



## Starters

	<b>CHICKEN 65</b> 8 pcs <b>GF</b> ..... 18 Traditional chicken dish marinated with secret spices and dusted with gran flour
	<b>LAMB SKEWERS</b> - seekh kebab 4pcs <b>GF</b> ..... 18 Minced lamb with herbs and spices skewered and roasted in the tandoor
	<b>CHILLI FISH FRY</b> - amrithsari fish 4pcs <b>GF</b> ..... 18 Fillet of fish dipped in spiced batter and fried
	<b>SPICY CHILLI CHICKEN</b> <b>GF</b> ..... 22 Indo-Chinese style chicken tossed with garlic, onion and mixed capsicum
	<b>SPICY CHILLI PANEER</b> <b>GF</b> ..... 22 Indo-Chinese style paneer tossed with garlic, onion and mixed capsicum
	<b>GOBI MANCHURIAN</b> <b>GF</b> ..... 22 Indo Chinese style Cauliflower tossed with garlic, onion and mixed capsicum
	<b>TANDOORI SALMON</b> 4pcs <b>GF</b> ..... 24 salmon fillets marinated in thick yogurt, ginger, garlic, green chilli, fresh coriander root, mint & spices, cooked in the tandoor
	<b>KING PRAWN CUTLETS</b> 7pcs <b>GF</b> ..... 26 Local king prawns marinated in yogurt and spices and cooked in the tandoor
	<b>SPICY SAUTÉED PRAWN</b> 7pcs <b>GF</b> ..... 26 Sautéed tiger prawns with aromatic spices and tossed with curry leaves
	<b>ONION BHAJJI</b> 4pcs <b>V GF</b> ..... 12 Chopped onion and chilli parcels fried
	<b>POTATO &amp; PEA PASTRIES SAMOSA</b> 4pcs <b>V</b> ..... 12 Perennial favourite... crispy potato & pea filled pastry
	<b>HARRA BHARA KABAB</b> 4pcs ..... 14 Spinach and peas kebab, savoured with mild spices, coriander, green chillies, ginger and stuffed with cheese
	<b>BAKED CHEESE WITH SPICES - paneer tikka</b> 4pcs <b>GF</b> ..... 16 Paneer marinated in spices and roasted in the tandoor
	<b>CHEESY MUSHROOM</b> 6pcs ..... 16 Mushroom filling with capsicum, onion and cheese with spices coated with corn flour and bread crumbs deep fry
	<b>CHICKEN Tikka</b> 4pcs <b>GF</b> ..... 20 Chicken thighs marinated in yoghurt, garlic and spices & cooked in the tandoor
	<b>TANDOORI CHICKEN</b> <b>GF</b> ..... Half ..... \$18 Whole ..... \$32 Chicken on the bone, marinated in yogurt and spices, Kashmiri chilli, ginger, garlic and coriander and roasted over charcoal in the tandoor

## Platters

	<b>VEGETARIAN PLATTER</b> Per head ..... 26 Samosa, hara bhara kebab, onion bhajji, paneer tikka and cheesy mushroom
	<b>TANDOORI PLATTER</b> Per head ..... 28 Samosa, prawns, chicken tikka, paneer tikka and lamb skewers
	<b>9 MARYS MIXED PLATTER</b> (Sharing for 2 person) ..... 50 Chicken tikka, chicken 65, chilli fish fry, prawns cutlets, lamb skewers, tandoori salmon and lamb chops

## Chef Specialties

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 <b>GF</b> ..... 20
Chicken Biryani <b>GF</b> ..... 24
Lamb Biryani <b>GF</b> ..... 26
Goat Biryani <b>GF</b> ..... 28
Prawn Biryani <b>GF</b> ..... 30



**BANANA LEAF FISH CURRY** **GF** ..... 42  
Barramundi fish fried cooked in aromatic gravy with special spices served on a banana leaf.



LAMB SIZZLERS



BANANA LEAF FISH CURRY



## Kidz Menu

**NUGGETS AND FRIES** ..... 14  
Chicken nuggets served with fries, tomato sauce and a soft drink

## Lamb & Beef Dishes

<b>LAMB OR BEEF VINDALOO</b> <b>GF</b> ..... 32 Hot and spicy lamb/beef cooked with garlic, vinegar malt, black pepper and red chilli
<b>LAMB OR BEEF MADRAS</b> <b>GF</b> ..... 32 A popular lamb/beef dish in South India cooked with spices mixed with onions, ginger, red chilli and mustard
<b>LAMB OR BEEF ROGAN JOSH</b> <b>GF</b> ..... 32 Lamb/beef simmered in aromatic sauce containing onions, garlic, ginger, chilli, ground fennel, coriander, cardamom, cinnamon, tomatoes.
<b>LAMB OR BEEF KARAH</b> <b>GF</b> ..... 32 Sautéed in onion, mixed capsicum, garlic, chopped coriander and crushed chilli
<b>LAMB OR BEEF DHANSAK</b> <b>GF</b> ..... 32 Lamb/Beef cooked with lentils, herbs and fresh coriander
<b>POTATO LAMB OR BEEF</b> <b>GF</b> ..... 32 Lamb/Beef cooked with potatoes in chef's special gravy



LAMB ROGAN JOSH

<b>LAMB OR BEEF WITH MASALA SPINACH</b> <b>GF</b> ..... 32 Diced lamb/beef sautéed in spinach, onion, ginger, garlic, chilli, ground green spices and garam masala sauce
<b>LAMB OR BEEF KORMA</b> <b>GF</b> ..... 32 Lamb/beef marinated in a mix of yogurt, cream, saffron, cardamom, cumin, ginger, garlic and turmeric finished with ground almonds

**LAMB OR BEEF 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

## Vegetarian Dishes

**DHAL MAKHANI** **GF** ..... 22  
Black lentils cooked on slow heat over a time with butter

**YELLOW LENTILS** **GF V** ..... 22  
Lentils cooked with sautéed onions, garlic, ginger tomato & coriander

**YELLOW LENTILS WITH SPINACH** **GF V** ..... 22  
Lentils finished with spinach, sautéed onions, garlic, ginger tomato & coriander

**BOMBAY ALOO - potato curry** **GF V** ..... 22  
Bombay Indian style potato curry with mustard seeds & curry leaves

**MIXED VEGETABLES - subzi** **GF V** ..... 22  
Mixed seasonal vegetable curry

**BHINDI DO PYAZA** **GF V** ..... 22  
Okra sau with sliced onion and spices

**EGGPLANT masala** **GF V** ..... 26  
Hugely popular eggplant curry

**MALAI KOFTA** **GF** ..... 26  
A mild North Indian curry with potato and cheese dumplings



YELLOW DAL



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



PALAK PANEER

**SPINACH PUREE WITH HOMEMADE CHEESE palak paneer** **GF** ..... 26  
Pureed English spinach and paneer... delicious

**MUTTAR PANEER** **GF** ..... 26  
Cubes of paneer in a tasty sauce with onion, ginger, garlic, tomato and green peas

**KADHAI PANEER** **GF** ..... 26  
Cottage cheese with ground spices, sliced capsicum in a thick tomato and onion based sauce

**PANEER MAKHANI** **GF** ..... 26  
Fenugreek flavoured cottage cheese in a creamy tomato gravy

**PANEER BUTTER MASALA** **GF** ..... 26  
Fresh ricotta cheese cooked in tomato sauce with a hint of butter and cream



## Goat Dishes

<b>GOAT CURRY</b> <b>GF</b> .....	32
Baby goat meat on the bone simmered in hot and spicy sauce made with chef's special selection of spices	
<b>HOT GOAT VINDALOO</b> <b>GF</b> .....	32
Baby goat meat simmered on the bone cooked with garlic, vinegar malt, black pepper and red chilli	
<b>SPICY GOAT CHETTINADE</b> <b>GF</b> .....	32
Tender baby goat cooked in an aromatic flavor with special spices	
<b>GOAT KARAHI</b> <b>GF</b> .....	32
Sautéed in onion, mixed capsicum, garlic, chopped coriander and crushed chilli	

## Seafood Dishes

<b>FISH KORMA</b> <b>GF</b> .....	34
Fish marinated in a mix of yogurt, cream, saffron, cardamom, cumin, ginger, garlic and turmeric finished with ground almonds	
<b>GOAN FISH CURRY</b> <b>GF</b> .....	34
South Indian style fish curry with mustard seeds, coconut and curry leaves	
<b>PRAWN CURRY</b> <b>GF</b> .....	34
Locally sourced prawn cutlets cooked with tomatoes, sliced onions, red chilli and capsicum	
<b>PRAWN KORMA</b> <b>GF</b> .....	34
Prawn marinated in a mix of yogurt, cream, saffron, cardamom, cumin, ginger, garlic and turmeric finished with ground almonds	
<b>PRAWN MADRAS</b> <b>GF</b> .....	34
A popular Prawn dish in South India cooked with spices mixed with onions, ginger, red chilli and mustard	



GARLIC NAAN

PLAIN NAAN

## Salads & Sides

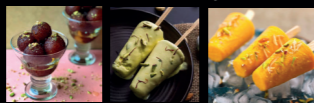


KACHUMBER SALAD

<b>MINT SAUCE</b> .....	3.5
<b>MANGO CHUTNEY</b> .....	3.5
<b>TAMARIND SAUCE</b> .....	3.5
<b>SPICY MIXED PICKLES</b> .....	3.5
<b>CUT CHILLI</b> .....	3.5
<b>PLAIN PAPPADUMS</b> .....	4
<b>CUCUMBER RAITA</b> .....	5
<b>ONION SALAD</b> .....	5
served with green chilli and sliced lemon	
<b>KACHUMBER SALAD</b> .....	6
mixed of tomato, red onion and cucumber	
<b>GARDEN SALAD</b> .....	10
<b>MIXED CONDIMENTS PLATE</b> .....	13
Pappadums, raita, mango chutney and mint sauce	

## Desserts

<b>GULAB JAMUN (4pcs)</b> .....	12
Sweet, deep-fried milk balls in sugar syrup	
<b>PISTACHIO KULFI</b> .....	12
Creamy frozen dessert with pistachio	
<b>MANGO KULFI</b> .....	12
Rich frozen dessert with mango flavour	



## Rice & Breads

<b>STEAMED BASMATI RICE</b> .....	6
Per head	
<b>SAFFRON RICE</b> .....	7
Per head	
<b>TANDOORI ROTI</b> .....	6
<b>BUTTER NAAN</b> .....	6
<b>NAAN</b> .....	6
<b>PARATHA</b> .....	8
<b>GARLIC NAAN</b> .....	8
<b>CHILLI AND CHEESE NAAN</b> .....	8
<b>CHEESE NAAN</b> .....	8
<b>ALOO PARATHA</b> .....	8
(Spicy potato filling)	
<b>ALOO KULCHA</b> .....	8
<b>CHILLI AND GARLIC NAAN</b> .....	8
<b>CHEESE AND GARLIC NAAN</b> .....	8
<b>KHEEMA NAAN</b> .....	10
(Naan stuffed with spiced minced lamb)	
<b>PESHWARI NAAN</b> .....	10
(Naan stuffed with dry fruits, glazed cherries and Coconut)	
<b>ONION KULCHA</b> .....	10



### 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