

## COOTAMUNDRA GARDENS INDIAN RESTAURANT

### Entrees

<b>Chicken Tikka</b>	<b>\$13.90</b>
Succulent Chicken Fillets, marinated in tandoori sauce and grilled in clay oven.	
<b>Tandoori Chicken</b>	<b>Half \$13.90 Full \$21.90</b>
marinated with herbs and spices, grilled in clay oven.	
<b>Lamb Chops</b>	<b>\$27.00</b>
Rack of Lamb, spiced with yoghurt, pepper and herbs, grilled in Tandoori.	
<b>Veg Samosa</b>	<b>\$10.90</b>
a pocket of triangle pastry, stuffed with pan-fried potatoes and peas, golden deep fried.	
<b>Bhel Puri</b>	<b>\$9.90</b>
Indian snacks good with liquor	
<b>Spring Roll</b>	<b>\$9.90</b>
minced vegetables filled in rice paper or dough	

### Street Bites

<b>Papdi Chaat</b>	<b>\$11.00</b>
Crispy Papdi (Flourcrackers) topped with boiled potatoes, crunchy onions, chickpeas, tangy and spicy chutneys and chilled yoghurt.	
<b>Chicken Kebab</b>	<b>\$17.90</b>
Chicken tikka cooked in oven and rolled in naan-bread with salad.	
<b>Chicken 65</b>	<b>\$16.90</b>
Deep fried chicken dish marinated with herbs and spices and served with mint sauce and salad	
<b>Channa Bhatura</b>	<b>\$15.00</b>
Kabuli chickpeas cooked in a spicy tomato onion gravy served with vegetable pickle, and onion	
<b>Veg Manchurian - Dry</b>	<b>\$15.00</b>
Deep-fried mixed vegetable balls sauteed and smoked with minced ginger, garlic and onions tossed in soy, tomato and chilli sauces	

### Mains

#### Vegetables Gardens

<b>Daal Makhani</b>	<b>\$18.90</b>
Lentils out of granny's kitchen every meal is meaningless in India without this dish.	
<b>Palak Paneer</b>	<b>\$18.90</b>
Cottage Cheese pan fried in leafy spinach puree.	
<b>Navratan Korma</b>	<b>\$18.90</b>
Mix Vegetables simmered in a creamy dry nut texture,	
<b>Sahi Paneer</b>	<b>\$18.90</b>
Cheese cubes in creamy nut sauce.	
<b>Chole</b>	<b>\$18.90</b>
Kabuli chickpeas cooked in a spicy tomato onion gravy.	

### Chicken

<b>Chicken Curry</b>	<b>\$19.90</b>
A typical curry stewed in an onion tomato based sauce flavoured with ginger and garlic	
<b>Butter Chicken</b>	<b>\$19.90</b>
No need to explain we hope A-Z Australians know about Butter Chicken.	
<b>Chicken Tikka Masala</b>	<b>\$19.90</b>
Tandoori Chicken tikka, pan fried with capsicums, onion cubes and herbs.	
<b>Chicken Saag Wala</b>	<b>\$19.90</b>
Chicken fillet pan fried with leafy spinach puree.	
<b>Mango Chicken</b>	<b>\$19.90</b>
Chicken cooked in mango pul	

### Lamb

<b>Lamb Vindaloo</b>	<b>\$22.00</b>
A dish for hot food eater's lamb in vindaloo sauce.	
<b>Lamb Korma</b>	<b>\$22.00</b>
Tender Cubes of Lamb, fried in creamy dry nut texture.	
<b>Lamb Curry</b>	<b>\$22.00</b>
Rich herty dish cooked with onions, tomato and spices.	
<b>Lamb Rogan Josh</b>	<b>\$22.00</b>
Diced Lamb pan fried with onion, ginger, garlic and herbs.	
<b>Lamb Saag Wala</b>	<b>\$22.00</b>
Diced Lamb pan fried with blended in spinach sauce.	

### Beef

<b>Beef Vindaloo</b>	<b>\$21.00</b>
Diced Beef pan fried in vindaloo sauce (hot dish)	
<b>Beef Curry</b>	<b>\$21.00</b>
Diced beef cooked with spices and herbs.	

### Kids

<b>Fish and Chips</b>	<b>\$11.90</b>
<b>Naan bread</b>	
Plain Naan	<b>\$4.50</b>
Garlic Naan	<b>\$5.00</b>
Roti	<b>\$4.00</b>
<b>Cheese Naan</b>	<b>\$6.00</b>
<b>Rice</b>	
Zeera Rice	<b>\$4.50</b>
<b>Fried Rice</b>	<b>\$7.00</b>
<b>Sides</b>	
Papadum	<b>\$3.50</b>
Pickle	<b>\$2.50</b>
Green Salad	<b>\$6.00</b>
Raita	<b>\$4.00</b>
<b>Desserts</b>	
Mango Ice-cream	<b>\$5.50</b>
Gulab Jamuns	<b>\$5.50</b>
Ras Malai	<b>\$6.50</b>
<b>Lassi</b>	
Mango Lassi	<b>\$5.00</b>
Plain Lassi	<b>\$5.00</b>