



BOLLYWOOD

Banquet



All banquets are served with a selection of rice, naans, assorted sides and condiments.

A surcharge of 10% applies on public holidays and no take aways

ROYAL DUO BANQUET

\$65 PP

Entrée (2 pcs each)

Onion bhaji, hara bhara kebab, chicken tikka, lamb seekh kebab

Mains

Butter chicken, lamb saagwala, dal tadka, naan, rice, salad, papad, raita

All Banquets are served with a selection of rice, naans, assorted sides and condiments.

*No takeaways *No refills *Only for 2 pax



BANQUET OF UNITY FOR 4 OR MORE

VEGETARIAN

\$50 PP

Entrée

Samosa, paneer tikka,
hara bhara kebab

Mains

Paneer tikka masala, malai kofta,
veg jalfrezi, dal tadka

NON-VEGETARIAN

\$55 PP

Entrée

Chicken tikka, pudina lamb seekh
kebab, fish amritsari

Mains

Butter chicken, lamb saagwala,
kadai paneer, dal tadka

All Banquets are served with a selection of rice, naans, assorted sides and condiments.

*No takeaways *Entrée limited to 4 pcs each *Mains unlimited *Minimum 4 pax

BOLLYWOOD BANQUET

\$59.99 PP

Entrée

Samosa, chicken tikka, pudina lamb seekh kebab, fish amritsari

Mains

Butter chicken, lamb saagwala, prawn jalfrezi, kadai paneer, dal makhani

ENTRÉE PLATTERS

(2 PCS EACH ITEMS)

Vegetarian Platter 32.00

Paneer tikka, hara bhara
kebab, samosa, onion bhaji

Bollywood Platter 35.00

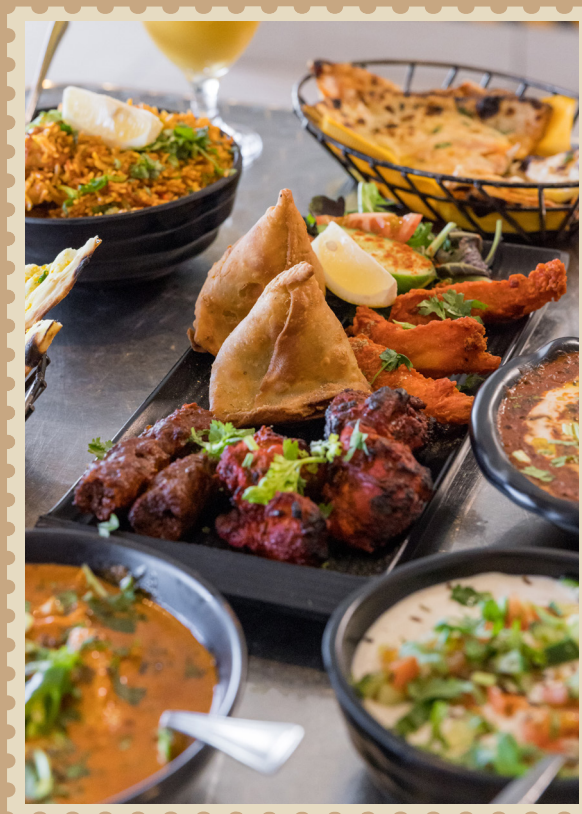
Samosa, chicken tikka, lamb
seekh kebab, fish amritsari

Non-Vegetarian Platter 39.99

Chicken tikka, lamb seekh
kebab, fish amritsari, tandoori
king prawns

Seafood Platter 55.00

Fish tikka, tandoori prawns,
prawn amritsari, fish amritsari



LIGHT BITES

Pappadams Basket 5.99

Light and crispy pappadams
served with mint or tamarind
chutney dips

Masala Papad (2 pcs) 7.99

Light and crispy pappadams
with spiced tomato and
onion topping

SOUPS

Veg Manchow Soup 11.99

A comforting Indo-Chinese soup
with mixed vegetables, herbs,
and a hint of chilli, served with
crispy noodles

Bhuna Chicken 14.99

Mushroom Shorba

Roasted chicken and porcini
mushroom soup, served
with croutons

CHAAT BHANDAR

Banarasi Palak Patta Chaat 19.99

Spinach fritter topped with potato, onion and tomatoes, finished off with tangy chutneys

Aloo Papdi Chaat (8 pcs) 18.99

Flat crispy canapé topped with potatoes, onion, tomato, yogurt, chutneys and sev

Aloo Tikki Chaat 14.99

Spiced potato cutlet fried and topped with chickpeas, yogurt and tangy sauces

Pani Puri (8 pcs) 17.99

Water balls stuffed with boiled potato and served with tangy tamarind chutney and spicy mint water

Paneer Ke Gappe (8 pcs) 19.99

Water balls stuffed with cottage cheese and spices topped with sweet yogurt and chutneys

Dahi Puri (8 pcs) 19.99

Water balls stuffed with boiled potatoes, onions, tomatoes, yogurt, chutneys and sev (crunchy Noodles)

Samosa Chaat 16.99

Crispy potato pastry , topped with chickpeas, tangy sauces and yogurt





INDO-CHINESE

Veg Hakka Noodles 19.99

Indo-Chinese noodles stir-fried in soya and chilli sauce with seasonal vegetables

Chicken Hakka Noodles 21.99

Indo-Chinese noodles stir-fried with chicken in soya and chilli sauce with seasonal vegetables

Manchurian (Dry or Gravy) 19.99

Veg dumplings cooked in soya and chilli sauce & vegetables

Vegetarian Fried Rice 19.99

Basmati rice tossed with vegetables, chilli, lemon and soya sauce

Chicken Fried Rice 22.99

Basmati rice tossed with vegetables and chicken cooked with chilli and soya sauce

Paneer Triple Fried Rice 24.99

Paneer chilli gravy, rice tossed with vegetables and noodles



STARTERS



VEGETARIAN

Traditional Samosa 5.99

Pastry filled with spiced potato and peas

Jalapeños and 9.99

Cream Cheese Samosa (2pcs)

Crispy samosas packed with creamy cream cheese and spicy jalapeño for the perfect cheesy kick

Onion Bhaji (4 pcs) 16.99

Crispy fritters made with spiced onions and chickpea batter

NEW

Crispy Honey Garlic Tofu 21.99

Crispy fried tofu, tossed with honey chilli sauce, topped with sesame seeds

Paneer Tikka 21.99

Marinated paneer grilled in the tandoor

Hara Bhara Kebab 21.99

A combination of vegetables and spinach spiced crispy fried cutlet

Paneer Chilli Milli 22.49

Crispy fried cottage cheese tossed with onions, capsicum, spices and chef's special spicy sauce

NEW

Paneer Parmigiana 23.99

Crumbed paneer topped with chef's special Tomato Sauce and melted parmesan cheese

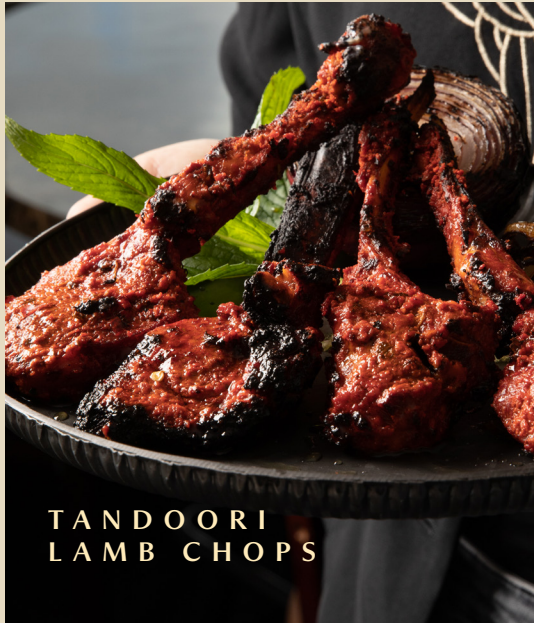
Malai Soya Chaap 21.99

Soya bean cutlet cooked in tandoor and tossed with cream, butter, onion and capsicum

NEW

Mushroom Bruschetta 19.99

Mushrooms filled with a flavorful mix of diced vegetables, herbs, and garlic



LAMB *Starters*

Pudina Lamb Seekh Kebab 22.99
Lamb mince marinated with spices and fresh mint leaves, cooked in clay oven

Tandoori Lamb Chops 29.99
Oven-roasted lamb cutlets marinated with yogurt and tandoori spice masala, cooked in clay oven

CHICKEN *Starters*

NEW

Chicken Shashlik 21.99
Tender chicken skewers stir-fried with vibrant capsicum and onion in a savory, slightly tangy sauce

NEW

Lasooni Achari Murgh Tikka 22.49
Smoky chicken infused with rich garlic and tangy Indian pickle masala

NEW

Chicken Dhurandhar (4 pcs) 21.99
Golden fried wings served with tangy mango chutney

Tandoori Chicken 22.49
Chicken on the bone marinated in yogurt and spices, cooked in clay oven

Chicken Tikka 22.49
Boneless thigh of chicken marinated with yoghurt and Indian spices cooked in the tandoor

Chilli Chicken 21.99
Diced chicken fried and cooked with capsicum, garlic and chilli sauce

Apollo Chicken 21.99
Crispy chicken pieces, tossed with yogurt, chilli sauce and spices





SEAFOOD *Starters*

Fish Amritsari 21.99

Boneless fish coated in our chef's special batter and fried served with mint sauce

Tandoori King Prawns 24.99

King prawns marinated with spices and yogurt cooked in clay oven

Fresh Fish Tikka with Salad 34.99

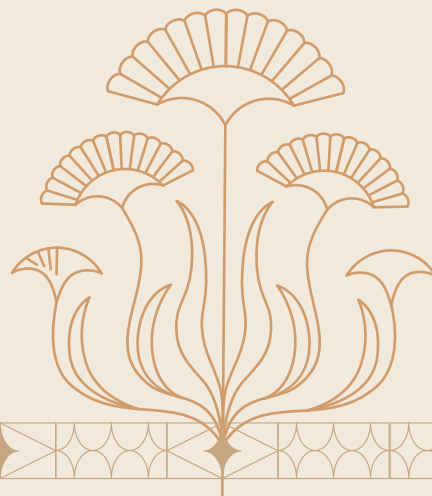
Fresh Fish cubes marinated with yoghurt and Indian spices cooked in clay oven, served with salad

Achari Tawa Jhinga 24.99

Spiced prawn sautéed with aromatic Indian pickle masala, delivering a tangy and spicy flavor punch

Prawn Amritsari 23.99

King prawns in a light gram flour batter, fried golden and served with mint chutney and lemon.





MAINS



VEGETARIAN

Paneer -E- Sholey (Sizzler) 29.99

Oven roasted paneer pieces tossed with onion, tomato, cashew nut and chef's special spices

Tawa Paneer Hara Masala (Sizzler) 29.99

A semi dry preparation of cottage cheese with Indian green herbs and spices, served on a griddle

Khumbh Kaju Sandli 24.99

A flavorful vegetarian curry of mushroom and cashew in a spiced, rich creamy Indian gravy

Paneer Khurchan 24.99

Spicy paneer strips tossed with crunchy capsicum and onion in a rich, velvety tomato-based gravy, served as a decadent semi-dry side





Paneer Butter Masala 25.99

Paneer cubes simmered in a creamy tomato-butter gravy, enriched with chef's special spices

Cheese Butter Masala 25.99

Cream cheese cubes cooked in a thick and creamy tangy gravy

Kaju Curry Masala 25.99

Cashew nuts cooked in masala based sauce finished with hint of cream

Malai Kofta 24.99

Fried cottage cheese dumplings cooked in a creamy cashew nut gravy

Kadai Paneer 23.99

Cottage cheese cooked with ground spices, sliced capsicum in a thick tomato and onion-based sauce

Paneer Makhani 24.99

Cottage cheese cooked in a creamy tomato gravy

Palak Paneer 23.99

Cottage cheese cooked with fresh spinach & spices

Paneer Tikka Masala 23.99

Cottage cheese cooked with capsicum and sliced onion in a tomato-based gravy







Shahi Paneer 24.99

A royal dish of cottage cheese cooked in a rich cashew nut gravy and spices

Achari Paneer 23.99

Cottage cheese cooked with masala sauce and pickling spice

Methi Paneer Matar Malai 23.99

A medley of cottage cheese and matar cooked with fenugreek in a tomato masala gravy finished with hint of cream

Paneer Bhurji 24.99

Crumbled paneer sautéed with onions, tomatoes, and aromatic Indian spices

Matar Paneer 22.99

Cottage cheese and green peas cooked in an onion and tomato gravy tempered with royal cumin

Chana Masala 21.99

Chickpeas soaked overnight and cooked with kadai masala and spices

Veg Jalfrezi 22.99

Mixed vegetables cooked with sliced capsicum and onion in tomato masala sauce

Aloo Banarasi 21.99

Potato pieces tossed in a flavourful green chutney masala, cooked with aromatic spices

Soya Chaap Masala 23.99

Tender soya chaap pieces cooked to perfection in the chef's special kadhai masala

Baghaar-e Baingan 21.99

Eggplant cooked in an onion, tomato, and five-spice sauce and paprika

Achari Bhindi 21.99

Okra cooked with masala sauce and pickling spice

Dal Makhani 22.99

Whole black lentils soaked overnight, finished in a tomato based gravy with cream and spices

Dal Tadka 21.99

Yellow lentils cooked with Indian masala

LAMB *Mains*



Ra Ra Lamb 26.99

Tender lamb pieces cooked in a thick, spicy gravy of minced lamb, yogurt, and aromatic spices

Lamb Chops Sholey 31.99

Oven roasted lamb cutlet tossed in masala sauce

Lamb Rogan Josh 26.99

Lamb pieces cooked in an onion and tomato gravy flavoured with cinnamon

Lamb Korma 26.99

A mild and creamy cashew nut gravy cooked with lamb and a subtle combination of spices

Lamb Vindaloo 25.99

Lamb flavoured with vinegar and hot spices

Lamb Saagwala 25.99

Baby Lamb meat cooked with spinach and Indian herbs

Bhuna Ghost 26.99

Tender lamb cooked with freshly roasted spices in a thick traditional gravy

SEAFOOD *Mains*

Fresh Fish Masala 40.00

Fresh Fish in a spicy, aromatic masala gravy, cooked to perfection for a bold coastal flavor

Tawewala Prawns 29.99

Sizzling prawn cooked with onion, tomato, capsicum and masala sauce

Goan Fish Curry 27.99

A Goan style fish curry cooked in a coconut-based gravy

Prawn Curry 28.99

Prawn cooked with masala and coconut sauce

GOAT *Mains*

Nihari Goat Curry 26.99

Goat cooked with yogurt and nihari masala

Palak Goat Curry 26.99

Goat cooked with spices and spinach

Tawa Goat Curry 29.99

Semi dry preparation of baby Goat, tossed with onion and capsicum



CHICKEN *Mains*

Tawa Murgh Hara Masala

29.99

A semi dry preparation of chicken and Indian herbs served on a griddle

Murgh Mirchi Ka Salan

26.99

A tasty chicken preparation cooked with paprika, onion and tomato

Butter Chicken

26.99

Shredded boneless chicken cooked in rich tomato gravy, flavored with fenugreek

Chicken Korma

26.99

A mild and creamy cashew nut gravy cooked with chicken and a subtle combination of spices

Chicken Vindaloo

25.99

Hot and spicy chicken flavored with vinegar and spices

Chicken Tikka Masala

25.99

Tender pieces of chicken cooked with capsicum and sliced onion, in a tomato based gravy

Dum Ka Chicken

26.99

Chicken thigh cooked with yogurt, onion, tomato and garam masala

Kaali Mirch

25.99

(Black Pepper) Chicken

Boneless chicken thigh cooked with coriander and spring onion paste and masala Sauce

Kori Chicken

25.99

Tender chicken cooked in aromatic South Indian spices, coconut cream and curry leaves



BUTTER
CHICKEN





Vegetarian 23.99

A basmati rice preparation
cooked with spices and
mixed vegetables.
Served with raita

Chicken or Lamb 25.99

A basmati rice preparation
cooked with spices and your
choice of Chicken or Lamb
Served with raita

Goat or Prawn 26.99

A basmati rice preparation
cooked with spices and your
choice of Goat or Prawns
Served with raita



Popeye (veg)

Yellow dal with mild palak
paneer, steamed rice,
baby naan
15.99

Mowgli

Butter chicken with potato
chips, steamed rice, baby naan
15.99

Chips

Deep fried potato chips served
with tomato sauce/
schezwan sauce
11.99

Pop Corn Chicken

Golden, crunchy chicken bites
12.99

Nuggets & Chips

12.99

BREADS

Plain Naan 4.99

Plain flour bread cooked in clay oven

Butter Naan 5.99

Plain flour bread cooked in clay oven, topped with butter

Garlic Naan 5.99

Naan topped with fresh garlic and cooked in clay oven

Herb Garlic Naan 6.49

Naan topped with fresh garlic and cooked in clay oven

Tandoori Roti 5.49

Whole wheat flour bread cooked in clay oven topped with butter

Chilli Naan 6.49

Naan sprinkled with green chillies and butter

Chilli Garlic Naan 6.99

Naan sprinkled with green chillies and garlic

Kashmiri Naan 7.99

Naan stuffed with banana, cashew nuts and dry fruits, cooked in clay oven

Keema Naan 7.99

Naan stuffed with minced lamb, cooked in charcoal clay oven

Aloo Paratha 5.99

Paratha stuffed with a spiced potatoes, cooked in tandoor

Stuffed Kulcha 6.99

Choose your stuffing from onion/cauliflower/cottage cheese/chilli

Paratha 5.99

Choose from plain/ajwain (carrom seeds)/fenugreek/chilli/mint



RICE

Steamed Basmati Rice 5.99
Traditional Indian steamed basmati rice

Saffron Rice 6.49
Rice cooked with saffron, ghee and whole spices

Jeera rice 6.99
Rice sautéed with cumin seeds, lemon and coriander



Green Chilli Rice 7.49
Steamed rice tossed with green chilli & butter garlic

Veg Tawa Pulao 19.99
Saffron rice tossed with chef's special spices, butter and fresh veggies

SIDES

Vegetarian Raita 5.99
Creamy yogurt with fresh vegetables & a hint of cumin.

Pineapple Raita 5.99
Creamy yogurt with pineapple cubes

Green Salad 8.99
A Salad combination of sliced onions, tomatoes, cucumber, carrot and green chillies

Onion Salad 5.99
Freshly sliced onions with a squeeze of lemon and a drizzle of chilli

Kachumber 6.99
A salad of diced onion, tomato, cucumber, beetroot, and carrot, tossed with vinaigrette dressing

Garden Salad 19.99
(Choose Paneer or Chicken)
Garden salad with roasted paneer or chicken tossed with chef's special dressing

Mint/Mango/Tamarind Chutney 2.99





thebollywoodrestaurant.com.au

