

CHAR COAL
Indian Restaurant

Restaurant
Dinner
MENU

ENTREE

- VEGETABLE PAKORAS (GF & DF)**..... \$ 7.99
Fresh mixed veggies battered in mildly spiced chickpea flour and deep fried
- VEGETABLE SAMOSAS (DF)**..... \$ 7.99
Two Crispy triangle pastries stuffed with cashew, potato and peas deep fried
- ONION BHAJI (GF & DF)**..... \$ 7.99
Julienne cut onion dipped in mildly spiced chickpea flour and deep fried
- CHILLI KALAMARI**..... \$ 12.99
Chilly kalamari is a sweet and spicy & slightly sour crispy appetizer made with squids, bell peppers, garlic and chilly sauce
- CHICKEN 65**..... \$ 12.99
Tender chicken pakoras tossed in spiced yogurt sauce with curry leaves
- CHILLI CHICKEN**..... \$ 12.99
Chilli chicken is a sweet and spicy & slightly sour crispy appetizer made with chicken, bell peppers, garlic, chilly sauce& soya sauce
- HONEY CHILLI CHICKEN**..... \$ 12.99
Honey Chilli chicken is a sweet and spicy & slightly sour crispy appetizer made with chicken, bell pepper, garlic, honey and chilly sauce & soya sauce.
- CHICKEN MAGESTIC**..... \$ 12.99
Chicken majestic is a dry chicken dish the chicken pieces are soaked in buttermilk overnight. The next day ,it is deep fried & then tossed with ginger - garlic, spiced yogurt & soya sauce.



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CHICKEN PAKORA..... \$ 12.99

Tender chicken marinated in a blend of fragrant spices, then coated in a chickpea flour-based batter for that signature mild nutty taste. This Chicken Pakora is then fried until beautifully golden and crisp

CHICKEN TIKKA (x4pcs)..... \$ 12.99

Tender pieces of chicken marinated in spices, skewered and cooked in the charcoal tandoori oven

\$ 22.99 (Mains)

CHARCOAL TANDOORI CHICKEN (x4pcs)..... \$ 12.99 (Small)

Whole chicken marinated in lemon juice, ginger, garlic and exotic spices cooked in the tandoori oven

\$ 22.99 (Large)

LAMB SEEKH KEBAB (x4pcs)..... \$ 12.99

Mild mince of lamb pressed on a skewer and cooked in the tandoori oven

\$ 22.99 (Mains)

FISH PAKODA (x8pcs)..... \$ 16.99

Tender fish marinated in a blend of fragrant spices, then coated in a chickpea flour-based batter for that signature mild nutty taste. This fish Pakora is then fried until beautifully golden and crisp

TANDOORI PRAWNS (x8pcs)..... \$ 16.99

Succulent prawns in their tail shells marinated in mild spices, skewered and cooked in the tandoori oven

PRAWNS JINGHA BUTTERFLY (x8pcs)..... \$ 16.99

Tender prawns marinated in a blend of fragrant spices, then coated in a corn and chickpea flour-based batter for that signature mild nutty taste. This prawns jingha is then fried until beautifully golden and crisp

VEGETARIAN PLATTER..... \$ 15.99

A combination of Samosa, Onion bhaji and veg Pakora for two people

MIXED PLATTER for 2..... \$ 22.99

A combination of two pieces each of vegetable samosa, vegetable pakora, chicken tikka and lamb seekh kebab served as an entree platter for two people

TANDOORI PLATTER for 2..... \$ 22.99

Highly popular, Charcoal cooked chicken tikka, tandoori chicken, lamb kebab and tandoori prawns served as an entree platter for two people

SEAFOOD PLATEER for 2..... \$ 26.99

A combination of 4 pieces of fish pakora and tandoori prawns, and chilli kalamari(squids) served as an entree platter for two people



Mains

(ALL OUR CURRIES ARE GLUTEN FREE)

Mild, Medium or Hot & Indian Hot, your choice of spice, served with basmati rice

CHICKEN

Traditional cooking from charcoal oven

CHARCOAL CHICKEN..... \$ 19.99

Boneless charcoal smoke chicken cooked in onion and tomato-based curry with a touch of mango chutney, coriander and bell peppers

BUTTER CHICKEN..... \$ 18.99

The ever popular – tandoori cooked pieces of tender chicken cooked in fragrant spices and a creamy tomato gravy

MANGO CHICKEN..... \$ 18.99

Mouth watering... chicken cooked in onion and yogurt gravy with mango puree

CHICKEN KORMA..... \$ 18.99

Highly rich.... chicken cooked in a delicately spiced cashew cream sauce

CHICKEN MADRAS..... \$ 18.99

Boneless chicken pieces cooked in southern spices and coconut cream

CHICKEN SAAG..... \$ 18.99

Tender pieces of chicken cooked along with spinach and mild herbs and spices

CHICKEN TIKKA MASALA..... \$ 18.99

Highly popular.....prepared in tomato onion chopped masala gravy

CHICKEN VINDALOO..... \$ 18.99

The Goan Delicacy....prepared in home made vindaloo paste

CHICKEN JALFRAZIE..... \$ 18.99

Charcoal grilled pieces of chicken cooked tangy sauce with vegetables

KASURI METHI CHICKEN..... \$ 18.99

Fenugreek dry infused curry with charcoal chicken

KADAI CHICKEN..... \$ 18.99

A north-Indian delicacy - chicken cooked in a semi dry chopped masala gravy of onions, capsicums and tomatoes

THAI GREEN CHICKEN..... \$ 19.99

Boneless chicken cooked in onion and tomato-based curry with a touch of spinach, coriander, mint and thai green paste

LAKSA CHICKEN..... \$ 18.99

The Goan Delicacy....prepared in chef special made laksa paste

CHICKEN PASANDA..... \$ 18.99

Boneless chicken cooked in cashew and coconut based, thick flavoured gravy, garnished with aromatic spices



VEGETARIAN

CHOLE BHATURA.....\$ 14.99

Most popular dish from north India prepared in tomato onion chopped masala gravy With chickpea, turmeric, fresh garlic & ginger with 3 bhatura breads

KADAI PANEER.....\$ 17.99

The ever popular-tandoori cooked pieces of tender chicken cooked in fragrant spices and a creamy tomato gravy

PALAK PANEER (spinach & cottage cheese).....\$ 17.99

Home-made cottage cheese cooked in a fresh spinach gravy garnished with sliced ginger

MUTTER PANEER.....\$ 17.99

Home-made cottage cheese and minted peas cooked in a tomato and onion gravy garnished with coriander

SHAHI PANEER.....\$ 17.99

Home-made cottage cheese cooked in rich creamy tomato gravy with a touch of cashew nuts gravy and chopped onions

PANEER TIKKA MASALA.....\$ 17.99

Home-made cottage cheese cooked in onion, tomato gravy and capsicums with hint of yogurt and garnished with ginger and coriander

MIX VEGETABLE CURRY.....\$ 17.99

Mixed fresh veggies in Chef's own recipe

MUTTER MUSHROOM MASALA.....\$ 17.99

White button mushrooms cooked with peas and chopped onions in a tomato based gravy garnished with coriander

VEGETABLE KORMA.....\$ 17.99

A medley of vegetables and cottage cheese cooked in a delicately spiced creamy gravy of cashew nuts garnished with sliced almonds

BOMBAY ALOO.....\$ 17.99

Cube of potatoes tossed with cumin seeds, chunky onion and tomato semi dry sauce and garnished with fresh coriander

SAAG ALOO.....\$ 17.99

Potatoes cooked with onions and tomatoes in a fresh spinach gravy garnished with julienne ginger

DAL MAKHANI.....\$ 17.99

Mixed black lentils and kidney beans with mild spices cooked on slow heat till tender and buttered with coriander

MALAI KOFTA.....\$ 17.99

Cottage cheese and potato and cashew nuts and raisin balls deep fried and prepared in rich gravy

CHANA MASALA.....\$ 17.99

Chickpeas cooked with garlic ginger in onion and tomato gravy with a touch of cumin & coriander flavour

YELLOW DAL FRY.....\$ 17.99

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LAMB

LAMB VINDALOO \$ 20.99

The Goan Delicacy...prepared in home made vindaloo paste

LAMB SAAG \$ 20.99

Diced lamb prepared in creamy spinach gravy

LAMB PASANDA \$ 20.99

Tender boneless cubes of lamb cooked in cashew and coconut based, thick flavoured gravy, garnished with aromatic spices

LAMB ROGANJOSH \$ 20.99

Highly popular....Curry leaf and cinnamon slow braised with fresh coriander

KADAI LAMB \$ 20.99

Stir fried lamb with bell peppers, onion, tomato and fresh coriander

LAMB KORMA \$ 20.99

Tender boneless cubes of lamb cooked in a delicately spiced creamy gravy of cashew nuts

METHI LAMB \$ 20.99

House special prepared in dry fenugreek marination

LAMB MADRAS \$ 20.99

Beautiful curry from southern part of India, coconut cream and desiccated coconut with touch of mustard seeds and grounded curry paste

SEAFOOD

BUTTER PRAWNS \$ 21.99

Succulent Prawns cooked in fragrant spices and a creamy tomato gravy

COCONUT PRAWNS \$ 21.99

Succulent prawns cooked in a mildly spiced creamy cashew sauce garnished with shredded coconut

BHUNA PRAWNS \$ 21.99

Specially made in ground spices of reduced gravy

FISH TIKKA MASALA \$ 21.99

Highly popular.....prepared in tomato onion chopped masala gravy

GOAN FISH \$ 21.99

Highly popular curry from goa...prepared in tomato onion chopped masala gravy With tamarind, fenugreek, tumeric, fresh garlic & ginger and kashmiri chilli



➤ RICE BIRYANI AND FRIED RICE ➤

PLAIN RICE	\$ 3.50
CUMIN YELLOW RICE	\$ 4.50
CHICKEN OR EGG FRIED RICE	\$ 18.99
VEG BIRYANI	\$ 17.99
CHICKEN OR LAMB BIRYANI	\$ 18.99

➤ BREADS ➤

TANDOORI ROTI	\$ 3.50
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Wholemeal oven baked bread

BUTTER NAAN	\$ 4.50
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Plain white flour bread

GARLIC NAAN	\$ 3.50
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Bread stuffed and topped with garlic

ALOO KULCHA (potato)	\$ 4.99
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Bread stuffed with spiced potatoes

CHEESE NAAN	\$ 4.99
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Bread stuffed with cheese

LACCHHA PARATHA	\$ 4.49
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Layered and buttered wholemeal flour bread

CHOCOLATE NAAN	\$ 5.99
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Chocolate stuffed (House special)

CHEESE & GARLIC NAAN	\$ 5.99
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Bread stuffed with cheese and garlic

GLUTEN FREE GARLIC NAAN	\$ 4.99
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PANEER KULCHA	\$ 5.99
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Bread stuffed with home-made cottage cheese

PESHAWARI NAAN	\$ 5.99
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Bread stuffed with dry fruits and cherries

KHEEMA NAAN	\$ 5.99
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Bread stuffed with lamb mince



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MENU

⇒ KIDS MENU ⇐

Under 12 years

CHICKEN NUGGETS AND CHIPS	\$ 12.00
KIDS BUTTER CHICKEN & RICE	\$ 12.00

⇒ ADD-ONS ⇐

Papadam (x4)	\$ 3.50
Raita	\$ 3.50
Mint chutney	\$ 3.00
Tamarind chutney	\$ 3.00
Sweet Mango chutney	\$ 3.50
Mixed pickle	\$ 3.50
Rice	\$ 3.50

⇒ DESSERTS ⇐

MANGO KULFI	\$ 5.99
<i>Mouth watering creamy home made mango ice cream</i>	
GULAB JAMUN X 2pcs	\$ 5.99
<i>Absolutely scrumptious creamed milk and flour dumplings lying around in a sugar syrup</i>	
MANGO LASSI	\$ 7.99
<i>Traditional Indian Mango yogurt drink, Yummy!</i>	

