

## ENTREES

**Samosa (2 Pcs)** 14.90  
Crispy pastry filled with potatoes & peas spiced with ginger, fenugreek and coriander seeds.

**Onion Bhaji (4 Pcs)** 14.90  
Onions dipped in split pea batter & gently fried until golden brown.

**Dahi Puri (4 Pcs)** 14.90  
Round puffery puri shells filled with potatoes and three special chutneys finished with fresh coriander.

**Aloo Tikki Chaat (2 pcs)** 16.90  
Mashed potatoes mixed with light spices and herbs deep fried and topped with boiled chickpeas, boiled potatoes, yoghurt and tamarind sauce.

**Samosa Chaat (2 Pcs)** 16.90  
Deep fried samosas and then topped with chickpeas, tomato, onion, potatoes, sweet yoghurt, date and tamarind sauce

**Cauliflower Florets ( signature dish)** 16.90  
Deep fried cauliflower coated with chilli sauce, honey & indian spices

**Chilli Chicken Dry** 18.90  
Deep fried chicken in special Indo-Chinese sauce. Finished with Hara Pyaz

**Chicken 65** 18.90  
Deep fried chicken, marinated in exotic spices, lemon juice, curry leaves and mustard seeds.

**Seekh Murgh Glafi (4 Pcs)** 18.90  
Finely minced chicken mixed with traditional spices, fresh green herbs then bar-be-qued gently in tandoor. Served with mint sauce and salad.

**Chicken Tikka (4 Pcs)** 19.90  
Boneless tender chicken pieces marinated overnight and cooked in tandoor.

**Prawn Pokora (4 pcs)** 20.90  
Chickpea batter and spice infused in yoghurt sauce and lightly fried.

**Adraki Lamb Cutlets (3 Pcs)** 28.90  
Lamb cutlets marinated in ginger-garlic, yoghurt, light traditional spices and herbs. Kept overnight then bar-be-qued gently in tandoor. Served with mint sauce and salad.

## Our Selection for two or more

**Mixed platter for 2** 32.90  
Samosa, Onion Bhaji, Chicken Tikka, Adraki Lamb Cutlet.

**Mixed Vegetable platter for 2** 22.90

## SEAFOOD

- Fish Korma** 29.90  
Tender fish cubes cooked in a mild creamy cashewnut sauce.
- Goa Fish Curry** 29.90  
Fish fillets cooked in a spicy curry sauce finished with a touch of coconut cream
- Prawn Vindaloo (medium)** 29.90  
Prawn cooked in hot and spicy vindaloo sauce. An all time favourite.
- Prawn Malai** 29.90  
Prawns cooked in a creamy and cashewnut sauce on a low fire
- Kerala Prawn** 29.90  
A popular south Indian dish from Kerala cooked with coconut cream flavoured with spices and mustard seeds

## BEEF

- Beef Korma** 27.90  
Tender Beef cubes cooked in a mild creamy cashewnut sauce.
- Kadahi Beef** 27.90  
Pieces of beef cooked with capsicum, onions, tomatoes and finished with fresh coriander
- Beef Aloo** 27.90  
Diced beef cooked with potatoes
- Beef Madras (Medium)** 27.90  
Beef cooked in spicy, coconut sauce
- Beef Vindaloo (Medium)** 27.90  
Hot and spicy beef curry
- Pepper Masala Beef** 27.90  
South Indian style preparation tempered with curry leaves and crushed pepper. Cooked with chopped fresh onion & fresh coriander

## CHICKEN

- Butter Chicken** 27.90  
Chicken pieces cooked in tandoor, spiced in rich tomato and cashewnut sauce.
- Mango Chicken** 27.90  
Boneless chicken pieces cooked in a creamy mango sauce
- Chicken Korma** 27.90  
Chicken pieces cooked in a mild creamy cashewnut sauce
- Chicken Saag** 27.90  
Chicken cooked with spinach, cream, methi leaves
- Chicken Tikka Masala** 27.90  
Chicken pieces marinated in garlic, ginger and lemon juice overnight and pan fried
- Kadahi Chicken** 27.90  
Pieces of chicken cooked with Capsicum, onion, tomatoes and finished with fresh coriander
- Chicken Do Piazza** 27.90  
Chicken curry cooked with an abundance of onion
- Chicken Madras** 27.90  
Chicken cooked in spicy coconut sauce
- Chilli Chicken** 27.90  
Tender slices of chicken stir fried with onions, capsicum and chilli
- Methi Chicken** 27.90  
Exclusive chicken preparation cooked with fenugreek leaves
- Chettinad Chicken** 27.90  
An authentic South-Indian pepper hot chicken curry tossed with fresh curry leaves
- Chicken Vindaloo** 27.90  
Hot and spicy chicken curry

## GOAT

### Oh! My Goat

Goat prepared in special sauce & spices and top with coriander

27.90

## LAMB

### Lamb Korma

Tender lamb cubes cooked in creamy cashewnut sauce, garnished with nuts

27.90

### Lamb Dal Ghosht

Tender pieces of boneless lamb cooked in black lentils & exotic spices

27.90

### Lamb Saag

Lamb cooked in spinach, cream, methi leaves and spices

27.90

### Kadahi Lamb

Pieces of lamb cooked with capsicum, onions, tomatoes and finished with fresh coriander

27.90

### Lamb Do Piazza

Lamb curry cooked with an abundance of onion

27.90

### Bhuna Lamb (Medium)

Hot and spicy lamb cooked with capsicum, onion and tomatoes

27.90

### Lamb Madras (Medium)

Lamb cooked in spicy coconut sauce

27.90

### Lamb Vindaloo (Medium)

Hot and Spicy lamb curry

27.90

### Lamb Rogan Josh

Tender pieces of boneless lamb cooked in traditional. Kashmiri spices, saffron & fresh coriander

27.90

## VEGETABLES

<b>Yellow Dal</b>	21.90
Split peas cooked on slow fire with spices.	
<b>Dal Makhani</b>	21.90
Whole black lentil cooked on slow fire for six hours finished with coriander and ginger	
<b>Chefs Special Dal (Mixed lentils)</b>	21.90
<b>Dal-E-Phulkari</b>	22.90
Chef's speciality, mixture of dal made home style	
<b>Vegetable Korma</b>	22.90
Seasonal mixed vegetables cooked in a smooth creamy sauce	
<b>Vegetable Curry</b>	22.90
A fine selection of hard vegetables cooked in a curry sauce	
<b>Chana Masala</b>	22.90
Chickpeas cooked with blend of selected spices north indian style, garnished with fresh coriander	
<b>Aloo Matter</b>	22.90
Peas and Potatoes cooked in a fresh curry sauce	
<b>Saag Aloo</b>	22.90
Spinach and potatoes cooked in a fresh curry sauce	
<b>Palak Paneer</b>	22.90
Fresh leafy spinach puree with home made cottage cheese	
<b>Malai Kofta</b>	22.90
Home made cottage cheese with mashed potato deep fried and cooked with our Chefs special sauce	
<b>Punjabi Baingan (egg plant)</b>	22.90
Egg plant, potatoes tossed with onion masala sauce and tomatoes, finished with fresh coriander	
<b>Chilli Paneer</b>	22.90
Home made cottage cheese stir fried with onion capsicum and chilli	
<b>Bhindi-Do-Piazza</b>	22.90
Okra stir fry with onions and tangy spices & herbs	
<b>Aloo Gobhi Masala</b>	22.90
A combination of cauliflower & potatoes with exotic masalas.	
<b>Paneer Lababdar</b>	22.90
Cottage cheese cubes cooked in rich gravy of onions and tomatoes	
<b>Aloo Jeera</b>	22.90
Boiled potatoes tossed in simple masala's and plenty of coarsely crushed roasted cumin seeds.	

## TANDOORI BREADS

<b>Roti</b>	5.00
Wholemeal bread from our clay oven	
<b>Garlic Roti</b>	5.50
Fresh garlic spread on wholemeal bread	
<b>Tandoori Parantha</b>	5.90
Wholemeal flour with butter, baked in Tandoor	
<b>Plain Naan</b>	5.00
lain flour bread topped with butter	
<b>Garlic Naan</b>	5.50
Fresh garlic spread on naan bread	
<b>Keema Naan</b>	7.50
Naan bread stuffed with minced meat	
<b>Cheese Naan</b>	7.50
Naan bread stuffed with home made cheese	
<b>Cheese &amp; Garlic Naan</b>	7.90
Garlic naan stuffed with cheese	
<b>Peshwari Naam</b>	7.50
Naan stuffed with sultanas and cashew nuts	
<b>Cheese &amp; Spinach Naan</b>	7.90
stuffed with cheese & spinach Layered Indian bread (wholemeal) with butter	

## BIRYANIS

<b>Vegetable</b>	22.90
<b>Chicken, Lamb or Beef</b>	24.90

## RICE

<b>Saffron Rice</b>	5.50
<b>Pulao Rice</b>	7.90

## SIDE DISHES

Chicken Nuggets & Chips	9.90
Chips	5.90
Pappadums (4)	3.90
Mixed Pickles	3.90
Cucumber and Yoghurt	3.90
Tomato and Onion	3.90
Mango Chutney	3.90
Mint Sauce	3.90

## BANQUET

Minimum for 4 or more

**Phulkari's Banquet (pp) 48.90**

**ENTREE:** Chicken Tikka, Sheek Kebab, Samosa

**MAIN:** Choose any 4 curries (lamb, beef, chicken & vegie)

**SIDES:** Rice & Nann

**DESSERT:** Gulab Jamun

**Seafood Banquet (pp) 52.90**

**ENTREE:** Chicken Tikka, Lamb Cutlets & Prawns Pokora

**MAIN:** Choose any 3 curries plus 1 seafood curry

**SIDES:** Rice, Nann, Pappadum and Mango Chutney

**DESSERT:** Choice of Ice Cream or Gulab Jamun

## DRINKS

**Soft Drinks (Cans)** 5.90

Coke, Diet Coke, Coke Zero, Sprite, Fanta, Lift

**Lemon Lime Bitter** 7.90

**Sparkling Water 1L** 9.00

**Ginger Beer** 7.90

**JUICE** 5.90

Orange, Apple

## Mocktail

**Virgin Mojito** 8.90

## LASSI

**Mango Lassi** 8.90

**Salty Lassi** 8.90

**Sweet Lassi** 8.90

**Rose Lassi** 8.90

## HOT TEA

**Masala Chai** 4.50

**Cardamom Tea** 4.50

## DESSERT

**Ras Malai (2 Pcs)** 7.90

**Gulab Jamun (3 Pcs)** 6.90

Milk balls in rose flavoured sugar syrup

**Paan Ice Cream** 7.90

**Indian Mango Ice Cream** 7.90

**Pista Kulfi** 7.90

BYO \$4 per person