



# A Punjabi Style Indian Restaurant

*DINE-IN MENU*

## Timings:

Monday - Friday 5:00 PM - 10:30 PM

Sat - Sun 12:00 PM - 10:30 PM

**Address: Shop 4, 1 Sanctuary Rd, Hillside**

## STARTERS

- 1. Vegetable Samosa (2pcs)** **\$6.90**  
Tossed potato and green peas with spices, plain flour, butter, rolles in triangular pancakes and deep fried.
- 2. Onion Bhaji** **\$6.90**  
Onion rings dipped in split pea batter and gently fried until golden fried.
- 3. Paneer Munchurian** **\$12.50**  
Cottage cheese chunks cooked in a chef's special Cantonese style sauce
- 4. Chicken Munchurian** **\$12.50**  
Tender chicken chunks friend and cooked in a chef's special Cantonese style
- 5. Chilly Paneer** **\$12.50**  
Cottage cheese cooked with onion and capsicum in hot sauce.
- 6. Paneer Tikka** **\$12.50**  
Tandoori baked cottage cheese marinated with spices and yogurt.
- 7. Veg Noodles / Chicken Noodles** **\$11.50 / \$14.50**  
An indo chinese noodles with stir fry vegetables in it
- 8. Chicken Tikka** **\$12.50**  
Boneless tender chicken pieces marinated overnight and cooked in tandoor
- 9. Chilli Chicken** **\$12.50**  
Chicken tender pieces flavoured with garlic, soy & cooked with herbs, capsicum & spring onion in a Hot chilli sauce.
- 10. Tandoori Chicken Full / Half** **\$19.50 / \$11.50**  
Fresh spring chicken seasoned & marinated in yogurt herbs & spices overnight then cooked in tandoor.
- 11. Lamb Seekh Kebab** **\$12.50**  
Marinated mince lamb flavoured with onions, garlic, ginger and fresh coriander cooked in tandoor
- 12. Lamb Cutlet** **\$15.50**  
Lamb culets marinated overnight in Spices & yoghurt and cooked in tandoor
- 13. Amritsari Fish (5 pieces)** **\$15.90**  
Deep fried fsh in split pea batter & herbs
- 14. Chat Papri (crisp fried dough wafers)** **\$8.50**  
In Papri Chaat, the papris are served with boiled potatoes, boiled chickpeas, chilis, yogurt and tamarind chutney[2] and topped with chaat masala
- 15. Chilly Potatoes** **\$11.50**  
Spicy potato cubes tossed with onion and capsicum in chefs fusion sauce.
- 16. Mushroom Tikka** **\$11.50**  
Mushroom cooked with onion and capsicum on the skewers

# PATIALA HOUSE

## *Our Selection For Two or More*

### **17. Vegetable Platter** **\$19.50**

A Patiala home special veg platter a combination of assorted veg entre serve on sizzler

### **18. Patiala Non Veg Platter** **\$24.50**

Assortment of non veg snacks serve on sizzler

## ***Patiala House I***

### **19. Banquet (Per person, minimum 2 person)** **\$24.50**

Entrees: 2 pieces Chicken Tikka And 2 pieces Onion Bhaji

Mains: 1 Non veg (no seafood) and 1 Veg

Sides: 1xRice & 2xNaan/garlic/mint

Dessert: Gulab Jamun or Vanilla iCe Cream

## ***Patiala House II***

### **20. Banquet (Per person)** **\$29.50**

Entrees: 4 pieces chikentikka and 2 pieces seekh kabab or 1 pieces samosa

Mains: 1 Chicken and 1 Lamb/Beef

Sides: 1xRice & 2xNaan/garlic/mint

Dessert: Gulab Jamun

## MAINS CHICKEN

### **21. Punjabi Butter Chicken** **\$14.50**

Chicken pieces cooked in tandoor then spiced in tomato & cashew nut & tomato sauce

### **22. Kadai Chicken** **\$14.50**

Pieces of chicken cooked with capsicum, onion, tomatoes & fnished with fresh coriander

### **23. Chicken Korma** **\$14.50**

Chicken pieces cooked in mild creamy cashew nuts sauce

### **24. Chicken Tikka Masala** **\$14.50**

Tandoori Chicken pieces cooked with capsicum, onion, tomatoes & fnished with fresh coriander

### **25. Chicken Madras** **\$14.50**

Chicken tender pieces cooked in spicy coconut sauce

### **26. Chicken Methi Malai Special** **\$14.50**

### **27. Chicken Vindalo** **\$14.50**

Hot & tangy spices chicken tender pieces in sauce

<b>28. Murg Tikka Hariyalvi</b>	<b>\$14.50</b>
Tender chicken tikka cooked in spinach sauce.	
<b>29. Chilly Garlic Chicken</b>	<b>\$14.50</b>
Spicy chicken cooked with garlic.	
<b>30. Punjabi Chicken Curry</b>	<b>\$14.50</b>
Traditional chicken currry	
<b>31. Chicken Mushroom Curry</b>	<b>\$14.50</b>
Chicken and mushroom cooked in medium masala sauce.	
<b>32. Chicken Achari</b>	<b>\$14.50</b>
Chicken in pickle sauce.	

## LAMB

<b>33. Lamb Korma</b>	<b>\$15.50</b>
Tender lamb moghul style dish cooked in cashew sauce, garnished with nuts	
<b>34. Lamb Rogan Josh</b>	<b>\$15.50</b>
Tender pieces of boneless lamb cooked in traditional Kashmiri spices, saffron & fresh coriander	
<b>35. Lamb Saag</b>	<b>\$15.50</b>
Lamb cooked in spinach, cream, fenugreek & spices	
<b>36. Kadai Lamb</b>	<b>\$15.50</b>
Pieces of lamb cooked with capsicum, onions, tomatoes & fnished with fresh coriander	
<b>37. Lamb Madras</b>	<b>\$15.50</b>
Lamb cooked in spicy coconut sauce	
<b>38. Lamb Bhuna Gosht</b>	<b>\$15.50</b>
Lamb cooked with shredded onion and capsicum in spicy sauce	
<b>39. Methi Gosht Malaidaar</b>	<b>\$15.50</b>
Lamb pieces cooked with fenugreek and cream.	
<b>40. Lamb Vindaloo</b>	<b>\$15.50</b>
Lamb cooked in hot & spicy sauce	
<b>41. Rarrah Gosht (Special)</b>	<b>\$15.50</b>
Spicy Lamb Cooked with Lamb mince and Chef Special Masala	

## BEEF

- 42. Beef Korma** **\$15.50**  
Tender beef cubes cooked in a mild creamy cashew nut sauce
- 43. Kadai Beef** **\$15.50**  
Pieces of beef cooked with capsicum, onions, tomatoes & finished with fresh coriander
- 44. Beef Muglai** **\$15.50**  
Beef cooked muglai style with apricot & spices
- 45. Beef Madras** **\$15.50**  
Beef cooked in species with mustard seeds and curry leaves with coconut sauce
- 46. Beef Vindaloo** **\$15.50**  
Hot & spicy beef curry

## SEAFOOD

- 47. Prawn Mushroom Masala** **\$17.00**  
Prawn and mushroom cooked in masala sauce
- 48. Fish Madras Curry** **\$17.00**  
A spicy south indian specialty.
- 49. Goan Fish** **\$17.00**  
Fish fillet cooked in spicy mustard seed, curry leaves & coconut milk
- 50. Prawn Malai** **\$17.50**  
Prawns cooked in a creamy coconut & cashew nut sauce on a slow fire
- 51. Prawn Saag** **\$17.50**  
Prawns cooked in spinach puree
- 52. Chilli Prawns** **\$17.50**  
Prawns cooked with green chillies, capsicum, onions & tomato finished with coconut milk.
- 53. Prawns Malibu** **\$17.50**  
Prawns cooked in creamy cashew nuts, masala sauce and finished with coconut milk.

## VEGETABLES

<b>54. Chana Dal</b>	<b>\$13.00</b>
Splited Chic-peas lentil cooked on slow fre with spices	
<b>55. Dal Makhani</b>	<b>\$13.00</b>
Whole black lentil and kidney beans cooked on slow fre overnight, fnished with cream and butter	
<b>56. Bagichi Bahar</b>	<b>\$13.50</b>
Simply fresh vegetable cooked with spices and sauce coconut sauce	
<b>57. Palak Paneer</b>	<b>\$14.00</b>
Fresh leafy spinach puree with homemade paneer	
<b>58. Malai Kofta</b>	<b>\$14.00</b>
Homemade paneer with mashed potato deep fried and cooked with our Chefs special sauce	
<b>59. Shahi Paneer</b>	<b>\$14.00</b>
Homemade paneer cooked slowly in cashew nut sauce, Famous Muglai Dish	
<b>60. Vegetable Korma</b>	<b>\$13.50</b>
Seasonal mixed vegetables in cashew nut creamy sauce	
<b>61. Paneer Butter Masala</b>	<b>\$14.00</b>
Cottage cheese cooked to perfection in capsicum and onion base sauce	
<b>62. Paneer Malai Methi</b>	<b>\$14.00</b>
A House speciality cheese dish	
<b>63. Matar Paneer</b>	<b>\$14.00</b>
Cottage cheese Peas curry	
<b>64. Paneer Tikka masala</b>	<b>\$14.00</b>
Charcoal Grilled Cheese & Bell pepper toasted in onion and tomato base sauce*	
<b>65. Kadhai Paneer</b>	<b>\$14.00</b>
A Lahore delicacy cheese cooked in onion and tomato base sauce	
<b>66. Mushroom Masala</b>	<b>\$13.50</b>
Mushroom chopped and cooked in masala sauce	
<b>67. Jeera Aloo</b>	<b>\$13.00</b>
A Spicy potato chunks tempered with cumin and masala	
<b>68. Veg Madras Curry</b>	<b>\$13.00</b>
A spicy south indian mixed vegetables.	
<b>69. Kofta Saanz Savera</b>	<b>\$14.00</b>
Cheese dumplings cooked with spinach sauce.	
<b>70. Palak Mushroom Curry</b>	<b>\$14.00</b>
Mushroom chunks cooked in spinach sauce.	
<b>71. Aloo Began Masala</b>	<b>\$12.50</b>
Tossed potatoes and eggplant cooked in masala sauce.	

## RICE

<b>72. Vegetable Biryani</b>	<b>\$13.00</b>
<b>73. Chicken, Lamb or Beef Biryani</b>	<b>\$15.00</b>
<b>74. Rice</b>	<b>\$5.00</b>
<b>75. Coconut Rice</b>	<b>\$8.50</b>
<b>76. Kashmiri Pulao</b>	<b>\$8.50</b>

## BREAD

<b>77. Roti</b>	<b>\$2.50</b>
Wholemeal flour bread	
<b>78. Plain Naan</b>	<b>\$2.50</b>
A leavened plain flour bread of North India	
<b>79. Garlic Naan</b>	<b>\$3.50</b>
Naan lavishly flavoured with garlic butter	
<b>80. Aloo Paratha</b>	<b>\$5.00</b>
<b>81. Cheese Naan</b>	<b>\$5.00</b>
<b>82. Cheese &amp; Garlic Naan</b>	<b>\$5.50</b>
<b>83. Paneer Naan</b>	<b>\$5.00</b>
<b>84. Keema Naan</b>	<b>\$5.00</b>
<b>85. Mint Naan</b>	<b>\$5.00</b>
Mint flavored plain flour bread	
<b>86. Kashmiri Naan</b>	<b>\$5.00</b>
Nutty-frutti naan bread.	
<b>87. Luchha Paratha</b>	<b>\$5.00</b>
A spiral layered version of roti	

## ACCOMPANIMENTS

<b>88. Pappadums (4pcs)</b>	<b>\$3.00</b>
<b>89. Cucumber &amp; Yogurt (Raita)</b>	<b>\$4.50</b>
<b>90. Garden Salad</b>	<b>\$5.00</b>
<b>91. Mango Chutney</b>	<b>\$4.00</b>

## DESSERTS

<b>92. Gulab Jamun (2pcs)</b>	<b>\$5.50</b>
<b>93. Pista Kulfi</b>	<b>\$6.90</b>
<b>94. Mango Kulfi</b>	<b>\$6.90</b>

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



**THANK YOU**

Shop T4821-826  
Melton Hwy, Hillside  
Next to United Petrol Station, Plumpton