

# Great India

R E S T A U R A N T

## LUNCH MENU

ONE MAIN, RICE AND BREAD SELECTION \$18.00

### VEGETARIAN MAINS

- Aloo Gobi** – Marinated potatoes rubbed in turmeric and finished with cauliflower, soaked in lime and dry ground spices. (V)  
**Chana Masala** – Gram chick peas cooked with potatoes rubbed in turmeric. (V)  
**Tarka Dal** – Red lentils infused with black mustard and cumin seeds, finished with tomatoes and onions. (V)  
**Vegetable Kofta** – Dumplings of spiced mixed vegetables cooked in a cashew nut, dry fruit gravy. (V)  
**Bombay Aloo** – Turmeric rubbed potatoes in a Tandoori Masala sauce with fenugreek and yoghurt.  
**Broccoli Masala** – Broccoli, mushroom, and capsicum, spiced and finished in a special onion sauce. (V)  
**Malai Kofta** – Delicious dumplings of chashew, coconut, sultanas and potatoes, finished in a delicate cream sauce.  
**Jalfrezi Bindi** – Okra finished with green capsicums and onions in a mint yoghurt mustard sauce.  
**Palak Paneer** – Home-made cottage cheese, cubed and finished with spinach and tomatoes.  
**Shahi Paneer** – Home-made cottage cheese, cubed then simmered in a rich butter sauce with capsicum and honey.  
**Dal Makani** – Select black lentils cooked in a rich buttery gravy with North Indian spice and heavy cream. Delicious velvety and decadent.  
**Matar Paneer** – Homemade paneer cooked with garden peas, onions and tomatoes.

### CURRY MAINS

- Chicken Korma** – Boneless chicken pieces cooked in a lightly spiced dairy sauce finished with cashew nuts. (No sweetness)  
**Chicken Tikka Masala** – Boneless chicken pieces roasted in the Tandoor and then finished off in the chef's unique mint and yoghurt gravy. (Mild, medium or hot)  
**Chicken Madras** – Chicken breast cooked with onions and coconut. (Medium-hot) (DF)  
**Butter Chicken** – Smoke roasted tandoori chicken cooked with cream, honey and tomatoes.  
**Saag Chicken** – Tender chicken breast pieces cooked with chopped spinach and tomatoes. (DF)  
**Chicken Vindaloo** – Chicken curry with potatoes. (Very Hot) (DF)  
**Ghetu Masala** – Succulent cubes of lamb marinated for 48 hours then skewered and smoke roasted over flaming charcoal, finished off in a rich Tandoori Masala sauce with green herbs and onions. (Highly spiced, medium-hot)  
**Bhuna Josh** – Succulent pieces of lamb cooked in a thick gravy with a distinctive mint flavour. (DF)  
**Lamb Vindaloo** – Lamb curry with potatoes. (Very hot) (DF)  
**Lamb Korma** – Lamb cooked with exotic spices, herbs and nuts in a mild cream sauce.  
**Goan Pork Curry** – Succulent cubes of pork marinated overnight in Gewurztraminer wine, then finished off in a buttery onion gravy with tomatoes. (DF)  
**Chicken Masta Masala** – Boneless chicken tikka simmered in tandoori gravy with fenugreek and yoghurt. (medium-hot)

### TANDOORI MAINS

(All Tandoori mains served with chilled mint yoghurt)

- Reshmi Kebab** – Breast chicken mince mixed with green and dry herbs roasted on skewers in the Tandoor. (DF)  
**Chicken Tikka** – Succulent, boneless chicken pieces cooked in the Tandoor. (Highly Spiced)  
**Seekh Kebab** – Lamb mince with a touch of spices, roasted on skewers in the Tandoor. (DF)  
**Tandoori Chicken** – Traditional 48 hour marinated then grilled ¼ piece of chicken.  
**Nawab Tikka** – Succulent chicken thighs marinated 48 hours in cloves, ginger and North Indian ground spices, skewered and smoke roasted.

(V) = Vegan (DF) = Dairy Free

### RICE

- Pullau Rice** – Mildly spiced rice.  
**Coconut Rice** – Cooked with coconut cream and caramelized onions.  
**Steamed Rice** – Long grain rice.

### BREADS

- Garlic Naan** – Leavened flour bread, with a touch of garlic.  
**Naan** – Leavened flour bread, baked in a clay oven.  
**Onion Kulcha** – Round leavened bread, with chopped onion and spices.  
**Tandoori Roti** – Wholemeal unleavened bread. (DF)

### ACCOMPANIMENTS

<b>Poppadoms (2 piece)</b>	\$1.70	<b>Dahi Raita</b>	\$7.50
<b>Mango Pickle</b>	\$1.60	<i>Cool, thick homemade yoghurt with shredded cucumber, pink Himalayan salt and garlic.</i>	
<b>Mango Chutney</b>	\$1.60	<b>Onion Salad</b>	\$8.00
<b>Plain Yoghurt</b>	\$4.50	<i>Diced onions, cucumber, carrots and tomatoes with spice.</i>	
<b>Chilli Pickle</b>	\$1.60	<b>Green Salad</b>	\$8.00
<b>Lime Pickle</b>	\$1.60		
<b>Mint Yoghurt</b>	\$4.50		
<b>Combination Chutney and Pickles</b>	\$6.00		

(Entertainment Card not accepted on this special lunchtime menu).

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