

**CHAR COAL**  
**Indian Restaurant**

*Restaurant*  
**LUNCH**  
**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

**CHICKEN COMBO**..... \$ 15.99

*Includes a curry, rice, butter naan and a drink*

**CHARCOAL CHICKEN**..... \$ 13.99

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

**BUTTER CHICKEN**..... \$ 13.99

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

**MANGO CHICKEN**..... \$ 13.99

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

**CHICKEN KORMA**..... \$ 13.99

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

**CHICKEN MADRAS**..... \$ 13.99

*Boneless chicken pieces cooked in southern spices and coconut cream*

**CHICKEN SAAG**..... \$ 13.99

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

**CHICKEN TIKKA MASALA**..... \$ 13.99

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

**CHICKEN VINDALOO**..... \$ 13.99

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

**CHICKEN JALFRAZIE**..... \$ 13.99

*Charcoal grilled pieces of chicken cooked tangy sauce with vegetables*

**KASURI METHI CHICKEN**..... \$ 13.99

*Fenugreek dry infused curry with charcoal chicken*

**KADAI CHICKEN**..... \$ 13.99

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

**THAI GREEN CHICKEN**..... \$ 13.99

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

**LAKSA CHICKEN**..... \$ 13.99

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

**CHICKEN PASANDA**..... \$ 13.99

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



## ➤ VEGETARIAN ➤

- VEGETARIAN COMBO**..... \$ 14.99  
*Includes a curry, rice, butter naan and a drink*
- CHOLE BHATURA**..... \$ 12.99  
*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**..... \$ 12.99  
*The ever popular-tandoori cooked pieces of tender chicken cooked in fragrant spices and a creamy tomato gravy*
- PALAK PANEER (spinach & cottage cheese)**..... \$ 12.99  
*Home-made cottage cheese cooked in a fresh spinach gravy garnished with sliced ginger*
- MUTTER PANEER**..... \$ 12.99  
*Home-made cottage cheese and minted peas cooked in a tomato and onion gravy garnished with coriander*
- SHAHI PANEER**..... \$ 12.99  
*Home-made cottage cheese cooked in rich creamy tomato gravy with a touch of cashew nuts gravy and chopped onions*
- PANEER TIKKA MASALA**..... \$ 12.99  
*Home-made cottage cheese cooked in onion, tomato gravy and capsicums with hint of yogurt and garnished with ginger and coriander*
- MIX VEGETABLE CURRY**..... \$ 12.99  
*Mixed fresh veggies in Chef's own recipe*
- MUTTER MUSHROOM MASALA**..... \$ 12.99  
*White button mushrooms cooked with peas and chopped onions in a tomato based gravy garnished with coriander*
- VEGETABLE KORMA**..... \$ 12.99  
*A medley of vegetables and cottage cheese cooked in a delicately spiced creamy gravy of cashew nuts garnished with sliced almonds*
- BOMBAY ALOO**..... \$ 12.99  
*Cube of potatoes tossed with cumin seeds, chunky onion and tomato semi dry sauce and garnished with fresh coriander*
- SAAG ALOO**..... \$ 12.99  
*Potatoes cooked with onions and tomatoes in a fresh spinach gravy garnished with julienne ginger*
- DAL MAKHANI**..... \$ 12.99  
*Mixed black lentils and kidney beans with mild spices cooked on slow heat till tender and buttered with coriander*
- MALAI KOFTA**..... \$ 12.99  
*Cottage cheese and potato and cashew nuts and raisin balls deep fried and prepared in rich gravy*
- CHANA MASALA**..... \$ 12.99  
*Chickpeas cooked with garlic ginger in onion and tomato gravey with a touch of cumin & coriander flavour*
- YELLOW DAL FRY**..... \$ 12.99

## LAMB

### Restaurant LUNCH MENU

- LAMB COMBO** ..... \$ 16.99  
*Includes a curry, rice, butter naan and a drink*
- LAMB VINDALOO** ..... \$ 14.99  
*The Goan Delicacy... prepared in home made vindaloo paste*
- LAMB SAAG** ..... \$ 14.99  
*Diced lamb prepared in creamy spinach gravy*
- LAMB PASANDA** ..... \$ 14.99  
*Tender boneless cubes of lamb cooked in cashew and coconut based, thick flavoured gravy, garnished with aromatic spices*
- LAMB ROGANJOSH** ..... \$ 14.99  
*Highly popular....Curry leaf and cinnamon slow braised with fresh coriander*
- KADAI LAMB** ..... \$ 14.99  
*Stir fried lamb with bell peppers, onion, tomato and fresh coriander*
- LAMB KORMA** ..... \$ 14.99  
*Tender boneless cubes of lamb cooked in a delicately spiced creamy gravy of cashew nuts*
- METHI LAMB** ..... \$ 14.99  
*House special prepared in dry fenugreek marination*
- LAMB MADRAS** ..... \$ 14.99  
*Beautiful curry from southern part of India, coconut cream and desiccated coconut with touch of mustard seeds and grounded curry paste*

## SEAFOOD

- SEAFOOD COMBO** ..... \$ 17.99  
*Includes a curry, rice, butter naan and a drink*
- BUTTER PRAWNS** ..... \$ 15.99  
*Succulent Prawns cooked in fragrant spices and a creamy tomato gravy*
- COCONUT PRAWNS** ..... \$ 15.99  
*Succulent prawns cooked in a mildly spiced creamy cashew sauce garnished with shredded coconut*
- BHUNA PRAWNS** ..... \$ 15.99  
*Specially made in ground spices of reduced gravy*
- FISH TIKKA MASALA** ..... \$ 15.99  
*Highly popular.....prepared in tomato onion chopped masala gravy*
- GOAN FISH** ..... \$ 15.99  
*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 ➤

<b>PLAIN RICE</b> .....	<b>\$ 3.50</b>
<b>CUMIN YELLOW RICE</b> .....	<b>\$ 4.50</b>
<b>CHICKEN OR EGG FRIED RICE</b> .....	<b>\$ 18.99</b>
<b>VEG BIRYANI</b> .....	<b>\$ 17.99</b>
<b>CHICKEN OR LAMB BIRYANI</b> .....	<b>\$ 18.99</b>

## ➤ BREADS ➤

<b>TANDOORI ROTI</b> .....	<b>\$ 3.50</b>
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*Wholemeal oven baked bread*

<b>BUTTER NAAN</b> .....	<b>\$ 3.50</b>
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*Plain white flour bread*

<b>GARLIC NAAN</b> .....	<b>\$ 4.50</b>
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*Bread stuffed and topped with garlic*

<b>ALOO KULCHA (potato)</b> .....	<b>\$ 4.99</b>
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*Bread stuffed with spiced potatoes*

<b>CHEESE NAAN</b> .....	<b>\$ 4.99</b>
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*Bread stuffed with cheese*

<b>LACCHHA PARATHA</b> .....	<b>\$ 4.49</b>
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*Layered and buttered wholemeal flour bread*

<b>CHOCOLATE NAAN</b> .....	<b>\$ 5.99</b>
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*Chocolate stuffed (House special)*

<b>CHEESE &amp; GARLIC NAAN</b> .....	<b>\$ 5.99</b>
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*Bread stuffed with cheese and garlic*

<b>GLUTEN FREE GARLIC NAAN</b> .....	<b>\$ 4.99</b>
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<b>PANEER KULCHA</b> .....	<b>\$ 5.99</b>
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*Bread stuffed with home-made cottage cheese*

<b>PESHAWARI NAAN</b> .....	<b>\$ 5.99</b>
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*Bread stuffed with dry fruits and cherries*

<b>KHEEMA NAAN</b> .....	<b>\$ 5.99</b>
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*Bread stuffed with lamb mince*



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**MENU**

**⇒ KIDS MENU ⇒**

*Under 12 years*

<b>CHICKEN NUGGETS AND CHIPS</b> .....	<b>\$ 12.00</b>
<b>KIDS BUTTER CHICKEN &amp; RICE</b> .....	<b>\$ 12.00</b>

**⇒ ADD-ONS ⇒**

<b>Papadam (x4)</b> .....	<b>\$ 3.50</b>
<b>Raita</b> .....	<b>\$ 3.50</b>
<b>Mint chutney</b> .....	<b>\$ 3.00</b>
<b>Tamarind chutney</b> .....	<b>\$ 3.00</b>
<b>Sweet Mango chutney</b> .....	<b>\$ 3.50</b>
<b>Mixed pickle</b> .....	<b>\$ 3.50</b>
<b>Rice</b> .....	<b>\$ 3.50</b>

**⇒ DESSERTS ⇒**

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

