

RESERVATION / ORDERS
(08) 8332 4272

www.samratindiancuisine.com.au

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IF YOU HAVE ANY ALLERGIES TO ANY FOOD / SPICES PLEASE INFORM
OUR FRIENDLY STAFF BEFORE YOU ORDER.
PRICES ARE SUBJECT TO CHANGE WITHOUT ANY PRIOR NOTICE.
WEEKLY SPECIALS AND OFFERS CHECK OUR FACEBOOK PAGE.

Entrée

Veg Samosa (2 pcs) Veg triangle patties with spiced potato, peas and Raisins filling. Served with tamarind and mint sauce.	\$7.90
Veg Pakora Mix vegetables coated with spiced chic pea flour	\$6.90
Ghobi Pakora (6 pcs) Cauliflower marinated In Indian spices and deep fried for its fine crunchiness.	\$7.90
Allo Tikki (3pcs) Mashed potatoes with Indian spices and herbs deep fried for its fine crunchiness.	\$6.90
Paneer Tikka Cottage cheese, capsicum , onion; marinated with mild Indian Spices, yoghurt and grilled in clay oven	\$10.90
Samosa Chickpea Chat Spiced potato filled pastry topped with chickpea curry, yogurt, mint and tamarind chutney.	\$9.90
Aloo Tikki Chat Deep fried potato dumblings topped with curried chickpea, yogurt, mint and tamarind chutney.	\$8.90
Chicken 65 Chicken cubes marinated with south Indian spices and deep fried.	\$9.90
Tandoori Chicken Tikka Boneless chicken fillets marinated with hung yogurt and traditional blend of spices kept overnight for its tenderness.	Entree \$10.90 Main \$16.90
Baramundi Fish Tikka Baramundi fish fillet parched with a blend of yoghurt and mild Indian spices	Entree \$11.90 Main \$19.90
Entree Platter for 2 Chicken 65, veg samosa, ghobi pakoda	\$17.90
Non Veg Platter for 2 Chicken tikka, fish tikka.tawa beef,tandoori prawn served with salad,mint sauce,raita and cheese naan	\$49.90
All Time Favourites (Mains)	
Murgh Makhani (Butter Chicken) Tandoori chicken fillets cooked in "makhani" sauce with cashew, cream and topped with nuts. "The royal Indian Feast".	\$17.90
Murgh Tikka Masala Boneless chicken roasted in tandoor sautéed in fresh ginger garlic, capsicum and onion and tomato sauce with a hint of cashew and cream.	\$18.90
Mango Chicken Curry Chicken pieces cooked with mango puree and cream with hint of Indian spices and almond.	\$19.90
Lamb Rogan Josh Lamb cooked in a unique combination of mildly ground spices and garnished with coriander leaves.	\$18.90
Korma Diced meat cooked with fresh ginger and garlic in a Mild and rich creamy cashew sauce.	Beef \$19.90 Chicken \$18.90
Vindaloo Succulent pieces of meat cooked in house special vindaloo paste with hot and tangy sauce.	Beef \$19.90 Chicken \$18.90
Curry Madras Beef Boneless meat cooked in a south Indian coconut based gravy, finished with mustard seeds, curry leaves and coconut milk.	Beef \$19.90 Chicken \$18.90

House Special Delicacies

Thenga Aracha Meen Curry (Kerala Style) Baramundi Fillet cooked in grated coconut paste with onion, tomato, ginger, garlic and spices finished with coconut milk.	\$20.90
Fish Eggplant Masala Baramundi fish and eggplant cooked in south Indian style with a special blend of freshly grounded aromatic spices and onion tomato thick gravy finished with fresh herbs and coconut cream.	\$23.90
Pomfret Pangrilled Kerala Style (600to750gms) Bone-fish cooked on the grill with south Indian spices and herbs	\$28.90
Malai Prawn Prawns cooked with spices and herbs in a rich cashew creamy sauce.	\$25.90
Malabar Prawn Curry Prawns cooked in south Indian coconut sauce and finished with mustard and curry leaves.	\$22.90
Kerala "Chicken Ularthiyath" Chunky chicken fillets cooked with ginger, garlic, onion, tomato, sliced coconut and roasted spices, which gives a roasted aromatic flavour of traditional Kerala cuisine.	\$20.90
Chettinadu Boneless Meat cooked in roasted spices and coconut based on onion tomato gravy, finished with coriander leaves a variety dish from chettiyar cuisine.	Chicken \$20.90 Lamb \$21.90
Kerala "Beef Ularthiyath" Diced Beef cooked with fresh ginger, garlic, onion sliced coconut and roasted spices, which gives a roasted aromatic flavour of traditional Kerala cuisine.	\$21.90
Goat Masala Goat bone in cooked in roasted spices based on onion tomato gravy, finished with cream and coriander leaves.	\$24.90
Vegetarian Specials	
Paneer Butter Masala Indian cottage cheese cooked in creamy cashew and onion-tomato sauce.	\$13.90
Palak Paneer Indian cottage cheese cooked in creamy aromatic spinach puree with a special blend of spices.	\$13.90
Mix Veg Korma Mix vegetables cooked with creamy cashewsauce with fresh and dried fruits.	\$13.90
Malai Kofta Potato cottage cheese dumpling in mild cashew gravy with cardamom.	\$14.90
Channa Masala Chick pea cooked in onion tomato gravy. "A must to try north Indian delicacy"	\$12.90
Aloo Ghobi Masala Potatoes and cauliflower cooked in onion tomato gravy with selected Indian spices and herbs.	\$12.90
DaalTadka Yellow lentil cooked with onion, tomato, selected spices and herbs.	\$11.90

Daal Makhani Slow cooked black lentil and kidney beans in a creamy makhani sauce.	\$13.90
Eggplant Chilly Slices of deep fried egg plant, capsicum and onion-tomato with Indian spices.	\$12.90

Assorted Biryani

(Served with raita, pappadum, pickle & boiled egg)	
Vegetable Biryani (without egg) Selected vegetables, fragrant biryani rice with cashews, raisins, peas, onion and herbs.	\$16.90
Chicken Biryani A Special rice preparation with curried chicken, cashews, raisins, onion, herbs and yoghurt.	\$19.90
Lamb Biryani A Special rice preparation with curried Lamb, fragrant biryani rice with cashews, raisins, onion, herbs and yoghurt.	\$20.90
Prawn Biryani Special rice preparation of fragrant biryani rice with curried Prawns, cashews, raisins, onion and herbs.	\$24.90

Dakshin Dosa Specials

Dosa Plain Crispy creape made out of rice and lentil	\$12.90
Masala Dosa Crispy creape made out of rice and lentil stuffed with potatoes, onion and curry leaves. "A symbolic Healthy dish from south India"	\$14.90
Mysore Masala Dosa Crispy creape made out of rice and lentil "a spicy version" from Mysore.	\$15.90

Rice Delights

Basmati Rice Traditional long grain rice.	\$3.50
Biryani Rice Flavoured rice with cashews, raisins, and fried onions.	\$6.50
Jeera Rice Traditional Basmati rice,cumin and fried onion.	\$5.50
Saffron Rice Long grained aromatic streamed rice with saffron	\$6.50

Bread Essentials

Plain Naan Traditional north Indian tandoor oven baked bread.	\$2.75
Butter Naan Traditional north Indian tandoor oven baked bread spread with butter.	\$3.25
Garlic Naan Traditional north Indian tandoor oven baked bread with the topping of fresh garlic.	\$3.75
Cheese Naan Shredded cheese filled in the dough and cooked in tandoor oven.	\$4.75

Cheese n Garlic Naan Shredded cheese filled in the dough and topped with garlic and cooked in tandoor oven.	\$5.25
Peshawari Naan Selected dry fruits and nuts filled in the dough and cooked in tandoor oven.	\$6.00
Tandoori Roti Wheat bread cooked in tandoor clay oven.	\$2.50
Malabar Parotta Layered flat bread made from wheat.	\$3.75
House Special Naan Cottage cheese, shredded cheese, Indian spices and herbs with a hint of lemon.	\$5.50
Vegan Friendly Options \$19.90 (Served with tandoori roti, pappadum and rice)	

Channa Masala Chick pea cooked in onion tomato gravy. "A must to try north Indian delicacy"	
Daal Tadka Yellow lentil cooked with onion, tomato, selected spices and herbs.	
Eggplant Chilly Slices of deep fried egg plant, capsicum and onion-tomato with Indian spices	
Jeera Aloo Potatoes sautéed with onion tomato and aromatic mild spices. "a semi dry dish"	
SouthIndian Veg Aviyal Garden fresh vegetables tossed with fresh garlic and finished with creamy coconut sauce.	

Kids Corner

Butter Chicken, Basmati Rice, Juice, Gulab Jamun, Ice Cream	\$15.90
Chicken 65, Cheese Naan, Juice Vanila Ice Cream	\$14.90

Accompaniments

Pappadums	\$2.50
Cucumber+ Yogurt Raita	\$3.00
Onion Salad	\$3.00
Garden Salad	\$5.90
Mango Chutney	\$2.90
Tamarind Chutney	\$2.90
Mixed Pickle	\$2.90

Desserts

Mango Lassi	\$4.90
Gulab Jamun (3 pcs)	\$6.90
Rasmalai (3 pcs)	\$7.90
Mango Kulfi	\$7.90
Tutty Fruity Ice Creams	\$7.90

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TAKE AWAY SPECIALS

COUPLE TREAT \$39.90
TWO CURRIES OF YOUR CHOICE FROM ALL TIME FAV AND VEG ACCOMPANIED WITH TWO VEG SAMOSA, TWO BUTTER NAAN AND LARGE RICE, RAITA AND PAPPADUMS + TWO CAN OF SOFT DRINKS.

FAMILY TREAT \$79.90
FOUR CURRIES OF YOUR CHOICE FROM ALL TIME FAV AND VEG ACCOMPANIED WITH FOUR VEG SAMOSA, FOUR BUTTER NAAN AND 2 LARGE RICE, RAITA AND PAPPADUMS + 4 PCS OF GULAB JAMUN + 1.25 LTR SOFT DRINK.



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TIMINGS: DINNER: TUESDAY - SUNDAY • 5PM TO 9:30PM

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FREE HOME DELIVERY*
(ABOVE \$40 WITH IN 5 KMS. APPROX)

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