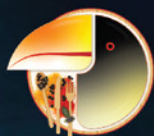


# Restaurant MENU



**THE GREAT HORNBILL**  
CAFE AND INDIAN RESTAURANT

**HUNDREDS OF FLAVORS UNDER ONE ROOF**



PARKING AT THE REAR

[greathornbill.com.au](http://greathornbill.com.au)



# 1. TANDOOR STARTER

## 1.1) Chicken Tikka (4 Pcs).....\$16.00

Fillets of chicken marinated in yoghurt and spices, skewered and grilled in the Tandoor

## 1.2) Malai Tikka (4 Pcs).....\$17.00

Filet of chicken marinated in yoghurt, crushed cashew white pepper and fresh ground spices and grilled in the Clay Tandoor

## 1.3) Lamb Seekh Kebab (4 Pcs).....\$18.00

Lamb mince mixed with ginger garlic and herbs, rolled on a skewer and Grilled in Clay Tandoor

## 1.4) Hariyali Chicken Kebab (4 Pcs).....\$16.00

Fillet of chicken marinated in green paste of mint coriander, Methi, spinach and Yoghurt and Grilled in the Clay Tandoor

## 1.5) Tandoori Chicken (Half).....\$14.00

Tender chicken marinated with fresh Indian herbs and spices and grilled in the Clay Tandoor

## 1.6) Tandoori Chicken (Full).....\$25.00

Tender chicken marinated with fresh Indian herbs and spices and grilled in the Clay Tandoor

## 1.7) Lamb Cutlet (4 Pcs).....\$23.00

Juicy lamb marinated Indian spicy and grilled in Tandoor

## 1.8) Fish Tikka (4Pcs).....\$21.00

Fresh fish Marinated in ginger, garlic, yoghurt and spices and grilled in the Clay Tandoor

## 1.9) Tandoori Prawns (6 pcs).....\$24.00

Large peeled Prawns marinated in yoghurt and skewered and grilled in the Clay Tandoor

## 1.10) Tandoori Mushroom (6 Pcs).....\$14.00

Fresh Mushroom dipped in spicy garlic and yoghurt mix and grilled in the Tandoor

## 1.11) Paneer Tikka (4 Pcs).....\$17.00

Indian cottage cheese marinated in yoghurt and spices, then skewered with capsicum and onion and grilled in the Clay Tandoor

## 1.12) The Great Hornbill Mix Plater for two (2 Pcs of each).....\$24.00

Vegetable Samosa, Onion rings Seekh kebab and Chicken Tikka

## 1.13) The Great Hornbill Chef Special Plater (2 Pcs each).....\$29.00

Tandoori chicken, Chicken Tikka, Lamb Cutlet, Malai Tikka, Seekh kebab





## 2. FRIED ITEMS

### 2.1) Kerala Beef cutlet (2 Pcs).....\$8.00

Pulled beef cooked with spices dipped in an egg mix and then bread crumbs and deep fried

### 2.2) Vegetable samosa (2 Pcs).....\$8.00

Flaky pastry filled with potato peas and cumin seed then fried in the veg oil

### 2.3) Onion Rings (4 Pcs).....\$6.00

Sliced Onion cotted with spiced chick pea batter and finished in the deep fryer

### 2.4) Samosa Chat.....\$13.00

Crushed samosa topped with chickpea, chutney and chat masala

### 2.5) Gopi Manchurian dry (8Pcs).....\$17.00

Cauliflower coated with flour and fried then finish with chef special Chinese wok sauce

### 2.6) Chicken 65 (6Pcs).....\$19.00

Diced chicken marinated in chef special chicken

65 spices and fried in the oil

### 2.7) Paneer Chilli (8Pcs).....\$18.00

Indo-Chinese dish with soft cottage cheese, diced capsicum, green chillies and in house sauce made with soy sauce, chilli sauce and vinegar

### 2.8) Paneer Aloo Tikka (4Pcs).....\$10.00

Deep fried potato and paneer mix with spice





### 3. MAINS NON-VEGETARIAN (CHICKEN)

**3.1) Butter Chicken.....\$20.00**

A very popular Indian dish with tender chicken marinated and cooked in the charcoal tandoor, and then simmered in a rich tomato and butter sauce

**3.2) Chicken Tikka Masala.....\$20.00**

Boneless chicken pieces marinated in yogurt then cooked in tandoor and then tossed in tomato base sauce with onion and capsicum with a touch of cream

**3.3) Chicken Vindaloo.....\$20.00**

A hot dish cooked with vinegar and whole spices tomato and ginger garlic

**3.4) Chicken Korma.....\$20.00**

Boneless chicken cooked with vinegar and whole spices tomato and ginger garlic

**3.5) Chef Special Chicken Curry.....\$20.00**

Boneless Chicken cooked with onion ginger garlic yoghurt Cashew and home-made Chef special spices

**3.6) Kerala Roast Chicken Curry.....\$20.00**

Boneless Chicken Cooked in a onion tomato spice ginger garlic gravy and finished in the wok for a special roast flavour

**3.7) Chicken Saag.....\$20.00**

Chicken cooked with beautiful tasty green sauce made out of spinach ginger garlic tomato and spices

**3.8) Chicken Jalfrezi.....\$20.00**

Chicken cooked in tomato, capsicum, onion, fresh coriander and cumin





## 4. MAINS NON-VEGETARIAN (LAMB)

### 4.1) Lamb Mapas .....\$21.00

Lamb cooked in fresh and dried spices and potato tomato and coconut milk

### 4.2) Lamb Rogan josh.....\$21.00

Lamb cooked with onion garlic ginger tomatoes ground cashew and curry spices

### 4.3) Lamb Vindaloo.....\$21.00

Lamb cooked in vinegar onion tomato ginger garlic and spice

### 4.4) Great hornbill special Lamb .....\$21.00

Lamb cooked in yoghurt onion tomato ginger garlic and chef special spice and cashew paste

### 4.5) Lamb Korma.....\$21.00

Mild lamb curry cooked in creamy cashew sauce

### 4.6) Lamb Saag.....\$21.00

Lamb curry cooked with green sauce made out off spinach ginger garlic and spices

### 4.7) Lamb Achari.....\$21.00

A spicy and tangy Punjabi lamb curry made with spices such Panch poran and dried chillies with perfect blend of mango chutney and sour lime.

### 4.8) Lamb Dopiaza.....\$21.00

Diced lamb cooked with onion, capsicums, ginger, garlic, fresh coriander and spices.

### 4.9) Lamb Jalfrazy.....\$21.00

A quick fried lamb dish cooked with onion, capsicum, tomato and fresh coriander.

## 5. MAINS NON-VEGETARIAN (Goat)

### 5.1) Chettinadu Goat Varutha Curry.....\$23.00

Mutton with bone cooked in a roasted spice sauce sliced onions and curry leaves

### 5.2) Goat Curry.....\$23.00

Succulent pieces of goat meat slow-cooked in a rich blend of spices, tomatoes, and coconut milk.

### 5.3) Goat Vindaloo.....\$23.00

Tender goat meat marinated in vinegar and spices, cooked with onions in a spicy, tangy sauce





## 6. MAINS NON-VEGETARIAN (BEEF)

### 6.1) Beef Mapas.....\$20.00

Beef cooked in fresh and dried spices, potato, tomato and coconut milk.

### 6.2) Beef Coconut fry Kerala Style (dry).....\$22.00

Tender beef cooked with onion, ginger garlic and coconut flakes and finished in the wok Kerala special garam masala and black pepper

### 6.3) Beef Masala Curry.....\$20.00

Beef cooked with tomato, onion, ginger garlic and authentic Kerala Spices

### 6.4) Beef Vindaloo.....\$20.00

A hot dish cooked with vinegar and whole spices tomato and ginger garlic

### 6.5) Beef Kashmiri.....\$20.00

A slow cooked beef dish with crimson colours and aromatic flavours of Kashmiri spices, chilli, tomato and yogurt.

### 6.6) Beef Hariyali.....\$20.00

Special green beef curry loaded with fresh herbs like coriander leaves, mint leaves, green chillies and spices

### 6.7) Great hornbill special Beef Ribs.....\$22.00

Beef Ribs cooked in a onion Garlic ginger and chilli sauce then finished with Kerala special garam masala and spices mustard and curry leaves





## 7. MAINS NON-VEGETARIAN (FISH AND PRAWNS)

### 7.1) Kerala Special Fish Curry.....\$24.00

A spicy fish dish cooked with onion, ginger, garlic, garcinia cambogia and chilli powder, turmeric powder and coriander powder.

### 7.2) Fish Pollichathu Kerala Style (200g).....\$25.00

Traditional Kerala fish dish where fish coated with masalas wrapped in banana leaves and cooked.

### 7.3) Fish Tikka Masala.....\$24.00

Boneless fish marinated in yogurt, lemon then cooked in tandoor and then tossed in tomato base sauce with onion and capsicum with a touch of cream.

### 7.4) Fish Makhani.....\$24.00

Fish in a delicious thick slightly tangy and very creamy sauce cooked with ginger, garlic, coriander, cumin, turmeric, chopped tomatoes, red chilli powder, fenugreek seeds, mustard seeds.

### 7.5) Fish Vindaloo.....\$24.00

Cooked with vinegar and whole spices tomato and ginger garlic

### 7.6) Fish Saag/Hariyali.....\$24.00

A beautiful spinach curry cooked with an abundance of spinach, tomatoes, ginger, garlic and spices.

## 8. Prawns

### 8.1) Chilli Prawn.....\$25.00

Prawns cooked in Capsicum, onion, green chilli sauce finished with coriander and ginger

### 8.2) Prawns Masala Kerala Style.....\$24.00

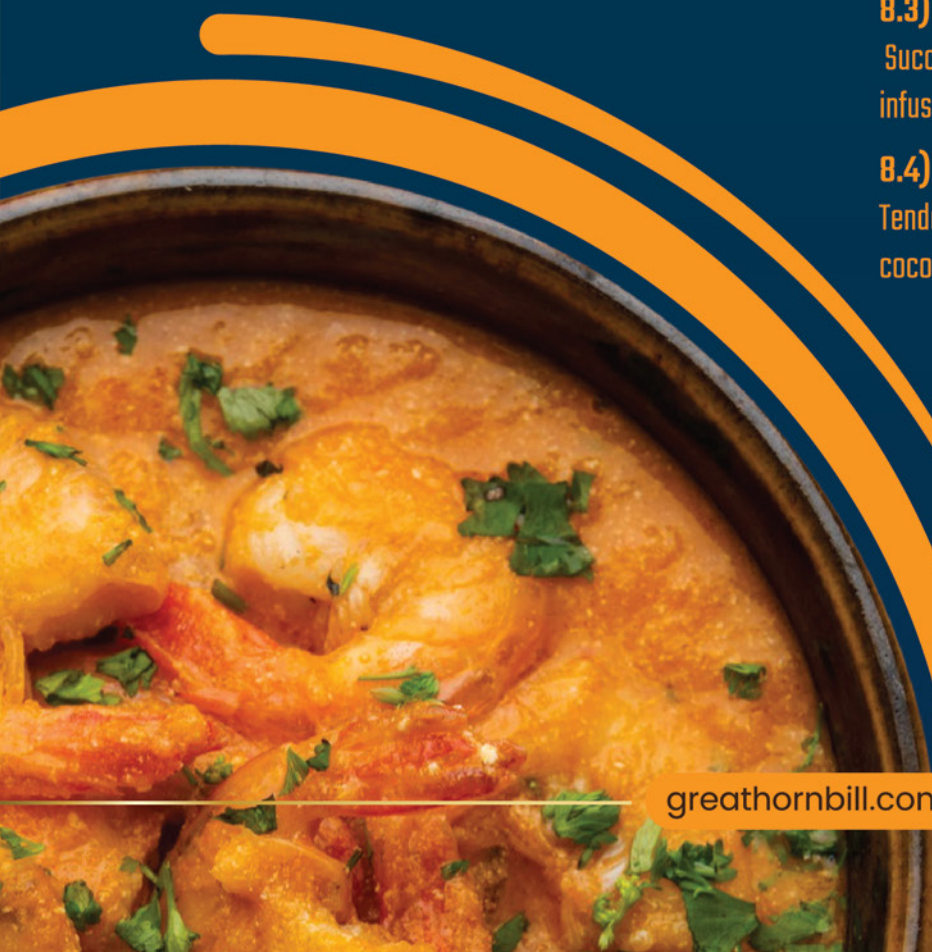
Peeled fresh prawns cooked in fresh spices and herbs like onion ginger garlic green chillies and turmeric

### 8.3) Prawns Vindaloo.....\$24.00

Succulent prawns cooked in a fiery and tangy vindaloo sauce, infused with bold spices and a hint of vinegar

### 8.4) Prawns Korma.....\$24.00

Tender prawns simmered in a creamy and mildly spiced coconut-almond korma sauce





## 9. MAINS VEGETARIAN

### 9.1) Malai Kofta.....\$17.00

Delicate vegetable and paneer koftas simmered in a rich and creamy tomato-cashew gravy, infused with subtle spices and garnished with fresh coriander

### 9.2) Palak Paneer.....\$18.00

Cubes of soft paneer and cottage cheese cooked in a vibrant spinach gravy with fresh tomatoes, ginger, and garlic, seasoned with spices and finished with a touch of cream

### 9.3) Stir fry Veg.....\$17.00

Colourful stir-fried vegetables, tossed in a light soy-garlic sauce for a perfect blend of crunch and flavour

### 9.4) Mushroom Jalfrezi.....\$18.00

Spicy and flavourful Mushroom Jalfrezi, stir-fried with fresh vegetables, onion, tomato and aromatic spice

### 9.5) Pumpkin Masala.....\$17.00

Tender pumpkin pieces cooked in a flavourful masala blend of spices, onions, and tomatoes, finished with fresh herbs

### 9.6) Vegetable Khazana.....\$17.00

A colourful medley of seasonal vegetables cooked in a rich, spiced gravy with a hint of cream and aromatic herbs

### 9.7) Mixed Veg Kofta Curry.....\$17.00

Delicious mixed vegetable koftas, lightly spiced and fried to perfection, simmered in a creamy tomato-based curry with aromatic spices

Bhindi Masala Bhindi Masala features tender okra sautéed with onions, tomatoes, and a blend of spices, creating a flavourful and aromatic dish, garnished with fresh coriander

### 9.8) Aloo Gobi.....\$17.00

Flavourful Aloo Gobi, a delightful combination of spiced potatoes and cauliflower, sautéed with onions, ginger, garlic, and a blend of cumin seeds and turmeric, garnished with fresh coriander leaves

### 9.9) Dal Makhani.....\$17.00

Rich and creamy Dal Makhani made from slow-cooked black lentils and kidney beans, simmered with butter, tomatoes, and aromatic spices, garnished with fresh cream and coriander.

### 9.10) Aloo Palak.....\$17.00

Tender potatoes and fresh spinach cooked together with onions, tomatoes, and a blend of spices, creating a flavourful Aloo Palak

### 9.11) Paneer Lababdar.....\$17.00

Paneer Lababdar features soft paneer cubes simmered in a rich and creamy tomato gravy, infused with aromatic spices and garnished with fresh cream and coriander

### 9.12) Paneer Korma.....\$17.00

Paneer Korma features soft cottage cheese cubes cooked in a creamy cashew sauce, delicately spiced and garnished with fresh herbs

### 9.13) Paneer Tikka Masala.....\$17.00

Paneer Tikka Masala features marinated cubes of paneer grilled with onions and capsicum, then simmered in a rich, spiced tomato gravy, garnished with fresh coriander.

### 9.14) Tadka Dal.....\$17.00

Dal Tadka features yellow lentils cooked with cumin seeds, ginger, garlic, tomatoes, and turmeric, tempered with aromatic spices and garnished with fresh coriander.

### 9.15) Amritsari Chole.....\$17.00

Amritsari Chole is a hearty and flavorful chickpea curry cooked with onions, tomatoes, ginger, garlic, turmeric, and a hint of amchur for tanginess, garnished with fresh coriander,

### 9.16) Mushroom Mattar.....\$18.00

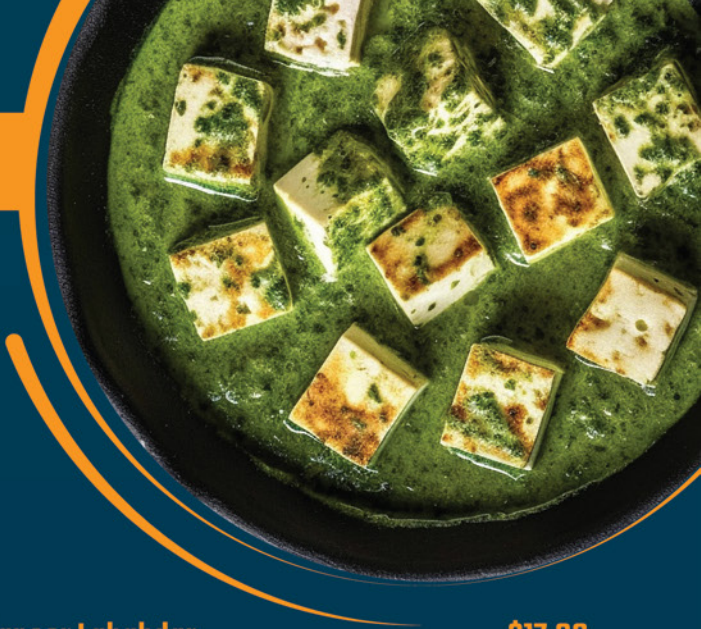
Mushroom Mattar features tender mushrooms and green peas cooked together in a creamy sauce with tomatoes, ginger, garlic, and aromatic spices, garnished with fresh coriander

### 9.17) Pumpkin Dal.....\$17.00

Chunky pumpkin cooked with yellow split lentils, ginger, garlic, and a blend of spices, creating a hearty and flavorful dish

### 9.18) Eggplant Masala.....\$17.00

Eggplant Masala features tender eggplant cooked in a flavorful blend of spices, onions, and tomatoes, creating a rich and aromatic dish, garnished with fresh coriander





## 10. Rice/Bread

### 10.1) Rice

Basmati.....	\$5.00
Vegetable Pulao.....	\$11.00
Safron Rice.....	\$9.00
Kashmiri Rice.....	\$9.00
Jeera rice.....	\$9.00
Peas pulao.....	\$9.00
Coconut rice.....	\$9.00

### 10.2) Biryani

Beef.....	\$18.00
Chicken.....	\$17.00
Lamb.....	\$18.00
Prawns.....	\$22.00
Fish.....	\$19.00
Vegetarian/Paneer.....	\$16.00

### 10.3) Fried Rice

Vegetarian Fried Rice.....	\$16.00
Chicken Fried Rice.....	\$17.00
Prawn Fried Rice.....	\$22.00

## 11. Bread

### 11.1) Tandoori Roti.....\$4.00

Whole wheat flatbread cooked in a traditional tandoor oven, resulting in a smoky flavour and chewy texture

### 11.2) Aloo Paratha.....\$7.50

Soft whole wheat flatbread stuffed with spiced mashed potatoes, cooked on a hot griddle until golden brown

### 11.3) Kerala Parotta.....\$4.00

Flaky, layered flatbread made from refined flour, skilfully cooked on a hot griddle. Soft and slightly chewy

### 11.4) Naan.....\$4.00

Soft and fluffy Indian flatbread made of plain flour baked in a tandoor, featuring a slightly charred exterior and tender interior

### 11.5) Garlic Naan.....\$4.50

Soft, fluffy naan infused with aromatic garlic and topped with fresh coriander. Baked in a tandoor for a delightful char

### 11.6) Cheese Naan.....\$8.00

Soft and fluffy naan stuffed with melted cheese, creating a deliciously gooey center. Baked in a tandoor for a perfect char

### 11.7) Kashmiri Naan.....\$8.00

A delectable naan stuffed with a blend of nuts and dried fruits, including almonds, cashews, and raisins. Slightly sweet and fragrant

### 11.8) Keema Naan.....\$8.00

Soft, stuffed naan filled with spiced minced meat, offering a savory and satisfying flavor. Baked in a tandoor for a delightful char

### 11.9) Lachha Paratha.....\$5.50

Layered, flaky flatbread made from whole wheat flour, skilfully rolled and cooked until golden brown. Crispy on the outside and soft on the inside

### 11.10) Onion Kulcha.....\$7.50

Soft, leavened bread stuffed with spiced onions and herbs, baked in a tandoor for a smoky flavour

### 11.11) Paneer Kulcha (Cottage Cheese).....\$8.00

Soft, leavened bread filled with spiced cottage cheese (paneer) and fresh herbs, baked in a tandoor for a delightful taste





## 12. Dessert

Gulab Jamun (4 Nos).....	\$7.00
Assorted Ice cream.....	\$9.00
Horn Banana Fritters Served with Ice Cream....	\$8.00

## 13. Dips & Salads

Papadum.....	\$4.00
Raita.....	\$4.00
Indian Salad/ Kachumber.....	\$ 8.00
Mix Pickle.....	\$3.00
Mango Chutney.....	\$3.00
Lemon Pickle.....	\$3.00
Mint Chutney.....	\$3.00
Coconut Chutney.....	\$3.00

## 14. Beverage

Mango Lassi.....	\$4.00
Sweet Lassi.....	\$3.50
Tea.....	\$4.00
Coffee.....	\$4.00
Masala Tea.....	\$5.00
Cocktail(lemon/orange).....	\$8.00

## 15. Delhi Banquet

**\$38.00**

Samosa (1 Piece)  
Chicken Tikka (1 Piece)  
Seekh Kebab (1 Piece)  
Vegetable Curry  
Choose two curries (Chicken, Lamb, Beef)  
Rice  
Naan  
Raita  
Papadum

## 16. Hornbill Family Pack

**\$70.00**

Samosa (4 Piece)  
Tandoori Chicken (4 Piece)  
Choose two non-Veg Curry (Chicken, Lamb, Beef)  
Choose one Veg Curry  
2 Rice  
4 Nan  
Raita

## 17. Family Pack Biryani (Can serve for 4 people)

Lamb.....	\$60.00
Chicken.....	\$55.00
Fish.....	\$60.00
Vegetable.....	\$50.00
Prawns.....	\$65.00

## 18. Snacks

Onion Pakora.....	\$2.00
Beef Cutlet Kerala Style.....	\$4.00





## 19. Dosa

### 19.1) Plain Dosa.....\$9.50

Crispy crepe made with rice and lentil. Served with sambar and chutney.

### 19.2) Masala Dosa.....\$13.50

Mashed potato slowly stirred with onions, tomatoes, mustard and flavoured with south Indian spices. Served with sambar and chutney.

### 19.3) Set Dosa.....\$9.00

Soft & thick spongy rice crepes served in a set. Served with sambar and chutney.

### 19.4) Cheese Dosa.....\$13.00

A thin crispy dosa filled with cheese. Served with sambar and chutney.

### 19.5) Plain Ghee Roast.....\$10.50

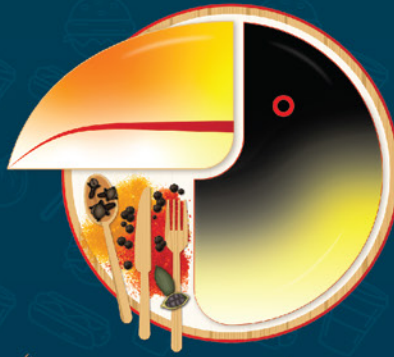
Plain crispy dosa with generous amount of ghee spread on it.

### 19.6) Idli (2psc).....\$6.50

Steamed savoury rice cakes are made by steaming a batter consisting of fermented de-husked black lentils and rice. Served with sambar and chutney.







## THE GREAT HORNBILL

CAFE AND INDIAN RESTAURANT



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*Did You Know*

# *The Great Hornbill*

*is a symbol of love, and loyalty. Known for their lifelong bonds, these birds are nature's true romantics. The Great Hornbill is honoured as the State Bird of Kerala and Arunachal Pradesh. Its large, colourful beak and strong presence make it the pride of India. Nagaland celebrates the Grand Hornbill Festival every December, bringing together tribes, colours, and cultures in honour of this majestic bird. Hornbills are known for creating safe nests in hollow trees, where they stay cozy and protected with their families. These birds play a big role in spreading seeds across forests, helping to grow trees and keep the environment healthy. Hornbills are nature's green ambassadors. During nesting season, the male hornbill brings all the food to the family, sometimes traveling miles just to feed his mate and young ones. That large, colorful structure on its beak is called a casque. It helps them make loud calls and attract mates. Hornbills are monogamous and stay with their partners for life. Once they find a mate, they're together through thick and thin.*