

Maharaja's Indian Restaurant

Dine In Menu

Starters

Chicken Kathi Roll \$10.50

Shredded chicken with capsicum and onions, rolled in a chappati, dipped in an egg batter and fried in a shallow pan until golden brown.

Lamb Kathi Roll \$12.90

Skewered lamb mince, shredded with capsicum and onions, rolled in a chappati, dipped in an egg batter and fried in a shallow pan until golden brown.

Paneer Kathi Roll \$9.90

Shredded cottage cheese with capsicum and onions, rolled in a chappati, dipped in an egg batter and fried in a shallow pan until golden brown.

Murgh Kadak Resham \$11.70

Skewered chicken mince cooked in the tandoor then cut into barrels, shaped and stuffed with cheese, dipped in a rice flour batter then deep fried till crispy brown.

Chicken Tikka \$9.95

Succulent pieces of chicken marinated in a sauce with spices and yoghurt then char grilled to perfection.

Tandoori Chicken

One Portion \$7.00 Half Portion \$11.00 Full Portion \$20.00

Chicken marinated in Indian herbs and spices then char grilled.

Murgh Malai Kebab \$9.95

Chicken pieces flavoured with coriander then char grilled to perfection.

Chicken Pakoras \$8.50

Tender pieces of chicken dipped in a spicy pea flour batter.

Adraki Panje \$7.50

Chicken wings marinated in a sauce with ginger then cooked in the tandoor.

Gilafi Sheekh Kebab \$13.50

Minced lamb roasted on skewers with a brunoise of capsicum and chopped onion.

Shrimp Pataya \$7.90

Succulent shrimps cooked in a sweet and sour sauce served on a puff pastry base.

Fish Koliwada \$7.95

Delicate pieces of fish marinated then dipped in a spicy pea flour batter and lightly fried until golden brown.

Vegetarian Mixed Platter for Two \$15.95

A selection of delicious pieces consisting of vegetable pakoras, vegetables dipped in a spicy pea flour batter, bhajees and samosas. A great dish to share.

Meat Mixed Platter for Two \$18.00

A selection of delicious pieces consisting of Chicken Tikka, Murgh Malai Kebab and Sheekh Kebabs.

Masala Dosai (Gluten Free) \$8.90

A Crispy South Indian pancake filled with a mild potato curry, served with a coconut chutney and sambar.

Masala Otthappam \$8.50

A soft Indian bread topped with chopped capsicum and tomatoes, cooked on a griddle.

Chicken Curries

Butter Chicken - Tomato Based \$16.90

Barbecue minted chicken cooked in a creamy tomato based sauce.

Recommended Accompaniment: Plain Rice and Naan.

Butter Chicken - Lemon and Honey \$16.90

Tender pieces of chicken smoked and pan fried in a creamy sauce with lemon and honey.

This dish will melt in your mouth! Recommended Accompaniment: Plain Rice and Naan.

Chicken Tikka Masala \$16.90

Delicately barbequed chicken simmered in our special masala sauce.

Recommended Accompaniment: Garlic Naan and Plain Pulao

Chicken Kadai \$16.90

Pieces of chicken cooked in the traditional Kadai style with onion, tomato and capsicum.

Recommended Accompaniment: Garlic Naan and Plain Pulao

Chicken Chettinad \$17.00

Tender pieces of chicken cooked in a thick sauce with onion, tomato and star anise.

Murgh Dewani Handi \$17.70

A chicken dish cooked in a sauce with tomato and spinach

Recommended Accompaniment: Onion Kulcha and Jeera Pulao

Hara Bhara Murgh \$18.00

A unique combination of chicken, spinach, tomatoes and spices simmered gently together.

Chicken Kurma \$17.00

Tender pieces of chicken delicately cooked in a creamy sauce with a hint of fruit and cashew.

Kodi Vepudu \$17.75

A dry dish of chicken cubes, stir fried with onions, tomatoes and a dominating flavour of curry leaves and other spices.

Murgh Rarra \$17.40

Boneless chicken cubes cooked along with chicken mince with a selection of Indian spices.

Chicken Vindaloo \$17.95

Chicken cooked with home made vindaloo paste consisting of vinegar and other hot Indian spices.

Murgh Dhansak \$16.95

Boneless chicken cooked in a unique combination of lentils and curry.

Murgh Kali Mirchi \$17.50

Tender pieces of chicken tikka cooked in a sauce with black peppercorns.

Lamb Curries

Rogan Josh \$17.50

Traditionally cooked lamb pieces made with our special sauce with tomatoes and onions cooked together with roasted spices in a rich brown sauce.

Recommended Accompaniment: Plain Pulao and Roti

Lamb Do Piazza \$18.00

A spicy dry curry that combines large onion slices, tomatoes and spices

Syrian Lamb Curry \$17.95

A lamb curry flavoured with black peppercorns, coconut and a selection of fragrant spices.

Lamb Kurma \$17.50

Fine pieces of lamb cooked in a rich creamy sauce made with cashew and a hint of fruit.

Lamb Saagwala \$18.00

Tender pieces of lamb cooked in a sauce with spinach puree.

Lamb Dalcha \$17.75

A lamb dish with lentils simmered in a sauce with fresh herbs.

Lamb Madras \$17.50

A lovely combination of aromatic spices and tender lamb pieces served in a sauce.

Lamb Vindaloo \$17.95

A blazing lamb curry cooked in a sauce using ground chillies and garam masala for people with a fire proof palate.

Bhuna Gosht (semi dry) \$18.00

Stir fried lamb curry with garlic and other herbs and spices.

Aloo Gosht \$17.70

Lamb cooked along with potatoes and yoghurt.

Seafood

Kadai Prawn \$22.00

Prawn delicately cooked in a traditional Kadai, which is an Indian style wok combining a selection of fragrant spices and fresh coriander.

Prawn Chatpata (semi dry) \$21.00

A delectable prawn dish simmered gently in a sauce made from yoghurt and tomato.

Fish Methi Malai \$18.90

Delicate pieces of fish cooked in a sauce with dry fenugreek.

Chapala Pulusu or Prawn Pulusu \$20.00

A sweet and tangy fish / prawn curry from Southern India with a dominating taste of Tamarind.

Vegetable Curries

Palak Paneer \$14.95

Traditional home made cottage cheese simmered gently in a spinach based sauce with a selection of herbs

Mutter Paneer \$13.50

Paneer (cottage cheese) and green peas cooked in a sauce made with tomato and onion.

Diwani Handi \$13.95

Delectable vegetables cooked in a rich sauce with shredded spinach.

Aloo Gobhi \$12.50

Potato and cauliflower gently cooked with tomatoes and spices

Vegetable Kadai \$13.70

A selection of vegetables cooked in a traditional Kadai, which is an Indian style wok combining a selection of fragrant spices and fresh corriander.

Baingan Ka Salan \$14.50

Eggplant cooked in a specially made sauce of sesame seeds, onions, cashew nuts, coconut and tamarind.

Jeera Aloo (dry) \$12.00

Potato dry dish with cumin.

Dal Masala \$10.90

Lentils simmered in a masala sauce with garlic and cumin

Vegetable Miloni \$14.75

Vegetables and cottage cheese cooked in a sauce with spinach

Vegetable Kurma \$14.50

A selection of seasonal vegetables cooked in a creamy sauce

Rice

Plain Rice \$3.00

Pulao \$4.00

Fragrant rice cooked with a selection of herbs and cumin seeds

Jeera Rice \$4.00

Rice cooked with a selection of herbs and cumin seeds

Peas Pulao \$4.00

Green peas flavoured pulao

Vegetable Pulao \$4.00

Pulao with mixed vegetables

Aloo Gobhi Ki Tehri \$4.00

Potatoes and cauliflower pulao

Paneer Pulao \$4.00

Cottage cheese pulao

Biryanis

Vegetable Biryani \$13.00

Vegetables cooked along with spices, yoghurt and flavoured rice

Chicken Biryani \$17.00

Small pieces of chicken combined with Indian spices, yoghurt and rice.

Lamb Biryani \$17.00

Small pieces of lamb combined with Indian spices, yoghurt and rice.

Shrimp Biryani: \$19.00

Shrimp combined with Indian spices, yoghurt and rice.

Indian Breads

Naan \$2.50

A plain bread brushed with butter after cooking

Kheema Naan \$3.50

Plain Naan stuffed with tender spiced lamb mince

Rogini Naan \$3.50

A unique bread covered with peanuts

Roti (Chappati) \$2.00

Traditional Plain unleavened bread

Onion Kulcha \$3.50

A bread with spiced minced onions and garnished with coriander. Absolutely delicious.

Garlic Naan \$3.50

Naan covered with garlic and spices

Stuffed Paratha \$3.00

Paratha stuffed with potato and fresh herbs

Peshawari Naan \$3.50

A sweet bread with dried fruit and nuts

Cheese Kulcha \$3.50

Naan stuffed with cheese, chillies and roasted cumin seeds

Tawa Paratha \$3.50

Bread cooked on a griddle

Accompaniments

Mango Pickle \$1.00

A sweet pickle that accompanies all mains perfectly

Sweet Chutney \$1.00

Tamarind and Jagerry

Mint Chutney \$1.00

Yoghurt and mint chutney, refreshing and great with entrees

Raita \$2.50

A cooling dish with yoghurt, cucumber and carrot

Papadom 50 cents

Wafer thin spiced crisp bread, excellent with curries

Dessert

Lychees and Ice Cream \$5.00

Mango Delight \$5.50

Vanilla Ice Cream drenched in cool mango pulp - light and exotic!

Gajar Halva \$5.50

Freshly grated carrots blended with sugar and cardamom until caramelised

Gulab Jamun \$6.00

Mouth watering Indian style donuts in a sweet syrup

Kulfi \$5.50

A traditional Ice Cream with a mango and caramel flavour

Vertical Sundae \$8.00

A heavenly sundae with raspberries, cream, raspberry Ice Cream and then covered in chocolate sauce

Lassi \$4.50

A sweet mango yoghurt drink which cools the palate

Tea

Herbal Tea \$2.50

Your choice of Peppermint, Lemon Twist, Chamomile, Raspberry, Orange and Mango and Rosehip and Hibiscus

Indian Spice Tea \$3.00

Tea (English Breakfast) \$2.00

Coffees & Chocolate

Espresso long/short \$2.50

Double Espresso \$2.50

Flat White \$3.00

Cappuccino \$3.00

Mochaccino \$3.00

Hot Chocolate \$3.00

Liqueur Coffee \$8.50