

GOAT DISHES

- GOAT CURRY** **GF**32
Baby goat meat on the bone simmered in hot and spicy sauce made with chef's special selection of spices
- HOT GOAT VINDALOO** **GF**32
Baby goat meat simmered on the bone cooked with garlic, vinegar malt, black pepper and red chilli
- SPICY GOAT CHETTINADE** **GF**32
Tender baby goat cooked in an aromatic flavor with special spices

SEAFOOD DISHES

- GOAN FISH CURRY** **GF**32
South Indian style fish curry with mustard seeds, coconut and curry leaves
- SALMON CURRY** **GF**34
Salmon fillets cooked with chef's special selection of spices
- PRAWN CURRY** **GF**34
Locally sourced prawn cutlets cooked with tomatoes, sliced onions, red chilli and capsicum



GOAN FISH CURRY

RICE & BREADS

- STEAMED BASMATI RICE**
Per head6
- SAFFRON RICE**
Per head7
- TANDOORI ROTI**6
- BUTTER NAAN**6
- NAAN**6
- PARATHA**7
- GARLIC NAAN**7
- CHILLI AND CHEESE NAAN**8



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**5
- 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
- GARDEN SALAD**10
- TANDOORI CHICKEN SALAD**20



GARLIC NAAN

- CHEESE NAAN**7
- ALOO PARATHA**
(Spicy potato filling)8
- CHILLI AND GARLIC NAAN**8
- CHEESE AND GARLIC NAAN**8
- KHEEMA NAAN**10
(Naan stuffed with spiced minced lamb)
- PESHWARI NAAN**10
(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

Gmarys



Indian Restaurant



STARTERS



CHICKEN Tikka

ONION BHAJJI 4pcs **V GF**12
Chopped onion and chilli parcels fried

POTATO & PEA PASTRIES SAMOSA 4pcs **V**12
Perennial favourite... crispy potato & pea filled pastry

HARRA BHARA KABAB 4pcs14
Spinach and peas kebab, savoured with mild spices, coriander, green chillies, ginger and stuffed with cheese

BAKED CHEESE WITH SPICES - paneer tikka 4ps **GF**16
Paneer marinated in spices and roasted in the tandoor

MALAI CHICKEN TIKKA 4pcs **GF**20
Cashew paste, cream, yogurt and spices

CHICKEN Tikka 4pcs **GF**20
Chicken thighs marinated in yoghurt, garlic and spices & cooked in the tandoor

TANDOORI CHICKEN **GF**\$18
Half\$32
Whole
Chicken on the bone, marinated in yogurt and spices, Kashmiri chilli, ginger, garlic and coriander and roasted over charcoal in the tandoor

CHICKEN 65 7 pcs **GF**16
Traditional chicken dish marinated with secret spices and dusted with gran flour

LAMB SKEWERS - seekh kebab 4pcs **GF**18
Minced lamb with herbs and spices skewered and roasted in the tandoor

KING PRAWN CUTLETS 7pcs **GF**26
Local king prawns marinated in yogurt and spices and cooked in the tandoor

TANDOORI SALMON 4pcs **GF**24
salmon fillets marinated in thick yogurt, ginger, garlic, green chilli, fresh coriander root, mint & spices, cooked in the tandoor

CHILLI FISH FRY - amritsari fish 4pcs **GF**18
Filletts of fish dipped in spiced batter and fried

SPICY CHILLI CHICKEN **GF**22
Indo-Chinese style chicken tossed with garlic, onion and mixed capsicum

SPICY CHILLI PANEER **GF**22
Indo-Chinese style paneer tossed with garlic, onion and mixed capsicum

SPICY CHICKEN PEPPER **GF**22
Sautéed chicken with black pepper, grated coconut and spices

GOBI MANCHURIAN **GF**22
Indo Chinese style Cauliflower tossed with garlic, onion and mixed capsicum

SPICY SAUTÉED PRAWN 7pcs **GF**26
Sautéed tiger prawns with aromatic spices and tossed with curry leaves



SPICY SAUTÉED PRAWN

TASTING PLATES



TANDOORI TASTING PLATE

VEGETARIAN TASTING PLATE
Per head24
Samosa, hara bhara kebab, onion bhaji and paneer tikka

MIXED TASTING PLATE
Per head28
Samosa, paneer tikka, chicken tikka, amritsari fish and prawn

TANDOORI TASTING PLATE
Per head28
Samosa, Prawns, chicken tikka, seekh kebab, tandoori salmon

CHEF SPECIALTIES



LAMB SIZZLERS



BANANA LEAF FISH CURRY

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 **GF**20
Chicken Biryani **GF**24
Lamb Biryani **GF**26
Goat Biryani **GF**28
Prawn Biryani **GF**30

LAMB SIZZLERS 7pcs
Tandoori French lamb chops **GF**48
Succulent Lamb chops marinated with yogurt and Indian spices cooked in the tandoor served on a hot sizzling plate

BANANA LEAF FISH CURRY **GF**38
Barramundi fish fried cooked in aromatic gravy with special spices served on a banana leaf.

DOSA

MASALA DOSA **GF**20
CHICKEN/PANEER/KHEEMA **GF**26



KIDS MENU

NUGGETS AND FRIES12
Chicken nuggets served with fries, tomato sauce and a soft drink

LAMB DISHES

LAMB VINDALOO **GF**32
Hot and spicy lamb cooked with garlic, vinegar malt, black pepper and red chilli

LAMB MADR AS **GF**32
A popular lamb dish in South India cooked with spices mixed with onions, ginger, red chilli and mustard

LAMB ROGAN JOSH **GF**32
Lamb fillets simmered in aromatic sauce containing onions, garlic, ginger, chilli, ground fennel, coriander, cardamom, cinnamon, tomatoes.

LAMB KARAH **GF**32
Sautéed in onion, mixed capsicum, garlic, chopped coriander and crushed chilli



LAMB VINDALOO



LAMB ROGAN JOSH

LAMB WITH MASALA SPINACH **GF**
gosht saagwala32
Diced lamb fillet sautéed in spinach, onion, ginger, garlic, chilli, ground green spices and garam masala sauce

LAMB KORMA **GF**32
Lamb fillet marinated in a mix of yogurt, cream, saffron, cardamom, cumin, ginger, garlic and turmeric finished with ground almonds

LAMB BHUNA GOSHT **GF**32
Sautéed in onion, mixed capsicum, garlic and chopped coriander

CHICKEN DISHES

HOMESTYLE CHICKEN CURRY **GF**30
Deliciously spiced chicken curry

BUTTER CHICKEN **GF**30
murgh makhani
Chicken cooked in the tandoor, finished in a creamy sauce with tomatoes and cashew nut

CHICKEN WITH SPINACH **GF**30
murg saagwala
Chicken in spinach sauce with onion, ginger, garlic, chilli & green spices

CHICKEN TIKKA MASALA **GF**30
Tandoor cooked chicken in tomato based curry with capsicum

CHICKEN DO PYAZA **GF**30
Chicken sautéed with garlic, ginger and red chilli powder

MANGO CHICKEN **GF**30
Mild chicken curry with aromatic flavor of mango purée and cream



BUTTER CHICKEN



CHICKEN TIKKA MASALA

CHICKEN KORMA **GF**30
Chicken marinated in a mix of yogurt, cream, saffron, cardamom, cumin, ginger, garlic and turmeric finished with ground almonds

CHICKEN VINDALOO **GF**30
A very popular peppery hot goan chicken curry, with sliced onion & tomatoes.

CHICKEN MADRAS **GF**30
A popular Chicken dish in South India cooked with spices mixed with onions, ginger, red chilli and mustard

CHICKEN JALFREZI **GF**30
Chicken sautéed with a mix of capsicum, onions, ginger, tomatoes, herbs and spices

CHICKEN CHETTINADE **GF**30
A South Indian style chicken curry cooked with chefs special spicy

VEGETARIAN DISHES

YELLOW LENTILS - dhal tarka **GF V**20
Lentils cooked with sautéed onions, garlic, ginger tomato & coriander

YELLOW LENTILS WITH SPINACH **GF V**
tarka dhal20
Lentils finished with spinach, sautéed onions, garlic, ginger tomato & coriander

BOMBAY ALOO - potato curry **GF V**20
Bombay Indian style potato curry with mustard seeds & curry leaves

MIXED VEGETABLES - subzi **GF V**20
Mixed seasonal vegetable curry

BHINDI DO PYAZA **GF V**20
Okra sau with sliced onion and spices

EGGPLANT masala **GF V**24
Hugely popular eggplant curry



PALAK PANEER

SPINACH PUREE WITH HOMEMADE CHEESE palak paneer **GF**24
Pureed English spinach and paneer... delicious

MUTTAR PANEER **GF**24
Cubes of paneer in a tasty sauce with onion, ginger, garlic, tomato and green peas

KADHAI PANEER **GF**24
Cottage cheese with ground spices, sliced capsicum in a thick tomato and onion based sauce

PANEER MAKHANI **GF**24
Fenugreek flavoured cottage cheese in a creamy tomato gravy

MALAI KOFTA **GF**24
A mild North Indian curry with potato and cheese dumplings



YELLOW DHAL