

VEGETARIAN ENTREES

Vegetable Samosa (2 pieces)	\$ 7.90
Home made pastry pocket filled with potatoes, peas, onions & fresh herbs deep fried to perfection.	
Hara Bara Kebab (GF, VG, DF)	\$ 8.90
Deep fried Indian patties with potatoes spinach and green peas served with mint sauce.	
Onion Bhaji (4 pieces) (GF, VG, DF)	\$ 8.90
Sliced onion mixed with chickpea batter and deep fried to perfection.	
Vegetarian Platter	6pcs \$ 17.00
Vegetable Samosa, Onion Bhaji and Hara Bara Kabab each.	

NON-VEGETARIAN ENTREES

Lamb Samosa (2 pieces)	\$ 9.90
Home made pastry pocket filled with Lamb, potatoes, peas, onion & fresh herbs deep fried to perfection	
Fish Pakora (4 pieces) (DF)	\$ 15.90
Pieces of fish coated in plain flour with mint and lemon lightly spiced and deep fried.	
Prawn Pakora (6 pieces) (DF)	\$ 15.90
Pieces of prawn coated in plain flour with mint and lemon lightly spiced and deep fried.	
Garlic Prawn (6 pieces) (GF, DF)	\$ 15.90
King prawns cooked with fresh garlic, ginger, capsicum, onion lime juice and Indian spices garnish with coriander.	
Chicken Tikka (4 pieces) (GF)	\$ 14.90
Chicken marinated in yoghurt, garlic, ginger, spices, herbs and cooked in tandoor served with mint sauce.	
Lamb Cutlet (4 pieces) (GF)	\$ 23.90
Lamb cooked in tandoor with lemon, coriander & fresh spices	

KIDS MENU

Large Chips	\$ 5.50
Butter Chicken	\$ 11.90
Curry with rice	
Chicken Korma	\$ 11.90
Curry with rice	
Butter Paneer	\$ 11.90
Curry with rice	
Mango Chicken	\$ 11.90
Curry with rice	

GF: Gluten Free, VG: Vegan, DF: Dairy Free

CHICKEN MAINS (Mild / Med / Hot)

Butter Chicken (GF)	\$ 19.90
Chicken simmered in smooth ginger, tomato and cream sauce	
Mango Chicken (GF)	\$ 19.90
Chicken pieces cooked in a delicious creamy lightly spiced mango sauce.	
Chicken Tikka Masala (GF)	\$ 19.90
Chicken cooked in tomato gravy with the rich flavour of garlic, ginger, fried onion and garnished with fresh coriander	
Chicken Saag Wala (GF)	\$ 19.90
Chicken cooked in a traditional Punjabi style spinach sauce, spices & garnished with fresh cream.	
Chicken Vindaloo (GF, DF)	\$ 19.90
Chicken cooked in a traditional very hot vindaloo sauce then garnished with coriander	
Chicken Madras (GF, DF)	\$ 19.90
A delicious curry from South-India prepared with coconut cream.	
Chicken Roganjosh (GF, DF)	\$ 19.90
Chicken cooked in special herbs, spices, garlic, ginger and curry paste.	
Chicken Korma (GF)	\$ 19.90
This curry was created for the Mughal Emperors. A delicious creamy almond sauce with selected spices & finish with nuts	

LAMB MAINS (Mild / Med / Hot)

Lamb Korma (GF)	\$ 21.90
This curry was created for the Mughal Emperors. A delicious creamy almond sauce with selected spices & finish with nuts	
Lamb Saag Wala (GF)	\$ 21.90
Lamb cooked in a traditional Punjabi style spinach sauce, spices & garnished with fresh cream.	
Lamb Vindaloo (GF, DF)	\$ 21.90
Lamb cooked in a traditional very hot vindaloo sauce then garnished with coriander	
Lamb Madras (GF, DF)	\$ 21.90
A delicious curry from South India, prepared with coconut cream.	
Lamb Roganjosh (GF, DF)	\$ 21.90
Lamb cooked in special herbs, spices, garlic, ginger and curry paste.	

GF: Gluten Free, VG: Vegan, DF: Dairy Free

BEEF MAINS (Mild / Med / Hot)

Beef Madras (GF, DF)	\$ 20.90
A delicious curry from South-India prepared with coconut cream.	
Beef Vindaloo (GF, DF)	\$ 20.90
Beef cooked in a traditional very hot vindaloo sauce then garnished with coriander	
Beef Korma (GF)	\$ 20.90
This curry was created for the Mughal Emperors. A delicious creamy almond sauce with selected spices & finish with nuts	
Beef Saag Wala (GF)	\$ 20.90
Beef cooked in a traditional Punjabi style spinach sauce, spices & garnished with fresh cream.	
Beef Roganjosh (GF, DF)	\$ 20.90
Beef cooked in special herbs, spices, garlic,	
Beef Tikka Masala (GF)	\$ 20.90
Beef cooked in tomato gravy with the rich flavour of garlic, ginger, fried onion and garnished with fresh coriander	

VEGETARIAN MAINS (Mild / Med / Hot)

Kadhai Vegetable (GF, VG, DF)	\$ 18.90
Colourful vegetables cooked with onion, ginger, tomato, garlic, capsicum, spices and garnished with coriander leaves.	
Malai Kofta (GF)	\$ 18.90
Tasty creamy curry with dumplings of potato, cottage cheese, almonds and raisins.	
Butter Paneer (GF)	\$ 18.90
Cottage cheese in smooth ginger, tomato, garlic, onion and cream sauce	
Palak Paneer (GF)	\$ 18.90
Spinach prepared in onion tomato gravy with cottage cheese garnished with fresh cream.	
Dal Makhani (GF)	\$ 18.90
Black lentils and kidney beans slow cooked with traditional herbs garnished with cream.	
Dal Tadka (GF, VG, DF)	\$ 18.90
Combination of cooked lentils with onions, tomatoes, garlic, ginger and spices garnished with fresh coriander	
Aloo Channa Masala (GF, VG, DF)	\$ 18.90
Chickpeas and potatoes in a tomato and Garlic Masala	
Veg Korma (GF)	\$ 18.90
This curry was created for the Mughal Emperors. A delicious creamy almond sauce with selected spices & finish with nuts	
Veg Makhani (GF)	\$ 18.90
Smooth ginger, tomato and cream sauce	

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SEAFOOD MAINS (Mild / Med / Hot)

Fish Goan (GF, DF)	\$ 22.90
Fish cooked with sliced onions, fresh spices, coconut milk and finished with fresh coriander	
Prawn Madras (GF, DF)	\$ 22.90
A delicious curry from South-India prepared with coconut cream.	
Fish Tikka Masala (GF, DF)	\$ 22.90
Fish cooked in rich gravy of tomatoes, capsicum, onion, butter, cream and spices.	
Fish Vindaloo (GF, DF)	\$ 22.90
Fish cooked in a traditional very hot vindaloo sauce then garnished with coriander	

BIRYANI (Mild / Med / Hot)

Vegetable Biryani (GF)	\$ 18.90
Colourful combination of garden fresh vegetables, Paneer, fried fruits & selected spices cooked with saffron basmati rice and served with Raita.	
Chicken / Beef / Lamb Biryani (GF)	\$ 21.90
Saffron flavoured basmati rice delicately cooked with your choice of meat in the traditional style with nuts and herbs.	

CHEF'S SPECIAL (Mild / Med / Hot)

Handi Goat	\$ 22.90
Spiced goat curry cooked in the traditional North Indian style.	
Eggplant Pasanda	\$ 19.90
Eggplant rolls stuffed with cottage and potato coated in an aromatic rose and cardamon sauce.	

DRINKS (375ml cans)

Coke / Diet Coke / Lemonade / Fanta	\$ 3.50
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SIDES

Papadamus (4 pieces)	\$ 4.00
Mango Chutney	\$ 3.00
Lime Pickle	\$ 2.00
Chilli Pickle	\$ 2.00
Cucumber Raita	\$ 5.00

ACCOMPANIMENTS / SIDES

Plain Rice	\$ 3.00
Saffron Rice	\$ 5.00
Coconut Rice	\$ 5.00

TANDOORI BREAD

Butter Naan	\$ 5.00
Garlic Naan	\$ 5.50
Cheese & Garlic Naan	\$ 6.00
Cheese Spinach Naan	\$ 6.00
Peshwari Naan	\$ 5.50
Roti	\$ 4.50

SALAD

Green Salad	\$ 6.00
Lettuce, cucumber, tomato, onion touch with special masala and lemon juice	

DESSERTS

Gulab Jamun (2 pieces)	\$ 5.00
Dumplings of plain flour, milk powder, malted butter dipped in sweet cardamon & rose flavour sugar syrup.	
Mango Kulfi	\$ 4.00
Ice cream made with mango, cardamon and pistachio.	



Serving in **Regular** (500g container)
Please advice of any known allergies.
All care taken with separate preparation of vegetarian dishes.
All breads are freshly baked in tandoori oven.
Ask for **Mild** (no chilli, only spice)

Medium // Hot // Very Hot // Ultra Hot



DINE IN, BYO, TAKE AWAY

"Early Birds"

*All Curries \$ 18.90
Between 4:30pm to 5:30pm

Excluding
Chef's Special
& Seafood

All Take Away Curries Come With Rice

Family Meal \$57

Your Choice Of 2 Curries
(Lamb/Beef/Chicken/Veg)

2x Garlic Naan + Papadam
Plain Rice + Saffron Rice

Cucumber Raita + Mango Chutney
(Excluding Chef's Specials & Sea Food)

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4:30pm - 8:30pm

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