



KASTURI

*indian  
restaurant*



## Starters

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| <b>1. Samosa (2 pcs)</b><br>Homemade savoury pastry filled with spice potato and peas.                   | <b>\$8.50</b>  |
| <b>2. Vegetable Pakora (4 Pcs)</b><br>Spinach & potato mixed in a batter of chickpea flour & deep fried. | <b>\$8.50</b>  |
| <b>3. Onion Bhaji (4 Pcs)</b><br>Spicy onion fritters, deep-fried & served with spicy mint sauce.        | <b>\$8.50</b>  |
| <b>4. Bombay Mushroom</b><br>Mushroom stuffed with lamb mince, cheese and deep-fried.                    | <b>\$13.95</b> |
| <b>5. Chicken Kadhi Roll (2 Pcs)</b><br>Homemade pastry filled with chicken tikka & onion deep fried.    | <b>\$13.95</b> |

## Grilled items (Tandoor)

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| <b>6. Garlic Chicken Drumlets</b><br>Chicken drumlets cooked in garlic and tandoori spices & char grilled                                    | <b>14.95</b>                                 |
| <b>7. Grilled Mushroom (4 Pcs)</b><br>Mushroom marinated in exotic Indian spices and chargrilled.  | <b>15.95</b>                                 |
| <b>8. Malai Tikka (4Pcs) (Mild &amp; Tasty)</b><br>Breast chicken pieces marinated in cashew sauce and yoghurt served with mild Malai sauce. | <b>18.50</b>                                 |
| <b>9. Chicken Tikka (4Pcs)</b><br>Free range chicken fillet marinated in spices & cooked in tandoor.   | <b>16.95</b>                                 |
| <b>10. Lamb Seekh Kebab (4Pcs)</b><br>Lamb mince mixed with ginger, garlic, and aromatic herbs, rolled on skewer, and cooked in clay oven.   | <b>15.95</b>                                 |
| <b>11. Tandoori Chicken</b><br>Chicken marinated in Indian spices, yoghurt, garlic, and ginger, cooked in clay oven                          | <b>Full: \$25.95</b><br><b>Half: \$15.95</b> |
| <b>12. Lamb Cutlets (4 Pcs)</b><br>Juicy lamb cutlets marinated in rum & spices cooked in tandoor  | <b>\$23.95</b>                               |
| <b>13. Tandoori Salmon</b><br>Delicious Atlantic Salmon marinated with spices, cooked in tandoor, and served with homemade cottage cheese.   | <b>\$24.95</b>                               |
| <b>14. Kasturi Mix Platter</b><br>It's an assortment of sizzling tandoori specialities   | <b>\$29.95</b>                               |



## Chicken

<b>15. Pepper Chicken</b>	<b>\$20.95</b>
Chicken cooked in curry sauce, coconut milk, mustard seed, curry leaves with hot!!! Flavours.	
<b>16. Butter Chicken</b>	<b>\$20.95</b>
Old time favourite & popular dish char grilled fillet chicken harmonious blend of tomatoes, enriched with cream.	
<b>17. Chicken Tikka Masala</b>	<b>\$20.95</b>
Chargrilled boneless chicken cooked with fresh tomato and spring onion.	
<b>18. Chicken Korma</b>	<b>\$20.95</b>
For mild taste buds, chicken cooked with cream and cashew nut sauce garnished with almonds.	
<b>19. Chicken Curry</b>	<b>\$20.95</b>
Authentic chicken curry cooked with potato and garnished with coriander.	
<b>20. Hariyali Chicken (Chicken Saag)</b>	<b>\$20.95</b>
Chicken cooked with fresh spinach and herbs and finished with fresh cream.	
<b>21. Kasturi Special Chicken</b>	<b>\$21.95</b>
Chicken tikka cooked with chef's special recipe and finished with boiled egg and cashew nuts and cream.	
<b>22. Chicken Vindaloo</b>	<b>\$20.95</b>
Chicken cooked with potatoes and hot chilli sauce finished with rash coriander. For the chilli lovers.	
<b>23. Chicken Jalfrezi</b>	<b>\$20.95</b>
Chicken cooked with fresh capsicum, onion & tomato, lightly spiced.	
<b>24. Chicken Chickpea Masala</b>	<b>\$20.95</b>
Chicken curry mixed with chickpea & garnished with coriander and ginger.	
<b>25. Kadai Chicken</b>	<b>\$21.95</b>
Chicken, onions, and bell peppers cooked in spicy onion tomato gravy flavoured with freshy ground kadai masala.	
<b>26. Chicken lababdar</b>	<b>\$21.95</b>
Chicken tikka cooked in the velvety smooth gravy.	
<b>27. Chennai chicken Curry (Chicken Madras)</b>	<b>\$21.95</b>
Authentic South Indian chicken curry made with hot sauce to spice you up.	



## Lamb

<b>28. Lamb Rara</b>	<b>\$21.95</b>
Lamb cooked with onion sauce mixed with mince & chef's spices.	
<b>29. Lamb Mughlai</b>	<b>\$21.95</b>
Lamb cooked with raw egg; onion sauce & cream finished with almond flakes.	
<b>30. Rogan Josh</b>	<b>\$21.95</b>
Authentic lamb curry, all-time favourite	
<b>31. Lamb Lazziz Korma</b>	<b>\$21.95</b>
Delicious mild lamb cooked in yoghurt-based gravy, garnished with almonds & cream.	
<b>32. Chennai Lamb Curry (Lamb Madras)</b>	<b>\$21.95</b>
Authentic South Indian lamb curry made with hot sauce to spice you up.	
<b>33. Hadi Gost</b>	<b>\$21.95</b>
Lamb cooked with onion and tomato and ground coriander seeds, cumin seeds and finished with mint.	
<b>34. Lamb Vindaloo</b>	<b>\$21.95</b>
Lamb cooked with potato and hot chilli sauce finished with fresh coriander and ginger.	
<b>35. Lamb Saag</b>	<b>\$21.95</b>
Lamb cooked with spinach and herbs and finished with cream	
<b>36. Kashmiri Lamb</b>	<b>\$21.95</b>
Mild Lamb cooked with cashew and onion gravy, garnished with mixed fruits and cream.	
<b>37. Lamb Jalfrezi</b>	<b>\$21.95</b>
Lamb cooked with fresh capsicum, onion & tomato, lightly spiced.	
<b>38. Lamb Masala</b>	<b>\$21.95</b>
Lamb cooked with fresh tomato and spring onion	



## Beef

	<b>39. Beef Rogani</b>	<b>\$20.95</b>
	Authentic beef curry cooked with spices and herbs.	
	<b>40. Beef Bablihad</b>	<b>\$20.95</b>
	Tender beef cooked with vegetables and spices.	
	<b>41. Beef Do Piazza</b>	<b>\$20.95</b>
	Beef cooked with onion rings and finished with coriander.	
	<b>42. Kashmiri Beef</b>	<b>\$20.95</b>
	Mild beef cooked with cashew and onion gravy, garnished with mixed fruits and cream.	
	<b>43. Beef Vindaloo</b>	<b>\$20.95</b>
	Beef cooked with chilli sauce and garnished with coriander and ginger.	
	<b>44. Hyderabad Beef</b>	<b>\$20.95</b>
	Curry Beef cooked with lightly spiced and finished in mint flavour	
	<b>45. Chilli Beef</b>	<b>\$20.95</b>
	Beef cooked with spices and chilli	
	<b>46. Beef Korma</b>	<b>\$20.95</b>
	Beef cooked with mild yoghurt-based gravy and garnished with almonds.	
	<b>47. Beef Masala</b>	<b>\$20.95</b>
	Beef cooked with fresh tomato and spring onion	

## Goat

	<b>48. Goat Curry (with bones)</b>	<b>\$23.95</b>
	Authentic Indian Curry dish prepared with goat meat packed with Indian spices and flavour	



## Seafood

<b>49. Sri Lankan Fish</b>	<b>\$25.95</b>
Curry Atlantic salmon cut into large chunks and cooked chilli powder, ginger, and turmeric.	
<b>50. Fish Masala</b>	<b>\$24.95</b>
Rockling fillets cooked with capsicum and onion and tomato then garnished with coriander.	
<b>51. Goan Fish Curry (Kerala Fish curry)</b>	<b>\$24.95</b>
Fish prepared with coconut cream and South Indian spices, cream and cooked in slow fire	
<b>52. Fish Malabar</b>	<b>\$25.95</b>
Atlantic salmon cooked with typical South Indian Kerala spices with a touch of tamarind	
<b>53. Prawn Shai Korma</b>	<b>\$25.95</b>
Prawns cooked with onion, korma sauce, and a touch of creamy butter sauce.	
<b>54. Chilli Prawn</b>	<b>\$25.95</b>
Prawns cooked in capsicum, onion sauce and finished with fresh coriander and ginger.	
<b>55. Prawn Masala</b>	<b>\$25.95</b>
Prawn tossed with ginger and garlic and cooked with five spices.	
<b>56. Garlic Prawn</b>	<b>\$25.95</b>
Prawn cooked with garlic, onion and capsicum and finished with coriander and ginger.	
<b>57. Butter Prawn</b>	<b>\$24.95</b>
Prawn with harmonious blend of tomatoes, enriched with cream and butter sauce.	
<b>58. Prawn Jalfrezi</b>	<b>\$24.95</b>
Prawn cooked with fresh capsicum, onion & tomato, lightly spiced.	



# Vegetable Garden

<b>59. Matter Paneer</b>	<b>\$18.50</b>
Cooked with onion and creamy tomato sauce with green peas and cottage cheese.	
<b>60. Mushroom Matter Paneer</b>	<b>\$18.50</b>
Green peas, cottage cheese and mushroom cooked in onion sauce touched with cashew sauce.	
<b>61. Shai Paneer</b>	<b>\$18.50</b>
Cottage cheese cooked with creamy butter sauce finished with coriander.	
<b>62. Eggplant Masala</b>	<b>\$18.50</b>
Eggplant cooked with potato and tomato rich sauce and garnished with spring onion.	
<b>63. Malai Kofta</b>	<b>\$18.50</b>
Potato & cheese balls, mixed with dry fruits & nuts simmered in almond flavoured sauce.	
<b>64. Palak Paneer</b>	<b>\$18.50</b>
Cottage cheese cooked in fresh spinach, cream, and herbs.	
<b>65. Stir Fry Vegetable</b>	<b>\$18.50</b>
Fresh mixed vegetable cooked with spices, cottage cheese and spring onions	
<b>66. Mushroom Jalfrezi</b>	<b>\$18.50</b>
Fresh mushroom cooked with spring onion, capsicum, tomato and finished with coriander.	
<b>67. Pumpkin Masala</b>	<b>\$18.50</b>
Butter nut pumpkin cooked with mustard seed, curry leaves in rich tomato gravy garnished with almonds and cream.	
<b>68. Dhal Maharani</b>	<b>\$17.95</b>
Whole black lentils and Urud dhal cooked with rich tomato sauce and cream.	
<b>69. Aloo Palak</b>	<b>\$18.50</b>
Potatoes cooked with fresh spinach and garnished with cream.	
<b>70. Aloo Gobi</b>	<b>\$18.50</b>
Cauliflower and potatoes stir-fry with spices finished with fresh tomatoes.	
<b>71. Chickpea Masala</b>	<b>\$18.50</b>
Chickpea cooked with onion and capsicum and spices garnished with spring onion.	
<b>72. Paneer Butter Masala</b>	<b>\$18.50</b>
Home-made cottage cheese cooked with butter sauce and finished with cream.	
<b>73. Vegetable Vindaloo</b>	<b>\$18.50</b>
Hot and spicy curry packed with seasonal vegetables.	
<b>74. Kadai Paneer</b>	<b>\$18.50</b>
Paneer (Indian cottage cheese), opinions and bell peppers cooked in spicy onion tomato gravy flavoured with freshly ground kadai masala.	
<b>75. Vegetable Korma</b>	<b>\$18.50</b>
Vegetables cooked with cottage cheese, cream and cashew nut sauce garnished with almonds	



## Rice & Biryani

<b>76. Basmati Rice</b> Indian basmati rice.	<b>M - \$5.50</b> <b>L - \$6.00</b>
<b>77. Kashmiri Pulao</b> Basmati rice cooked with dry fruits and nuts.	<b>\$9.95</b>
<b>78. Vegetable Pulao</b> Rice cooked with mixed vegetables.	<b>\$11.95</b>
<b>79. Lamb Biryani</b> Rice cooked with lamb garnished with crispy onion.	<b>\$17.95</b>
<b>80. Hyderabad Chicken Biryani</b> Rice cooked with chicken and garnished with crispy onion.	<b>\$17.95</b>
<b>81. Lemon Rice</b> Rice with mustard seed & curry leaves & finished with lemon juice.	<b>\$9.95</b>
<b>82. Coconut Rice</b> Rice cooked with grated coconut	<b>\$10.95</b>
<b>83. Prawn Biryani</b> Rice cooked with prawns garnished with crispy onions.	<b>\$22.95</b>
<b>84. Vegetable Biryani</b> Rice cooked with seasonal vegetables garnished with crispy onions.	<b>\$15.95</b>

## Salads and Chutney

<b>85. Raita</b> Dice cucumber in home-made yoghurt.	<b>\$4.95</b>
<b>86. Kachumber Salad</b> Spicy Indian salad	<b>\$8.95</b>
<b>87. Fresh Garden Salad</b> Fresh vegetable salad garnished with lemon juice.	<b>\$8.95</b>
<b>88. Chicken Chat Salad</b> chicken mixed with fresh salad and onion and spices.	<b>\$10.95</b>
<b>89. Tandoori Salad</b> Tandoori chicken mixed with fresh garden salad and yoghurt.	<b>\$12.95</b>
<b>90. Mango Chutney</b>	<b>\$3.95</b>
<b>91. Mix Pickle</b>	<b>\$3.95</b>
<b>92. Papadum</b>	<b>\$4.95</b>





## Breads (From the Tandoor)

<b>93. Naan plain Flour Bread</b>	<b>\$4.50</b>
<b>94. Garlic Naan</b> Plain flour bread garnished with garlic.	<b>\$4.95</b>
<b>95. Butter Naan</b> Plain flour bread garnished with butter	<b>\$4.95</b>
<b>96. Salmon Cheese Naan</b> Bread stuffed with salmon cheese & coriander	<b>\$9.50</b>
<b>97. Cheese Naan</b> Plain flour bread stuffed with shredded cheese	<b>\$8.50</b>
<b>98. Cheese Garlic Naan</b> Plain flour bread stuffed with shredded cheese and garlic	<b>\$8.95</b>
<b>99. Keema Cheese Naan</b> Bread stuffed with lamb mince and cheese.	<b>\$9.95</b>
<b>100. Chicken Cheese Naan</b> Chargrilled chicken stuffed in bread with cheese.	<b>\$9.95</b>
<b>101. Paratha</b> Flaky wholemeal bread.	<b>\$5.95</b>
<b>102. Aloo Paratha</b> Wholemeal bread stuffed with potato and herbs.	<b>\$7.95</b>
<b>103. Masala Kulcha</b> Bread stuffed with potato and herbs.	<b>\$7.95</b>
<b>104. Keema Naan</b> Bread stuffed with lamb mince and herbs.	<b>\$8.95</b>
<b>105. Roti</b> Wholemeal bread.	<b>\$4.50</b>
<b>106. Kashmiri Naan</b> Bread stuffed with fruits and nuts.	<b>\$8.95</b>
<b>107. Onion Kulcha</b> Flaky bread stuff with onion and cooked in tandoori oven.	<b>\$7.95</b>
<b>108. Lachha Paratha</b>	<b>\$5.95</b>

## Deserts

<b>109. Kulfi</b> Home-made Indian ice-cream with pistachio nuts.	<b>\$7.95</b>
<b>110. Gulab Jamun</b> Home-made cottage cheese dumpling in sweet syrup.	<b>\$7.95</b>
<b>111. Assorted Ice-Cream</b>	<b>\$9.95</b>
<b>112. Banana Split</b>	<b>\$10.95</b>

