

The logo consists of the word "IND" stacked above the word "LINE". The "I" in "IND" is positioned to the left of the "L" in "LINE", creating a staggered effect. The letters are bold, black, and sans-serif. The entire logo is contained within a solid orange square.

**IND  
LINE**

**North Indian Restaurant  
Group Of Restaurant**



**We provide an ultimate dining experience in Indian cuisine brought to you by Chefs from India demonstrating the rich culinary expertise.**

**Indulge in our casually prepared yet sophisticated Tandoor and Curry dishes. You will be sure to discover the sensational flavours of our seasonally changing menu.**

**Our passion is to serve highly flavoured meals that are better for you and focus on the best of each season. Be spoilt for choice with our adventurous international wine list of more than 20 outstanding wines.**

**Feel like you are at home with our warm and welcoming atmosphere.**

**Come enjoy the pleasure of outstanding food expertly prepared, great wines and the company of good friends.**



# Lunch Bento Box

AVAILABLE IN LUNCH HOURS ONLY.



## **Veg Set**

(Served with rice or naan)

**\$ 10.90**

## **Chicken Kabab Set**

(Served with rice or naan & dal)

**\$11.90**

## **Fish Set**

(Served with rice or naan & dal)

**\$11.90**

## **Veg Biryani Set**

(Served with dal and ratia)

**\$11.90**

## **Butter Chicken Set**

(Served with rice or naan and dal)

**\$12.90**

## **Chicken Tikka Masala Set**

(Served with rice or naan and dal)

**\$12.90**

## **Lamb Set**

(Served with rice or naan and dal)

**\$12.90**

## **Paneer Butter Masala Set**

(Served with rice or naan and dal)

**\$12.90**

## **Palak Paneer Set**

(Served with rice or naan and dal)

**\$12.90**

## **Aloo Gobi Set**

(Served with rice or naan and dal)

**\$11.90**

# Starter



## APPETIZERS

### Vegetable Samosa

Deep fried conical pastries stuffed with spiced mashed potatoes and nuts

\$ 6.00

### Vegetable Pakoras

Mixed vegetables coated with gram flour & deep fried

\$ 6.00



### Kurkure Bhindi

Deep fried lady finger tossed up with spices

\$ 7.50

### Paneer Pakora

Cottage cheese coated with gram flour & deep fried

\$ 9.90

### Onion Bhajiyas

Deep fried coated onion rings

\$ 6.00



### Chilli Honey Garlic Potatoes

Juliennes of potatoes, deep fried and tossed up with zesty sauce, Yummy!

\$ 7.50

### Gobi Manchurian

Florets of cauliflower, deep fried and tossed with house special sauce

\$ 10.90



### Fish Cake

Mashed chunks of fish, crumbled and deep fried, served with Chilli mayonnaise sauce

\$ 10.90



### Chicken 65

Boneless chicken cubes tempered with curry leaves and green chillies & sauted in hot red sauce

\$ 10.90

### Chicken Samosa

Deep fried conical pastries stuffed with spiced mashed potatoes, green peace & chicken

\$ 9.90

### Onion Pakora

Crunchy onion sliced dipped in flour then deep fried to perfection

\$ 6.00

### Papadum (4pcs)

\$ 2.00

## SALAD & RAITHA



### Tandoori Murgh Salad

Boneless Tandoori Chicken on a bed of fresh lettuce tossed with house dressings

\$ 10.90

### Bagh-e-Bahar Salad

Fresh green salad sprinkled with chaat masala and fresh lime juice

\$ 6.00

### Mix Vegetable Raitha

Fresh yoghurt with chopped onion & cucumber

\$ 6.00

### Boondi Raitha

Tiny fried balls of gram flour batter soaked in yoghurt

\$ 6.00

### Cucumber Salad

Slices of fresh cucumber

\$ 6.00

### Plain Yoghurt

\$ 4.00



# Tandoor



## KEBABS FROM TANDOOR

### Honey Mustard Paneer Tikka

Homemade paneer marinated in mustard and spices with a touch of honey, finished off in tandoor

\$ 15.90

### Veg Sheekh Kebab

Minced mix vegetables tossed in Indian spices

\$ 14.90

### Tandoori Gobi

Cauliflower Florets marinated with spices and carefully cooked in the tandoor

\$ 14.90

### Bharwan Baingan Ke Kabab

Aubergine scooped & stuffed with paneer, potatoes & ground spices, cooked in tandoor. House Special

\$ 14.90

### Tandoori Aloo

Potatoes stuffed with cottage cheese and nuts

\$ 14.90



### Vegetable Kebab Platter

Platter of Mix veggy grill

\$ 31.90

### Fish Tikka

Boneless chunk of fish marinated in yoghurt, cumin and garam masala, grilled in tandoor

\$ 17.90



### Gulzaar Tandoori Prawns (5pcs)

Juicy tiger prawns in a creamy spicy marinade finished off in tandoor, perfectly matched with a fresh mint chutney

\$ 22.00



### Tandoori Chicken (2pcs / 4pcs / 8pcs)

\$ 9.00 / \$ 16.00 / \$ 30.00

A classic of Indian cookery. Spring chicken marinated with freshly pounded masala and yoghurt



### Zafrani Chicken Tikka

Boneless chicken infused with saffron and Indian spices grilled in tandoor

\$ 17.90

### Murgh Chandi Kabab

Boneless tender chicken marinated with cheese, cashew paste and cardamom, grilled in tandoor. Served on a bed of spiced bell pepper

\$ 16.90

### Murgh Malai Kebab

Creamy chicken kebab in a combination of cheese, fresh herbs and mild spices

\$ 17.90



### Sheekh Kebab

Minced lamb subtly spiced, rolled on a skewer, then roasted

\$ 18.90



### Tandoori Lamb Shank

Lamb Shank marinated overnight and perfectly baked in tandoor. Must Try !!

\$ 35.90



### Lamb Chops

Marinated lamb chops broiled & served with homemade chutney

\$ 34.90



### Non Veg Kebab Platter

Mix kebab platters of lamb, fish, chicken, prawns

\$45.90

All prices are subject to 10% service charge



Mild Spicy



Spicy



Chef Recommendation

# Main Course



## SEAFOOD



### Prawn Vindaloo

Very spicy prawns cooked with potatoes and vinegar

\$ 17.90



### Prawn Mirch Masala

Tiger prawns off the shell cooked with onion, tomatoes & red chilli flakes

\$ 17.90

### Kadai Prawn

Prawns with tomatoes & onions with special Indian sauce & stir fried in a kadai

\$ 17.90

### Prawn Korma

Prawns slow cooked in a delicate almond curry

\$ 17.90

### Goan Prawn Curry

Prawns slow cooked in a coconut milk and onions curry

\$ 17.90

### Chilli Garlic Prawns

Prawns in an Indo-Chinese fusion of spring onion, red chilli, garlic and chef special sauce

\$ 17.90

### Fish Curry

Boneless fish cooked in a mildly spiced golden homemade sauce

\$ 17.90



### Fish Masala

Tender pieces of dory fish cooked, simmered in a mixture of garlic & tomato sauce

\$ 17.90



### Fish Head Curry

Fish head semi stewed in a thick curry with assorted vegetable

\$ 29.90



### Dum Methi Machli

Boneless fish cooked in mild curry with fresh fenugreek and finished off with Dum

\$ 17.90

### Kadai Fish

Fish fillet with tomatoes & onions with special Indian sauce & stir fried in a kadai

\$ 17.90

### Machli Kashmiri

Fish fillets in a rich cashew gravy with dried fruits & nuts

\$ 17.90

### Chilli Garlic Fish

Fish in an Indo-Chinese fusion of spring onion, red chilli, garlic and chef special sauce

\$ 17.90





# Main Course



## CHICKEN

- |  |   |                 |
|--|---|-----------------|
|                             | <b>Chicken Tikka Masala</b>  | <b>\$ 17.90</b> |
| Juicy chicken pieces grilled in tandoor then cooked with onion based gravy, perfect with hot naan          |   |                 |
|                             | <b>Butter Chicken</b>   | <b>\$ 17.90</b> |
| Boneless tandoori chicken simmered in creamy tomato gravy. An all time favourite of Indian kitchen         |   |                 |
|  | <b>Chicken Masala</b>   | <b>\$ 16.90</b> |
| Boneless chicken cooked in a mild spicy golden homemade sauce  |   |                 |
|                             | <b>Kadai Chicken</b>  | <b>\$ 16.90</b> |
| Tender pieces of chicken with tomatoes & onions with special Indian sauce & stir fried in kadai            |   |                 |
|  | <b>Chicken Saag</b>   | <b>\$ 16.90</b> |
| Chicken cooked with fresh spinach and cream  |   |                 |
|  | <b>Chicken Kashmiri</b>   | <b>\$ 16.90</b> |
| Chicken simmered in rich cashew gravy with fruits & nuts   |   |                 |
|                           | <b>Kori Kundapuri</b>   | <b>\$ 16.90</b> |
| Boneless chicken cooked with coconut, red chilli & fresh coriander leaves - A classic from south India     |   |                 |
|  | <b>Chicken Do Pyazza</b>  | <b>\$ 16.90</b> |
| Pieces of chicken sauted in onion paste, carefully blended in spices & then garnished with seasoned onions |   |                 |
|  | <b>Chicken Korma</b>  | <b>\$ 16.90</b> |
| Chicken cubes slow cooked in a delicate almond curry   |   |                 |
|                           | <b>Chicken Vindaloo</b>   | <b>\$ 16.90</b> |
| Very spicy chicken cooked with potatoes and viniger  |   |                 |
|                           | <b>Egg Curry Masala</b>   | <b>\$ 13.90</b> |
| Boiled fried eggs cooked with tomatoes, onions & herbs   |   |                 |
|  | <b>Chilli Chicken - Dry / Gravy</b>   | <b>\$ 17.90</b> |
| Bite sized chunks of chicken, seasoned with spices and cooked in a chilli sauce                            |   |                 |



# Main Course



## MUTTON

-  **Mama Mia Mutton**  **\$ 17.90**  
Succulent pieces of lamb cooked with chopped onions and tomatoes, served on hot plates "Tawa"
-  **Kashmiri Rogan Josh** **\$ 17.90**  
Tender pieces of lamb with fresh ground spices cooked in a rich stew of onions - A classic from Kashmir
-  **Mutton Vindaloo** **\$ 17.90**  
Succulent Meat cooked with potatoes in a sharp tangy sauce.
- Saag Gosht** **\$ 17.90**  
Boneless lamb cooked with fresh spinach puree and freshly pound spices
-  **Keema Muttar** **\$ 17.90**  
Minced lamb cooked with onions, garlic, ginger, tomatoes, peas & spices, garnished with fresh coriander
-  **Mutton Jalfriezi** **\$ 17.90**  
Tender Lamb pieces cooked with vegetables, ginger and garlic
- Lamb Korma** **\$ 17.90**  
Lamb slow cooked in a delicate almond curry & creamy sauce
- Sukha Mutton** **\$ 17.90**  
Succulent boneless pieces of lamb cooked with fresh tomatoes, onions, bell pepper, spices & coriander
-  **Lamb Chops Masala** **\$ 31.90**  
Marinated lamb chops broiled & served with tomatoes, onions & herbs





# Main Course



## VEGETABLES



### Paneer Tikka Masala

Paneer marinated in spices and grilled in a tandoor cooked with thick creamy tomato sauce with masala

\$ 16.90



### Paneer Makhani

Homemade paneer cooked with thick creamy tomato sauce flavoured with fenugreek leaves

\$ 14.90

### Palak Paneer

Homemade cottage cheese cooked with fresh spinach and cream

\$ 14.90

### Mattar Paneer

Fresh cottage cheese cooked gently with garden fresh peas & blended

\$ 14.90

### Paneer Aloo Muttar

Fresh cottage cheese cooked gently with garden fresh peas, potatoes & blended

\$ 14.90



### Kadai Paneer

Home made cottage cheese with onion & capsicum in a special kadai gravy with spices

\$ 14.90

### Paneer Korma

Cottage cheese cooked in a mild cashew nut sauce & creamy sauce

\$ 14.90

### Chilli Paneer - Dry / Gravy

Indian cottage cheese stir fried with sliced onion, capsicum and green chillies

\$ 14.90

### Shahi Malai Kofta

Mixed vegetables and cottage cheese dumplings simmered in a creamy almond sauce

\$ 14.90



### Bombay Aloo Masala

Potato cubes deep fried then cooked with mild yet tangy gravy

\$ 13.90

### Jeera Aloo

Potato cubes tossed and cooked in jeera and fresh Indian spices

\$ 12.90

### Aloo Muttar

Fresh potatoes & fresh green peas cooked with onions, tomatoes & delicate spices in a mild sauce

\$ 12.90

### Sabzi Navrathan

A jewel coloured vegetables dish in saffron flavoured cream sauce

\$ 13.90



### Aloo Gobi

A duet of potatoes and cauliflower with many spices which makes it fragrant and mouth-watering!

\$ 12.90

### Baingan Bartha

Roasted brinjal cooked in garlic, tomatoes, onion & fresh green chilli

\$ 12.90

### Bhindi Do Pyaza

Okra with onion, tomatoes & freshly pound spices

\$ 12.90

### Baingan Patiyala

Cubes of aubergine, stir fried with spices and fresh coriander leaves

\$ 12.90



### Mili Juli Sabzi

Seasonal fresh vegetables tossed with freshly pound spices and tomatoes, onions and green chillies

\$ 12.90

### Mushroom Corn Bhaji

Corn and sliced button mushroom cooked with onion, tomatoes and pounded garam masala

\$ 12.90

### Punjabi Channa Masala

Garbanzo beans cooked in true Punjabi style

\$ 12.90



### Dal Makhani Khaas

Black lentils and beans cooked overnight on tandoor, tempered with house special masala

\$ 14.90

### Dal Tadka

Yellow lentils cooked till perfection, tempered with garlic and five spices

\$ 12.90

All prices are subject to 10% service charge



Mild Spicy



Spicy



Chef Recommendation



# Main Course



## INDIAN BREADS

### Garlic Naan

Hand made bread from white flour garnished with garlic and basil

\$ 4.00

### Butter Naan

Leavened hand made multi layers of white bread baked in clay oven

\$ 4.00

### Plain Naan

Plain hand made multi layered bread

\$ 3.50

### Cheese Naan

Hand made bread filled with cheese

\$ 6.00

### Peshwari Naan

The traditional bread from the kitchen of the maharajas

\$ 6.00

### Keema Naan

Hand made bread filled with minced lamb

\$ 8.00

### Aloo Kulcha

Unleavened bread stuffed with spiced potato filling

\$ 7.00

### Paneer Kulcha

Unleavened bread stuffed with spiced paneer filling

\$ 8.00

### Onion Kulcha

Unleavened bread stuffed with spiced onion filling

\$ 7.00

### Masala Kulcha

Unleavened bread stuffed with spiced masala filling

\$ 7.00

### Tandoori Roti

Whole wheat bread cooked in Tandoori

\$ 3.50

### Tandoori Butter Roti

Whole wheat bread cooked in Tandoori & topped with butter

\$ 4.00

### Pudina Parata

Multi layer whole wheat bread filled with chopped mint and topped with hot ghee

\$ 4.00

### Lacha Parata

Multi layer whole wheat bread topped with hot ghee

\$ 4.00

### Roomali Roti

White bread made like handkerchief cooked over turned kadai

\$ 6.00

### Naan Basket

Assortment of mix Naans - Plain, Butter, Garlic & Peshawari


\$ 14.90

### Roti Basket

Assortment of rotis - Plain, Butter, Pudina & Lacha

\$13.90

All prices are subject to 10% service charge

 Mild Spicy

 Spicy

 Chef Recommendation



# Main Course



## RICE

### Plain Basmati Rice

Long grain basmati rice from the hills of India, parboiled

\$ 4.50

### Cumin Pulao

Aromatic long grain basmati rice with cumin spices

\$6.50

### Peas Pulao

Aromatic long grain basmati rice with green peas.

\$6.50

### Saffron Rice

Aromatic long grain basmati rice with saffron spices.

\$6.50

### Kashmiri Pulao

Aromatic mild and sweet briyani rice, cooked with dry fruits

\$10.90

### Mushroom Pulao

Aromatic briyani rice, cooked with mushrooms & spices

\$10.90

### Veg Pulao

Aromatic briyani rice, cooked with fresh mixed vegetables

\$10.90



### Prawn Briyani

Tiger prawns cooked with basmati rice & spiced up with Indian herbs

\$ 17.90

### Lamb Dum Biryani

Tender meat layered with long grain basmati rice, cooked till perfection - A true Nawabi delight

\$ 16.90

### Hyderbadi Chicken Biryani

Chunks of boneless chicken and rice simmered together in gravy made with almond, golden fried onion and fresh mint

\$ 15.90

### Gulzar Vegetable Biryani

Long grain rice with assorted vegetables and flavored with saffron

\$ 13.90

### Seafood Fried Rice

Rice tossed with your choice of seafood, spring onion, soya sauce and spices

\$ 16.90

### Chicken Fried Rice

Rice tossed with your choice of chicken, spring onion, soya sauce and spices

\$ 15.90

### Vegetables Fried Rice

Rice tossed with your choice of mix vegetables, spring onion, soya sauce and spices

\$ 13.90

## DESSERTS

### Gulab Jamun

Milk dumplings fried and simmered in sugar syrup

\$ 5.50

### Rasmalai

Made with Indian cottage cheese, soaked in rich saffron flavoured creamy milk

\$ 6.00

All prices are subject to 10% service charge



Mild Spicy



Spicy



Chef Recommendation



# NON ALCOHOLIC DRINKS



## SOFT DRINKS

Coke / Lite Coke / Sprite / Ice Lemon Tea /	\$ 3.50
Gingerale / Soda Water / Tonic Water	\$ 3.50

## MINERAL WATER

Polar	\$ 3.00
Perrier (Sparkling) (330ml)	\$ 4.50

## JUICE

Mango	\$ 5.00	Fruit Punch	\$ 5.00
Lime	\$ 5.00	Fresh Lime Soda	\$ 5.00
Orange	\$ 5.00		

## LASSI (Indian Yoghurt Shake)

Mango Lassi	\$ 6.00	Salt Lassi	\$ 5.50
Sweet Lassi	\$ 5.50		

All prices are subject to 10% service charge