

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** \$16.00  
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** \$16.00  
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** \$16.00  
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** \$16.00  
Boneless chicken morsels cooked together with mango and cream based gravy light spiced with herbs and spices. Served with rice.
- Chicken Chettinad** \$16.00  
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** \$16.00  
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** \$16.00  
Boneless chicken cooked in a creamy cashew sauce, a blend of spices and garnished with sliced almonds
- Chicken Madras** \$16.00  
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** \$16.00  
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** \$16.00  
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** \$16.00  
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** \$16.00  
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** \$16.00  
Diced Meat cooked in a creamy cashew sauce, a blend of spices and garnished with sliced almonds.
- Lamb Vindaloo** \$16.00  
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** \$16.00  
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** \$16.00  
Diced lamb cooked with dry fenugreek leaves in the creamy cashew nuts sauce and garnished with fresh coriander and ginger slices.

## Beef

- Beef Vindaloo** \$16.00  
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** \$16.00  
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** \$16.00  
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** \$16.00  
Diced Meat cooked in a creamy cashew sauce, a blend of spices and garnished with sliced almonds.
- Beef Methi Malai** \$16.00  
Diced beef cooked with dry fenugreek leaves in the creamy cashew nuts sauce and garnished with fresh coriander and ginger slices.



*Takeaway*



The  
Gulmohar  
INDIAN RESTAURANT & BAR

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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.	
<b>Panner Methi Malai</b>	<b>\$16.00</b>
Cottage cheese cooked with dry fenugreek leaves in the creamy cashew nuts sauce and garnished with fresh coriander and ginger slices.	

## *Seafood*

<b>Prawn Saagwala</b>	<b>\$17.00</b>
Prawns cooked in onion gravy, fresh tomatoes with a blend of herbs and spices, garnished with fresh coriander, ginger slice.	
<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.	

*\*\*Advise your host of any allergy or dietary*