



The Gulmohar

INDIAN RESTAURANT & BAR

Let us introduce you a world of authentic Indian flavor that will mesmerize all your senses and taste buds. Here you will find something for everyone. Our friendly professional staff is here to enhance your experiences of real Indian cuisine.

In India people believes that any recipe is incomplete without the essence of spices. At Gulmohar, you will find those spice infuse a soul into each of our dish with their deep and unique aroma, flavors and colors. Here you will find traditional dishes from various Indian states and regions to enjoy. There is also a unique fashion of classic Indian recipe with a little Chinese twist to delight any foodie.

Entree (Veg)

Samosa	\$8.50
Two pieces for serving. Triangular flour shells filled with green peas and potatoes and deep fried	
Onion Bhaji	\$8.50
Slices of onion, coated with a chickpea batter and deep fried	
Mixed Pakora	\$8.50
Chef's Special recipe	
Subz Kebab	\$8.50
Deep fried patties of cottage cheese, potatoes, green peas and deep fried	
Paneer Pakora	\$15.00
Stuffed cottage cheese with Indian spice, coated with a chickpea batter and deep fried	
Paneer Tikka	\$15.90
Home Made cottage cheese, onion, tomato, capsicum marinated with lemon juice cooked in tandoori oven	
Vegetarian Gulmohar Platter (for 2)	\$21.00
Serves for two persons. An assortment of samosa, onion bhaji, pakora and subji kebab.	



Entree (Non - Veg)

Chicken Tikka	\$16.50
Boneless chicken thighs marinated in a blend of spices with Yoghurt and cooked in a Tandoor.	
Garlic Chicken Tikka	\$16.50
Boneless chicken marinated with yoghurt, garlic, white pepper, aromatic Indian herbs and cooked in the tandoor.	
Tandoori Chicken	Half \$16.50 Full \$26.00
Tender spring chicken marinated in yoghurt, spices and gently roasted in tandoor.	
Chicken Lollypop	\$20.00
Chicken wings marinated with ginger, garlic corn flour and lemon juice & deep fried	
Smoked Chicken Choila	\$20.00
Smoked chicken tossed in mustard oil and garlic with chefs special sauce.	
Lamb Seekh Kebab	\$16.50
Lightly spiced lamb mince rolled on skewers and roasted in tandoor	
Tandoori Prawns	\$17.90
King prawns marinated with yoghurt ginger , garlic and spices roasted in tandoor	
Prawn Pakora	\$17.90
King Prawns mixed with fresh spices and deep fried in chickpea flour batter.	
Fish Tikka	\$17.90
Large chunks of fresh lemon fish marinated with yoghurt ginger ,garlic and spices roasted in tandoor	
Fish Pakora	\$17.90
Large Chunks Of Fresh Lemon Fish marinated with yoghurt ginger , garlic, spices and deep fried	
Tandoori Gulmohar Platter (Non-Veg)	\$26.00
A selection of tandoori chicken, chicken tikka, lamb seekh kebab and garlic tikka.	
Mixed Gulmohar Platter for 2	\$25.00
Serves for two persons. Samosa, mixed pakora, chicken tikka, and lamb seekh kebab.	

Blend of Indian and Chinese Veg

Chilli Paneer

\$20.00

Cottage cheese cooked in onion, capsicum, green chillies and soy sauce.

Veg Manchurian

\$20.00

Mixed veggies (cabbage, carrot and spring onions) dumplings tossed in wok with diced onions, capsicum, spring onions and soy sauce.

Blend of Indian and Chinese Non-Veg

Chilli Chicken

\$21.00

Fresh Chicken coated in cornflour and spices then fried. Cooked with capsicum, onion, spring onion and finished with soy sauce

Chilli Prawn

\$24.00

King Prawn coated in cornflour and spices then fried. Cooked with capsicum, onion, spring onion and finished with soy sauce

Momos / Dumplings

Chicken Momos

\$18.00

Chilli Chicken Momos

\$20.00

Fried Chicken Momos

\$19.00

Vegetarian Momos

\$17.00

Chilli Vegetarian Momos

\$20.00

Fried Vegetarian Momos

\$18.00

The Gulmohar Banquet (Veg) Entree

\$68 (2 people)

special banquet
selection of samosa, Veg, Pakora,
Onion bhaji, subz kebab

Main (with rice)
Navratan korma, Malai Kofta, Dal Makhani
Paneer Butter Masala

Bread
Garlic Naan / Butter naan
or Plain Naan

Dessert
Mango Kulfi / Gulab Jamun

The Gulmohar Banquet (Non-Veg) Entree

\$76 (2 people)

special banquet
selection of chicken tikka,
lamb seekh Kebab
kebab, samosa & Onion Bahji

Main (with Rice)
Butter Chicken, Lamb Rogan Josh,
Beef Vindaloo
Navratan Korma
(Only one dish can be exchanged of
equal price dish from menu)

Bread
Garlic Naan / Butter Naan
or Plain Naan

Dessert
Mango Kulfi / Gulab Jamun



Chicken

Butter Chicken \$21.00

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.

Chicken Tikka Masala \$21.00

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 \$21.00

Chicken cooked in a creamy tomato-based sauce with a touch of mango pulp and spices, garnished with a swirl of mango pulp and sliced almonds.

Chicken Chettinad \$21.00

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 Korma \$21.00

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

Chicken Madras \$21.00

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 \$21.00

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

Home Style Chicken Curry \$21.00

Chef's special blend of rich Indian spices cooked in a gravy of tomatoes, onions, garlic, and ginger with tender chicken garnished with fresh coriander and ginger.

Chicken Saagwala \$21.00

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

Chicken Jalfrezi \$21.00

Chicken tikka is cooked with mixed veggies, capsicum and tomato-based sauce with a blend of spices and garnished with fresh coriander and ginger.

Chicken Methi Malai \$21.00

Chicken Cooked with dry fenugreek leaves in the creamy cashew nuts sauce and garnished with fresh coriander and ginger slice.

Chicken Amritsari \$21.00

Amritsari Chicken is an authentic Punjabi dish, chicken is simply made in the unique amritsari gravy and flavoured with fresh cream, yoghurt and garnished with fresh coriander and ginger slice.

Kadai Chicken \$21.00

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

Lamb

All mains served with basmati rice.

Lamb Rogan Josh

\$23.00

Tender pieces of diced lamb 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

\$23.00

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

Lamb Chettinad

\$23.00

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

Lamb Kadhai

\$23.00

Diced lamb cooked in a thick onion sauce with capsicum and a blend of unique Indian spices, garnished with fresh coriander and ginger slices.

Lamb Korma

\$23.00

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

Lamb Madras

\$23.00

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

Lamb Vindaloo

\$23.00

Diced 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

\$23.00

Premium tender lamb pieces cooked in a creamy spinach and onion sauce, ginger, with a mixture of light spices and garnished with slices of ginger.

Lamb Methi Malai

\$23.00

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

Lamb Jalfrezi

\$23.00

Tender diced lamb cooked with mixed veggies, capsicum and tomato-based sauce with a blend of spices and garnished with fresh coriander and ginger.

Goat

Goat Curry with bone

\$23.00

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



Beef

All mains served with basmati rice.

Beef Kadai	\$22.00
Diced beef cooked in a thick onion sauce with capiscum, tomatoes and a blend of unique Indian spices, garnished with fresh coriander and ginger slices.	
Beef Chettinad	\$22.00
South India's most flavorful dish is made with diced beef, cooked with authentic chettinad spices and finished with coconut cream and garnished with fresh coriander, ginger and grounded spices.	
Beef Vindaloo	\$22.00
Diced 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	\$22.00
Premium tender beef pieces cooked in a creamy spinach and onion sauce ,ginger, with a mixture of light spices and garnished with slices of ginger..	
Beef Methi Malai	\$22.00
Diced lamb cooked with dry fenugreek leaves in the creamy cashew nuts sauce and spices garnished with fresh coriander and ginger slices.	
Beef Rogan Josh	\$22.00
Tender pieces of diced beef 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	\$22.00
Diced beef cooked in a creamy cashew sauce, a blend of spices and garnished with sliced almonds.	
Beef Madras	\$22.00
Boneless diced beef pieces cooked in a thick coconut cream sauce with a blend of aromatic spices and garnished with fresh coriander, ginger slices and coconut flakes.	

Seafood

Goan Fish Curry	\$25.00
Lemon fish fillet cooked in onion sauce with a blend of herbs and spices and finished in a light coconut cream sauce, garnished with fresh coriander, ginger, and coconut flakes.	
Fish Masala	\$25.00
Lemon fish fillet cooked in onion gravy, fresh tomatoes with a blend of herbs and spices, garnished with fresh coriander, ginger slice.	
Fish Korma	\$25.00
Lemon fish fillet cooked in a creamy cashew sauce, a blend of spices and garnished with sliced almonds.	
Fish Vindaloo	\$25.00
Lemon fish fillet cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.	
Prawn Masala	\$25.00
Prawns cooked in onion gravy, fresh tomatoes with a blend of herbs and spices, garnished with fresh coriander, ginger slice.	
Prawn Malabari	\$25.00
Prawns cooked in a coconut cream, capsicum and onion sauce with a blend of spices and garnished with fresh coriander, ginger and coconut flakes.	
Prawn Vindaloo	\$25.00
Prawns cooked in a vinegar-based tomato sauce with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.	
Prawn Saagwala	\$25.00
Premium tender Prawns cooked in a creamy spinach and onion sauce ,ginger, with a mixture of light spices and garnished with slices of ginger.	
Prawn Jalfrezi	\$25.00
Prawns cooked with mixed veggies, capsicum and tomato-based sauce with a blend of spices and garnished with fresh coriander and ginger.	
Butter Prawn	\$25.00
Prawn cooked in exotic spices with creamy butter of garlic and onion gravy.	

Vegetarian

Dal Makhani \$18.00

Black lentils are slowly cooked in a creamy sauce consisting of spices, tomatoes, onion, garlic and ginger, garnished with fresh coriander and fresh ginger slices.

Dal Fry \$18.00

Yellow lentils cooked on slow heat, seasoned with sauteed onion , ginger, Garlic & tomatoes garnished with coriander.

Shahi Paneer \$19.00

Homemade cottage cheese cooked in a creamy cashew nut gravy with a blend of spices and garnished with cashew, almond slices, suntans.

Saag Aloo \$18.00

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

Chana Masala \$18.00

Chickpeas cooked in a thick onion gravy, tomatoes, with a blend of spices, garnished with a slice of fresh ginger and fresh coriander.

Mixed Vegetable \$18.00

A selection of mixed vegetables cooked together in a blend of spices, tomatoes, garlic and ginger, garnished with fresh coriander and fresh ginger slice.

Navratan Korma \$18.00

A selection of mixed vegetables cooked in a creamy cashew based sauce, a blend of spices and garnished with sliced almonds and sultanas.

Aloo Gobhi \$18.00

It is a popular Indian dish in which potatoes and cauliflower are cooked with onions, tomatoes and spices and garnished with Fresh coriander and ginger.

Paneer Methi Malai \$19.00

Homemade cottage cheese cooked with dry fenugreek leaves in the creamy cashew nuts sauce and garnished with fresh coriander and ginger slices.

Aloo Jeera \$18.00

Jeera Aloo is a popular Indian dish where potatoes are cooked with cumin seeds and spices and garnished with coriander and ginger.

Kadai Paneer \$19.00

Homemade cottage cheese cooked in a thick onion sauce with capiscum and a blend of unique Indian spices, garnished with fresh coriander and ginger slices.

Malai Kofta \$19.00

Homemade cottage cheese and potatoes that are deep fried and finished in a creamy cashew nut based sauce,a blend of spices and garnished with fresh sliced almonds, sultana and cashew nut.

Palak Paneer \$19.00

Homemade Cottage Cheese cooked in a spinach and onion sauce ,ginger, with a mixture of light spices and garnished with slices of ginger.

Paneer Butter Masala \$19.00

Homemade cottage cheese cooked in creamy tomato sauce and a touch of chef special spice and garnished with fresh coriander and ginger.

Matar Paneer \$19.00

Homemade Cottage Cheese and peas cooked in a onion gravy consisting of tomatoes, onions, garlic, ginger and exotic spices, garnished with fresh coriander & fresh ginger slice.

Paneer Chettinad \$19.00

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

Rice and Biryani

Basmati Rice	\$4.00
Jeera Rice Basmati rice cooked with cumin seed and spices.	\$6.00
Matar Pulao Basmati rice cooked with green peas, onion and spices..	\$8.00
Chicken Biryani Rice cooked with chicken, herbs and spices.	\$21.00
Lamb Biryani Rice cooked with lamb, herbs and spices.	\$22.00
Beef Biryani Rice cooked with beef, herbs and spices.	\$21.00
Veg Biryani Rice cooked with vegetables, herbs and spices.	\$18.00
Prawn Biryani Rice cooked with prawns,herbs and spices.	\$24.00

Breads from Tandoor

Naan Plain flour bread cooked in tandoori oven.	\$4.00
Butter Naan Plain flour bread cooked in tandoori oven and coated with butter.	\$4.50
Garlic Naan Plain flour bread cooked in tandoori oven coated with butter & garlic.	\$4.50
Chilli Garlic Naan Plain flour bread cooked in tandoori oven coated with butter, garlic & chilli.	\$5.00
Cheese Naan Naan stuffed with cheese.	\$5.50
Cheese and Garlic Naan Naan stuffed with cheese and garlic.	\$6.00
Stuffed Naan Naan stuffed with peas, potatoes, onion and spices.	\$6.50
Kashmiri Naan Peshwari. Naan stuffed with sutanas, sweetened coconut, and red cherries.	\$6.50
Tandoori Paratha (Lacha Paratha) Unleavened wholemeal flour bread layered with butter to give a flaky texture.	\$4.50
Paneer Kulcha Naan stuffed with homemade paneer and spices.	\$6.50
Onion Kulcha Naan stuffed with diced onions and spices.	\$6.50
Roti /Butter Roti Wholemeal bread cooked in tandoori oven.	\$3.00 /\$3.50
Garlic Roti Wholemeal bread cooked in tandoori oven and coated with garlic.	\$3.50
Aloo Paratha Wholemeal flour bread stuffed with potatoes, onions and spices.	\$6.50
Keema Naan Naan stuffed with spicy roasted lamb mince.	\$7.00
C4 Naan Naan stuffed with cheese , chilli ,chicken,coriander and spices	\$7.00
Chocolate Naan Naan stuffed with chocolate	\$7.00

Salad & Sides

Veg Raita	\$3.90
Yoghurt mixed with a blend of cucumbers, carrots and spices.	
Onion Salad	\$5.00
Green Garden Salad	\$8.00
Mint Chutney	\$2.90
Tamarind Chutney	\$2.90
Mango Chutney	\$2.90
Mixed Pickles	\$2.90
Poppadoms	\$3.90
Four pieces.	
Side Dish Platter	\$8.90
include Mint Chutney, Tamarind chutney, Mango chutney and Mixed Pickels	

Kids Menu

Butter chicken / Lamb korma / Navratan Korma with rice, Naan (Plain, Butter or Garlic)	\$16.00
Fries	\$6.00
Chicken Nuggets and Fries	\$10.00
Chocolate Naan	\$5.00

Desserts

Gulab Jamun	\$4.90
Two pieces. Fried milk balls, soaked in syrup.	
Mango Kulfi	\$5.50
Homemade mango flavoured dessert topped with mango pulp, cream and cherry.	
Ice Cream	\$5.50
Ice Cream and gulab jamun	\$10.00

Please advice to staff if you are allergic to any food products
We will endeavor to cook all dishes to your
requirement of Mild , Medium & Hot
Please advice your host

