

# SHANTHI



Indian Cuisine B.Y.O. (wine only)

## TANDOORI BANQUETS

**Entrees:**

Tandoori Mixed Platter  
Chicken Tikka, Samosa, Pakoras

**\$ 34.90**  
per head

**Main:**

Butter Chicken, Beef Vindaloo, Kashmiri Lamb,  
1 Rice, Naan, Dessert (Gulab Jamun or Kulfi)

(For 2 or More People)

## CHILDREN'S MENU

**MAIN**

Chicken NUGGETS & CHIPS

**DESSERT**

Vanilla ice-cream served with chocolate,  
strawberry or caramel flavouring

**\$ 12.90**  
per head

## ENTREES

1. **Samosas** (4 pieces) ..... \$11.90  
Home made pastry triangle filled with potatoes, peas, cumin seeds, Served with mint sauce
2. **Tandoori Chicken Tikka** (4 pieces) ..... \$12.90  
Boneless chicken, lightly spiced, marinated and grilled in tandoori.
3. **Vegetarian Mixed Entree for Two** ..... \$12.90  
Samosas, pakora, cheese ball served with mint sauce
4. **Mixed Entrée** (for two) ..... \$14.90  
Chicken tikka, samosas and pakora served with mint sauce

## MAINS LAMB / BEEF / CHICKEN

5. **Vindaloo - lamb / beef / chicken** ..... \$15.90  
Traditional Goanese dish specially cooked with vinegar, hot spice and potatoes
6. **Ceylon Curry - lamb / beef / chicken** ..... \$15.90  
Cooked with roasted curry leaves, spices and coriander
7. **Korma - lamb / beef / chicken** ..... \$15.90  
Cooked with mild curry in a creamy almond sauce
8. **Madras special - lamb / beef / chicken** ..... \$15.90  
Traditional south Indian curry cooked in coconut milk
9. **Kashmiri special - lamb / beef / chicken** ..... \$15.90  
Traditional Kashmiri curry cooked in butter sauce

## MAINS SEAFOOD

10. **Prawn-Madras** ..... \$17.90  
Prawns seasoned with Indian spices and cooked in coconut milk sauce
11. **Prawn Kashmiri** ..... \$17.90  
Traditional Kashmiri curry cooked in butter sauce
12. **Prawn Vindaloo** ..... \$17.90  
Traditional Goanese dish specially cooked with vinegar, hot spices and potatoes
13. **Prawn Korma** ..... \$17.90  
Cooked with mild curry in a thick creamy almond sauce

## VEGETARIAN / CHEF'S SPECIAL

14. **Navaratan Korma** ..... \$12.90  
Mixed vegetables cooked in almond sauce
15. **Paneer Masala** ..... \$12.90  
Cottage cheese cooked in butter sauce
16. **Eggplant Curry** ..... \$12.90  
Eggplant and spices in a rich sauce
17. **Cauliflower Baji** ..... \$12.90  
Cauliflower and potatoes cooked with rich spicy curry sauce
18. **Mushroom Baji** ..... \$12.90  
Mushrooms and potatoes cooked with rich spicy curry sauce
19. **Yellow Dhal** ..... \$12.90  
Lentils and spices cooked in a slow fire
20. **Malai Kuftta** ..... \$12.90  
Cheese balls in spicy butter sauce
21. **Bombay Aloo** ..... \$12.90  
Fried potatoes in rich curry sauce
22. **Chana Masala** (chick peas) ..... \$12.90  
Chick peas cooked with butter sauce
23. **Mango Chicken** ..... \$16.90  
Chicken pieces in sweet mango sauce
24. **Butter Chicken** ..... \$16.90  
Mild – fillets in creamy tomato & butter sauce

- 25. Peanut Chicken** ..... \$16.90  
Chicken pieces in spicy peanut sauce
- 26. Chicken Tikka Masala** ..... \$15.90  
With green capsicum, tomatoes and spices
- 27. Tandoori Chicken Tikka (Main)** ..... \$17.90  
Chicken pieces marinated in yoghurt & spices

## ACCOMPANIMENTS (\$10.90)

- 28. Pappadams, raita, pickles, mango, chutney, yoghurt mint sauce** ..... each \$ 3.00

## BIRIYANI / RICE / NAAN BREAD

- 29. Ghee Rice** ..... \$ 6.00  
Rice mixed with onion, green peas, curry leaves
- 30. Indian Fried Rice** ..... \$ 10.00  
Rice with onion, green peas, eggs, curry leaves
- 31. Plain Rice** ..... (per serve) \$ 3.00
- 32. Plain Naan / Garlic Naan** ..... \$ 3.50
- 33. Cheese naan, Kashmiri naan** ..... \$ 4.00

## INTERNATIONAL FOOD

- 34. Garlic Bread** ..... \$4.90
- 35. Soup of The Day** ..... \$9.90  
Our chef prepares a fresh soup daily
- 36. Salad** ..... \$8.90  
Fresh lettuce, tomato, onions, fetta cheese & oregano garnished with kalamata olives served with our own special Greek dressing.
- 37. Prawn Cocktail** ..... \$12.90  
Cooked prawns served on a bed of lettuce with seafood sauce & lemon wedges.

## MAIN COURSE

- 38. Garlic Prawn** ..... \$17.90  
Green prawns cooked with garlic & finished with butter sauce
- 39. Sweet Chilli Prawns** ..... \$17.90  
King prawns pan fried with tomato, onion, chilli, capsicum, shallots, touch of oregano and white wine served with rice
- 40. T-Bone Steak** ..... \$23.90  
T-Bone Steak served with vegetables
- 41. Chicken Supreme** ..... \$17.90  
Breast chicken fillets pan fried with mushrooms & white wine and finished with cream. Served with vegetables.
- 42. Chicken Schnitzel** ..... \$17.90  
Crumbed, pan fried in butter, Served with chips.

## DESSERTS

- 43. Gulab Jamun** ..... \$5.90  
Delicious Indian sweet cheesy dumplings cooked in syrup
- 44. Ice-Cream** ..... \$5.90  
Chocolate or strawberry toppings
- 45. Mango / Plain kulfi** ..... \$6.90  
Homemade ice-cream blended with mango pulp and dry nuts
- 46. Cake Of the Day** ..... \$6.90

## BEVERAGES

47. Rose / Sweet / Mango Lassi.....\$5.00  
48. Soft Drinks / Orange or Apple Juice / Mineral Water /  
Coffee or Tea / Masala Tea.....\$3.00

## WINE LIST

### WHITE WINES

- De Bortoli White ..... \$5.00  
De Bortoli Resiling ..... \$19.90  
Underwooded Colombard Chardonnay ..... \$19.90  
Sacred Hill Chardonnay ..... \$19.90  
De Bortoli Chardonnay ..... \$29.90

### RED WINES

- De Bortoli Red ..... \$5.00  
De Bortoli Cabernet Merlot..... \$29.90  
Cabernet Merlot Windy Peak ..... \$24.90

### SPARKLING WINES

- De Bortoli Willowglen Brunt NV ..... \$29.90

### HOUSE SPIRITS

- Gin, Scotch, Brandy, Bourbon, Vodka..... \$5.00

### PREMIUM SPRITS

Chivas Regal, Jack Daniels, Johnny Walker Black Label, Southern Comfort,  
Cognac, Pimms

Liqueurs

- Baileys, Kahlua, Tia Maria, Midori, Cointreau, Sambuca..... \$6.00

### PORT

- House Port ..... \$4.00

### BEER

- Light Cascade, Crown Lager, Pure Blond, Corona ..... \$6.00

My restaurant is fully licensed and I will supply all CASK WINE, BEER,  
SPIRITS and SOFT DRINKS consumed in this restaurant.

I thank you for your consideration to other patrons and staff of this restaurant.

~Yoga~