



At our Little India Restaurant we focus on authentic Indian food at every stage, best quality ingredients, best preparation and quality, friendly service. We cook to order! You can be assured that your curry will be exactly as you like - **mild, medium or hot.**

Our international chefs select the finest produce and combine with a myriad of imported spices to create the taste of real Indian Food.

The menu incorporates traditional classic Indian flavours.

AT LITTLE INDIAN RESTAURANT, WE STRIVE
TO DELIVER THE FINEST DISHES FROM

ACROSS INDIA

We hope you enjoy your meal!

ENTRÉE

- 1. Tandoori Garlic Prawn - 5 Pieces**
Tiger Prawns marinated with fresh garlic, herbs and spices then cooked in Tandoor. \$15.00
- 2. Chicken Tikka - 5 Pieces**
Boneless Chicken marinated in aromatic spices, yoghurt and cooked in Tandoor. \$14.00
- 3. Aloo Bonda - 5 Pieces**
Mashed potato and green pea patties deep fried with chick pea batter. \$11.00
- 4. Onion Bhaji - 5 Pieces**
Onion mixed with spices in chick pea flour batter and deep fried. \$11.00
- 5. Samosa**
\$11.00

SOUP

- 6. Lentil Soup**
Lentil Puree flavoured with spices and finished with coconut milk. \$14.00

SALAD

- 7. Slice Onion**
Sliced onion with lemon. \$5.00

CHICKEN

- 8. Awadhi Murg Korma**
Chicken boneless cooked with cashew nut paste, very mild spices and finished with cream. \$29.00
- 9. Kadhai Murg**
Chicken boneless with diced onion and capsicum cooked in onion and tomato gravy, garnished with fresh coriander and ginger. \$29.00
- 10. Butter Chicken**
Chicken tikka cooked in tomato and cashew nut sauce finished with cream and butter. \$29.00
- 11. Chicken Tikka Marsala**
Chicken tikka cooked in onion and tomato base sauce and flavoured with spices. \$29.00
- 12. Traditional Chicken Curry**
Boneless Chicken cooked home style onion and tomato sauce finished with fresh herbs. \$29.00
- 13. Murg Palak**
Boneless Chicken pieces cooked in fresh spinach puree and finished with cream and butter. \$29.00

BEEF

- 14. Beef Curry**
Beef slowly cooked with onion and tomato, Indian spices and garnished with fresh coriander and ginger. \$30.00
- 15. Beef Vindaloo**
Beef cooked in homemade vindaloo sauce & potato with a touch of vinegar. \$30.00

LAMB

- 16. Awadhi Lamb Korma**
Lamb boneless cooked with cashew nut paste, very mild spices and finished with cream and butter. \$33.00
- 17. Kadhai Goasht**
Lamb boneless with diced onion and capsicum cooked with onion and tomato, garnished with fresh coriander and ginger. \$33.00
- 18. Lamb Rogan Josh**
Lamb boneless slowly cooked with onion and special blend of spices. \$33.00
- 19. Traditional Goat Curry**
Goat with bone slowly cooked with onion, Indian spices and finished with fresh coriander and ginger. \$34.00

SEAFOOD

- 20. Meen Moilee**
Barramundi fish tempered with mustard seeds and curry leaves and cooked in coconut milk with very mild spices. \$32.00

SEAFOOD

- 21. Fish Masala**
Barramundi fish cooked in creamy onion and tomato sauce, garnished with coriander. (M) \$32.00
- 22. Goan Prawn Curry**
Tiger Prawn cooked with coconut milk, tamarind paste and Indian spices. (M) \$34.00
- 23. Prawn Masala**
Tiger prawn cooked in onion and tomato base sauce and finished with cream. (M) \$34.00

BIRYANI

- 24. Chicken Biryani**
Boneless Chicken Cooked with Basmati Rice, Indian spices and fresh herbs. \$33.00
- 25. Lamb Biryani**
Boneless lamb Cooked with Basmati rice, Indian spices and fresh herbs. \$35.00
- 26. Vegetable Biryani**
Seasonal vegetables cooked with Basmati Rice, Indian spices and fresh herbs. \$28.00

VEG SELECTION

- 27. Paneer Butter Masala**
Cottage cheese simmered in onion and tomato base sauce, garnished with cream. \$28.00
- 28. Paneer Makhni**
Homemade cottage cheese simmered in creamy tomato and cashew nut sauce. \$28.00
- 29. Palak Paneer**
Cottage cheese cooked with creamy spinach sauce and finishes with cream. \$28.00
- 30. Matar Paneer**
Green Pea and cottage cheese cooked in onion and tomato base sauce with cashew nut paste and finished with cream. \$28.00
- 31. Aloo Jeera**
Potatoes tempered with cumin, finished with Indian spice and fresh herbs. \$24.00
- 32. Matter Mushroom**
Green Pea, Mushroom, Potato cooked with cashew nut paste, onion and tomato base gravy and finished with cream. \$29.00
- 33. Dal Tadka**
Slow cooked lentil, tempered with cumin, onion and tomato. \$24.00
- 34. Subz Dal**
Red lentil with spices and seasonal vegetables. \$24.00

RICE

- 35. Steamed Basmati Rice**
\$8.00
- 36. Jeera Rice**
Steamed Basmati rice tempered with cumin. \$11.00

FRESH HOMEMADE HOT BREADS

(Made fresh every day, cooked to order in Tandoor)

- 37. Plain Naan**
Soft unleavened bread baked in Tandoor. \$8.00
- 38. Butter Naan**
Naan spread with butter. \$8.00
- 39. Garlic Naan**
Naan sprinkled with fresh garlic and spread with butter. \$9.00
- 40. Tandoori Roti**
Whole wheat bread baked in Tandoor. \$7.00
- 41. Tandoori Paratha**
Multi layer bread made with butter. \$9.00
- 42. Cheese Garlic Naan**
\$12.00

SIDE DISHES

- 43. Mix Pickles**
\$5.00
- 44. Pappadams - 5 Pieces**
\$5.00
- 45. Yoghurt Raita**
\$6.00
- 46. Mint Chutney**
\$6.00
- 47. Sweet Mango Chutney**
\$5.00
- 48. Chopped Home Grown Chillies**
\$3.00

KIDS MENU

- 49. Kids Chicken Tikka**
Marinated Chicken pieces with Rice \$15.00
- 50. Kids Portion Biryani (Chicken or Lamb)**
\$18.00
- 51. Kids Veg Biryani**
\$15.00

DESSERTS

- 52. Gulab Jamun**
Condensed milk balls, deep fried served with ice cream. \$10.00
- 53. Chocolate Naan Bread**
Naan bread stuffed with chocolate and served with ice cream. \$14.00

Please don't itemise billing. Please notify us of any food allergies. ANY OUT OF MENU ORDER \$5 EXTRA. THANKS.
Seafood - Fish & Prawns (M) mixed origin