



The
Gulmohar

INDIAN RESTAURANT & BAR

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

Butter Chicken

\$18.00

The most popular dish is made from Chicken Tikka cooked in a creamy tomato-based sauce and onion sauce with a blend of exotic spices and garnished with sliced almonds.

Kadai Chicken

\$18.00

Boneless Chicken cooked in a thick onion sauce with capiscum and a blend of unique spices, garnished with fresh coriander and ginger slices.

Chicken Tikka Masala

\$18.00

Chicken Tikka cooked in a thick onion and tomato sauce with diced capsicum, onion and a blend of spices, and cream garnished with fresh coriander & ginger

Mango Chicken

\$18.00

Boneless chicken morsels cooked together with mango and cream based gravy light spiced with herbs and spices. Served with rice.

Chicken Chettinad

\$18.00

South India's most flavorful dish is made with chicken cooked with authentic chettinad spices and finished with coconut cream and garnished with fresh coriander, ginger and spices.

Chicken Saagwala

\$18.00

Boneless Chicken cooked in a creamy spinach and onion sauce ,ginger, with a mixture of light spices and garnished with slices of ginger.

Chicken Korma

\$18.00

Boneless chicken cooked in a creamy cashew sauce, a blend of spices and garnished with sliced almonds

Chicken Madras

\$18.00

Boneless Chicken pieces cooked in a thick coconut cream sauce with a blend of aromatic spices and garnished with fresh coriander, ginger slices and coconut flakes.

Chicken Vindaloo

\$18.00

Chicken cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.

Chicken Methi Malai

\$18.00

Diced chicken cooked with dry fenugreek leaves in the creamy cashew nuts sauce and garnished with fresh coriander and ginger slices.

Lamb

Lamb Rogan Josh

\$18.00

Tender pieces of diced meat are slowly cooked in onion sauce consisting of tomato, garlic, garam masala, many more spices and garnished with fresh coriander and ginger slices.

Lamb Nawabi

\$18.00

Tender diced lamb cooked with chopped capsicum, onion, creamy cashew nut gravy and garnished with coriander, ginger, almond slice, sultanas, and fried onion

Lamb Korma

\$18.00

Diced Meat cooked in a creamy cashew sauce, a blend of spices and garnished with sliced almonds.

Lamb Vindaloo

\$18.00

Lamb cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.

Lamb Saagwala

\$18.00

Lamb cooked in a creamy spinach and onion sauce ,ginger, with a mixture of light spices and garnished with slices of ginger.

Lamb Methi Malai

\$18.00

Diced lamb cooked with dry fenugreek leaves in the creamy cashew nuts sauce and garnished with fresh coriander and ginger slices.

Beef

Beef Vindaloo

\$18.00

Beef cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.

Beef Saagwala

\$18.00

Beef cooked in a creamy spinach and onion sauce ,ginger, with a mixture of light spices and garnished with slices of ginger.

Beef Rogan Josh

\$18.00

Tender pieces of diced meat are slowly cooked in onion sauce consisting of tomato, garlic, garam masala, many more spices and garnished with fresh coriander and ginger slices.

Beef Korma

\$18.00

Diced Meat cooked in a creamy cashew sauce, a blend of spices and garnished with sliced almonds.

Beef Methi Malai

\$18.00

Diced beef cooked with dry fenugreek leaves in the creamy cashew nuts sauce and garnished with fresh coriander and ginger slices.

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Vegetarian Delight

Dal Makhani	\$18.00
Black Lentils stewed, seasoned with butter and spices.	
Dal Fry	\$18.00
Yellow lentils cooked on slow heat, seasoned with sauteed onion , ginger, Garlic & tomatoes & garnished with coriander.	
Saag Aloo	\$18.00
Spinach, cream, ginger and garlic sauce based potato curry.	
Kadhai Paneer	\$18.00
Cottage cheese, diced onion, and capsicum, seasoned with spices and cooked in onion gravy.	
Malai Kofta	\$18.00
Balls of cottage cheese and potatoes, cooked in nutty gravy.	
Palak Paneer	\$18.00
Dhaba style spinach and cheese cubes curry.	
Paneer Butter Masala	\$18.00
Cubes of cottage cheese cooked in tomato and cream gravy.	
Paneer Chettinad	\$18.00
Cottage cheese with black pepper, garlic, ginger and herbs based curry.	
Panner Methi Malai	\$18.00
Cottage cheese cooked with dry fenugreek leaves in the creamy cashew nuts sauce and garnished with fresh coriander and ginger slices.	

Seafood

Prawn Saagwala	\$19.00
Prawns cooked in onion gravy, fresh tomatoes with a blend of herbs and spices, garnished with fresh coriander, ginger slice.	
Butter Prawn	\$19.00
Prawn cooked in exotic spices with creamy butter of garlic and onion gravy.	

Biryani

Chicken Biryani	\$18.00
Chicken tikka pieces blened with aromatic spices and cooked with rice, served with raita (a delightful meal it self).	
Lamb Biryani	\$18.00
Small dices of lamb cooked with garlic, ginger, onion, a blend of spices and fried with rice.	
Veg Biryani	\$18.00
Basmatic rice cooked in spices and combanation of seasonal vegetable served with raita.	
Prawn Biryani	\$18.00
Prawns blended with garlic, ginger, onion, and spices and cooked with rice.	
Chicken Tikka with salad	\$18.00
Lamb Seekh Kebab with salad	\$18.00
Chicken Garlic Tikka with salad	\$18.00

**Advise your host of any allergy or dietary