

## TANDOORI PALACE BANQUET MENU.....\$35.00pp

**Entree** - Samosa, Onion Bhajee, Chicken Tikka & Lamb Cutlet

**Main** - (Pick one dish p/p) Chicken Tikka Masala, Butter Chicken, Rogan Josh, Lamb Apple Korma, Masaman Beef, Beef Vindaloo, Prawn Jalfrazi, Bengali Fish Masala, Mix Vegetables.

**Sides** - Rice and Naan Bread

## DESSERT

Mango Kulfi .....	\$5.50
Gulab Jamun + Ice Cream .....	\$5.50
Peswari Naan + Vanilla Ice Cream .....	\$7.50
Vanilla Ice Cream .....	\$6.50
Chocolate Ice Cream .....	\$6.50

## KARAOKE (OR CURRY-OKE)

KARAOKE + DINNER (CURRY - OKE) - DOWNSTAIRS

**SUNDAY - THURSDAY**

Dinner and karaoke ..... \$35pp

**FRIDAY & SATURDAY**

Dinner, entertainment & karaoke ..... \$40 pp

Parties, hens night, birthdays, corporate with or without live entertainment.

## ENTREE

**SAMOSA** (2 pieces) \*VG  
Vegetables with fresh herbs & spices wrapped in crispy fried pastry served with mint sauce.....\$7.90

### PALACE BEEF ROLL

Tendon beef meat mixed with cabbage, herbs and spices, rolled in crispy pastry, served with tomato & coriander mint sauce.....\$10.90

**ONION BHAJEE** (4 pieces) \*VG  
Freshly sliced onions, spinach & shallots mildly coated in lentil flour and delicately deep fried served with mint sauce.....\$9.00

**GARLIC PRAWN** \*GF  
Sauce King prawns sautéed with Indian five spices & crushed garlic.....\$12.90

**SHEEK KEBABS** \*GF (4 pieces)  
Lamb mince with ginger root, coriander, cumin seeds, & chilli skewered and roasted in the tandoori clay oven served with mint sauce.....\$12.90

**ALOO CHOP** \*VG  
Potato patties seasoned with aromatic blend of spices.....\$7.90

**MIXED VEGETARIAN DELIGHT** (FOR 2) \*VG  
Selection of Onion bhajee, vegetable Samosa & Aloo Patties (6 pieces).....\$17.90

**MIXED ENTREE** (FOR 2)  
An assortment of Samosa, Onion Bhajee, Chicken Tikka & Tandoori Lamb Cutlets (8 pieces) .....\$23.90

## TANDOORI GRILL DISHES

**TANDOORI CHICKEN TIKKA** \*GF  
Chicken fillet marinated overnight then roasted in the tandoori clay oven served with mint sauce.....\$18.90

**TANDOORI BARRAH KEBAB** \*GF  
Lamb cutlets marinated in aromatic ground spices, smoked roasted in the tandoori clay oven served with mint sauce.....\$19.90

**TANDOORI MIXED GRILL (FOR 2)** \*GF  
Combination of Tandoori Chicken Tikka, Lamb Cutlets, Sheek Kebab, King Prawns, roasted in the Tandoori and served with mint sauce.....\$26.90

**TANDOORI SALMON** \*GF  
Salmon fillet marinated overnight in special spices & herbs smoked cooked in the tanoori clay oven served with mint sauce.....\$19.90

## SPECIAL DISHES

**BIRYANI DISHES** (SELECT ONE) \*GF  
A full flavoured delicious combination of diced Chicken / Lamb / Beef or Vegetables cooked with rice, blended with sautéed onion & roasted aromatic spices, served with raita.....\$19.90

## CHICKEN

### BUTTER CHICKEN \*GF

Tandoori baked diced chicken fillets cooked in a mild creamy butter sauce. A house specialty.....\$19.90

### CHILLI CHICKEN \*GF

Delicately flavoured chicken dish prepared with spices in a beautiful tomato sausewith chilli .....\$19.90

### MANGO CHICKEN \*GF

Juicy diced chicken fillets cooked in a delicious mango sauce.....\$19.90

### CHICKEN KORMA \*GF

Chicken cooked with cashew nuts, coconut and a mild creamy sauce.....\$19.90

### CHICKEN MADRAS \*GF

Chicken cooked with garlic, onions, fresh tomatoes & potatoes in a delicious medium hot curry sauce...\$19.90

### PISTACHIO CHICKEN \*GF

Chicken diced filets cooked with pistachio and saffron in a beautiful yoghurt sauce prepared with specially selected spices.....\$19.90

### CHICKEN JALFRAZI \*GF

Chicken with Garlic, onions and herbs cooked in medium spicy gravy to an aromatic flavour.....\$19.90

### CHICKEN TIKKA MASALA \*GF

Clay oven roasted chicken fillets cooked in a delicious blend of garlic, ginger, onion & capsicum served in a zesty medium-hot tomato based sauce.....\$19.90

## BEEF

### KASHMIRI BEEF \*GF

Beef cooked with ground almonds and aromatic spices in a creamy sauce.....\$20.90

### MASAMAN BEEF \*GF

Masamam curried beef cooked with peanuts, special herbs, crispy onions and lime juice.....\$20.90

### BEEF VINDALOO \*GF

Beef in a very hot, tangy, spicy sauce.....\$20.90

### BEEF DHAN SUK

Beef in a medium spicy curry santed with onions & cooked with lentils, fenugreek and spinach.....\$20.90

## LAMB/GOAT

### LAMB PASANDA \*GF

Lamb marinated in spices & yoghurt cooked in red wine & herbs then in a special creamy sauce.....\$20.90

### ROGAN JOSH \*GF

A classic lamb curry traditionally cooked with tomatoes in a medium-hot aromatic spicy flavoured sauce .....\$20.90

### LAMB SAAG \*GF

Lamb prepared with spinach, herbs & a blend of spices in a creamy sauce.....\$20.90

### LAMB APPLE KORMA \*GF

Tender pieces of Lamb cooked with sliced apples, herbs, coconut in a mild creamy sauce.....\$20.90

### LAMB CHOP CURRY \*GF

Smoked roasted lamb cutlets cooked with yoghurt and spices in a medium hot sauce.....\$20.90

### SULTAN GOAT CURRY \*GF

Well seasoned diced young goat meat cooked with potatoes, onions, tomatoes and authentic spices in a medium hot sauce.....\$21.90

### GOAT REZALLA

Incredibly succulent young goat meat cooked with grated ginger, specially mixed selection of aromatic spices and natural yoghurt .....\$21.90

## SEAFOOD

### BENGALI FISH MASALA \*GF

Fish fillets cooked in spicy coconut sauce with traditional spices.....\$21.90

### PRAWN MALABAR \*GF

Prawn cooked with coconut in a special mild creamy sauce.....\$21.90

### PRAWN SAAG \*GF

Prawn cooked with spinach, garlic, onion & ginger in a light spicy sauce.....\$21.90

### BUTTER SALMON \*GF

Salmon fillet marinated overnight and smoke in the tandoori clay oven, cooked in a specially prepared mild creamy butter sauce.....\$21.90

## VEGETARIAN

### SMOKEY EGGPLANT MASALA \*VEG

Smoke roasted eggplant cooked with our special spices.....\$17.90

### MIXED VEGETABLES \*GF \*VEG

Mixed fresh vegetables gently cooked in a blend of herbs and spices.....\$17.90

### SAAG BHAJI \*GF \*VEG

Fresh spinach leaves stir fried with chickpeas, lentils, potatoes, fresh garlic & five spices.....\$17.90

### PALAK PANIER \*GF

Wholesome homemade Indian cheese cooked with delicious spinach, cream, herbs and spices.....\$17.90

### NAVRATTAN KORMA \*GF \*VEG

Mixed vegetables flavoured with blended nuts and desiccated coconut in a very mild creamy sauce..\$17.90

### TARKA DHAL \*GF \*VEG

Lentils stewed over a slow fire served with shredded ginger & green coriander.....\$17.90

### SAAG ALOO \*GF \*VEG

Fresh baby spinach delicately cooked with potatoes, ginger and fresh spices & herbs.....\$17.90

### PANEER TIKKA MASALA

Roasted paneer cooked in delicious blend of garlic, ginger, onion and capsicum served in zesty medium hot tomato based sauce.....\$18.90

### ALOO GOBI \*GF \*VEG

A delightful blend of potatoes, cauliflower and peas cooked to perfection with black mustard seeds, cumin, coriander and special spices.....\$17.90

## RICE

**Basmati Rice**.....\$3.50 / Serve

**Pilau Rice** .....\$4.00

## TANDOORI BREADS (EACH)

**Roti (Wholemeal)**.....\$4.00

**Naan**.....\$4.00

**Garlic Naan**.....\$5.00

**Cheese Naan**.....\$5.00

**Peswari Naan**.....\$6.00  
Stuffed with almonds, sultanas, dried apple, coconut

**Keema Naan**.....\$6.00

**Cheese and Garlic Naan**.....\$6.00

## ACCOMPANIMENTS

**Papadum**.....\$4.00

**Mango Chutney, Lime Pickle, Chilli**

**Pickle (each)**.....\$4.00

**Onion and Tomato Salad**.....\$4.00

**Raita**.....\$4.00

**Yoghurt, Cucunber and Mint Side Dish**

**Platter** (Combination of 4 above).....\$12.00

BEFORE ORDERING, PLEASE INFORM WAITPERSON ABOUT ALL FOOD INTOLERANCES AND ALLERGIES  
NO SPLIT BILLS AVAILABLE ON FRIDAY & SATURDAY NIGHT  
REQUESTS FOR EXTRAS LIKE FRESHLY CHOPPED CHILLI, ONION RINGS, ETC WILL BE CHARGED AT A REASONABLE RATE