in a rich sauce.	\$15.00
Vegetable Vindaloo Vegetables cooked in lightly spiced gravy.	\$14.00
Gujarati Kofta Masala Crushed lentils cooked with capsicum & tomato.	\$14.00
Saag Aloo A puree of spinach cooked with potatoes & lightly spiced.	\$14.00
Dhal Makhani Dhal prepared in tomato & cream.	\$14.00
Vegetable Korma A variety of vegetables cooked with mild spices.	\$15.00

All mains are served with plain Basmati Rice.
We endeavour to cook all dishes to your taste:
Mild, Medium, Hot or Extremely Hot