



*The Gulmohar*  
Indian Restaurant & Bar

## *Lunch Dine in*

All Curries served with rice , Naan ( Plain , Butter & Garlic ) (\$1 Extra for Cheese or Cheese & Garlic Naan) and a can fo soft drink or juice Please advice your host of your spice level  
Mild ,Medium, Hot or Indian Hot

### *Chicken*

<b>Butter Chicken</b>	<b>\$16.00</b>
Highly recomended, tender morsels of boneless chicken marinated overnight, smoked in tandoor and cooked in a delicate butter and tomato gravy.	
<b>Kadai Chicken</b>	<b>\$16.00</b>
A rich flavoursome curry, with crushed tomato, capsicum, green chilli in a thick masala sauce & paprika.	
<b>Chicken Tikka Masala</b>	<b>\$16.00</b>
Tender boneless chicken pieces grilled in tandoor then simmered in a tomato, onion sauce, and enriched with fresh green peppers and aromatic spices. Served with rice.	
<b>Mango Chicken</b>	<b>\$16.00</b>
Boneless chicken morsels cooked together with mango and cream based gravy light spiced with herbs and spices. Served with rice.	
<b>Chicken Chettinad</b>	<b>\$16.00</b>
Black pepper, garlic, ginger and herb based curry. Served with rice.	
<b>Chicken Saagwala</b>	<b>\$16.00</b>
Tender peices of Chicken and spinach sauteed in garlic finished with cream and cooked with carefully selected spices. Served with rice.	
<b>Chicken Korma</b>	<b>\$16.00</b>
Boneless chicken peices cooked in ground chashew nut and cream based gravy to create rich and nutty flavour. Served with rice.	
<b>Chicken Madras</b>	<b>\$16.00</b>
A traditional South Indian dish, boneless chicken pieces cooked in coconut based gravy. Served with rice.	
<b>Chicken Vindaloo</b>	<b>\$16.00</b>
A speciality from Goa, boneless chicken prepared with special Vindaloo. Served with rice.	

### *Lamb*

<b>Lamb Rogan Josh</b>	<b>\$16.00</b>
A traditional North Indian dish, boneless lamb dish cooked in tomato and onion based gravy with spices and herbs. Served with rice.	
<b>Lamb Nawabi</b>	<b>\$16.00</b>
Tender diced lamb cooked with chopped capsicum, sauteed onions and garnished with cashew nuts. Served with rice.	
<b>Lamb Korma</b>	<b>\$16.00</b>
Boneless lamb peices cooked in ground cashew nut and cream based gravy to create rich and nutty flavour. Served with rice.	
<b>Lamb Vindaloo</b>	<b>\$16.00</b>
A speciality from Goa, boneless lamb prepared with special vindaloo. Served with rice.	
<b>Lamb Saagwala</b>	<b>\$16.00</b>
Tender peices of lamb and spinach sauteed in garlic finished with cream and cooked with carefully selected spices. Served with rice.	

### *Beef*

<b>Beef Vindaloo</b>	<b>\$16.00</b>
A speciality from Goa, boneless beef prepared with special vindaloo. Served with rice.	
<b>Beef Saagwala</b>	<b>\$16.00</b>
Tender pieces of beef and spinach sauteed in garlic finished with cream and cooked with carefully selected spices. Served with rice.	
<b>Beef Rogan Josh</b>	<b>\$16.00</b>
A Traditional Noth Indian Dish, Boneless Beef Dish Cooked In Tomato And Onion Based Gravy With Spices And Herbs. Served With Rice.	
<b>Beef Korma</b>	<b>\$16.00</b>
Boneless beef pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavor.	

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### Vegetarian Delight

<b>Dal Makhani</b>	<b>\$16.00</b>
Black Lentils stewed, seasoned with butter and spices.	
<b>Dal Fry</b>	<b>\$16.00</b>
Yellow lentils cooked on slow heat, seasoned with sauteed onion , ginger, Garlic & tomatoes & garnished with coriander.	
<b>Saag Aloo</b>	<b>\$16.00</b>
Spinach, cream, ginger and garlic sauce based potato curry.	
<b>Kadhai Paneer</b>	<b>\$16.00</b>
Cottage cheese, diced onion, and capsicum, seasoned with spices and cooked in onion gravy.	
<b>Malai Kofta</b>	<b>\$16.00</b>
Balls of cottage cheese and potatoes, cooked in nutty gravy.	
<b>Palak Paneer</b>	<b>\$16.00</b>
Dhaba style spinach and cheese cubes curry.	
<b>Paneer Butter Masala</b>	<b>\$16.00</b>
Cubes of cottage cheese cooked in tomato and cream gravy.	
<b>Paneer Chettinad</b>	<b>\$16.00</b>
Cottage cheese with black pepper, garlic, ginger and herbs based curry.	

### Seafood

<b>Prawn Saagwala</b>	<b>\$17.00</b>
King prawns and spinach sauteed in garlic finished with cream and cooked with carefully selected spices.	
<b>Butter Prawn</b>	<b>\$17.00</b>
Prawn cooked in exotic spices with creamy butter of garlic and onion gravy	

### Biryani

<b>Chicken Biryani</b>	<b>\$16.00</b>
Chicken tikka pieces blened with aromatic spices and cooked with rice, served with raita (a delightful meal it self).	
<b>Lamb Biryani</b>	<b>\$16.00</b>
Small dices of lamb cooked with garlic, ginger, onion, a blend of spices and fried with rice.	
<b>Veg Biryani</b>	<b>\$16.00</b>
Basmatic rice cooked in spices and combanation of seasonal vegetable served with raita.	
<b>Prawn Biryani</b>	<b>\$16.00</b>
Prawns blended with garlic, ginger, onion, and spices and cooked with rice.	
<b>Chicken Tikka with salad ( 4 pcs)</b>	<b>\$16.00</b>
Chicken Tikka marinated and done in clay oven , smoky flavour served with fresh salad and can of soft drink	
<b>Chicken Garlic Tikka with salad ( 4 pcs)</b>	<b>\$16.00</b>
Chicken Tikka marinated and done in clay oven , smoky flavour served with fresh salad and can of soft drink	
<b>Lamb Seekh Kebab with salad</b>	<b>\$16.00</b>
Lamb minced marinated and done in clay oven , smoky flavour served with fresh salad and can of soft drink	