

INDIAN DELICACY

SPICED

———— AT BARANGAROO ————

LUNCH BANQUET

MIDDAY FEAST

\$38.90 pp

Entree

Samosa (D/G)

Mains

Dal Bukhara (D)

Butter Chicken (D/N) / Paneer Lababdar (D/N)

Accompanied by unlimited Naans & Rice

Only 1 refill allowed per table

**Add a glass of mocktail for just \$9.90 per person*

Banquet Terms and Conditions :

Minimum of 2 people can choose this option

Group of 8 and above are abide to choose a Banquet

For groups of four or more, at least two guests must choose a vegetarian banquet equal in value to the non-vegetarian option. Individual vegetarians may order à la carte.

Single vegetarian diners are welcome to order individual a la carte items.

Available Monday to Friday (Lunch only)

Vegeterian option available upon request

Mini Munchies to go with drinks or otherwise:

Hummus with Corn Chips (G) *Indian styled hummus* \$10.90

Pappadums and Relish (G) \$10.90

G: Contains Gluten **D:** Dairy **VG:** Vegan **N:** Nuts **V:** Vegeterian

Surcharge apply on Sunday (10%) and Public Holiday (15%). A minimum spend of \$35 per person is kindly requested.

MIDDAY FEAST WITH DRINKS

\$49.90 pp

Welcome Snack (VG) *Pappadums with Tangy Mango Chutney*

Entree

Samosa (D/G)

Chicken Tikka (D)

Mains

Dal Bukhara (D)

Butter Chicken (D/N) / Chicken Kadhai (D/N) / Paneer Lababdar (D/N)

Accompanied by unlimited Naans & Rice

*Inclusive of 1 round of House Beer / House Wine / Soft Drinks for the table

Banquet Terms and Conditions :

Minimum of 2 people can choose this option

Group of 8 and above are abide to choose a Banquet

Mains, Rice and Naans are unlimited

For groups of four or more, at least two guests must choose a vegetarian banquet equal in value to the non-vegetarian option. Individual vegetarians may order à la carte.

Single vegetarian diners are welcome to order individual a la carte items.

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ALL DAY BANQUET

DOUBLE DELIGHT (2-COURSE)

\$54.9 pp

Entree

Bhune Palak Shami Kebab (VG)

Chicken Tikka (D)

Mains

Palak Paneer (D)

Dhaba Gosht / Butter Chicken (D/N)

Accompanied by Assorted Naans & Rice

**Add a glass of mocktail for just \$9.90 per person*

TRIO OF INDIAN DELIGHTS (3-COURSE)

\$68.9 pp

Entree

Samosa (D/G)

Chicken Tikka (D)

Prawn Pepper Fry (G/D)

Mains

Dal Bukhara (D)

Subz Miloni (VG)

Kadhai Chicken (D/N) / Paneer Tikka Masala (D/N) / Desi Bakra

Accompanied by unlimited Naans & Rice

Add Dessert @\$9.90 for 2

Add a glass of mocktail for just \$9.90 per person

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Welcome Snack (V) *Hummus with Corn Chips*

Entree

Paneer Tacos (D/V/G)

Chicken Tikka (D)

Mushrooms Royale (D/V/N)

Fish Amritsari

Mains

Dal Tadka (D)
(VG available)

Punjabi Fish Curry

Xacutti Chicken / Butter Chicken (D/N)

Palak Paneer (D) / Zesty Okra (VG)

Accompanied by mix basket of Naans & Rice

Dessert for the table

*Inclusive of 1 round of House Beer / House Wine / Soft Drinks for the table

Enhance your experience with our Unlimited Drinks Package @\$29pp for 90 mins

Banquet Terms and Conditions :

Group of 8 and above are abide to choose a Banquet

Unlimited mains, rice and assorted naans

For groups of four or more, at least two guests must choose a vegetarian banquet equal in value to the non-vegetarian option. Individual vegetarians may order à la carte.

Available all day

Vegeterian option available upon request

10% Royalty on table of 8 guests or more

The drinks package must be selected uniformly for the entire table

ENTRÉE-VEG

Samosa (D/G)	<i>Triangular shaped crispy pastry filled with potatoes, aromatic spices and herbs</i>	\$15.9
Dahi Bhalla Chaat (D/G)	<i>Lentil fritters dunked in yoghurt. A perfect Veg appetizer for all seasons.</i>	\$16.9
Paneer Sufiyana (D/N)	<i>Creamy paneer cubes cooked in a rich, aromatic Sufi-inspired sauce with a hint of traditional Indian spices</i>	\$21.9
Mushroom Royale (D/N)	<i>Melang of vegetables stuffed in mushrooms and baked to perfection</i>	\$21.9
Bhune Palak Ki Shami Kebab (VG/G)	<i>Sautee Spinach infused with potatoes with the dusk of lentils and chef's special spices</i>	\$22.9
Masala Soya Chaap (D/G)	<i>Spicy soya chunks with bold Indian flavours</i>	\$21.9
Chilli Paneer (D/G) (Desi Style)	<i>Stir-fried diced cottage cheese in spicy chilli pepper sauce, a tantalizing vegetarian option.</i>	\$25.9
Paneer Tikka Tacos (D/G)	<i>Indian styled Tacos with cottage cheese</i>	\$24.9

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ENTRÉE NON-VEG

Chicken Schezwan (G)	<i>Chicken chunks tossed with schezwan pepper and tantalising sauce.</i>	\$24.9
Tandoori Chicken (D)	<i>Chicken marinated in yogurt with spices and roasted in clay oven.</i>	\$24.9
Prawn Pepper Fry (D/G)	<i>Curry Leaves dusted prawns tossed with secret spices and fried</i>	\$25.9
Macchli Amritsari	<i>Fish chunks marinated in chickpea batter & Punjabi spices, deep fried served with mint chutney</i>	\$24.9
Lamb Seekh Kebabs (D)	<i>Soft minced lamb infused with traditional spices and cooked in clay oven</i>	\$23.9
Chicken Tikka (D)	<i>Tender, marinated chicken chunks grilled to perfection, a classic Indian favourite.</i>	\$23.9
Chilli Chicken (G) (Desi Style)	<i>Tantalizing chunks of succulent chicken tossed in a spicy, aromatic sauce, cooked to perfection in desi style.</i>	\$25.9
Lamb Cutlets (D) (Chef Special)	<i>Juicy grilled lamb chops seasoned with aromatic spices, a delectable choice for meat lovers.</i>	\$25.9
Chicken Tikka Tacos (D/G)	<i>Indian version of chicken tacos *Enjoy with a glass of Asahi Beer on tap</i>	\$25.9

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SHARING IS CARING

Mix Platter	<i>2 pieces each of (Prawns / Lamb chops/Paneer Sufiyana /Chicken Tikka)</i> *Add Draught Beer for two for just \$21.9	\$64.9
Veg Platter Royale	<i>2 pieces each of (Mushroom Royale/ Paneer Sufiyana / Masala Soya Chaap /Samosa)</i> *Add Draught Beer for two for just \$21.9	\$44.9
Non-Veg platter Exotica	<i>2pcs each of (Tandoori Chicken /Lamb Seekh Kebab / Chicken Tikka / Macchli Amritsari)</i> *Add Draught Beer for two for just \$21.9	\$54.9

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MAINS VEG

Palak Paneer (D)	<i>Creamy spinach and paneer curry, a comforting vegetarian delight rich in flavor and nutrients.</i>	\$27.9
Subz Miloni (VG available)	<i>Assorted vegetables sautéed, tossed in onion tomato and spinach sauce cooked with aromatic spices</i>	\$24.9
Peshawari Baigan (VG available)	<i>Eggplant simmered in coconut-based gravy enhanced with rich spices and herbs</i>	\$24.9
Lahori Baingan Masala (VG available)	<i>Lahori-style spicy eggplant masala, a flavorful North Indian dish with a kick of traditional spices</i>	\$25.9
Zesty Okra (VG available)	<i>Okra seasoned with coriander and sauteed in punjabi tadka</i>	\$24.9
Paneer Lababdaar (D/N)	<i>Creamy cottage cheese in a rich, flavourful tomato-based gravy, a decadent vegetarian delight</i>	\$26.9
Paneer Tikka Masala (D/N) (Nut free option available)	<i>Creamy paneer cubes simmered in a spiced tomato-based sauce with onion & capicum, infused with aromatic Indian spices.</i>	\$26.9
Dal Tadka (D) (VG available)	<i>Punjabi roadside speciality! Lentils blend with clarified butter & roasted cumin seeds.</i>	\$21.9
Dal Bukhara (D)	<i>Black lentils cooked with butter cream, fenugreek slow cooked & smoked on clay oven</i>	\$22.9

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MAINS NON-VEG

CHICKEN

Xacutti (Chefs Special)

**Pair your dish with a glass of French Martini for \$19.9.*

Chicken cooked in rich delicious blend of local spices and fresh coconut. Fiery and loaded with flavour!

Makhani Chicken(D/N)

**Pair your dish with a glass of LIT for \$25.*

Mughlai butter chicken need no introduction

Chicken Kadhai(D/N) (Nut free option)

Chicken cooked with onion, capsicum, chilli and tangy masala gravy

Chicken Vindaloo

A spicy and tangy Goan dish, marinated in vinegar, garlic, and fiery red chillies, offering a flavourful Indian curry experience.

Methi Murg Masala(D)

Fenugreek-infused chicken curry, rich with aromatic spices, a savory delight from Indian cuisine.

Chicken Nilgiri Korma(N)

A fragrant korma from the hills of nilgiri is redolent with aromatic spices

BEEF

Beef Vindaloo

**Pair your dish with a glass of Mango Chilli Margarita for \$19.9.*

A vibrant blend of Indian and Portuguese spices with a tangy vinegar kick, creating a bold and memorable flavour.

Beef Nilgiri Korma(N)

Beef Nilgiri Korma, a fragrant korma from the hills of Nilgiri is redolent with aromatic spices

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SEAFOOD

**Pair your dish with a glass of Shiraz/Cab Sav for \$11.*

Prawn Masalear	<i>Prawns lightly sauteed with fresh onion, tomato and spices garnished with coriander</i>	\$34.9
Prawn Moilee	<i>Mild South Indian dish which is gentle, rounded but robust and packed with intense burst of coastal flavours</i>	\$34.9
Punjabi Fish Curry	<i>A classic curried dish with soft tender chunks of fish, simmered briefly in delicious & aromatic tikka masala sauce</i>	\$34.9
Meen Moilee	<i>A very mild coconut milk-based fish stew</i>	\$34.9

LAMB / GOAT

Lamb Nilgiri Korma(N)	<i>Fragrant korma from the hills of nilgiri is redolent with aromatic spices</i>	\$32.9
<i>*Pair your dish with a glass of LIT for \$25.</i>		
Dhaba Gosht	<i>North Indian road side style lamb curry cooked with fresh spices, onion and tomato garnished with coriander and green chilli</i>	\$32.9
Saag Gosht(D)	<i>Lamb cooked with fresh spinach, fenugreek, onion and garlic</i>	\$33.9
Laal Maas(D)	<i>A Rajasthani delicacy goat marinated with chilli and yoghurt simmered with freshly grounded spices</i>	\$33.9
Desi Bakra	<i>Great grandfather's punjabi style goat curry</i>	\$34.9
<i>*Pair your dish with a glass of Pinot Noir for \$11.</i>		

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BIRYANI & RICE

Chicken Biryani (D)		\$36.9
Lamb Biryani (D)		\$37.9
Vegeterian Biryani (D)		\$32.9
Goat Biryani (D)		\$37.9
Saffron Rice (D)		\$6.9
Steam Rice		\$5.9
Bhune Jeera Ka Pulao (D)	<i>Rice with sauted cummin seeds</i>	\$6.9
<i>Mini Munchies to go with drinks or otherwise:</i>		
Hummus with Corn Chips (G)	<i>Indian styled hummus</i>	\$10.90
Pappadums and Relish (G)		\$10.90

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BREADS

Butter Naan

Plain Naan

Garlic Naan

Saadi Roti

Laccha Parantha

Cheese Naan

Cheese Garlic Naan

Thepla (Flatbread)

Peshawari Naan (N)

Bajra Roti (Gluten Free)

SALADS

Mix Garden Salad

\$15

Laccha Onion Salad

\$9

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SIDES

Mango Chutney (VG)	\$5
Mint Yoghurt (D/V)	\$6
Chicken Nuggets & Fries	\$12
Plain Raita (D)	\$5
Hummus with Corn Chips (G) <i>Indian styled hummus</i>	\$10.90
Pappadums and Relish(G)	\$10.90

DESSERTS

Rasmalai (D/N)	\$15
Garam Gulab Jamun (D/G)	\$15
Assorted Kulfi (VG available upon request)	\$15
Gulab Jamun with Kulfi (D/N)	\$16
Brownie Fest (G/N)	\$15
Carrot Halwa/Pudding (Winter Special) (D/N)	\$15
Birthday Platter (D/G/N)	\$35

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