

## ***STARTERS***

### ***VEGETABLES SELECTION***

1. SAMOSA (2 PIECES) ..... \$6.00  
Stuffed vegetable pyramid filled with peas and potatoes
2. SPINACH PAKORAS ( 4 PIECES) ..... \$6.00  
Fresh spinach leaf and onion in a chickpea and spice batter, with chilli sauce.
3. ROASTED TANDOOR SALAD ..... \$12.00  
Assortment of fruits and vegetables marinated with yoghurt and cooked in tandoor
4. CRISP FRIED MUSHROOMS ..... \$10.00  
Crisp fried fresh king mushroom stuffed with dried fruits and nuts
5. NAAN PIATTER ..... \$12.00  
**SPINACH AND CHEESE NAAN OR POTATO KULCHA**  
served with mint sauce, raita, mango chutney

### ***NON VEGETABLES SELECTION (Tandoori Section)***

6. TANDOORI CHICKEN TIKKA [GF] ..... \$12.00  
Morsels of chicken marinated with yoghurt, spices and garlic, ginger cooked in tandoori oven
7. CHICKEN AND CHEESE KEBAB ..... \$14.00  
Morsels of chicken marinated with cream, curd and cheese finished tandoori oven
8. TANDOORI CHICKEN [GF] HALF \$12.00, FULL \$17.00  
Chicken (with bone) marinated in spices and yoghurt cooked in tandoor
9. LAMB SHANK [GF] ..... \$15.00  
Leg of lamb marinated with traditional Indian spices braised with rum and finished in tandoor
10. RAJ'S MIXED ENTRÉE [GF] ..... \$18.00  
A combination of tandoori fried entrees that include  
2 samosas, 2 spinach pakoras, 2 chicken and cheese kebab
11. TANDOORI PRAWNS [GF] ..... \$ 20.00  
Prawns marinated with yoghurt, spices, ginger and garlic cooked in tandoor

## ***MAIN COURSES***

(ALL MEALS ARE PREPARED MILD, MEDIUM, HOT)  
ADJUSTED TO SUIT INDIVIDUAL TASTE

### **CHICKEN, BEEF OR LAMB**

12. ROGAN JOSH [GF] [DF] ..... \$18.50  
A kashmiri delicacy flavoured with ginger, curry leaf and other spices
13. KORMA ..... \$18.50  
This delicious mild curry cooked with aromatic blend of brown onions, cashew nuts and yoghurt
14. MADRAS [GF] [DF] ..... \$18.50  
Is a richer version of coconut and traditional ground spices creating a unique flavour
15. VINDALOO (HOT) [GF] [DF] ..... \$18.50  
From Goa, this dish is known for its hot and tangy taste
16. DAL YELLOW [GF] [DF] ..... \$16.50  
Make a very nutritious dish cooked in thick sauce and fried onions
17. JALFREZIE [GF] [DF] ..... \$18.50  
This is wonderfully aromatic dish cooked in royal spices with veg's onion tomatoes sauce.

### ***RAJ'S PALACE SPECIALS***

18. BUTTER CHICKEN ..... \$19.00  
Tandoori grilled chunks of chicken simmered with smooth tomato gravy, flavoured with fenugreek, leaves
19. CHICKEN TIKKA MASALA ..... \$19.00  
Boneless chicken cooked with assorted peppers, tomato, capsicum, cumin seeds and onion
20. LAMB OR CHICKEN SPINACH ..... \$19.00  
Lamb cooked with spinach, onion and tomato gravy
21. CHILLI CHICKEN [GF] [DF] ..... \$19.00  
An eye-pleasing and colourful boneless chicken flavoured with onion, capsicum, pepper and spices
22. BHUNA GOSHT (BEEF OR LAMB) [GF] [DF] \$19.00  
The ever-popular curry seasoned with fried onions and tomato gravy
23. PRAWN MASALA ..... \$22.00  
Prawns sautéed with diced tomatoe onions and capsicum, finished with coriander
24. MANGO CHICKEN [GF] ..... \$19.00  
Boneless chicken pieces in a blended smooth thick mango gravy
25. MALAI KOFTA [GF] ..... \$18.50  
Mashed potatoes deep fried in a creamy cashews & onion sauce

## VEGETABLES

26. DAL TADKA [GF] [DF] ..... \$15.00  
Yellow lentil tempered with cumin seeds, garlic and whole red chili
27. DAL SPINACH [DF] ..... \$15.00  
Yellow Lentil and spinach with cumin seeds, garlic and whole red chili
28. VEGE DAL [GF] [DF] ..... \$15.00  
Yellow Lentil and mix vegetable with cumin seeds, garlic and whole red chili
29. MIXED VEGETABLES [GF] [DF] ..... \$15.00  
Mélange of beans, broccoli, baby corn and mushrooms cooked with onion tomato sauce
30. VEGETABLE KORMA [GF] ..... \$15.00  
Mixed vegetables cooked in cashew nut and brown onion gravy
31. PUMPKIN & EGGPLANT CURRY [GF] [DF] \$15.00  
Beautiful combination of pumpkin & eggplant in masala gravy
32. MUSHROOM AND PEAS CURRY [GF] ..... \$15.00  
Home style preparation of mushrooms and peas with onion and tomatoes
33. COTTAGE CHEESE AND SPINACH CURRY [GF] \$15.00  
Cottage cheese and spinach flavoured with garlic and garnished with cream
34. KADAI PANEER [GF] ..... \$15.00  
Strips of cottage cheese stir-fry with capsicum, onion, tomato and home ground spices
35. MUTTER PANEER [GF] ..... \$14.00  
Cubes of homemade cheese & peas cooked in tomatoes, ground cashews & spices giving a smooth rich gravy
36. POTATOES & PEAS CURRY [GF] [DF] ..... \$15.00  
Pan fried potatoes & peas cooked with garlic, coriander & sauced very lightly
37. VEGETABLE MADRAS [GF] [DF] ..... \$15.00  
Is a richer version of coconut and traditional ground spices creating a unique flavour

## SEAFOOD

38. PRAWN MADRAS [GF] [DF] ..... \$22.00  
Prawns with ginger, garlic, onions, tomatoe, coconut, herbs & spices
39. PRAWN VINDALOO [GF] [DF] ..... \$22.00  
Prawns prepared in truly Goa's hot gravy
40. PRAWN SPINACH [DF] ..... \$22.00  
Prawns Cooked with spinach, onion and tomato gravy
41. GOANI FISH CURRY [GF] [DF] ..... \$22.00  
Cubes of barramundi fish cooked in smooth and flavourful coconut gravy
42. MIX SEAFOOD CURRY [GF] [DF] ..... \$22.00  
Mélange of fish & prawn in onion and tomato gravy

43. CHILLI PRAWN [GF] [DF] ..... \$22.00  
An eye-pleasing prawn flavoured with onion, capsicum, pepper and spices

## BREADS

44. NAAN ..... \$4.50  
A traditional Indian bread made with plain flour, yoghurt milk
45. GARLIC NAAN ..... \$5.50  
A touch of garlic is added to flavour this bread
46. GARLIC & CHEESE NAAN ..... \$5.50  
Naan bread stuffed with garlic & shredded cheese
47. SPINACH & CHEESE NAAN ..... \$5.50  
Naan bread stuffed with spinach & shredded cheese
48. ONION & CHEESE NAAN ..... \$5.50  
Naan bread stuffed with onion & shredded cheese
49. PESHWARI NAAN ..... \$5.50  
Tandoori bread filled with dry fruits
50. CHICKEN CHEESE NAAN ..... \$5.50  
Naan bread stuffed with chicken & shredded cheese
51. KULCHA ..... \$5.50  
Indian bread filled with your choice of **paneer, potato and onions**
52. WHOLEMEAL BREAD ..... \$5.00  
Whole meal bread
53. LACCHA PARANTHA ..... \$5.50  
Flaky tandoori bread topped with your preference of **ajwain, mint or chilli**

## RICE PREPARATIONS

54. SAFFRON & CUMIN RICE ..... \$3.00  
Basmati rice cooked with cumin seeds
55. VEGETABLE BIRYANI ..... \$17.00  
Mélange of vegetable and basmati rice cooked with saffron and mace
56. CHICKEN BIRYANI ..... \$19.00  
Aromatic rice simmered with tender chicken pieces in spiced chicken stock and finished with saffron and cardamom
57. LAMB BIRYANI ..... \$19.00  
Cubes of lamb cooked with finest basmati rice and authentic spices
58. PRAWN BIRYANI ..... \$20.00  
Basmati rice cooked with prawns garnished with fresh coriander and ginger julienne

## CONDIMENTS

59. RAITA ..... \$4.50  
Indian style churned yoghurt with sweet spices
60. KACHUMBAR ..... \$3.00  
Dices of salad vegetables (cucumber, onion, tomatoes)
61. PICKLES ..... \$4.00  
Chilli/Mango/Mix
62. MANGO CHUTNEY ..... \$4.00  
Thick Mango Sauce
63. MIX PLATTER RAITA, PICKLE, KACHUMBAR .. \$8.00  
All served in one platter
64. PAPPADUM'S (4 PIECES) ..... \$3.00  
Rice and lentils flour crunches

## DRINKS

65. LASSI ..... \$5.00  
Traditional Indian Drink with milk and yogurt base **MANGO OR ROSE WATER** flavour
66. COKE, DIET COKE, LEMONADE, FANTA... \$4.00
67. APPLE ORANGE OR MANGO JUICE ..... \$4.00
68. INDIAN TEA OR COFFEE ..... \$4.00

## DESSERTS

69. GULAB JAMUN (3 PIECES)..... \$3.90  
Fried cottage cheese and condensed milk dumpling soaked in cardamom sugar syrup
70. MANGO KULFI OR ALMOND KULFI..... \$4.90  
Indian ice cream

[GF] Gluten

[DF] Dairy Free

## RAJ'S PALACE BANQUET

(Not for Takeaway)

*Unlimited top-ups of naan, breads & rice*

\$38.00

**PER HEAD**

MINIMUM (2 people)

### STARTERS

Pakora and samosa  
Chicken and cheese kebab

### MAIN-COURSE

Butter chicken  
Lamb rogan josh  
Beef vindaloo  
Dal tadka  
Saffron Rice

### BREAD

Plain naan

### MIX PLATTER

raita, kachumber

### DESSERT

gulab Jamun

ALL PRICES INCLUDE GST • ONE BILL PER TABLE • \$10.00 CORKAGE PER BOTTLE APPLIES • 15% SURCHARGE ON PUBLIC HOLIDAYS