

VEGETABLES

Yellow Dal	20.90
Split peas cooked on slow fire with spices.	
Dal Makhani	20.90
Whole black lentil cooked on slow fire for six hours finished with coriander and ginger	
Dal-E-Phulkari	20.90
Chef's speciality, mixture of dal made home style	
Chefs special dal(Mixed lentils)	20.90
Vegetable Korma	21.90
Seasonal mixed vegetables cooked in a smooth creamy sauce	
Vegetable Curry	21.90
A fine selection of hard vegetables cooked in a curry sauce	
Chana Masala	21.90
Chickpeas cooked with blend of selected spices north indian style, garnished with fresh coriander	
Aloo Mutter	21.90
Peas and Potatoes cooked in a fresh curry sauce	
Saag Aloo	21.90
Spinach and potatoes cooked in a fresh curry sauce	
Malai Kofta (3 pcs)	21.90
Home made cottage cheese with mashed potato deep fried and cooked with our Chefs special sauce	
Punjabi Baingan (egg plant)	21.90
Egg plant, potatoes tossed with onion masala sauce and tomatoes, finished with fresh coriander	
Aloo Gobhi Masala	21.90
A combination of cauliflower and potatoes with exotic masalas.	
Paneer Lababdar	21.90
Cottage cheese cubes cooked in rich gravy of onions and tomatoes	
Palak Paneer	21.90
Fresh leafy spinach puree with home made cottage cheese	
Chilli Paneer (medium)	21.90
Home made cottage cheese stir fried with onion capsicum and chilli	
Bhindi-Do-Piazza	21.90
Okra stir fry with onions and tangy spices & herbs	
Paneer Butter Masala	21.90
Indian cottage cheese cooked in our spice blend and special tangy and creamy sauce)	

BIRYANIS

Vegetable	22.90
Chicken, Lamb or Beef	24.90

RICE

Saffron Rice	5.50
Peas Pulao	8.00

TANDOORI BREADS

Roti	4.00
Wholemeal bread from our clay oven	
Garlic Roti	4.50
Fresh garlic spread on wholemeal bread	
Tandoori Parantha	5.50
Wholemeal flour with butter, baked in Tandoor	
Plain Naan	4.00
Plain flour bread	
Garlic Naan	4.50
Fresh garlic spread on naan bread	
Butter Naan	5.50
Plain flour bread topped with butter	
Cheese Naan	7.50
Naan bread stuffed with home made cheese	
Keema Naan	7.50
Naan bread stuffed with minced meat	
Cheese & Garlic Naan	7.90
Garlic naan stuffed with cheese	
Peshwari Naan	7.50
Naan stuffed with sultanas and cashew nuts	

SIDE DISHES

Pappadums (4)	3.50
Mixed Pickles	3.50
Cucumber and Yoghurt	3.50
Tomato and Onion	3.50
Mango Chutney	3.50
Mint Sauce	3.50

KIDS MENU

Chicken Nuggets & Chips	9.90
Bowl of Chips	6.90

DRINKS

Soft Drinks (Cans)	4.50
Coke, Diet Coke, Coke Zero, Lemonade, Sunkist, Solo	
Mango Lassi	5.50

DESSERT

Ras Malai (2 pcs)	6.90
Gulab Jamun (2 Pcs)	6.90
Milk balls in rose flavoured sugar syrup	



Out Door Catering, Party Bookings, BYO

OPEN 6 NIGHTS

Wednesday to Monday 5:00pm - 9:30pm

9948 8222
9948 3404

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ENTREES

Garden Salad	8.00
Tandoori Chicken Salad	15.20
Samosa (2 Pcs) Crispy pastry filled with potatoes & peas spiced with ginger, fenugreek and coriander seeds.	13.90
Onion Bhaji (4 Pcs) Onions dipped in split pea batter & gently fried until golden brown.	13.90
Samosa Chaat (2 Pcs) Deep fried samosas and then topped with chick peas, tomato, onion, sweet yoghurt, date and tamarind sauce	17.90
Aloo Tikki Chaat (2 pcs) Mashed potatoes mixed with light spices and herbs deep fried and topped with boiled chickpeas, yoghurt and tamarind sauce.	16.90
Papdi Chat Crispy Savoury bites combined with chick peas and topped with yoghurt, mint sauce and tamarind sauce	16.90
Seekh Murgh Glafi (4 Pcs) Finely minced lamb mixed with traditional spices, fresh green herbs then bar-be-qued gently in tandoor. Served with mint sauce and salad.	19.90
Chicken Tikka (4 Pcs) Boneless tender chicken pieces marinated overnight and cooked in tandoor.	19.90
Prawns Pakora (4 Pcs) Chickpea batter and spice infused in yoghurt sause and lightly fried	22.90
Adraki Lamb Cutlets (3 Pcs) Lamb cutlets marinated in ginger-garlic, yogurt, light traditional spices and herbs. Kept overnight then bar-be-qued gently in tandoor. Served with mint sauce and salad.	28.90

Our Selection for two or more

Mixed Vegetable Platter for 2 Samosa, Onion Bhaji	19.90
Mixed platter for 2 Samosa, Onion Bhaji, Chicken Tikka, Adraki Lamb Cutlet.	34.90

CHICKEN

Butter Chicken Chicken pieces cooked in tandoor, spiced in rich tomato and cashewnut sauce.	24.90
Mango Chicken Boneless chicken pieces cooked in a creamy mango sauce	24.90
Chicken Korma Chicken pieces cooked in a mild creamy cashewnut sauce	24.90
Chicken Saag Chicken cooked with spinach, cream, methi leaves	24.90
Chicken Tikka Masala Chicken pieces marinated in garlic, ginger and lemon juice overnight and pan fried	24.90
Kadahi Chicken Pieces of chicken cooked with Capsicum, onion, tomatoes and finished with fresh coriander	24.90
Chicken Do Piazza Chicken curry cooked with an abundance of onion	24.90
Chicken Madras Chicken cooked in spicy coconut sauce	24.90
Chilli Chicken (medium) Tender slices of chicken stir fried with onions, capsicum & chilli	24.90
Chettinad Chicken An authentic South-Indian pepper hot chicken curry tossed with fresh curry leaves	24.90
Chicken Vindaloo (medium) Hot and spicy chicken curry	24.90
Methi Chicken Exclusive chicken preparation cooked with fenugreek leaves. Our chef's speciality	24.90

SEAFOOD

Fish Korma Tender fish cubes cooked in a mild creamy cashewnut sauce.	28.90
Goa Fish Curry Fish fillets cooked in a spicy curry sauce finished with a touch of coconut cream	28.90
Prawn Vindaloo (medium) Prawn cooked in hot and spicy vindaloo sauce. An all time favourite.	28.90
Prawn Malai Prawns cooked in a creamy and cashewnut sauce on a low fire	28.90
Kerala Prawn A popular south Indian dish from Kerala cooked with coconut cream flavoured with spices and mustard seeds	28.90

GOAT

Oh! My Goat Our Signature goat curry with bones	25.90
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LAMB

Lamb Korma Tender lamb cubes cooked in creamy cashewnut sauce, garnished with nuts	25.90
Lamb Saag Lamb cooked in spinach, cream, methi leaves and spices	25.90
Kadahi Lamb Pieces of lamb cooked with capsicum, onions, tomatoes and finished with fresh coriander	25.90
Lamb Do Piazza Lamb curry cooked with an abundance of onion	25.90
Bhuna Lamb (Medium) Hot and spicy lamb cooked with capsicum, onion and tomatoes	25.90
Lamb Madras Lamb cooked in spicy coconut sauce	25.90
Lamb Vindaloo (Medium) Hot and Spicy lamb curry	25.90
Lamb Rogan Josh Tender pieces of boneless lamb cooked in traditional. Kashmiri spices, saffron & fresh coriander	25.90

BEEF

Beef Korma Tender Beef cubes cooked in a mild creamy cashewnut sauce.	25.90
Kadahi Beef Pieces of beef cooked with capsicum, onions, tomatoes and finished with fresh coriander	25.90
Beef Madras (Medium) Beef cooked in spicy, coconut sauce	25.90
Beef Vindaloo (Medium) Hot and spicy beef curry	25.90

*Prices are subject to change without notice.
All prices inclusive of GST