



ABHI'S

ABHI's Indian Restaurant

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B.Y.O Wine Only. Corkage \$4.00 Per Person

Entrée

PALAK PATTA CHAAT (v)	16.8
Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces	
CHILLI PRAWNS & SCALLOPS	19.8
Served with Garlic Naan: Pan fried green prawn cutlets cooked with a Panchforen spice mix of nigella seeds, cumin, mustard seeds, fenugreek and fennel	
CRAB URUNDAI	19.8
Blue Swimmer crab patties with potato, fresh green chilli, coriander and ginger	
CHATPATA SQUID	18.8
Salt & pepper squid dusted with spiced flour, lightly fried and served with a tamarind & ginger dipping sauce	
TIKKA NIMBUDA	16.8/21.8
Tandoor roasted chicken thigh fillets marinated with yoghurt, lime pickle, ginger and fresh lime	
SUNDHIYA	18.8
Slow cooked, hand pulled lamb parcels flavoured with South Indian garam masala	
SEEKH KEBAB	17.8
Soft minced lamb kebabs with mace, ginger, coriander and fresh green chillies	
ALU TIKKI (v)	16.8
Lightly spiced crispy potato patties shallow fried in sunflower oil, on a bed of chick-pea masala with khatta chutney (tamarind and jaggery) and gram flour sev	
BHAJI ROLLS (v)	15.8
Light pastry pockets filled with mixed vegetables, onion, potatoes, mustard seeds, turmeric, curry leaves; served with onion and tomato chutney	
MASALA DOSA (v)	15.8/18.8
Light and crisp rice flour pancake accompanied by a lentil 'sambar' and onion chutney with a filling of spiced potato & onion	
KEEMA DOSA	17.8/20.8
Light and crisp rice flour pancakes accompanied by a lentil 'sambar' and onion chutney with a filling of pounded lamb and cheese	

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M a i n s

MADRAS PRAWN VENDAKAI	28.8
A traditional South Indian dish of jumbo prawns and fresh okra with shallots, coconut, tamarind, mustard, fenugreek and cumin seeds	
SEAFOOD MOILY	27.8
A Kerala favourite of prawns, scallops and fish with ground coconut, onions, tomato, fresh curry leaves and mustard seeds	
GOA FISH CURRY	29.8
Barramundi fillets cooked in a sauce of coriander seeds, cumin, turmeric powder and freshly ground coconut	
HARIYALI CHOPS	29.8
Tandoor roasted lamb cutlets marinated in a green masala of coriander leaves, pureed spinach, roasted gram flour and fresh green chillies	
MIXED TANDOORI PLATTER	29.8
A selection of tandoori specialities: Chicken Tikka, Seekh Kebab and Hariyali Chops	
LAMB KHORMA	26.8
A lightly spiced lamb dish cooked in a rich sauce of cashew nuts and green cardamom	
PATIALA GOAT CURRY	27.8
Punjabi style slow cooked goat with chillies, tomato, mace and garam masala, finished with fresh coriander	
BEEF AMBOTIK	24.8
A variation on the famous 'vindaloo': tangy sweet and sour flavour with tomato, cumin, ginger & peppercorns	
CHICKEN MAKHNI	25.8
Tender boneless chicken roasted in the tandoor then finished in the pan with a subtly flavoured blend of fenugreek, tomato and cream	
CHICKEN VARUTHA	24.8
A spicy South Indian chicken in a sauce of tomatoes, tamarind, black pepper, fried cinnamon and star anis	
KADHAI PANEER (v)	22.8
Homemade cottage cheese tossed with sliced green & red capsicum and finished in a sauce tomatoes, fresh ginger, coriander, onion and cumin	
VEGETABLE KURMA (v)	19.8
Mixed vegetables cooked with poppy seed (khus-khus), cashew, cassia bark, onion and tomatoes	
CHANA PINDI (v)	18.8
Village style cooked chick peas with cumin, ginger, tomatoes and fresh coriander	
ALOO MATAR TARIWALA (v)	18.8
Potatoes, diced butternut pumpkin and green peas cooked in a sauce of tomatoes, turmeric, kalaunji (onion seeds) and fennel	
ENNAI KATHRIKAI (v)	20.8
Baby eggplant and banana chillies in a ground paste of cashew, peanut, coconut, cooked in Hyderabadi style	

Accompaniments

Dal Makhni (v)	16.8
Black lentils cooked with tomatoes and dry fenugreek leaves	
Tandoori Breads	
Plain Naan	3.8
Roti (Wholemeal Bread)	4.2
Garlic Naan	4.2
Cheese & Onion Kulcha,	4.5
Parantha Lacchadar- 'FLAKY'	4.5
Alu Parantha (Stuffed with potato & herb)	4.5
Peshawri Naan	4.8
Keema Naan	6.8
Basmati Rice (Per Person)	
Plain Rice	3.5
Peas Pilau (green peas); Kashmiri Pilau- (Dried Fruit and Nuts);	4.0
Vegetable Pilau (Mixed Vegetables)	4.2
Sides	
Tomato & Onion 'Kachumber'; Cucumber & Yoghurt 'Raita';	
Sweet Mango 'Chutney'; Mango, Lime or Chilli Pickles	3.4
Side Dish Platter (Any Three)	8.8
Lacha Pyaz (Spiced Masala Onions)	5.8
Pappadums (Per Serve)	4.0
Beverages	
Soft Drinks	4.0
Juice: Orange, Apple	4.0
Lassi - Sweet yoghurt drink: Mango or Plain	4.5
Lemon Lime Bitters	4.5
San Pellegrino Sparkling Mineral Water (500ml/1000ml)	4.8 / 8.0
Acqua Panna Still Water (500ml/1000ml)	4.8 / 8.0

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Banquet 1

(Minimum 4 guests)

Entrée

PRAWN SUNEHRI

Pan fried green prawn cutlets cooked with aspice mix of dry chillies, garlic, ginger and fresh curry leaves

CHICKEN TIKKA

Boneless free range chicken pieces marinated in yoghurt, mace, ginger and tandoor roasted

SEEKH KEBAB

Soft minced lamb kebabs with mace, ginger, coriander and fresh green chillies

PALAK PATTA CHAAT (v)

Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces

Mains

BEEF AMOTIK

Tangy sweet and sour flavour vindaloo with tender cubes of prime beef, cooked in onion, tomato, cumin, ginger and peppercorns

LAMB KHORMA

A lightly spiced dish in a thick sauce of cashew flavoured with green cardamom

CHICKEN MAKHNI

Tender boneless chicken roasted in the tandoor then finished with a subtly flavoured blend of tomato & cream

ALOO MATAR

Potatoes, diced butternut pumpkin and green peas cooked in a sauce of tomatoes, turmeric, kalaunji & fennel

Accompaniments

Basmati Rice & Naan Breads,

Pappadums, Tomato & Onion 'Kachumber'; Cucumber & Yoghurt 'Raita'; Sweet Mango 'Chutney'

Standard

With Rose Kulfi for Dessert

\$46.50 pp

\$49.50 pp

Banquet 2

(Minimum 4 guests)

Entrée

CHATPATA SQUID

Salt & pepper squid dusted with spiced flour, lightly fried and served with a tamarind & ginger dipping sauce

HARIYALI CHOPS

Tandoor roasted lamb cutlets marinated in a green masala of coriander leaves, pureed spinach, roasted gram flour and fresh green chillies

CHICKEN TIKKA

Boneless free range chicken pieces marinated in yoghurt, mace, ginger and tandoor roasted

MASALA DOSA

Light and crisp rice flour pancakes accompanied by lentil 'sambar' and onion & tomato chutney

PALAK PATTA CHAAT (v)

Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chilli & mint sauces

Mains

GOA FISH CURRY

Barramundi fillets cooked in a sauce of coriander seeds, cumin, turmeric and freshly ground coconut

PATIALA GOAT CURRY

Punjabi style slow cooked goat with milled chilies, tomato, mace and garam masala, finished off with fresh coriander

CHICKEN MAKHNI

Tender boneless chicken roasted in the tandoor then finished with a subtly flavoured blend of tomato & cream

BEEF AMBOTIK

Tangy sweet and sour flavour vindaloo with tender cubes of prime beef, cooked in onion, tomato, cumin, ginger and peppercorns

ENNAI KATHRIKAI (v)

Whole baby eggplant in a ground paste of cashew, peanut, coconut, cooked in Hyderabadi style

Accompaniments

Basmati Rice & Naan Breads,
Pappadums, Tomato & Onion 'Kachumber'; Cucumber & Yoghurt 'Raita'; Sweet Mango 'Chutney'

Standard
With Rose Kulfi for Dessert

\$54.50 pp
\$57.50 pp