



# Indus

RESTAURANT & BAR

## LUNCH ENTRÉE

NO RICE OR NAAN SERVED WITH ENTRÉE

<b>Onion Bhaji</b>	<b>\$6.00</b>
<i>Onions mixed with chickpeas flour spices and deep fried until crispy.</i>	
<b>Samosa (Vegetarian)</b>	<b>\$6.00</b>
<i>Deep fried pastry filled with potatoes, mild spices and green peas.</i>	
<b>Vegetable Pakora</b>	<b>\$6.50</b>
<i>Fresh assorted vegetables dipped in mildly spiced chick pea batter and deep fried.</i>	
<b>Sago Vada</b>	<b>\$7.00</b>
<i>Deep fried balls of sago mixed with spicy mashed potatoes served with yoghurt-coconut chutney.</i>	
<b>Seekh Kabab</b>	<b>\$9.00</b>
<i>Tender rolls of lamb mince with exotic spices cooked in tandoor.</i>	
<b>Tandoori Chicken Wings</b>	<b>\$9.00</b>
<i>Chicken wings marinated with yoghurt and combination of spices roasted in tandoor and served with mint sauce.</i>	
<b>Fish Amritsari</b>	<b>\$9.00</b>
<i>Deep fried battered fish Punjabi style, served with mint sauce.</i>	
<b>Fish Tikka</b>	<b>\$9.50</b>
<i>Chunks of fish delicately marinated and roasted in tandoor.</i>	
<b>Chicken Tikka</b>	<b>\$9.50</b>
<i>Boneless pieces of chicken marinated in cheese, cream, lime juice and spices roasted in tandoor to a mouth-melting finish.</i>	

## MAINS (VEGETARIAN)

ALL MAINS SERVED WITH RICE & PLAIN NAAN (FIRST SERVE ONLY)

**UPGRADE FROM PLAIN NAAN TO ANY FLAVOURED NAAN FOR \$1 EXTRA**

## SUPER LUNCH FROM \$8.00

<b>Daal Makhani</b>	<b>\$8.00</b>
<i>A harmonious combination of lentils cooked with butter &amp; cream.</i>	
<b>Tarka Daal</b>	<b>\$8.00</b>
<i>Yellow lentils tempered with garlic and cumin seeds (Punjabi style)</i>	
<b>Mix Vegetable Curry (Dry)</b>	<b>\$8.00</b>
<i>Assorted vegetables spiced and tempered with cumin seeds.</i>	

<b>Aaloo Gobi</b>	<b>\$8.00</b>
<i>Fresh garden cauliflower and potatoes cooked to taste with a mild hint of exotic Indian spices.</i>	
<b>Navratan Korma</b>	<b>\$9.00</b>
<i>A combination of vegetables, dry fruits and nuts cooked in a creamy sauce.</i>	
<b>Vegetable Makhani</b>	<b>\$9.00</b>
<i>Freshly diced assorted vegetables cooked in creamy tomato gravy.</i>	
<b>Punjabi Chole</b>	<b>\$9.00</b>
<i>Traditional Punjabi chickpea delicacy.</i>	
<b>Malai Kofta</b>	<b>\$10.00</b>
<i>Cottage cheese and potato dumplings served in creamy gravy.</i>	
<b>Mutter Paneer</b>	<b>\$10.00</b>
<i>Indus made cottage cheese cubes and peas in onion &amp; tomato gravy.</i>	
<b>Paneer Makhani</b>	<b>\$10.00</b>
<i>Fresh cottage cheese cooked in creamy tomato gravy.</i>	
<b>Paneer Bhurji</b>	<b>\$10.00</b>
<i>(a unique vegetarian delicacy) scrambled cottage cheese cooked with onions, peas, sultanas and cashew nuts.</i>	
<b>Saag Aaloo</b>	<b>\$11.00</b>
<i>Potato cubes simmered in subtly spiced spinach gravy.</i>	
<b>Saag Paneer</b>	<b>\$11.90</b>
<i>Fresh Indus made cottage cheese cubes simmered in subtly spiced spinach gravy.</i>	

### **MAINS (SEAFOOD)**

*ALL MAINS SERVED WITH RICE & PLAIN NAAN (FIRST SERVE ONLY)*

**UPGRADE FROM PLAIN NAAN TO ANY FLAVOURED NAAN FOR \$1 EXTRA**

<b>Fish Makhani</b>	<b>\$12.50</b>
<i>Boneless fish cooked in creamy tomato gravy.</i>	
<b>Fish Masala</b>	<b>\$12.50</b>
<i>Boneless fish pieces cooked in onion tomato gravy and tempered with ajwain.</i>	
<b>Fish Malabari</b>	<b>\$12.50</b>
<i>Boneless fish pieces cooked with coconut gravy and tempered with mustard seeds and curry leaves.</i>	
<b>Fish Vindaloo</b>	<b>\$12.50</b>
<i>Hot and spicy specialty from Goa made with chilies, garam masala, garlic &amp; vinegar.</i>	
<b>Prawn Curry</b>	<b>\$13.00</b>
<i>Prawns cooked in a mouth watering coconut gravy and tempered with curry leaves.</i>	
<b>Prawn Jalfrazi</b>	<b>\$13.00</b>
<i>Prawns cooked with juliennes of onion, tomato and capsicum tempered with pounded Coriander seeds.</i>	

## **MAINS (NON-VEGETARIAN)**

*ALL MAINS SERVED WITH RICE & PLAIN NAAN (FIRST SERVE ONLY)*

**UPGRADE FROM PLAIN NAAN TO ANY FLAVOURED NAAN FOR \$1 EXTRA**

<b>Butter Chicken</b>	<b>\$10.00</b>
<i>Boneless Tandoori chicken cooked in a creamy tomato sauce.</i>	
<b>Peela Chicken</b>	<b>\$10.00</b>
<i>Boneless chicken in yellow lentil gravy.</i>	
<b>Korma Chicken/Lamb/Beef</b>	<b>\$10.00</b>
<i>Simmered in a creamy nut sauce.</i>	
<b>Vindaloo Chicken/Lamb/Beef</b>	<b>\$10.00</b>
<i>Hot and spicy specialty from Goa made with chilies, garam Masala, garlic &amp; vinegar.</i>	
<b>Punjabi Lamb/Chicken (Rogan Josh)</b>	<b>\$10.00</b>
<i>Tender meat pieces in a rich golden gravy cooked in traditional Punjabi style</i>	
<b>Madras Chicken/Lamb/Beef</b>	<b>\$11.50</b>
<i>Cooked in subtly spiced coconut gravy, tempered with mustard seeds and curry leaves.</i>	
<b>Chicken Tinakori</b>	<b>\$11.90</b>
<i>Boneless chicken pieces cooked in creamy apricot sauce flavored with nutmeg.</i>	
<b>Chicken Ponsonby (chicken tikka masala)</b>	<b>\$11.90</b>
<i>Chicken tikka cooked with onion and capsicum in a tomato based sauce.</i>	
<b>Mango Chicken</b>	<b>\$11.90</b>
<i>Boneless chicken pieces cooked in a creamy mango sauce flavoured with green cardamom.</i>	
<b>Jalfrazi Chicken/Lamb/Beef</b>	<b>\$11.90</b>
<i>Cooked with juliennes of onion, tomato and capsicum tempered with pounded coriander seeds.</i>	
<b>Chicken/Lamb/beef Saagwala</b>	<b>\$12.90</b>
<i>Simmered in subtly spiced spinach gravy.</i>	

## **RICE DISHES**

<b>Chicken/Lamb/Beef Biryani</b>	<b>\$16.50</b>
<i>A superb combination of meat, Basmati rice, mild spices, dry fruit &amp; nuts cooked to perfection, garnish with cashews.</i>	
<i>Popular rice dish with no gravy. Served with raita.</i>	
<b>Vegetable Pulao</b>	<b>\$14.00</b>
<i>Sautéed Vegetables, dry fruits &amp; nuts tempered with cumin seeds, cooked with Basmati rice, garnish with cashews.</i>	
<i>Popular rice dish with no gravy. Served with raita.</i>	

## **SIDE DISHES**

<b>Papadum fried/roasted</b>	<b>\$1.00</b>
<b>Masala Papadum</b> <i>Crispy lentil based pancake topped with chopped onions, tomatoes, seasoned with lemon juice and chat masala.</i>	<b>\$2.50</b>
<b>Raita</b> <i>Yoghurt mixed with cucumber and mild spices.</i>	<b>\$3.50</b>
<b>Mango pickle &amp; Mango chutney</b>	<b>\$3.50</b>
<b>Spicy Onions Salad</b> <i>Onions seasoned with ground red chilies, fresh coriander, lemon juice and chat masala</i>	<b>\$2.90</b>
<b>Onion and Tomato Kachumber</b> <i>Chopped onion, tomatoes, coriander seasoned with lemon juice and chat masala</i>	<b>\$3.50</b>
<b>Kachumber Salad</b> <i>Diced cucumber, tomatoes, carrots, onions with coriander and touch of lemon juice &amp; spices.</i>	<b>\$4.50</b>
<b>Chick Peas Salad</b> <i>Boiled chick peas mixed with chopped onions, tomatoes seasoned with fresh coriander, lemon juice and chat masala</i>	<b>\$4.50</b>
<b>Rice</b> Plain, steamed basmati rice	<b>\$2.00</b>

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**Banquet** (minimum four people or more) **\$20.00** per person

**Starters:** *Mix Platter for everyone;  
Consisting of Samosa, Onion Bhaji, Chicken Tikka and Seekh Kebab, served with mint & tamarind sauce.*

**Mains:** *Butter chicken, lamb Punjabi, beef Madras, vegetarian korma, pickle & chutney & Raita served with basmati rice and plain naan.*

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BYO Wine Only  
Corkage \$5.00 per Bottle  
(Including screw cap)  
All doggy bags will be charged \$1.00 per container  
Surcharge applicable on all public holidays