

TAKEAWAY MENU

PLANET ENTREES

Vegetable Pakoras	\$6.50
Fresh vegetables dipped in a spiced chickpea batter and wok fried.	
Samosa	\$6.50
Deep fried Indian pastry filled with spicy potatoes and mixed vegetables. (three per portion)	
Vegetable Kachori	\$6.50
Flaky pastry filled with peas, coconut and sultanas. (three per portion)	
Lamb Curry Puffs	\$6.50
Thin deep fried pastry filled with spicy lamb mince, onion and potatoes. (three per portion)	
Onion Bhaji	\$6.50
Onion rings marinated in a spicy batter and wok fried.	
Chicken Tikka	\$8.50
Boneless chicken pieces marinated in spices overnight and cooked in the tandoor oven.	
Tandoori Chicken Wings	\$8.50
Chicken wings marinated in tandoori masala and cooked in the tandoor oven.	
Fish Tikka	\$8.50
Tender fish pieces marinated in herbs and spices, cooked in the tandoor oven.	
Seekh Kebab	\$8.50
Mince lamb rolls deliciously spiced and cooked on skewers in the tandoor oven.	
Barra Kebab	\$9.00
Lamb cutlets marinated in herbs and spices, cooked in the tandoor oven.	
Mixed Platter for Two	\$16.00
A mixture of Pakoras, Kachori, Chicken Tikka and Seekh Kebabs	
Mixed Grill Tandoori Platter	\$25.00
A mixture of Fish Tikka, Chicken Tikka, Tandoori chicken wings and Barra Kebab.	

PLANET MAINS

All curries are served with Basmati rice. Curries can be made according to your taste buds - mild, medium or hot.

Chicken Curries

Butter chicken	\$13.00
Boneless BBQ chicken simmered in a rich tomato and butter gravy. A subtle dish with tempting flavours.	
Chicken Korma	\$13.00
Tender, boneless chicken pieces in a rich creamy cashew nut and almond sauce.	

Mango Chicken	\$13.00
BBQ tandoori chicken cooked in a delicious sweet and creamy mango sauce.	
Balti Chicken/Lamb/Fish	\$13.00
Semi-dry curry, cooked in a karahi with onions, capsicums, tomatoes and hot aromatic spices.	
Chicken De Goa	\$13.00
Goa style preparation of chicken curry, cooked with fresh mixed vegetables and coconut cream sauce.	
Murg Sagwalla	\$13.00
Tender chicken pieces cooked with home ground spices and simmered in a rich spinach gravy.	
Chicken Tikka Masala	\$13.00
Pieces of roasted chicken marinated in special spices, cooked with garlic, tomato and onion sauce.	
Chicken Delhi Dhaiwala	\$13.00
Tender BBQ chicken pieces cooked in a creamy yoghurt sauce with the chef's special Planet spices.	

Lamb/Beef/Goat Curries

Lamb/Beef Korma	\$13.00
Tender pieces of lamb or beef in a rich creamy cashew nut and almond sauce.	
Lamb/Beef/Chicken/Fish Vindaloo	\$13.00
Boneless pieces of meat of your choice in a tomato and onion gravy. Hot and Spicy!!!	
Sag Gosht	\$13.00
Succulent pieces of lamb cooked with home ground spices and simmered in a rich spinach gravy.	
Banglari Lamb	\$13.00
Tender pieces of lamb marinated in spices and cooked with coconut cream.	
Rogan Josh	\$13.00
Boneless pieces of lamb prepared in a spicy gravy	
Lamb/Beef/Chicken Madras	\$13.00
Spicy South Indian curry cooked in a creamy coconut sauce.	
Lamb/Beef/Chicken Pasanda	\$13.00
Tender boneless pieces of beef cooked with aromatic spices in a mild almond and tomato gravy	
Goat Rara	\$13.00
Goat meat on the bone cooked with aromatic spices on a tomato, onion gravy.	

Fish/Seafood Curries

Bombay Fish Curry	\$13.00
Fresh fish pieces prepared in a hot and spicy sauce	
Goa Style Fish	\$13.00
Fresh fish pieces cooked in aromatic spices and a creamy coconut gravy.	
King Prawn Masala	\$16.00
Boneless pieces of lamb prepared in a spicy gravy	
Malabari King Prawn	\$16.00

Prawns cooked with capsicum and tomatoes,
simmered with spices in a coconut cream gravy.

Vegetarian Curries

Mixed Vegetable Curry	\$13.00
Fresh veges cooked in a spicy tomato onion gravy.	
Navratan Korma	\$13.00
Fresh chunky veges cooked in a rich, creamy cashew nut and almond gravy.	
Malai Kofta	\$13.00
Home made potato and cottage cheese croquets cooked in a mild creamy cashew nut sauce.	
Palak Paneer	\$13.00
Cubes of homemade cottage cheese cooked with fresh spinach in a savoury sauce.	
Palak Paneer Makhani	\$13.00
Cubes of homemade cottage cheese cooked with fresh spinach gravy in a rich tomato and butter sauce.	
Sabnam Curry	\$13.00
Fresh mushrooms and paneer cubes of homemade cottage cheese cooked in a rich creamy cashew gravy.	
Paneer Tikka Masala	\$13.00
Homemade cottage cheese cooked with capsicum, tomatoes and onion.	
Aloo Palak	\$13.00
Fresh blended spinach cooked with diced potatoes and aromatic spices in a tomato and onion gravy (no dairy).	
Channa Masala	\$13.00
Chickpeas cooked with diced potatoes with fresh herbs and spices.	
Dahl Makhani	\$13.00
Mixed lentils flavoured with fresh ground spices and sautéed in butter.	
Mutter Mushroom	\$13.00
Fresh mushrooms and peas cooked in a medium spicy gravy (no dairy).	

Tandoori Dishes

Tandoori	
Whole chicken	\$20.00
Half chicken	\$12.00
Quarter chicken	\$8.50
Chicken Tikka	\$16.00
Boneless chicken pieces marinated in spices overnight and cooked in the tandoor oven.	

Planet Banquet

(minimum two people: **\$25 per head**)
Vegetarian banquet also available

Entrée:

Pakorras, Seekh Kebab, Chicken Tikka, Onion Bhaji

Mains:

Butter chicken, Rogan Josh, Beef Madras and mixed vegetable curry. Served with rice and Plain Naan.

Rice

Plain rice (small)	\$2.50
Plain rice (large)	\$4.00
Vege/Chicken/Lamb Biryani	\$16.00

Vegetables or Chicken or lamb cooked together with rice and aromatic spices on a slow fire and served with raita.

Planet Extras

Chips	\$3.00
Chicken Nuggets	\$0.60
Potato Wedges - with sour cream	\$4.90
Green Salad	\$4.90
Mango Chutney or Pickles	\$3.00
Raita (cool yoghurt with cucumbers)	\$3.00
Poppodom	\$0.80
Kechumber	\$3.00

Diced onions, tomatoes, coriander with a dash of lemon juice.

Planet Breads

(cooked in Tandoori oven)

Naan	\$2.50
Garlic Naan	\$3.00
Keema Naan	\$3.50

Naan bread filled with spicy lamb mince and onions.

Onion Kulcha	\$3.50
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Naan bread filled with spicy potatoes and onions.

Chicken Tikka Naan	\$3.50
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Naan filled with finely chopped chicken tikka pieces.

Peshwari Naan	\$3.50
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Naan bread filled with dry fruits and nuts

Chicken Tikka Cheese Naan	\$4.00
Roti Chanai	\$2.50

PLANET DESSERTS

Mango Kulfi	\$5.00
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Homemade Indian ice cream made with pistachio nuts and cardamom.

Gulab Jamun	\$5.00
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Milk dumpling soaked in rose and sugar syrup.

Coffees - Refer to wine list.

Indian Sweets	\$5.00
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A mixed selection of delicious Indian sweets.

Rum & Raisin Mango Kulfi	\$5.00
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Ice cream
Ask the waiting staff as flavours vary daily.