

# Dine In MENU



**INDIAN  
BROTHERS**  
*Restaurant*

*Welcome*

# Entrée

<b>MIXED PLATTER (8 PIECES)</b> <i>An assortment of items (Samosa, Pakora, Chicken Tikka, Fish pakora)</i>	<b>\$17.95</b>
<b>VEGETABLE SAMOSA (2 PCS)</b> <i>Deep fried puffy pastry filled with mashed potatoes</i>	<b>\$7.90</b>
<b>MEAT SAMOSA (2 PCS)</b> <i>Spiced lamb minced in deep fried puff pastry.</i>	<b>\$8.90</b>
<b>ONION PAKORA</b> <i>Onion rings deep-fried in chickpea batter best with tamarind sauce.</i>	<b>\$7.90</b>
<b>VEGETABLE PAKORA</b> <i>Onion, spinach, and chickpea fritters lightly fried and served with tamarind sauce</i>	<b>\$8.90</b>
<b>VEGE SPRING ROLL (5 PCS)</b> <i>Julienne vegetables rolled in rice pastry served with sweet chilli sauce</i>	<b>\$10.00</b>
<b>PANEER PAKORA (GF)</b> <i>Indian style cheese (paneer) flavoured with fresh herbs and spices and deep-fried in chickpea batter.</i>	<b>\$9.90</b>
<b>VEGETABLE PLATTER</b> <i>A delicious selection of 2 onion pakora, 2 veg samosa, 2 aloo Tikki, 2 paneer pakora served with tomato chutney.</i>	<b>\$16.95</b>
<b>CHICKEN PAKORA (8 PIECES)</b> <i>Chicken breast pieces marinated with fresh herb, garlic, ginger and served with mint sauce</i>	<b>\$12.95</b>
<b>COCONUT PRAWN (5 PCS DEEP FRIED)</b> <i>Marinated prawn coated in coconut batter. Served with chilli mayo sauce</i>	<b>\$12.95</b>
<b>FISH PAKORA</b> <i>Barramundi fish marinated with garlic, herbs, spices and served with mint sauce</i>	<b>\$12.95</b>

# Tandoori Cuisine

<b>TANDOORI CHICKEN (8 PCS)</b> <i>Whole chicken marinated with garlic, ginger, yoghurt and tandoori spices cooked in tandoor.</i>	<b>\$17.95</b>
<b>CHICKEN TIKKA</b> <i>Boneless chicken pieces marinated in garlic, yoghurt, grilled in tandoor oven in tandoor.</i>	<b>\$21.95</b>
<b>CHICKEN MALAI TIKKA (8 PCS)</b> <i>Tender thigh chicken fillet marinated with garlic, ginger, cardamon and creamy sauce cooked in clay oven</i>	<b>\$20.95</b>
<b>TANDOORI FISH</b> <i>Barramundi fish pieces marinated with ajwain, tandoori spices cooked in tandoor oven and served with mint sauce</i>	<b>\$21.95</b>

<b>LAMB CUTLET (4 PCS)</b>	<b>\$21.95</b>
<i>Fresh tender lamb cutlet pieces marinated in garlic, ginger yogurt mild spices cooked in clay oven</i>	
<b>PANEER TIKKA (8 PCS)</b>	<b>\$18.95</b>
<i>Paneer cubes, capsicum, onions marinated with spices and yoghurt grilled in Tandoor</i>	
<b>MALAI SOYA CHAP (8 PCS)</b>	<b>\$18.95</b>
<i>Soya chap marinated with garlic, ginger, cardamom, cream and mild spices cooked in tandoor</i>	
<b>ACHARI SOYA CHAP</b>	<b>\$18.95</b>
<i>Soya chap marinated with garlic, ginger, yogurt and chef special spices cooked in tandoor</i>	
<b>TANDOORI SOYA CHAP (8 PCS)</b>	<b>\$18.95</b>
<i>Soya chap marinated with garlic, ginger and spices cooked in tandoor</i>	

# Classic Breads

<b>PLAIN NAAN</b>	<b>\$4.95</b>
<i>White flour bread baked in a tandoori oven.</i>	
<b>TANDOORI ROTI</b>	<b>\$4.95</b>
<i>Oven baked wholemeal bread.</i>	
<b>LACHAA PARANTHA</b>	<b>\$5.50</b>
<i>Wholemeal bread layered with butter.</i>	
<b>BESAN ROTI</b>	<b>\$5.50</b>
<i>Gluten free flat bread.</i>	
<b>BUTTER NAAN</b>	<b>\$5.50</b>
<i>Bread layered with butter and served fresh from oven.</i>	
<b>GARLIC NAAN</b>	<b>\$5.50</b>
<i>Bread flavoured with garlic.</i>	
<b>GARLIC CHEESE</b>	<b>\$5.50</b>
<i>Bread stuffed with fresh garlic and cheese.</i>	
<b>CHEESE NAAN</b>	<b>\$5.50</b>
<i>Bread stuffed with tasty cheese</i>	
<b>SPICY NAAN</b>	<b>\$5.50</b>
<i>Garlic, Chilli and Cheese Naan.</i>	
<b>CHEESE AND SPINACH NAAN</b>	<b>\$5.50</b>
<i>A chef's special naan.</i>	
<b>PANEER NAAN</b>	<b>\$5.50</b>
<i>Naan stuffed with potato and cheese cubes in mild spices.</i>	
<b>ALOO PARATHA</b>	<b>\$5.50</b>
<i>Bread stuffed with potatoes, herbs and spices</i>	



<b>ONION PARATHA</b> <i>Bread stuffed with fresh minced onions and shallots.</i>	<b>\$5.50</b>
<b>ONION AND CHEESE NAAN</b> <i>Bread stuffed with fresh onion and cheese.</i>	<b>\$5.50</b>
<b>HERB NAAN</b> <i>Bread stuffed with fresh herbs and cheese.</i>	<b>\$5.50</b>
<b>KEEMA AND CHEESE NAAN</b> <i>Minced lamb and cheese.</i>	<b>\$5.50</b>
<b>KEEMA NAAN</b> <i>Bread stuffed with minced meat.</i>	<b>\$5.50</b>
<b>CHILLI CHICKEN NAAN</b> <i>Bread stuffed with chicken, chilli and cheese.</i>	<b>\$5.50</b>
<b>CHILLI NAAN</b> <i>Bread stuffed with fresh chilli and cheese.</i>	<b>\$5.50</b>
<b>FIVE FILLING NAAN</b> <i>Bread stuffed with olives, capsicum, spinach, cheese and paneer</i>	<b>\$6.50</b>
<b>PESHWARI NAAN</b> <i>Bread stuffed with fruits and nuts.</i>	<b>\$5.50</b>

# Accompliments

<b>RAITA</b> <i>Diced cucumber and tomato in yoghurt sauce. Perfect match for hot curries.</i>	<b>\$4.95</b>
<b>BOONDI RAITA</b> <i>Homemade yoghurt topped with spices, coriander and boondi (chickpea)</i>	<b>\$4.95</b>
<b>PINEAPPLE RAITA</b> <i>Diced pineapple mixed with homemade yogurt</i>	<b>\$4.95</b>
<b>MANGO CHUTNEY, LIME PICKLE, MANGO PICKLE, MIX PICKLE OR CHILLI PICKLE</b>	<b>\$3.95</b>
<b>PAPPADUMS</b> <i>Crispy pappadums served with mango chutney and mint sauce.</i>	<b>\$5.00</b>
<b>GARDEN SALAD</b> <i>Fresh vegetables- lettuce, carrot, cucumber, tomato, onion.</i>	<b>\$7.90</b>
<b>ONION SALAD</b> <i>onion rings marinated with vinegar and fresh coriander</i>	<b>\$5.00</b>

Corkage: \$5 per person  
 Rice: \$2.50 per serve  
**GLUTEN FREE & VEGAN OPTIONS AVAILABLE**

# Rice Dishes

<b>VEGETABLE BIRYANI</b> <i>Indian flavoured rice blended and steamed with seasonal vegetables, garnished with cashews.</i>	<b>\$16.95</b>
<b>BIRYANI- LAMB OR CHICKEN</b> <i>Basmati rice cooked with spicy meat, fresh tomato and onion.</i>	<b>\$18.95</b>
<b>SAFFRON RICE</b> <i>Steamed basmati saffron rice.</i>	<b>\$3.00</b>
<b>WHITE RICE</b> <i>Steamed basmati white rice.</i>	<b>\$3.00</b>
<b>COCONUT RICE</b> <i>White rice cooked with creamy coconut sauce.</i>	<b>\$6.00</b>
<b>LEMON RICE</b> <i>White rice cooked with mustard seeds and curry leaves.</i>	<b>\$6.00</b>
<b>JEERA RICE</b> <i>Basmati rice cooked with cumin seeds</i>	<b>\$6.00</b>
<b>PULAO RICE</b> <i>White rice cooked with diced vegetables and bay leaves.</i>	<b>\$6.00</b>

# Chicken Curries

<b>BUTTER CHICKEN (SWEET)</b> <i>Chicken simmered in a rich creamy tomato sauce with cashew.</i>	<b>\$20.95</b>
<b>CHICKEN MAKHANI</b> <i>Chicken pieces cooked in tandoor and simmered in Indian Butter sauce.</i>	<b>\$20.95</b>
<b>MANGO CHICKEN</b> <i>Succulent boneless chicken simmered with mango pulp and fresh spices in rich creamy sauce.</i>	<b>\$20.95</b>
<b>CHICKEN KORMA</b> <i>A rich curry, chicken cooked in a cream and cashew sauce.</i>	<b>\$20.95</b>
<b>CHICKEN TIKKA MASALA</b> <i>Baked chicken blended in tomato, onion, gravy with chunks of onion and capsicum</i>	<b>\$20.95</b>
<b>CHICKEN BHOONA</b> <i>Chicken cooked in gravy with fresh onion, tomato and ginger</i>	<b>\$20.95</b>
<b>CHICKEN MADRAS</b> <i>Chicken cooked with onion puree and coconut cream sauce.</i>	<b>\$20.95</b>
<b>CHICKEN SAGWALA</b> <i>Boneless chicken with spinach with touch of fenugreek and spices.</i>	<b>\$20.95</b>

<b>CHILLI CHICKEN (HOT)</b>	<b>\$20.95</b>
<i>Chicken cooked with onion, capsicum, herbs and chilli sauce.</i>	
<b>CHICKEN VINDALOO</b>	<b>\$20.95</b>
<i>Boneless chicken cooked in blend hot spicy sauce.</i>	
<b>DESI CHICKEN</b>	<b>\$20.95</b>
<i>Chicken pieces on bone cooked with fresh onion, garlic, ginger, chilli and coriander cooked in homestyle gravy</i>	
<b>KARAHI CHICKEN</b>	<b>\$20.95</b>
<i>Chicken pieces cooked with fresh tomato, garlic, ginger and chilli, topped with fresh coriander</i>	
<b>METHI CHICKEN</b>	<b>\$20.95</b>
<i>Chicken pieces cooked in creamy sauce with fresh garlic, ginger, fenugreek</i>	

## Lamb Curries

<b>LAMB ROGAN JOSH</b>	<b>\$22.95</b>
<i>Tender lean lamb marinated in blend of garlic, ginger. And yoghurt- enhanced with cardamom and fresh coriander.</i>	
<b>LAMB JALFREZI</b>	<b>\$22.95</b>
<i>Lamb cooked in sauce with fresh onion capsicum, beans, and peas</i>	
<b>LAMB KORMA</b>	<b>\$22.95</b>
<i>Lamb cooked in our famous cashew creamy sauce.</i>	
<b>LAMB SAAG</b>	<b>\$22.95</b>
<i>Boneless lamb cooked in spinach puree with touch of fenugreek, ginger, and spices</i>	
<b>LAMB MADRAS</b>	<b>\$22.95</b>
<i>Lamb cooked with onion puree and coconut cream sauce.</i>	
<b>LAMB BHOONA</b>	<b>\$22.95</b>
<i>Lamb cooked in special Indian gravy with fresh onion, tomato, and ginger.</i>	
<b>LAMB MASALA</b>	<b>\$22.95</b>
<i>Tender lamb cooked with potato and fresh coriander in onion Gravy.</i>	
<b>LAMB VINDALOO</b>	<b>\$22.95</b>
<i>A spicy dish from the exotic beaches of Goa, made using a unique blend of hot, aromatic spices and vinegar, giving this dish its distinctive flavour.</i>	



# Goat Curries

<b>GOAT CURRY</b>	<b>\$22.95</b>
<i>Goat on the bone with fresh garlic, ginger, and coriander in a traditional Indian gravy</i>	
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<b>TAWA GOAT</b>	<b>\$22.95</b>
<i>Goat on the bone cooked with fresh herbs and spices</i>	

# Classic Vegetarian

<b>DHAL TADKA</b>	<b>\$17.95</b>
<i>Lentils cooked with fresh tomatoes and onions.</i>	
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<b>DHAL MAKHNI</b>	<b>\$17.95</b>
<i>Authentic black lentils cooked with fresh garlic and herbs.</i>	
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<b>MIXED VEGETABLE</b>	<b>\$17.95</b>
<i>Fresh vegetables cooked in Northern Indian style.</i>	
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<b>VEGETABLE KORMA</b>	<b>\$17.95</b>
<i>An assortment of seasonal vegetables in a traditional creamy cashew sauce.</i>	
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<b>CHANNA MASALA</b>	<b>\$17.95</b>
<i>Chickpeas and potatoes cooked in a mild, tomato sauce and fresh herbs.</i>	
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<b>PALAK PANEER</b>	<b>\$19.95</b>
<i>A combination of spinach and cheese cooked in a light sauce of special herbs and spices.</i>	
.....	
<b>EGGPLANT SABJI</b>	<b>\$17.95</b>
<i>Eggplant and potato seasoned with fresh herbs and spicesof special herbs and spices.</i>	
.....	
<b>SHAHI PANEER</b>	<b>\$19.95</b>
<i>Homemade cottage cheese in a mild, creamy sauce.</i>	
.....	
<b>KADHAI PANEER</b>	<b>\$19.95</b>
<i>Homemade cottage cheese sautéed with onion, capsicum and coriander garnished with dash of cream.</i>	
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<b>BUTTER PANEER</b>	<b>\$19.95</b>
<i>Homemade paneer simmered in fresh tomato creamy butter sauce.</i>	
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<b>MATAR PANEER</b>	<b>\$19.95</b>
<i>Cubes of homemade cottage cheese and fresh garden peas.</i>	
.....	
<b>MALAI KOFTA</b>	<b>\$19.95</b>
<i>Potato and cottage cheese balls served with creamy sauce.</i>	
.....	
<b>SOY CHAP</b>	<b>\$18.95</b>
<i>Soya chap cooked with chef special gravy</i>	

### MUSHROOM MASALA

Mushroom cooked with fresh garlic, ginger, peas and tomato gravy

**\$19.95**

### PUMPKIN MASALA

A Savoury, Spicy, Tangy All in One Pumpkin Curry Cooked in Onion Tomato Sauce

**\$17.95**

### ALOO GOBI

fresh cauliflower & potato cooked with fresh tomato, onion, garlic and ginger garnished with fresh coriander

**\$17.95**

### PANEER BHURJI

Scrambled Indian cottage cheese with onion, tomatoes, peas and spices

**\$19.95**

## Treasures From The Sea

### PRAWN MASALA

Green prawns in tomato, garlic and onion gravy.

**\$23.95**

### CHILLI PRAWN

Green prawns stir fried in a garlic sweet chilli gravy.

**\$23.95**

### PRAWN TIKKA MASALA

Prawn cooked with onion, capsicum, tomato and fresh coriander.

**\$23.95**

### GARLIC PRAWN

Green prawn stir-fried in a garlic, creamy sauce.

**\$23.95**

### FISH MOILEE

Fresh barramundi fillets cooked with mustard seeds, curry leaves, coconut broth with spices, ginger and green chillies

**\$23.95**

### FISH GOAN

Fresh barramundi fillets cooked in a traditional Goan style with coconut and exotic spices

**\$23.95**

## Desserts

### KULFI

Homemade ice cream prepared with a creamy, nutty flavour.

**\$5.50**

### GULAB JAMUN

Lightly deep fried doughnut balls, dipped in rosewater syrup.

**\$5.50**

### MANGO KULFI

Mango flavoured ice cream – a taste of summer!

**\$5.50**

### VANILLA ICE CREAM

Creamy vanilla ice cream topped with chocolate.

**\$5.50**

### ALMOND KULFI

Almond flavoured ice cream

**\$5.50**



# Street Food

<b>CHILLI CHICKEN</b>	<b>\$20.95</b>
<i>Chicken cooked with onion, capsicum, herbs and chilli sauce</i>	
<b>CHILLI CHEESE</b>	<b>\$18.95</b>
<i>Stir- fried Indian gourmet cheese, capsicum and onion in a tangy spicy sauce</i>	
<b>VEG MANCHURIAN</b>	<b>\$18.95</b>
<i>Deep- fried vegetable balls tossed with capsicum, onion and garlic in a spicy Gravy</i>	
<b>GOBI MANCHURIAN</b>	<b>\$18.95</b>
<i>Deep fried cauliflower tossed with fresh garlic, ginger, soy, chilli sauce</i>	
<b>CHOLE BHATURE</b>	<b>\$19.00</b>
<i>Deep fried puffed bread served with chickpeas and onion salad</i>	
<b>VEG FRIED RICE</b>	<b>\$9.95</b>
<i>Seasonal fresh vegetables cooked with basmati rice</i>	
<b>TIKKI CHAT</b>	<b>\$10.00</b>
<i>Mashed potato cake topped up with chickpeas, onion, coriander, tamarind, yoghurt mint and spicy yoghurt sauces.</i>	
<b>DAHI BHALLA</b>	<b>\$10.00</b>
<i>Deep fried dumplings of lentils topped with yogurt and tamarind chutney</i>	
<b>SAMOSA CHAT</b>	<b>\$10.00</b>
<i>Samosa topped with chickpeas, onion, coriander, tamarind, yoghurt mint and spicy yoghurt sauces.</i>	

# Pizza

<b>TANDOORI CHICKEN PIZZA</b>	<b>\$17.00</b>
<i>Boneless tandoori chicken, tomato, onion and coriander, topped with yoghurt mint sauce</i>	
<b>CHICKEN TIKKA MASALA PIZZA</b>	<b>\$17.00</b>
<i>Marinated chicken pieces with tikka masala spices, capsicum, onion, fresh coriander and cheese topped with yoghurt sauce</i>	
<b>SPICY CHICKEN PIZZA</b>	<b>\$17.00</b>
<i>Chicken, onion, pickled jalapenos, tomatoes and lots of cheese</i>	
<b>VEG PIZZA</b>	<b>\$16.00</b>
<i>Marinated cottage cheese, capsicum, onion, mushroom, cheese, fresh coriander topped with mint sauce</i>	

<b>CHEESE PIZZA</b> <i>Mozzarella tasty cheese pizza</i>	<b>\$12.00</b>
<b>BUTTER CHICKEN PIZZA</b> <i>Marinated chicken pieces in rich butter sauce topped with onion, tomatoes and coriander</i>	<b>\$17.00</b>
<b>SPICY PANEER</b> <i>Capsicum, onion, paneer with Indian spices</i>	<b>\$17.00</b>
<b>HAWAIIAN PIZZA</b> <i>Ham, Pineapple with Mozzarella cheese with mushroom.</i>	<b>\$18.00</b>
<b>MEAT LOVER</b> <i>Ham, Bacon, and chicken with BBQ sauce on top</i>	<b>\$18.00</b>
<b>PEPPERONI PIZZA</b> <i>Pepperoni with cheese.</i>	<b>\$17.00</b>
<b>PUMPKIN PIZZA</b> <i>Pumpkin, Spinach, Feta cheese, Garlic oil topped with Cheese.</i>	<b>\$17.00</b>
<b>PERI PERI</b> <i>Pizza topped with Tomato, Red onion, chicken, capsicum, chicken topped with peri peri sauce with fresh coriander</i>	<b>\$18.00</b>

# Kids Menu

<b>FISH AND CHIPS</b> <i>Fish pieces and chips served with tomato sauce</i>	<b>\$9.95</b>
<b>CHIPS</b> <i>Beer battered chips served with tomato sauce</i>	<b>\$6.00</b>
<b>CHICKEN NUGGETS AND CHIPS</b>	<b>\$9.95</b>

# Indian Brother Menu

## 2 COURSE BANQUETS - MINIMUM 2 GUEST \$35.95 PP

### ENTRÉE

*Mixture of snacks for sharing of two.*

### MAIN MEAL

*You can choose any two curries of your choice.*

### NAAN BREAD

*One plain naan bread goes best with curries.*

### RICE

*Saffron rice garnished with coriander.*

### RAITA

*Yoghurt with cucumber, carrot and cumin seeds.*

### PAPPADUM

*Thin crispy pappadum.*

### MANGO CHUTNEY

*Homemade sweet mango chutney.*

### GARDEN SALAD

*Lettuce, tomato, onion and carrot.*

**\* Any seafood dish – \$3 per dish extra.**

## 3 COURSE BANQUETS - MINIMUM 2 GUEST \$38.95 PP

### ENTRÉE

*Mixture of snacks for sharing of two.*

### MAIN MEAL

*You can choose any two curries of your choice.*

### NAAN BREAD

*One plain naan bread goes best with curries.*

### RICE

*Saffron rice garnished with coriander.*

### RAITA

*Yoghurt with cucumber, carrot and cumin seeds.*

### PAPPADUM

*Thin crispy pappadum.*

### MANGO CHUTNEY

*Homemade sweet mango chutney.*

### GARDEN SALAD

*Lettuce, tomato, onion and carrot.*

### DESSERT

*Any one dessert of your choice*

**\* Any seafood dish – \$3 per dish extra.**





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BROTHERS**  
*Restaurant*

*When you dine with us  
you are like a family*

*Thanks for visiting*