

GOAT DISHES

GOAT CURRY **GF** 28
Baby goat meat on the bone
simmered in hot and spicy sauce
made with chef's special selection of spices

HOT GOAT VINDALOO **GF** 28
Baby goat meat simmered on
the bone cooked with garlic,
vinegar malt, black pepper and red chilli

SEAFOOD DISHES

GOAN FISH CURRY **GF** 30
South Indian style fish curry with
mustard seeds, coconut and curry leaves

SALMON CURRY **GF** 32
Salmon fillets cooked with
chef's special selection of spices

PRAWN JALFREZI **GF** 32
Locally sourced prawn cutlets cooked
with tomatoes, sliced onions, red chilli
and capsicum



GOAN FISH CURRY

RICE & BREADS

STEAMED BASMATI RICE
Per head 4

SAFFRON RICE
Per head 5

TANDOORI ROTI 4

BUTTER NAAN 4.5

NAAN 4.5

PARATHA 5

GARLIC NAAN 5.0



PLAIN NAAN

SALADS & SIDES



KACHUMBER SALAD

MINT SAUCE 3.5

MANGO CHUTNEY 3.5

TAMARIND SAUCE 3.5

SPICY MIXED PICKLES 3.5

CUT CHILLI 3.5

PLAIN PAPPADUMS 4

CUCUMBER RAITA 4

KACHUMBER SALAD 5
mixed of tomato, red onion and cucumber

ONION SALAD 5
served with green chilli and sliced lemon

MIXED CONDIMENTS PLATE 12.5
Pappadums, raita, mango chutney and mint sauce

DESSERTS

KULFI 8
homemade Indian style ice-cream flavored with
cardamom- choice of pistachio or mango

GULAB JAMUN 3 pcs 8

GULAB JAMUN 3pcs 10
with ice cream



GARLIC NAAN

CHEESE NAAN 5.0

ALOO PARATHA
(Spicy potato filling) 5

CHILLI AND GARLIC NAAN 5.5

CHEESE AND GARLIC NAAN 5.5

KHEEMA NAAN 6
(Naan stuffed with spiced minced lamb)

PESHWARI NAAN 6
(Naan stuffed with dry fruits,
glazed cherries and Coconut)



ALLERGEN INFORMATION

Dear Customer, the authentic Indian Food Recipe may contain Traces of Nuts, Seeds, Dairy, Eggs, Shell seafood, and other ingredients which may not be suitable for your dietary or health requirements.

Effort is made to instruct our food production and serving staff on the severity of food allergies. The possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice also exists. Customers concerned with food allergies must be aware of this risk

Free Parking available night time
Restaurant is available free of charge
on every Saturday for functions and parties

9marys



Indian Restaurant



STARTERS



CHICKEN Tikka

ONION BHAJJI 3pcs 10
Chopped onion and chilli parcels fried

POTATO & PEA PASTRIES - SAMOSA 3pcs 10
Perennial favourite... crispy potato & pea filled pastry

HARRA BHARA KABAB 3pcs 12
Spinach and peas kebab, savoured with mild spices, coriander, green chillies, ginger and stuffed with cheese

BAKED CHEESE WITH SPICES - paneer tikka 3ps 12
Paneer marinated in spices and roasted in the tandoor

CHICKEN Tikka 4pcs **GF** 16
Chicken thighs marinated in yoghurt, garlic and spices & cooked in the tandoor

TANDOORI CHICKEN
Half \$16
Whole \$28

Chicken on the bone, marinated in yogurt and spices, Kashmiri chilli, ginger, garlic and coriander and roasted over charcoal in the tandoor

LAMB SKEWERS - seekh kebab 4pcs **GF** 16
Minced lamb with herbs and spices skewered and roasted in the tandoor

CHILLI FISH FRY - amritsari fish 4pcs **GF** 16
Filletts of fish dipped in spiced batter and fried

TANDOORI SALMON 4pcs **GF** 20
salmon fillets marinated in thick yogurt, ginger, garlic, green chilli, fresh coriander root, mint & spices, cooked in the tandoor

KING PRAWN CUTLETS 6pcs **GF** 22
Local king prawns marinated in yogurt and spices and cooked in the tandoor



LAMB SKEWERS

TASTING PLATES



TANDOORI TASTING PLATE

VEGETARIAN TASTING PLATE
Per head 17.50
Samosa, hara bhara kebab, onion bhaji and paneer tikka

MIXED TASTING PLATE
Per head 20
Samosa, paneer tikka, chicken tikka, amritsari fish and prawn

TANDOORI TASTING PLATE
Per head 22
Samosa, Prawns, chicken tikka, seekh kebab, tandoori salmon

HOUSE SPECIALTY



SIZZLING LAMB

Delicious combination of rice fragrant with saffron and cardamom steamed together with meat, seafood or vegetables in a sealed pot. Served with cucumber raita

Vegetable Biryani 19.5
Chicken Biryani 22.5
Lamb Biryani 23.5
Goat Biryani 25.5
Prawn Biryani 27.5

SIZZLERS - CHEF'S SPECIALTY

Tandoori French lamb chops 6pcs \$35
Succulent Lamb chops marinated with yogurt and Indian spices cooked in the tandoor served on a hot sizzling plate together with salad, rice or bread

SIZZLING SEAFOOD

..... \$40
With a mixed combination of prawns, scallops, fish tikka and salmon cooked in the tandoor served on a hot sizzling plate together with salad, rice or bread.

LAMB DISHES

LAMB VINDALOO **GF** 28
Hot and spicy lamb cooked with garlic, vinegar malt, black pepper and red chilli

LAMB MADR AS **GF** 28
A popular lamb dish in South India cooked with spices mixed with onions, ginger, red chilli and mustard

LAMB ROGAN JOSH **GF** 28
Lamb fillets simmered in aromatic sauce containing onions, garlic, ginger, chilli, ground fennel, coriander, cardamom, cinnamon, tomatoes.



LAMB VINDALOO



LAMB ROGAN JOSH

LAMB WITH MASALA SPINACH gosht saagwala 28
Diced lamb fillet sautéed in spinach, onion, ginger, garlic, chilli, ground green spices and garam masala sauce

LAMB KORMA **GF** 28
Lamb fillet marinated in a mix of yogurt, cream, saffron, cardamom, cumin, ginger, garlic and turmeric finished with ground almonds

CHICKEN DISHES

HOMESTYLE CHICKEN CURRY 24
Deliciously spiced chicken curr

BUTTER CHICKEN **GF** 26
murgh makhani 26
Chicken cooked in the tandoor, finished in a creamy sauce with tomatoes and cashew nut

CHICKEN WITH SPINACH **GF** 26
murg saagwala 26
Chicken in spinach sauce with onion, ginger, garlic, chilli & green spices

CHICKEN TIKKA MASALA **GF** 26
Tandoor cooked chicken in tomato based curry with capsicum



BUTTER CHICKEN



CHICKEN TIKKA MASALA

CHICKEN KORMA 26
Chicken marinated in a mix of yogurt, cream, saffron, cardamom, cumin, ginger, garlic and turmeric finished with ground almonds

CHICKEN VINDALOO **GF** 26
A very popular peppery hot goan chicken curry, with sliced onion & tomatoes.

CHICKEN MADRAS **GF** 26
A popular Chicken dish in South India cooked with spices mixed with onions, ginger, red chilli and mustard

VEGETARIAN DISHES

YELLOW LENTILS - dhal tarka **GF** 16
Lentils cooked with sautéed onions, garlic, ginger tomato & coriander

YELLOW LENTILS WITH SPINACH tarka dhal 16
Lentils finished with spinach, sautéed onions, garlic, ginger tomato & coriander

BOMBAY ALOO - potato curry **GF** 16
Bombay Indian style potato curry with mustard seeds & curry leaves

MIXED VEGETABLES - subzi **GF** 16
Mixed seasonal vegetable curry

BHINDI DO PYAZA **GF** 16
Okra sau with sliced onion and spices

EGGPLANT masala **GF** 20
Hugely popular eggplant curry



PALAK PANEER

PUMPKIN AND POTATO CURRY **GF** 16
South Indian style pumpkin and potato curry with mustard seeds and curry leaves

SPINACH PUREE WITH HOMEMADE CHEESE palak paneer **GF** 22
Pureed English spinach and paneer... delicious

MUTTAR PANEER **GF** 22
Cubes of paneer in a tasty sauce with onion, ginger, garlic, tomato and green peas

MUTTAR MUSHROOM **GF** 22
Fresh mushroom cooked with green peas, onion, ginger, garlic and tomato



YELLOW DHAL