

Vegetarian Entrée

Samosa (2pcs) Crispy homemade pastry packed with a savory filling of potatoes & peas.	8.0
Onion Pakora Mouth watering dish of sliced onion deepen in chickpea flour and mild masala batter, deep fried	8.0
Mix Pakora Special combination of vegetables deepen in chickpea flour and mild masala batter, deep fried	9.0
Paneer Pakora Paneer fingers marinated and crumbed in herbs and spices, deep fried.	11.0
Paneer Tikka Chunks of home made cottage cheese marinated in yoghurt, house special masala mix and barbecued.	13.5
Tandoori Mushroom Mushroom marinated in yoghurt, house special masala mix and barbecued.	14.5
Samosa Chat Crispy samosa are crumbled, mixed with spices and topped with yoghurt, tamarind sauce, coriander leaves, chopped onion and tomatoes.	10.5
Papdi Chat Popular street snack assorted with a crunchy base of crispy poori which is topped with lip-smacking chutneys, veggies and curd	10.5
Tikki Chat Popular street snack assorted with a crunchy base of crispy potato which is topped with lip-smacking chutneys, veggies and curd	10.5
Chole Tikki Chat Popular street snack assorted with a crunchy base of crispy potato which is topped with Chole (chickpeas), yoghurt, tamarind sauce and coriander leaves.	12.5

Non-Vegetarian Entrée From Our Tandoor

Chicken Tikka (Half 4pcs / Full 8pcs) Boneless juicy chunks of chicken, marinated overnight in aromatic Indian herbs and spices, cooked in tandoori oven.	11/16
Tandoori Chicken (Half 4pcs / Full 8pcs) Succulent pieces of chicken on bone marinate overnight and cooked in tandoor	12/18
Chilli Angara Chicken Special recipes for the Chilli lovers! Tandoori chicken tossed with exotic hot spices serviced with mint sauce.	14.5
Chicken Malai Tikka Tender chicken breast pieces, marinated in homemade mild spices, cooked in tandoori oven.	14.5
Lamb Seekh Kebab (Half 4pcs / Full 8pcs) Spiced minced lamb mixed with crushed coriander and mild spice mix, grilled in the tandoor	12/18
Lamb Cutlet (4 pcs) Lamb cutlets spiced with tandoori masala marinated overnight and grilled in tandoori clay pot	21.5
Fish Masaledar fry (pakora) Boneless fish marinated in house special spices and fried to perfection.	18.0
Tandoori Fish/Prawns Boneless fish/prawns marinated in exotic tandoori masala, ginger, garlic and yoghurt and cooked in tandoor.	19.0

Platter

Veggie Platter Paneer Tikka, Samosa & Pakora	20.0
Tikka Platter Chicken Tikka, Malai Tikka & Lamb Seekh Kebab	25.0
Tandoori Non-Veg Platter Tandoori Chicken, Chicken Malai Tikka, Seekh Kebab & Chicken Tikka	30.0

Mains Curries - (Chicken)

Butter Chicken Popular Indian dish is made with mild and aromatic spices, boneless tandoori chicken accented with nutty flavours of cashew, tomato and butter enrich the deliciously intense sauce.	19.5
BT Special Chicken House special dish cooked with pulled chicken in delicious onion, tomato and cream sauce with aromatic spices. Must try dish.	19.5
Chicken Tikka Masala Mouth watering traditional recipes of marinated tender boneless chicken tikka, mixed with fresh Indian spices, cooked in chef's special masala mix.	19.5
Punjabi Style Butter Chicken Popular Punjabi Indian dish is made with aromatic spices, boneless tandoori chicken accented with nutty flavours of cashew, tomato and butter enrich the deliciously intense sauce.	19.5
Dhaba Chicken Curry A traditional chicken curry originated from the Dhaba(street side stall) of India	19.5
Chicken Korma A very popular and aromatic dish cooked with boneless chicken in mild almond and cashew gravy garnished with Almonds.	18.5
Chicken Madras A favourite traditional South Indian chicken curry flavoured with fresh curry leaves, mustard seeds and coconut	18.5
Kadai Chicken Succulent boneless chicken cooked in a refreshing red tomato based sauce with chef's special ground spices and fresh capsicum.	18.5
Chicken Curry Special home style recipes of boneless chicken stewed in an onion, tomato based sauce, flavoured with a variety of spices.	18.5
Chicken Vindaloo Popular Goan dish influenced by Portuguese is tangy and spicy, made with red chillies, garlic, hint of vinegar and exotic Indian spices.	18.5
Chicken Saagwala (Spinach) Chicken blended to perfection with Mughlai style, fresh green herbs and creamy spinach gravy with special mix of spices.	18.5

Mains Curries - (Lamb/Goat)

Lamb / Goat Rogan josh A classic Kashmiri lamb dish slow cooked with sweet paprika, garlic, ginger and aromatic spices.	19.5
Lamb / Goat Korma Slow cooked lean goat meat with a blend of curry leaves, coriander, cumin and chef's special spice-mix.	19.5
Lamb / Goat Madras A favourite traditional South Indian meat curry flavoured with fresh curry leaves, mustard seeds and coconut	19.5
Lamb / Goat Do Pyaza A Traditional style curry slow cooked overnight in onion, tomato and spiced sauce and finished with hint of pepper and fresh onion.	19.5
Lamb / Goat Saagwala (Spinach) Meat blended to perfection with Mughlai style, fresh green herbs and creamy spinach gravy with special mix of spices.	19.5
Lamb / Goat Vindaloo Popular Goan dish influenced by Portuguese is tangy and spicy, made with red chillies, garlic, hint of vinegar and exotic Indian spices.	19.5
Goat Curry Goat curry slow cooked in a traditional village style recipes.	19.5

Mains Curries - (Seafood)

Goan Fish Fish fillets / Prawn gently cooked in special Goan style spice sauce with coriander seeds & coconut.	22.0
Fish / Prawn Masaledar House speciality recipes cooked with your choice of Fish or Prawns with flavours of fresh tomatoes, herbs, coconut and fresh coriander.	22.0
Fish / Prawn Makhni A mouth-watering creamy tomato flavoured curry with touch of pepper for a delicate palate with your choice of Prawn or fish	22.0

Mains Curries - (Vegetarian)

Shahi Paneer Special Indian style cottage cheese tossed in tomato and cashew gravy garnished with fresh cream.	17.5
Chef's special Methi malai matter paneer Chefs special combination of paneer, fenugreek and peas cooked in exotic mild spices and creamy sauce.	17.5
Paneer Chatpata Delicious homemade cottage cheese with ginger-garlic, onion and tomato sauce finished with fresh coriander on top.	17.5
Paneer Kadai Indian style cottage Cheese cooked in house special spice mix with tomato based sauce, garnished with coriander and chilli.	17.5
Palak Paneer Mildly spiced homemade cottage cheese cooked curry with spinach and garlic.	17.5
Malai Kofta Homemade cottage cheese, potato & special nuts mix stuffed dumplings simmered in our special rich creamy sauce.	17.5
Desi Kofta A classic Indian recipe of spiced cheese, potato & nuts dumplings simmered in a smooth sauce	17.5
Vegetable Korma A delicious vegetarian dish with a mix of garden fresh vegetables and dry fruits in a moderately spiced cashew sauce	16.5
Vegetable Jalfrezi Fresh selection of garden vegetables sautéed and cooked in a delicious spicy sauce.	16.5
Veg Makhni A variety of fresh, seasonal vegetables tossed in creamy tomato based sauce.	16.5
Aloo Saagwala Potatoes & spinach cooked with authentic Indian spices & finished with touch of tomatoes.	16.5
Aloo Jeera Seasoned potato wedges tossed in cumin and special masala.	16.5
Eggplant & Potato Garden fresh eggplant and potatoes mildly spiced and cooked with delicate herbs and spices and garnished with fresh coriander.	16.5
Chana Masala Chickpeas cooked with ginger, garlic, onions and tomatoes and garnished with authentic Indian spices.	16.5
Dal Makhni A delicacy - black lentils and red kidney beans slow cooked overnight with traditional spices and finished with cream and butter.	15.5
Dal Tadka Yellow split lentils cooked with turmeric and tempered with cumin, garlic and tomatoes.	14.5

Mains - Rice/Biryani

Dum Biryani Chicken / Lamb A very popular traditional dish cooked with marinated meat and basmati rice. Layers of rice, meat and aromatic spices laid in special deg pot and slow cooked to perfection.	18.5
Veg Biryani Indian style fried rice cooked with basmati rice tossed with vegetables, spices and seasoning.	15.5
Kashmiri Pulov Popular Kashmir style fried rice cooked with basmati rice tossed with nuts, raisins, spices and seasoning.	15.5
Peas Pulov Fried rice cooked with basmati rice tossed with peas, spices and seasoning.	11.0
Saffron Rice Saffron infused basmati rice cooked with seasoning.	8.0
Jeera Rice Basmati rice cooked with cumin seeds and mild dry spices.	8.0
Plain Rice Fluffy plain (basmati) rice	6.0

Mains - Bread

Naan Soft plain white flour bread	4.0
Roti Wholemeal flour bread	4.0
Cheese Naan Bread stuffed with shredded cheese	5.0
Garlic Naan Bread in topped with fresh garlic cooked in tandoor	5.0
Cheese & Garlic naan Stuffed with shredded cheese and topped with garlic	5.5
Kheema Naan Stuffed minced lamb cooked in tandoor	5.5
KASHMIRI NAAN stuffed nuts, raisins and coconut cooked in tandoor	5.5

Accompaniments

Pappadam	3.0
Sweet Mango Chutney / Mixed Pickle	3.0
Mint Sauce / Sweet Sauce / BT Special Chilli Sauce	3.0
Raita	5.0
Onion salad	4.5
Onion with Chilli salad	5.5
Kachumber Diced cucumber, onion, tomatoes & masala dressing	6.0

Desserts - Something Sweet

Mango Kulfi	6.0
Pista Kulfi	6.0
Gulab Jamun	5.5
Carrot halwa	6.5

Drinks

Mango Lassi	5.0
Coke / Diet Coke / Pepsi / Lemonade	5.0
Sparkling Water Small/ Large	5/7
Lemon Lime Bitter	5.0
Spring Water	5.0

VALUE PACK \$65 *

*Not valid with any other offer

Entrée

Onion Pakora

Mains

Any 1 Non-Vegetarian Curry (except /seafood)

Any 1 Vegetarian Curry

Plain Rice (1 Serve)

Naan (2 Serve)

Accompaniments

Raita (1 Serve)

Pappadam

Desserts

2 Gulab Jamun

Yes we do deliver..

Minimum order \$40 within 5 kms
for delivery option
(Subject to availability)

DISCLAIMER

* We can not guarantee any of our dishes nuts free. If you have any other allergies please let us know in advance.

*If you have any strong religious believes please let us know in advance as our premises handle vegetarian and Non Vegetarian (Chicken, Lamb and seafood). We don't guarantee if we will be able to meet all requirements.

GST included in all prices

Prices and menu subject to change without prior notice

WE SERVE HALAL FOOD



BANYAN TREE
INDIAN RESTAURANT

688 Mt Alexander Road, Moonee Ponds. VIC-3039

 **03 70060699**

 www.banyantreeindianrestaurant.com.au

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OPENING HOURS:

SUN - THU 5PM - 9.30PM

FRI - SAT 5PM - 10.30PM



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Please discuss any allergies or special dietary requirement prior to ordering