

CHAAT STARTERS		
1. PANI PURI		\$8.00
Round space hollow puri fried crisp filled with mixture of mint flavoured spicy water, potatoes, onion and chick peas		
2. DAHI PURI		\$8.00
Panipuri balls stuffed with yogurt sauces and chopped tomatoes and onion topped with fresh coriander and sev		
3. BHEL PURI		\$9.00
Puffed rice dish with a tangy tamarind sauce		
4. ALOO TIKKI CHAAT		\$10.00
Potato cakes cooked on the grill topped with chat sauces and garnished with chopped onion and coriander		
5. SAMOSA		\$6.00
Home made pastry filled with spiced potatoes and green peas		
6. SAMOSA CHAAT		\$10.00
Samosa served with chickpea curry and topped with salad & chutney		
7. PAPDI CHAAT		\$10.00
Crispy filo pastry topped with chutney and yoghurt		
8. DAHI BHALLA		\$9.00
Lentil based savory balls smothered with fresh yoghurt		
9. MIX PAKODA		\$8.00
Assorted vegetables dipped in gram flour batter prepared in punjabi style and deep fried		
10. PANEER PAKODA		\$12.50
Cottage cheese dipped in a batter of chick pea flour with traditional Indian spices and then deep fried		
11. ONION BHAJI		\$8.00
Onion sliced with spices mixed in a chickpea flour batter & deep fried		
12. BHATURE CHOLLE		\$12.50
Punjabi cholle served with fried bread		

VEGETARIAN TANDOORI STARTERS		
13. PANEER TIKKA		\$14.99
Marinated cottage cheese grilled in tandoori oven		
14. TANDOORI MUSHROOMS		\$16.50
Mushrooms marinated in yogurt and spices then grilled in the tandoori oven		
15. TANDOORI GOBHI		\$16.50
Cauliflower marinated in indian spices and yogurt then grilled in the tandoori oven		
16. VEG TANDOORI SIZZLERS		\$19.99
Chef's selection of assorted vegetarian starters		

NON-VEGETARIAN TANDOORI STARTERS		
17. CHICKEN TIKKA		\$13.00
Boneless chicken marinated in yoghurt & exotic spices cooked in tandoori		
18. TANDOORI CHICKEN	(HALF/FULL)	\$13.00/\$20.00
Tender chicken marinated in yoghurt selected herbs & spices cooked in clay oven		
19. MALAI TIKKA		\$14.99
Chicken marinated with cheese cream and tandoori spices and cooked in tandoor		
20. TANGRI KEBAB		\$14.99
Chicken drumstick marinated with yoghurt, cream, cheese and other spices & cooked in tandoor		
21. LAMB CUTLETS		\$18.99
Lamb cutlets spiced with special marination grilled in tandoori oven		
22. AMRITSARI FISH(FRIED)		\$14.99
Fish fillet fried in traditional punjabi style		
23. NON-VEGETARIAN TANDOORI SIZZLER		\$24.99
Mixed of chef's selection of non veg starters		

NON VEGETARIAN (LAMB)		
70. LAMB ROGAN JOSH		\$19.99
Lamb rogan josh authentic lamb curry cooked in Kashmiri masala		
71. LAMB CURRY		\$19.00
Lamb cooked home style		
72. LAMB VINDALOO		\$19.00
Lamb pieces cooked with hot chillies, vinegar, spices in a goan & special masala		
73. LAMB KORMA		\$19.00
Cubes of tender lamb with cashew nuts and curd sauce		
74. KADAH LAMB		\$19.50
Cubes of lamb cooked with onion, tomatoes, diced capsicum and herbs		

NON VEGETARIAN (BEEF)		
75. BEEF CURRY		\$18.00
Beef cooked home style		
76. KADAH BEEF		\$19.50
Cubes of beef cooked with onion, tomatoes, diced capsicum and herbs		
77. BEEF KORMA		\$19.00
Cubes of tender beef with cashew nuts and curd sauce		
78. BEEF VINDALOO		\$18.00
Beef pieces cooked with hot chillies, vinegar, spices in a goan & special masala		

NON VEGETARIAN (SEAFOOD)		
79. SEAFOOD CURRY (FISH/PRAWN)		\$22.99
Chosen seafood with special spices in a light gravy of onions and tomatoes		
80. SEAFOOD VINDALOO(FISH/PRAWN)		\$22.99
Chosen seafood prepared with coconut & chef's special spices		
81. KADAH SEAFOOD(FISH/PRAWN)		\$22.99
Chosen seafood cooked with freshly ground spices, herbs, onion & capsicum		

BREAD		
82. TANDOORI ROTI		\$2.50
83. PLAIN NAAN		\$2.50
84. BUTTER NAAN		\$3.00
85. GARLIC NAAN		\$3.50
86. NAAN BASKET		\$12.50
87. KASHMIRI NAAN		\$5.00
88. KEEMA NAAN		\$5.00
89. CHEESE NAAN		\$4.50
90. LACHA PARATHA		\$4.00
91. AMRITSARI KULCHA (Paneer, gobhi, aloo, mix)		\$4.00
THALI SERVED WITH RAITA SALAD AND CHOLLE		
92. PARATHA (Paneer, gobhi, aloo, mix)		\$5.00
THALI SERVED WITH RAITA SALAD AND CHOLLE		

INDO-CHINESE		
24. HONEY CHILLI POTATO		\$14.90
Deep fried potato tossed in honey and chilli sauce		
25. VEG MANCHURIAN(GRAVY/DRY)		\$13.50
Vegetable dumpling with sweet chilli sauce and soya sauce		
26. GOBHI MANCHURIAN(GRAVY/DRY)		\$14.50
Cauliflower dumpling with sweet chilli sauce and soya sauce		
27. CHILLI PANEER(GRAVY/DRY)		\$14.00
Batter fried cottage cheese with onion, capsicum tossed together in chilli garlic sauce		
28. SPRING ROLL		\$5.99
29. CHILLI CHICKEN(GRAVY/DRY)		\$22.00
Sweet and spicy combination of chicken and capsicum		
30. CHICKEN 65		\$14.50
Diced chicken coated with spices and chic pea flour and deep fried		
31. CHILLI AND GARLIC FISH		\$24.00
Fried fish tossed in a chilli garlic sauce		
32. FRIED RICE (VEG , EGG)		\$13.00

SOUPS		
33. SWEET CORN SOUP (VEG/NONVEG)		\$7.00
34. MANCHOW SOUP (VEG/NONVEG)		\$7.00

MAIN COURSE VEGETARIAN		
35. DAL TADKA		\$13.00
Yellow lentils cooked in traditional punjabi homemade style with fresh ginger and green chillies		
36. DAL MAKHANI		\$13.00
Whole black lentils simmered with spices and finished with cream		
37. PUNJABI CHOLLE		\$13.00
Chickpeas cooked in spices, tomato and onion in traditional punjab style		
38. ALOO GOBHI		\$13.00
Potatoes and cauliflower cooked in indian spices topped with roasted cumin and coriander		
39. EGGPLANT MASALA		\$13.99
Roasted, smoky and mashed eggplant cooked in traditional punjabi style		
40. BHINDI DO PYAZA		\$13.99
Okra cooked in mustard oil along with onion and indian spices		
41. MATTER MUSHROOM		\$13.00
Mushrooms and green peas cooked with onions and tomatoes		
42. PALAK PANEER		\$13.99
A tasty combination of cottage cheese and spinach		
43. PALAK CORN		\$13.00
A tasty combination of corn and creamy blended spinach		
44. MIX VEG		\$13.00
A healthy choice! Seasonal fresh vegetables simmered with onion and tomatoes		
45. SAAG		\$13.99
Fresh Spinach leaves herbs and spices cooked in typical punjabi style		
46. PANEER TIKKA MASALA		\$14.99
Cottage cheese cooked in a rich onion and tomato gravy		
47. KARAHI PANEER		\$13.99
Cottage cheese cooked with onion, capsicum and tomato		

RICE		
93. PLAIN RICE		\$3.00
94. SAFFRON RICE		\$3.50
95. ZEERA RICE		\$4.00
Cumin Flavored		
96. PEAS PULAO		\$6.50
Rice cooked with peas, turmeric and spices		
97. VEGETABLE RICE		\$5.50
Cooked with vegetables		

HOUSE OF BIRYANI		
98. VEGETABLE BIRYANI		\$14.00
Classic hyderabadi mughlai dish of curried veggies in rice		
99. CHICKEN BIRYANI		\$15.00
Classic hyderabadi mughlai dish of curried chicken in rice		
100. GOAT BIRYANI		\$16.00
Classic hyderabadi mughlai dish of curried goat in rice		
101. LAMB BIRYANI		\$16.00
Classic hyderabadi mughlai dish of curried lamb in rice		
102. BEEF BIRYANI		\$15.50
Classic hyderabadi mughlai dish of curried beef in rice		

ACCOMPANIMENTS

103. PAPADUM	\$2.50	110. FRESH GARDEN SALAD	\$5.99
104. RAITA	\$4.00	Lettuce, cucumber, carrots, red onion, tomato tossed with herbs and fresh lime juice	
105. FRESH MINT CHUTNEY	\$3.00	111. CHILLI ONION SALAD	\$5.99
106. TARMARIND SAUCE	\$3.00	Red onion rings sprinkled with hot chilli herbs and fresh lime juice	
107. MANGO CHUTNEY	\$3.00	112. SIRK-E- WALE PYAZ	\$4.99
108. PICKLE	\$2.50		
109. MIX SALAD	\$5.99		

DESSERT		
113. GULAB JAMUN		\$5.99
114. GULAB JAMUN WITH ICE CREAM		\$7.99
115. GAJAR KA HALWA		(ADD ICE CREAM FOR \$2) \$7.00
116. RASMALAI		\$5.99
117. KULFI (MANGO, PISTA, HONEY, MALAI)		\$7.00
118. PAAN		\$2.99
119. HOT CHOCOLATE BROWNIE WITH ICE CREAM		\$7.99

DRINKS		
120. SOFT DRINKS	\$2.99 (SOFT DRINK JUG \$8)	
121. WATER BOTTLE	\$2.99	
122. MANGO LASSI	\$4.99 (JUG \$10.00)	
SWEET LASSI		
SALTY LASSI		
123. LEMONADE MASALA	\$6.99	
124. LEMON LIME BITTER	\$4.99 (JUG \$10.00)	
125. MASALA TEA	\$3.00	
126. JUICE (ORANGE & APPLE)	\$4.99	

48. SHAHI PANEER		\$13.99
Cottage cheese enriched with a creamy cashew gravy		
49. PANEER DO PIAZA		\$13.99
Cottage cheese with diced onions cooked in a masala gravy		
50. PANEER METHI		\$13.99
A good combination of cottage cheese and fenugreek		
51. MALAI KOFTA		\$14.99
Rich flavoured dumplings of fresh vegetables and cottage cheese in a creamy sauce		

NON VEGETARIAN (CHICKEN)		
52. BUTTER CHICKEN		\$17.50
Tandoori roasted chicken, simmered in a fresh tomato gravy, blended with spices		
53. TANDOORI BUTTER CHICKEN		\$19.99
Half tandoori roasted chicken, simmered in a fresh tomato gravy, blended rich spices and cream with bones		
54. PATIALA CHICKEN		\$19.99
Chef's special chicken cooked with bone in a special inhouse sauce		
55. TANDOORI CHICKEN MASALA		\$19.99
Half tandoori roasted chicken cooked in a traditional punjabi style masala gravy with bones		
56. RARRA CHICKEN		\$18.99
Chicken cooked in a traditional punjabi style cashew nut gravy		
57. CHICKEN KORMA		\$18.99
Chicken curry delicately blended by cashew & almond paste.		
58. MALAI METHI CHICKEN		\$17.50
A great combination of roasted chicken and fenugreek in a creamy gravy		
59. MANGO CHICKEN		\$17.50
Creamy chicken curry with mango sauce		
60. CHICKEN DO PYAZA		\$18.00
Chicken with diced onions cooked in a masala gravy		
61. KADAH CHICKEN		\$18.00
Boneless chicken cooked in kadahi with coriander chillies, ginger, capsicum & kadahi masala		
62. CHICKEN CURRY		\$18.00
Boneless cubes of chicken cooked in a thick spicy masala gravy		
63. CHICKEN SAAG		\$18.00
Boneless chicken pieces cooked with fresh spinach, herbs and spices		
64. CHICKEN VINDALOO		\$18.00
Delicious goan speciality seasoned with vinegar & goan special sauce		
65. EGG BHURJI		\$16.99
Scrambled egg with traditional indian spices		

NON VEGETARIAN (GOAT)		
66. MUTTON CURRY		\$20.00
Goat cooked with special spices in a light gravy of onions and tomatoes		
67. KADAH GOAT		\$20.00
Mutton combined with a rich gravy of onions and capsicum		
68. BHUNA GOAT		\$21.99
Mutton pieces cooked in a spicy onion tomato gravy with flavour of freshly ground spices		
69. GOAT VINDALOO		\$20.99
Mutton cooked in a vindaloo sauce and flavoured with coconut milk		



THE GRAND PUNJAB

Restaurant | Bar | Banquet

FULLY LICENSED | BYO (Wine Only)

Trading Hours

Mon	5.30pm - 10.30pm
Tues	Closed
Wed-Thu	5.30pm - 10.30pm
Fri-Sat	5.30pm - 11.00pm
Sun	5.30pm - 10.30pm

**WE CATER FOR ALL OCCASIONS
FUNCTIONS, CATERING
& BULK ORDERS**

VENUE AVAILABLE FOR PARTIES

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0433 728 121

**203 Glen Ferrie Rd,
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