

Carlton Curry House

Special For

Gluten free /Vegan Food

Restaurant

&



Fully licensed Bar

Simply Sensation food



SNACKS



- | | |
|---|-------------------------|
| 1.Samosa (contains Gluten)
spicy potatoes mashed with green peas and stuffed in homemade pastry | 1pc-\$3.95 / 2pc-\$7.50 |
| 2.Onion Bhaji (Gluten Free)
Onion Fried till crispy in chick-pea batter | 2pc-\$3.95 / 4pc \$7.50 |
| 3.Aloo Tikki (Gluten Free)
Mashed potato cakes lightly spiced and deep-fried | 1pc- \$3.95/ 2pc \$7.50 |
| 4. Mix Pakora (Gluten Free)
A crispy fried assortment of vegetable fritters | \$8.95 |
| 5. Chicken Pakora (Gluten Free)
A Crispy Fried assortment of chicken fritters | \$11.95 |
| 6.Gobi Pakora (Gluten Free)
A crispy fried assortment of cauliflower fritter | \$11.95 |
| 7. Mix Veg Platter (Gluten Free)
Mix pakora, samosa, aloo tikki, onion bhaji | \$22.95 |
| 8.Springroll veg (Contains Gluten) | \$11.95 |

TANDOOR MENU

Gluten free



- | | |
|---|---------------|
| 9. Sheekh Kabab
Spicy aromatic lamb minced kebabs, cooked in clay oven | \$ 10.95 |
| 10. Chicken Tikka Malai
Garlic Flavoured Chicken fillet marinated in yoghurt | \$10.95 |
| 11. Tandoori Chicken - half/Full
Traditional north Indian dish marinated overnight in a special mix of yoghurt and spices | \$12.95/18.95 |
| 12.Tandoori Mix
Sheekh Kebab, Tandoori chicken & chicken tikka malai served with salad | \$13.95 |
| 13. Tandoori Deluxe Meat Sizzler
Sheekh Kabab, Tandoori chicken & chicken Tikka served on a hot plate with salad(8pc) | \$28.95 |

ALL GLUTEN FREE

The world's most popular curries



- 14. Butter chicken (Mild)- contains nuts** **\$17.95**
A delicacy of tandoori roasted chicken in a almond and tomato cream sauce
- 15. Lamb Rogan Josh (mild)** **\$17.95**
Tender lamb pieces in mid aromatic sauce
- 16. Goat curry(mild-medium)** **\$18.95**
Traditional north Indian style goat meat on the bone, cooked with, tomato and selection of mild
- 17. Saagwala(Mild)** **\$15.95/16.95**
Aromatic mix of flavours in creamy spinach with potato, cottage cheese, lamb , beef or chicken
- 18-Korma (mild)** **\$15.95**
Exotic spices in a nutty cream sauce with vegetable, lamb, beef, chicken
- 19. Madras (Meduim) fish or chicken** **\$17.95**
With mustard seed and curry leaves, tempered with coconut cream with vegetables, beef, lamb
- 20. Vindloo (Hot)** **\$15.95/17.95/20.95**
Hot and spicy with a touch of vinegar and coconut with vegetable, beef, lamb, chicken or prawn

VEGETARIAN CURRIES

- 21. Tadka dal** **\$11.95**
Thin lentils cooked with herbs, masala
- 22. Dal Makhani** **\$13.95**
Black lentils cooked with herbs, masala and cream
- 23. mixed veg (medium)** **\$15.95**
Seasonal fresh vegetable curry
- 24. Aloo gobi (medium)** **\$15.95**
Cauliflower and potatoes flavoured with cumin seeds
- 25. Mushroom Matar(medium)** **\$15.95**
Fresh mushrooms cooked with green peas in an onion sauce
- 26. Matar Paneer (contains nuts)** **\$16.95**
Cottage cheese cooked with green peas and almonds in a creamy tomato sauce
- 27. Paneer Kofta (contains nuts)** **\$16.95**
Potato dumplings filled with cottage cheese, cashews and carrots cooked in a mild creamy sauce
- 28. Baingan Bhartha** **\$15.95**
Roasted eggplant cooked with garlic, herbs and masala
- 29. Tofu Masala** **\$15.95**
Tofu stir-fried with capsicum and spices
- 30. Paneer butter Masala** **\$15.95**
Cottage cheese cooked in simmered gravy made of butter, tomato puree, cashew and cream
- 31. Paneer Tikka Masala** **\$15.95**
Cottage cheese cooked in a tomato puree and cashew sauce along with capsicum onion & cream
- 32. Kadai paneer** **\$15.95**
Cottage cheese cooked in spicy masala gravy with onion, capsicum and red chillies

Chicken



- 33. Chicken Curry (Traditional North Indian Chicken curry)** \$15.95
- 34. Chilli Chicken (hot)** \$17.95
Chicken with fresh red capsicum, chilli and ginger
- 35. Chicken Tikka Masala (medium)** \$17.95
Tandoori roasted chicken pieces stir fried with capsicum, onion and tomatoes
- 36. Acchari Chicken (medium)** \$17.95
Chicken sauteed with onion, tomato, herbs and spices
- 37. Kadai Chicken (medium)** \$17.95
Tandoori Chicken on the bone cooked with yoghurt, curry sauce, butter sauce and spices
- 38. Mango Chicken** \$17.95
Lean tandoori grilled chicken in a tasty gluten free vegie sauce with luscious mango

LAMB

- 39. Lamb Bhuna (hot)** \$17.95
Tender lamb pieces cooked with tomato, onion, ginger, green chilli and herbs
- 40. Lamb Do-Piazza** \$17.95
Lamb curry with lots of onions added twice, hence 'do piazza'

BEEF

- 41. Beef Curry** \$15.95
Beef delicately seasoned with the flavour of spices
- 42. Beef Kashmiri (contains nuts)** \$17.95
Mild gravy with fennel and spices, cream and dry nuts
- 43. Beef Chilli (hot)** \$17.95
Cooked with ginger, garlic, green chilli, tomato and spring onions, seasoned with spices

SEAFOOD

- 44. Goan Fish Curry (hot)** \$19.95
Traditional fish curry from Goa. Red hot and delicious
- 45. Chilli Fish (hot)** \$20.95
Tempura style Fusion Cuisine with Our Own Hot 'n' Spicy Chilli Sauce
- 46. Balti Prawn Masala (medium)** \$20.95
Tiger prawns cooked with garlic, onions, tomato and capsicum
- 47. Garlic Chilli Prawns(hot)** \$20.95
Tiger prawns sauteed with garlic, ginger and fresh chilli
- 48. Prawn Malai** \$20.95
Tiger prawns in mild sauce cooked with coconut cream

BREAD (CONTAINS GLUTEN)

49.Plain Naan	\$3.00
50.Garlic Naan	\$3.50
51.Butter Naan	\$3.95
52.Kashmiri Naan with nuts and raisins (contains nuts)	\$4.95
53.Keema Naan with lamb mince	\$4.95
54.Masala Kulcha	\$4.95
Bread filled with cottage cheese, potatoes and onions	
55. Roti with baby spinach leaf and cottage cheese	\$7.95
56. Plain Roti	\$3.00
57.Garlic Roti	\$3.50
58. Aloo Paratha Bread filled with spicy potatoes	\$4.95
59.Gluten Free Naan	\$5.95

RICE GLUTEN FREE

60.Plain Rice	\$3.00
61.Saffron Rice (Fragrant rice cooked in saffron)	\$4.00
62.Brown Rice	\$4.50
63.Matar Pulao (Rice cooked with peas, cumin and garam masala)	\$6.95
64.Biryani	\$14.95
Rice cooked in fragrant spices (contains nuts), with Vegetables	
65.Biryani (with Chicken, Lamb or Beef)	\$15.95
66.Brown Rice Biryani	\$16.95

SALAD

67.Cachcumber	\$6.95
A spicy green mixed salad	
68.Sliced Onions	\$3.00
69.Garden Salad	\$6.95
70.Warm Chicken salad	\$14.95
leafy green salad topped with grilled chicken OR with Paneer or Tofu	

DESSERT

Home made Indian style KULFI, flavoured with Pistachio, Mango	\$7.00
Gulab Jamun- contains gluten	\$7.00

CARLTON CURRY CLASSIC

(\$29.95 EACH)

(min-2 People)

Nibbling

Chutney and papadums

Entree

Samosa

Spicy potatoes and green peas, filled in homemade pastry

Chicken Tikka Malai

Garlic -flavoured chicken fillet marinated in cream and herbs cooked in the tandoori oven

MAIN

Chicken butter cream

A delicacy of tandoori roasted chicken in a mild tomato, butter cream sauce

Lamb Rogan Josh

Tender lamb delicacy in mild aromatic curry

Aloo Matar

Potato's cooked with green peas in an onion sauce

Rice/Naan

Raita

Dessert

Gulab Jamun

Sweet Milk Dumpling in sugar and rosewater syrup



CARLTON Deluxe Banquet

(\$35.95 EACH)

(min-2 People)

Nibbling

Chutney and papadums

Entrée

Samosa

Spicy potatoes and green peas, filled in homemade pastry

Onion Bhaji

Onion Fried till Crispy in chick-pea batter

Tandoori Chicken

Traditional north Indian dish marinated overnight in a special mix of yoghurt and spices

Main

Chicken Korma

Chicken in rich creamy sauce garnished with nut and raisins

Lamb Rogan Josh

Tender lamb delicacy in mild aromatic curry

Aloo Matar

Potato's cooked with green peas in an onion sauce

Rice/Naan

Raita

Green Salad

Dessert

Gulab Jamun/kulfi

Sweet Milk Dumpling in sugar and rosewater syrup

